



Food serving and food transport trolleys, dispensers, conveyors

Food serving and transport trolleys

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An outlay that's worth it – BLANCO 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 during portioning on the conveyor and right up to the last guest. BLANCO food serving trolleys achieve both brilliantly. Select your own personal BLANCO 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 For optimum hygiene, there is a sneeze guards with a pass-through as well as a pulled-down version that ends flush with the countertop on the customer side.
- 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 condensation.

The next dispenser generation from BLANCO: High level of flexibility, improved energy efficiency, safe handling.



One for all shapes

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



Using energy more selectively

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



Well protected

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



In good hands

“What to do with the cover?” – the new optional retaining clip is simply clicked into the push handle. The hooded covers can always be stored securely.

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



TS-1 18-33
Unheated plate dispenser



TS-2 18-33
Unheated plate dispenser



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

Higher capacity due to intelligent construction.

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



SAG, SAW, STW,
dispensers, conveyors



Knowing when supplies are coming to an end

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



BLANCO makes reaching goal weights easy

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



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



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

The pièce de résistance of your food portioning system – BLANCO 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.

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
SAW 1 	<u>SAW 1</u>	Food serving trolley, 1 individual well 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	572 152	
SAW 2 	<u>SAW 2</u>	Food serving trolley, 2 individual wells 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	572 153	
SAW 3 (shown with accessories: GN containers) 	<u>SAW 3</u>	Food serving trolley, 3 individual wells 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	572 154	
SAW 4 	<u>SAW 4</u>	Food serving trolley, 4 individual wells 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	572 155	
SAW L-2 	<u>SAW L-2</u>	Food serving trolley, 2 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (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	572 156	
SAW L-3 	<u>SAW L-3</u>	Food serving trolley, 3 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (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	572 157	
not shown	<u>SAW L-4</u>	Food serving trolley, 4 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (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	572 551	

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
SAW 2-UK 	SAW 2-UK	Food serving trolley, cooling tray for 2x GN 1/1-200 or its subdivisions	936 x 714 x 933 mm Operating height: 900 mm	98 kg	0.4 kW 220-240 V 50 Hz	572 429	
SAW 3-UK 	SAW 3-UK	Food serving trolley, cooling tray for 3x GN 1/1-200 or its subdivisions	1276 x 714 x 933 mm Operating height: 900 mm	118 kg	0.5 kW 220-240 V 50 Hz	572 430	

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
	SAG 2	Food serving trolley, 2 individual wells for 2x GN 1/1-200 or its subdivisions, with temperature control, 2 compartments	2 compartments , 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	572 150	
	SAG 3	Food serving trolley, 3 individual wells for 3x GN 1/1-200 or its subdivisions, with temperature control, 3 compartments	3 compartments , 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	572 151	

Food serving trolleys, heatable/coolable, closed


	SAG 2-THK	Food serving trolley, 2 individual wells with temperature control, 2 compartments , integrated heatable plate dispenser for plate sizes 21-26 cm, integrated ladle rest , GN lid support , everything can be regulated and heated separately	2 compartments , of which 1 compartment is heatable , with 6 pairs of support ledges for GN 1/1, spacing: 57,5 mm, 1 compartment with active convection cooling , 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	572 161	
	Also available without plate dispenser as an option							
	SAG 2-THK	Food serving trolley, 2 individual wells with temperature control, 2 compartments , integrated heatable plate dispenser for plate sizes 21-26 cm, integrated ladle rest , GN lid support , everything can be regulated and heated separately	2 compartments , of which 1 compartment is heatable , 1 compartment is plain , 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	572 222	
Also available without plate dispenser as an option								

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
STW 2 (shown with accessories: GN containers) 	STW 2	Food transport trolley, 2 compartments, 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
Sneeze guard with heating shelf	Sneeze guard	Sneeze guard , 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	
	Sneeze guard with heating shelf	Sneeze guard , curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side, Heating shelf made of stainless steel with 1 ceramic radiator, individually operated, 250 W per bain-marie, can be activated separately, 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)	
Sliding cover with all-round railing	Sliding cover with all-round railing	Sliding cover made of stainless steel with condensation wiper, synthetic guide and all-round railing, 50 mm high	SAW 2, SAG 2 SAW 3, SAG 3	
		Sliding cover made of stainless steel with condensation wiper, ball-bearing guide and all-round railing, 50 mm high	SAW 2, SAG 2 SAW 3, SAG 3	
not shown	Railing, 3-sided	made of stainless steel, 50 mm high	STW 2	
not shown	Railing, 4-sided	made of stainless steel, 50 mm high	STW 2	
Fold-down shelf on long side	Fold-down shelf , 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	
				
Fold-down shelf on short side	Fold-down shelf , 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	Hinged lid 2/3 : 1/3 made of stainless steel, 1/3 usable as shelf, 2/3 with integrated GN lid support not possible with sneeze guard attachments Without integrated lid support , both lids can be used as shelves		SAW 2, SAG 2		
			SAW 3, SAG 3		
			SAW 4		
			SAG 2-THK		
not shown	GN lid support made of stainless steel, 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	All-round bumper rail		SAG 2, SAW 2-UK		
			SAG 3, SAW 3-UK, SAG 2-THK		
			STW 2		
not shown	Draw bar and coupling made of stainless steel		SAG 2, SAG 3, SAG 2-THK		on request
			STW 2		
Electronic temperature control 	Electronic temperature control		STW 2		
Eutectic plate 	Eutectic plate (-12 °C) made of synthetic GN 1/1		all SAG, STW 2	573 332	
	Eutectic plate (-3 °C) made of synthetic GN 1/1		all SAG, STW 2	568 136	
not shown	Lid lock		SAG 2-THK		

Castors for food serving and food transport trolleys

Illustration	Model	Designation	For model	Added price in € w/o VAT
not shown	Antistatic castors, synthetic	4 steering castors, 2 of which have brakes, 125 mm dia.	all SAW	
		2 fixed and 2 steering castors with brakes, 125 mm dia.	all SAG, SAW-UK, STW	
not shown	Stainless-steel castors	4 steering castors, 2 of which have brakes, 125 mm dia.	all SAW, SAW-UK, STW, SAG 2, SAG 3	
		2 fixed and 2 steering castors with brakes, 125 mm dia.	all SAG, SAW-UK, STW	
		4 steering castors, 2 of which have brakes, 160 mm dia.	all SAG, SAW-UK, STW	
		2 fixed and 2 steering castors with brakes, 160 mm dia.	all SAG, SAW-UK, STW,	
		2 fixed and 4 steering castors, 2 of which have brakes, 160 mm dia.	SAG 2-THK	
		2 fixed and 2 steering castors with brakes, 200 mm dia.	all SAG, STW, , SAW-UK	
not shown	Galvanised steel castors	4 steering castors, 2 of which have brakes, 125 mm dia.	all SAW,	Price reduction for model with synthetic castors
		2 fixed and 2 steering castors with brakes, 125 mm dia.	all SAG, STW	Price reduction for model with synthetic castors
		2 fixed and 2 steering castors with brakes, 160 mm dia.	all SAG, SAW-UK, STW	
		2 fixed and 4 steering castors, 2 of which have brakes, 160 mm dia.	SAG 2-THK	
		2 fixed and 2 steering castors with brakes, 200 mm dia.	all SAG, STW, , SAW-UK	
not shown	Synthetic castors*	2 fixed and 4 steering castors, 2 of which have brakes, 125 mm dia.	SAG 2-THK	

The underlined models are in stock.

Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable
- Easy-Set System for simple spring setting
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes



Plate dispensers, unheated





Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Power/ Connected load	Order No.	Price in € w/o VAT
	TS-1 18-33	Plate dispenser, unheated	Approx. 80 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012	554 x 520 x 1030 mm	37 kg		573 774	
	TS-2 18-33	Plate dispenser, unheated	Approx. 160 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012	990 x 520 x 1030 mm	56 kg		573 776	

Plate dispenser with cooling slits

	TS-K2 18-33	Plate dispenser with cooling slits for cooling dishes in refrigerated rooms	Approx. 160 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012	990 x 520 x 1030 mm	54 kg		573 777	
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Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable
- Easy-Set System for simple spring setting
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes



Plate dispensers, heatable





Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Power/ Connected load	Order No.	Price in € w/o VAT
	TS-H1 18-33	Plate dispenser, statically heatable, protection type: IP X5, incl. hooded cover made of PC, incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C	Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm	680 x 520 x 1030 mm	44 kg	0.9 kW 220–240 V 50–60 Hz	573 775	
			 reddot design award winner 2012					
	TS-H2 18-33	Plate dispenser, statically heatable, protection type: IP X5, incl. hooded cover made of PC, incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C	Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm	1076 x 520 x 1030 mm	69 kg	1.2 kW 220–240 V 50–60 Hz	573 778	
			 reddot design award winner 2012					

Plate dispenser, heatable (convection)





	TS-UH2 18-33	Plate dispenser, heatable (convection), protection type: IP X5, incl. hooded cover made of EPP incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C	Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm	1114 x 520 x 1030 mm	74 kg	1.5 kW 220–240 V 50–60 Hz	573 779	
			 reddot design award winner 2012					





Plate dispensers INMOTION, heatable

	<u>2 SHE 21-26</u>	Plate dispenser, statically heatable, incl. hooded cover, protection type: IP X5, Temperature range from +30 °C to +110 °C, round plate tubes, without Easy-Set System	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	572 164	
	<u>2 SHE 26-31</u>	Plate dispenser, statically heatable, incl. hooded cover, protection type: IP X5, Temperature range from +30 °C to +110 °C, round plate tubes, without Easy-Set System	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	572 165	

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 stainless steel 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) / platform L x W (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	CHV 58/58	Platform dispenser, 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	572 192	
	CE 58/58	Platform dispenser, 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		572 193	
	CE 88/61	Platform dispenser, 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		572 194	
	CEK 58/58	Platform dispenser, 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		572 854	

Dispenser for heat-retaining lower bases

- 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)





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
	2 SHVS 26	Dispenser for heat-retaining lower bases heatable (convec- tion), increased heating capacity, incl. lids (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	572 908	on request

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 stainless steel 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
	CHV 53/53	Basket dispenser, heatable (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	572 185	
	CHV 66/54	Basket dispenser, heatable (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	572 186	

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 stainless steel 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
	CE-UK 53/53	Basket dispenser	<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	572 431	

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 stainless steel 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
CCE 53/53 (shown with accessories: basket) 	<u>CCE 53/53</u>	Basket dispenser 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	572 187	
CCE 66/54 	<u>CCE 66/54</u>	Basket dispenser 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	572 188	
not shown	<u>CEE 50/50</u>	Basket dispenser open on one side	<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		
		for sliding in and stacking empty baskets on the dis- penser bottom					
		Handle on open side				573 083	
		Handle on closed side				573 084	
CE 53/53 	<u>CE 53/53</u>	Basket dispenser 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	572 189	
CE 66/54 	<u>CE 66/54</u>	Basket dispenser 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	572 190	
CEK 53/53 	<u>CEK 53/53</u>	Basket dispenser, with cooling slits 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	572 191	

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 stainless steel 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
CCE 54/38 (shown with accessories: trays) 	<u>CCE 54/38</u>	Tray dispenser, open model	Capacity: approx. 100 trays, max. 530 x 370 mm Stacking height: 700 mm	816 x 555 x 931 mm	31.5 kg	572 183	
not shown	CCE-V 54/38	Tray dispenser, open model, reinforced	Capacity: approx. 100 hot-air trays for RECALDO AVENTO or TT DS-ONE, in the Euronorm size 530 x 370 mm Stacking height: 700 mm	917 x 511 x 912 mm	41 kg	573 539	
	CCE-V 54/33	Tray dispenser, open model, reinforced	Capacity: approx. 100 hot-air trays for BLANCO UNITRAY, with GN size 530 x 325 mm Stacking height: 700 mm	917 x 511 x 912 mm	41 kg	573 370	
	CCE-V 57/34	Tray dispenser, open model, reinforced	Capacity: approx. 100 hot-air trays for BLANCO UNITRAY, with extended size 565 x 332.5 mm Stacking height: 700 mm	917 x 511 x 912 mm	41 kg	573 371	
	CCE-A	Tray dispenser, open model with lateral tray guides	Capacity: approx. 100 trays, max. 530 x 370 mm Stacking height: 700 mm	906 x 514 x 931 mm	35 kg	572 184	
		without lateral tray guides				573 167	
CE 54/38 	<u>CE 54/38</u>	Tray dispenser, closed model	Capacity: approx. 100 trays, max. 530 x 370 mm Stacking height: 540 mm	788 x 513 x 931 mm	48.5 kg	572 469	



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

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 stainless steel 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	Universal dispenser, 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	Universal dispenser, 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

	UNI 59/29 (shown with accessories: plates)	Universal dispenser, 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	Universal dispenser, 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


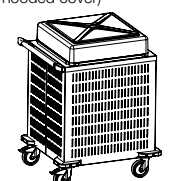
	UNI-K 59/29 (shown with accessories: plates)	Universal dispenser with cooling slits, for rolling in and cooling dishes in refrigerated rooms, incl. 6 guide rods	dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	788 x 514 x 931 mm 590 x 290 mm	48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

Plate dispensers for installation



- Made of corrosion-resistant stainless steel
- Square plate tubes
- Easy-Set System for simple spring setting



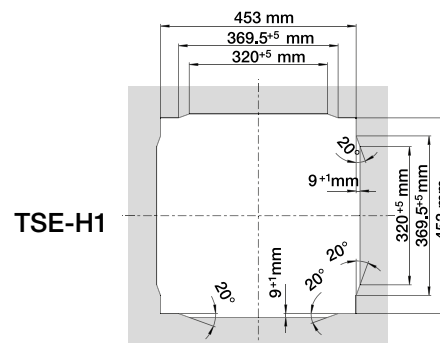
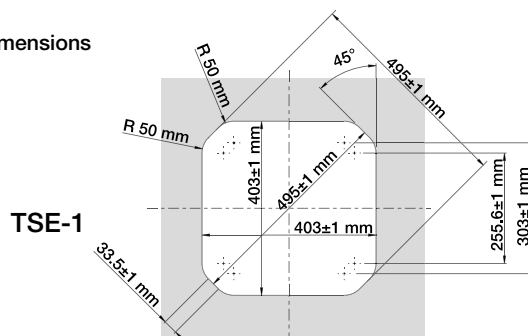
Plate dispensers for installation, unheated

Illustration	Model	Designation	Capacity/ stacking height (mm)/ Installation depth (mm)	Dim. L x W x H (mm)	Weight (kg)	Power/ Connected load	Order No.	Price in € w/o VAT
 TSE-1 18-33 ET: 630	TSE-1 18-33 ET: 630	Plate dispenser, unheated	Approx. 70 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 685 mm w/o hooded cover: 670 mm Installation depth: 630 mm	425 x 425 x 760 mm	13 kg		573 780	
 TSE-1 18-33 ET: 750	TSE-1 18-33 ET: 750	Plate dispenser, unheated	Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm Installation depth: 750 mm	425 x 425 x 875 mm	14 kg		573 781	

Plate dispensers for installation, heatable

 TSE-H1 18-33 ET: 684	TSE-H1 18-33 ET: 684	Plate dispenser, statically heatable, protection type: IP X4, incl. hooded cover made of PC, temperature can be regulated from +30 °C to +85 °C	Approx. 70 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 685 mm w/o hooded cover: 670 mm Installation depth: 684 mm	480 x 480 x 810 mm	29 kg	0.825 kW 220–240 V 50–60 Hz	573 782	
 TSE-H1 18-33 ET: 800	TSE-H1 18-33 ET: 800	Plate dispenser, statically heatable, protection type: IP X4 incl. hooded cover made of PC, temperature can be regulated from +30 °C to +85 °C	Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm Installation depth: 800 mm	480 x 480 x 930 mm	31 kg	0.825 kW 220–240 V 50–60 Hz	573 783	

Cut-out dimensions




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	Basket dispenser, 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						590 103

Basket dispensers for installation, heatable

	CEBH 50/50	Basket dispenser , 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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Universal dispensers for installation

- Made of corrosion-resistant stainless steel

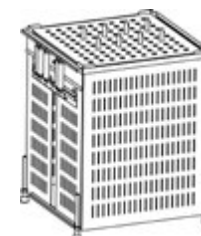
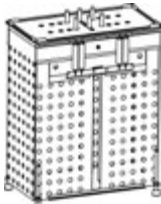



Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	UNI-B 59/29	Universal dispenser for installation from below, unheated, incl. 6 guide rods	Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	613 x 375 x min. 765 - max. 865 mm (height-adjustable)	32 kg	572 470	
		Flange for installation from above					572 472
	UNI-B 58/58	Universal dispenser 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					572 473

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
	CEB 47/36	Tray dispenser installation from below	approx. 100 trays 470 x 360 mm	585 x 405 x min. 765 - max. 865 mm (height-adjustable)	16.5 kg	590 023	
	CEB 47/36	Tray dispenser (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	564 021	
	CEB 53/37	Tray dispenser installation from below	approx. 100 trays 530 x 370 mm	615 x 405 x min. 765 - max. 865 mm (height-adjustable)	17 kg	590 024	
	CEB 53/37	Tray dispenser (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	564 022	

Accessories for plate dispensers

Options and accessories for plate dispensers



Designation	For model	Order No. 	Price in € w/o VAT
Added price for hooded cover made of EPP (instead of cover made of PC)	all statically heatable plate dispensers		
3-sided panelling with décor plates, removable	all mobile models except TS-K2 18-33		on request
4 additional plate guide rods, Rilsan-covered steel (price per tube)	all plate dispensers		
Low plate guide rods, steel, Rilsan-coated steel (to the upper edge of the plate tube flange)	all plate dispensers		on request
All-round bumper rail	all mobile plate dispensers		
Refilling signal, red (price per tube, 4 pieces mounted)	all plate dispensers		
Fold-down shelf on the short side, stainless steel (453 x 245 x 35 mm)	all mobile plate dispensers		
GN hanging frame on the short side, stainless steel, for hanging in 3 GN 1/6 (476.5 x 165 x 42.5 mm)	all mobile plate dispensers		
Cleaning drawer	all mobile plate dispensers		
Hooded cover, square, transparent, made of polycarbonate (420 x 420 x 175 mm)	all plate dispensers	573 771	
Hooded cover, square, silver-grey, made of EPP (426 x 426 x 217 mm)	all plate dispensers	573 767	
Retaining clip for hooded covers, synthetic	all mobile plate dispensers	573 814	
Refilling signal, red (1 piece, not mounted)	all plate dispensers	573 838	
Galvanised steel castors, 125 mm dia., 4 steering castors, 2 of which have brakes	all mobile plate dispensers		Price reduction compared to model with synthetic castors
Stainless-steel castors, 125 mm dia., 4 steering castors, 2 of which have brakes	all mobile plate dispensers		

Options and accessories for plate dispensers INMOTION



Illustration	Designation	For model	Diameter / dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	<u>Hooded tube cover</u> 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	146 581	
		SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31	410 mm dia. Height: 125 mm	146 582	

Accessories for dispensers


Accessories

Illustration	Designation	For model	Order No.	Price in € w/o VAT
not shown	Decorating options, stainless-steel backing in red, blue, green or yellow	for all mobile dispensers (except dispensers with cooling slits for all CCE)		on request
not shown	Decorating options, full-surface decoration (Resopal)	for all mobile dispensers (except dispensers with cooling slits for all CCE)		on request
not shown	Synthetic guide rods, synthetic (1 piece)	UNI, UNI-H, UNI-K, UNI-B	 376 905	
not shown	All-round bumper rail	CE-UK		

Baskets



Illustration	Designation	For model	Dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	Steel wire basket 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	144 801	
			500 x 500 x 115 mm	144 802	
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm	952 032	
			650 x 530 x 115 mm	952 033	
		CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm	296 284	
			525 x 525 x 115 mm	296 285	
	Basket made of stainless steel 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	144 803	
			500 x 500 x 115 mm	144 804	
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm	952 030	
			650 x 530 x 115 mm	952 031	
		CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm	296 286	
			525 x 525 x 115 mm	296 287	

Cover

Illustration	Designation	For model	Diameter / dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	Hooded tube cover square, transparent, synthetic	UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29	640 x 340 x 125 mm	146 904	
		CHV 66/54, CE 66/54	697 x 577 x 163 mm	296 815	
		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	296 814	
		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	296 813	

Accessories for dispensers

Cutlery top unit

Illustration	Designation	For model	Dimensions L x W x H (mm)	 Price in € w/o VAT
	Cutlery top unit without napkin dispenser	CCE 53/53, CCE 54/38	525 x 280 x 210 mm	
		CE 54/38	710 x 280 x 323 mm	
	Cutlery top unit 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	Antistatic castors	2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic, 125 mm dia.	CE-UK 53/53	
not shown	Stainless-steel castors	4 steering castors, 2 of which have brakes, 125 mm dia.	all mobile dispensers	
		2 fixed and 2 steering castors with brakes, 125 mm dia.	CE-UK 53/53	
		4 steering castors, 2 of which have brakes, 160 mm dia.	CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, 160 mm dia.	CE-UK 53/53	
not shown	Galvanised steel castors	4 steering castors, 2 of which have brakes, 125 mm dia.	all mobile dispensers except CE-UK 53/53	Price reduction for model with syn- thetic castors
		2 fixed and 2 steering castors with brakes, 125 mm dia.	CE-UK 53/53	Price reduction for model with syn- thetic castors
		2 fixed and 2 steering castors with brakes, 160 mm dia.	CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, 200 mm dia.	CE-UK 53/53	

Conveyors

- Made of stainless steel
- 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
	Round-belt conveyor, stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm	RSPV 3.0	3000 x 500 x 900 mm	on request	
		RSPV 3.5	3500 x 500 x 900 mm		
		RSPV 4.0	4000 x 500 x 900 mm		
		RSPV 4.5	4500 x 500 x 900 mm		
		RSPV 5.0	5000 x 500 x 900 mm		
		RSPV 5.5	5500 x 500 x 900 mm		
		RSPV 6.0	6000 x 500 x 900 mm		
		RSPV 6.5	6500 x 500 x 900 mm		
		RSPV 7.0	7000 x 500 x 900 mm		
		RSPV 7.5	7500 x 500 x 900 mm		
		RSPV 8.0	8000 x 500 x 900 mm		
		RSPV 8.5	8500 x 500 x 900 mm		
		RSPV 9.0	9000 x 500 x 900 mm		
		RSPV 9.5*	9500 x 500 x 900 mm		
		*Note: only possible with additional drive (already included in price)			
Other lengths on request					

GSPV Flat-belt conveyor

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


The underlined models are in stock.

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
	Convection-cooled food distribution conveyor, stationary	RSPV-UK 3.0	3000 x 630 x 900 mm	400 V 3N PE	572 432	on request
		RSPV-UK 4.0	4000 x 630 x 900 mm			
		RSPV-UK 5.0	5000 x 630 x 900 mm			
		RSPV-UK 6.0	6000 x 630 x 900 mm			
		RSPV-UK 7.0	7000 x 630 x 900 mm			
		RSPV-UK 8.0	8000 x 630 x 900 mm			
		RSPV-UK 9.0	9000 x 630 x 900 mm			
		RSPV-UK 10	10000 x 630 x 900 mm			
		RSPV-UK 11	11000 x 630 x 900 mm			
		RSPV-UK 12	12000 x 630 x 900 mm			
			Other lengths on request			

Accessories/options for RSPV-UK

Illustration	Designation	Price in € w/o VAT
not shown	Internal cooling	on request
not shown	Plug adapter	on request

Accessories for Conveyors

Accessories/options for RSPV, RSPV-UK and GSPV

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

