



BLANCO COOK

Front cooking system for professionals:

The front cooking station is the heart of the mobile BLANCO COOK front cooking system. With its highly efficient extraction and filter technology, it ensures an optimum climate and frees you from stationary extractor hoods. The front cooking station is available for two to four table-top cooking units.

Thirteen different table-top cooking units enhance the front cooking station and allow flexible compositions.

Attractive design – the front cooking station can optionally be equipped with coloured panelling, from the body to the extraction bridge exhaust ducts. For colours, please see page 153.

The clever grease and odour filter system is extremely effective and easy to clean. The optional ION TEC filter even filters blue smoke from the fumes.



Front cooking station BC FS 3.1

Extraction bridge columns: Non-panelled in stainless steel
3-sided panelling: Body in stone grey, powder-coated
Front faced with Resopal laminated sheet, Rustic Oak (Resopal "Colours"
and "Woods" décor available)

BLANCO COOK cooking system

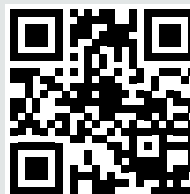
BLANCO COOK extraction technology

BLANCO COOK front cooking station	148
Options/Accessories for front cooking station	150

BLANCO COOK table-top units

Induction hob	155
Induction wok	155
Deep griddle	156
Griddles	156
Ceran® hob	157
Pasta cooker	157
Deep fryer	158
Bain-marie	158
Hot plate	158
Accessories for table-top units	159

You will find everything about front cooking at:
www.frontcooking.com



LET'S COOK!

Well-designed in every detail: highlights of the front cooking station.

**BLANCO COOK front cooking station:
well-designed down to the last detail.**

- The extraction bridge offers ample space for ingredients or serving, whilst affording a clear view of the preparation process.
- Functional design with one-piece flat surfaces.
- Socket outlets behind the cooking units ensure cables are stored safely.
- Fans and filters can be accessed from the cooking side.
- Usable storage space is located under the placement niche.
- If there is no placement niche, a mobile placement table will fit, ideal for rolling table-top cooking units in and out quickly and effortlessly.

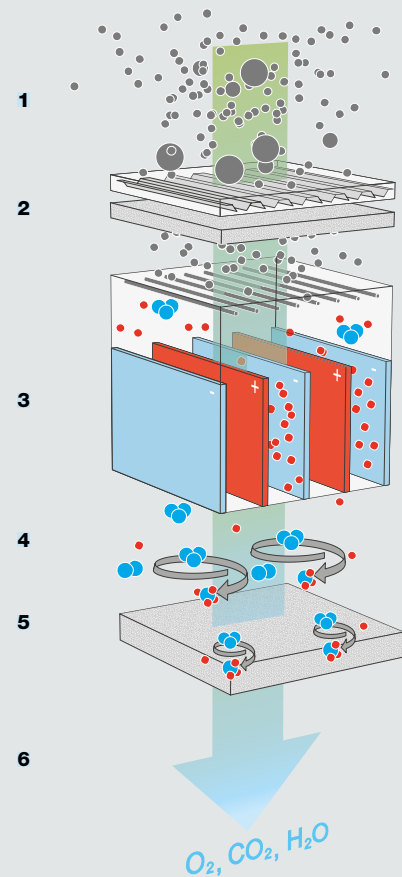


Shown with accessories

The ION TEC filter system filters blue smoke and increases the service life of activated charcoal.

How it works:

- 1 Large particles such as grease are removed in the pre-filtering stages.
- 2 The particles which flow through the ioniser are charged positively by an electrostatic field. Highly reactive ozone is also generated from oxygen.
- 3 In the collector stage, the positively charged particles, especially aerosols, are attracted to the negatively charged plates and thus separated out.
- 4 In the oxidation process, ozone eliminates odours and blue smoke.
- 5 Particles attached to the activated charcoal which still need to be removed react with the residual ozone. This cleans the activated charcoal and significantly increases its service life.
- 6 Oxygen, carbon dioxide and water are released into the environment as end products.



Freedom for busy hands

As the extraction bridge is so slender, more room is left for arranging and placing food.



BLANCO CONTROL – clear and simple

The electronic control with clear symbols makes operating the front cooking station simple. The filter change indicator automatically reminds you to change or clean the filter.



Filter replacement – quick and easy

Simply lift the lid of the extraction bridge, remove the grease filter and place it into the dishwasher – no tools required whatsoever.

Faster, hotter, better! The BLANCO COOK front cooking system is on top form.

Those who cook before their guests' eyes need to be able to trust their equipment unconditionally. BLANCO COOK offers innovative technology and reliable performance for professionals. In a high-quality BLANCO design for top performance with regard to handling and hygiene. With rotary knob control, you can adapt your energy consumption to the capacity level. Thanks to the compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.



2-zone induction

Surface induction

Induction hobs and induction woks

Depending on requirements, we offer a 1-zone induction hob, 2-zone induction hob, surface induction or induction wok – powerful, durable and extremely fast.



Cerán® hob
with 2 independently adjustable cooking zones.



Hot plate
with large heat-retaining area.



Pasta cooker
for energy-saving cooking and steaming in pasta baskets or GN cooking inserts.



Bain-marie
for keeping food hot and presenting dishes in GN containers.



BC ME multi element
offers storage space for cooking utensils and ingredients, an additional work surface and help when arranging the food.



The front cooking trio for mouthwatering cooking shows: induction wok, ribbed griddle and pasta cooker.



Deep fryer

with swivelling heating and unheated cold zone at the bottom of the basin.



Deep griddle

can be used flexibly for braising, grilling or cooking.



Griddles

ribbed or flat – the seamlessly welded-in griddle achieves a uniform temperature as desired. Excessive grease is collected in the large catch tray. With independently adjustable heating zones, the double-wide griddle offers efficiency at the touch of a button.



Extra large griddle

**BLANCO COOK cooking system:
Innovative technology that everyone can taste.**



BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes



Shown with accessories

Front cooking station

Illustration	Model	Dimensions W x D x H (mm)	Socket outlets/power/ connected load	Order no. (basic model)	Price in € w/o VAT
<p>BC FS 2.1</p> 	<p>BC FS 2.1 Front cooking station with removable unit placement shelf</p> <p>max. load on unit placement shelf: about 150 kg</p> <p>for 2 BLANCO COOK table- top units</p>	<p><u>Exterior dimensions:</u> 1544 x 756 x 1362 mm <u>Height of underframe:</u> 900 mm <u>Device placement niche:</u> 806 x 648 x 300 mm <u>Usable space below place- ment shelf:</u> 830 x 648 x 575 mm</p>	<p>2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW)</p> <p>16 A CEE plug</p> <p>400 V, 50/60 Hz, 3N PE, 10.8 kW</p>	<p>574 400</p> <p>(380 235)</p>	
<p>BC FS 3.1</p> 	<p>BC FS 3.1 Front cooking station with removable unit placement shelf</p> <p>max. load on unit placement shelf: about 150 kg</p> <p>for 3 BLANCO COOK table- top units</p>	<p><u>Exterior dimensions:</u> 1949 x 756 x 1362 mm <u>Height of underframe:</u> 900 mm <u>Device placement niche:</u> 1211 x 648 x 300 mm <u>Usable space below placement shelf:</u> 1235 x 648 x 575 mm</p>	<p>3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW)</p> <p>32 A CEE plug</p> <p>400 V, 50/60 Hz, 3N PE, 20.8 kW</p>	<p>574 401</p> <p>(380 236)</p>	
	<p>BC FS 3.1 BHG Front cooking station with removable unit placement shelf, featuring lighting, enclosed sneeze guard and railing</p> <p>max. load on unit placement shelf: about 150 kg</p> <p>for 3 BLANCO COOK table- top units</p>			<p>574 405</p> <p>(380 236)</p>	
	<p>BC FS 3.1 BHG-I Front cooking station with removable unit placement shelf, fea- turing lighting, enclosed sneeze guard, railing and electronic ION TEC filtering</p> <p>max. load on unit placement shelf: about 150 kg</p> <p>for 3 BLANCO COOK table- top units</p>			<p>574 406</p> <p>(380 236)</p>	


BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes

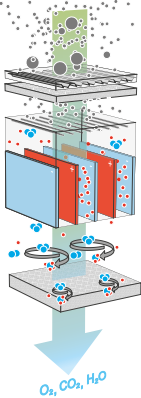


Shown with accessories

Front cooking station

Illustration	Model	Dimensions W x D x H (mm)	Socket outlets/power/ connected load	Order no. (basic model)	Price in € w/o VAT
 <p>BC FS 4.1</p>	<p>BC FS 4.1 Front cooking station with removable unit placement shelf and enclosed sneeze guard</p> <p>max. load on unit placement shelf: about 150 kg</p> <p>for 4 BLANCO COOK table-top units</p>	<p><u>Exterior dimensions:</u> 2354 x 756 x 1362 mm</p> <p><u>Height of underframe:</u> 900 mm</p> <p><u>Device placement niche:</u> 1616 x 648 x 300 mm</p> <p><u>Usable space below placement shelf:</u> 1640 x 648 x 575 mm</p>	<p>4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW)</p> <p>32 A CEE plug</p> <p>400 V, 50/60 Hz, 3N PE, 20.8 kW</p>	<p>574 402</p> <p><i>(380 237)</i></p>	

Options for front cooking station BC FS

Illustration	Designation	For models	Order no.	Price in € w/o VAT
 <p>ION TEC</p>	<p>ION TEC electrostatic filtering for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters</p>	all BC FS		








Connected loads

Illustration	Designation	For models	Order No.	Price in € w/o VAT
not shown	<p>Connected load 16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW</p>	BC FS 3.1		no added price
	32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW	BC FS 2.1		no added price
	63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW	BC FS 4.1		

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

Options for front cooking station







Options for front cooking station BC FS

Illustration	Designation	For models	Order no.	Price in € w/o VAT
 <p>Shown with storage shelf</p>	Mobile placement table for rolling in and out of the table-top cooking units in the BLANCO COOK front cooking station in place of the unit placement shelf	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		
	Storage shelf to insert into the placement table as an additional storage surface	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		
not shown	Additional socket outlets 2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left	all BC FS		
	Lighting with LED spots (4 W each) located above the cooking units	5 spots, 20 W	BC FS 2.1	
		7 spots, 28 W	BC FS 3.1	
		9 spots, 36 W	BC FS 4.1	
	Sneeze guard made of safety glass (ESG) closed to customer side, can be folded up for cleaning	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		
	Railing , made of stainless-steel round tube, on the customer and short sides, height 50 mm	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		
	Tray slide Stainless-steel round tube, fold-down, on the customer side	Height 885 mm with castor diameter of 75 mm, matches the normal height for the BASIC LINE tray slide	BC FS 2.1	
		or	BC FS 3.1	
		BC FS 4.1		
	Tray slide Resopal, fold-down, customer side Multiplex panel faced with Resopal "Colours" or "Woods" laminated sheet	Height 850 mm with castor diameter of 75 mm, matches the height of the MANHATTAN tray slide	BC FS 2.1	
		BC FS 3.1		
		BC FS 4.1		
not shown	Base bottom made of stainless steel, removable, maximum load: 80 kg	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		
	Stainless steel castors , 8 steering castors, 2 of which have brakes, 125 mm dia. , total height is increased by 60 mm, height of the underframe is then 960 mm	all BC FS		
	Feet made of stainless steel	all BC FS		
	Skirting panels made of stainless steel, on customer side, can only be ordered to-gether with adjustable feet	BC FS 2.1		
		BC FS 3.1		
		BC FS 4.1		



standard

Accessories for BLANCO COOK

Accessories

Illustration	Designation	For models	Order no. (basic model)	Price in € w/o VAT	
Shown with storage shelf 	Mobile placement table Used to roll table-top cooking units in and out of the BLANCO COOK front cooking station	BC FS 2.1	574 309		
		BC FS 3.1	574 310		
		BC FS 4.1	574 311		
		Storage shelf To insert into the placement table as additional storage surface	BC FS 2.1	574 379	
			BC FS 3.1	574 380	
			BC FS 4.1	574 381	
Shown with accessories 	Multi-frame with bracket Made of stainless steel to fasten to the odour filter boxes on the operator side, to hold a GN 1/3 or its subdivisions, including a bracket to hold a roll of paper towels	All BC FS	573 977		
	Cabinet shelf made of glass To insert into the multi-frame as an additional storage surface	Multi-frame	573 978		
	Transport dolly BC ROL 6x4 To roll a BLANCOTHERM 420 into free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm in diameter, load capacity: about 100 kg	All BC FS	573 570		
	BLT 420 KBRUH BLANCOTHERM synthetic food transport containers, convection-heated, with digital temperature control to adjust the temperature in the interior to precise degree between +40 °C and +85 °C, with hinged door, capacity: 2 x GN 1/1-150 or their subdivisions, 11 pairs of support ledges, gap 31 mm	Colour for fastening components: grey blue red green yellow	573 516 574 575 574 576 574 577 574 578 (380 904)		
	You will find more BLANCOTHERM synthetic items on page 40 and onwards				
Shown with accessories 	Drawer rail set Consisting of two rails to hold a GN 1/1, to be mounted on the underside of the unit placement shelf	All BC FS	573 979		
not shown	BLANCO COOK system instruction Technical instruction (cleaning, filter change) for the BLANCO COOK front cooking station installed ready for operation, handling the BLANCO COOK table-top units. Date upon request.	All BC FS	999 125	No discount on amount	

Consumables/spare parts (sale via BLANCO Professional Service)



	Fleece filter mats 1 packing unit = 25 units		107 213	on request
	Charcoal filter pads 1 set = 2 units		380 477	on request

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

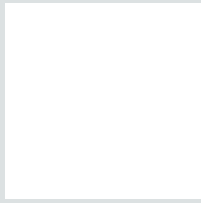
Panelling for front cooking station

- As a retrofit
- Can also be incorporated directly into the BC FS

Panelling for BC FS front cooking station (also as a retrofit)

Illustration	Designation	For models	Order no.	Price in € w/o VAT
	3-sided panelling Powder-coated on customer and short sides, The customer and short sides can each feature different colours	BC FS 2.1	380 086	
		BC FS 3.1	380 087	
		BC FS 4.1	380 088	
	Faced with Resopal laminated sheet (Resopal colours/decors on customer side: Colours, Woods), short sides powder-coated	BC FS 2.1	380 089	
		BC FS 3.1	380 090	
		BC FS 4.1	380 091	
	Front panelling Full, customer-side panelling made of HPL (high pressure laminate), material thickness: 4 mm, faced with Resopal laminated sheet (Resopal colours/decors: Colours, Woods)	BC FS 2.1	380 096	
		BC FS 3.1	380 097	
		BC FS 4.1	380 098	
	Column panelling Powder-coated, set consisting of left- and right-hand side, including mounting components on the exhaust ducts	All BC FS	380 794	

BLANCO colours



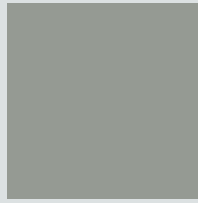
Signal white
RAL 9003



Pearl white
RAL 1013



Pale brown
RAL 8025



Stone grey
RAL 7030



Umbra grey
RAL 7022



Graphite black
RAL 9011



Broom yellow
RAL 1032



Carmine red
RAL 3002



Sapphire blue
RAL 5003



Traffic grey B
RAL 7043



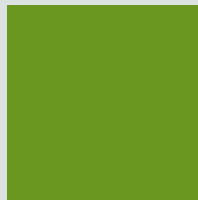
Raspberry
Pantone 228 C



Lime
Pantone 382 C

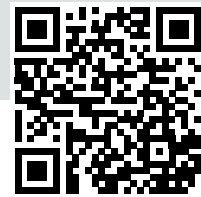


Espresso
Pantone 4695 C



Apple green
Pantone 370 C

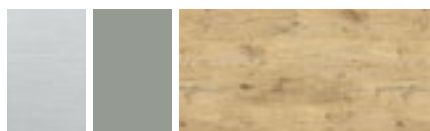
You will find more info on Resopal colours and decors at
www.blanco-professional.com/en/resopal



Our inspirations for your combinations.



Extraction bridge columns:
Column panelling, graphite black, powder-coated, with simple fastening on the exhaust ducts, can be removed for cleaning
3-sided panelling:
Body in graphite black, powder-coated
Front in graphite black, powder-coated



Extraction bridge columns:
non-panelled in stainless steel
3-sided panelling:
Body in stone grey, powder-coated
Front faced with Resopal laminated sheet, Rustic Oak (Resopal "Colours" and "Woods" décor available)





Extraction bridge columns:
Column panelling, traffic grey B, powder-coated, with simple fastening on the exhaust ducts, can be removed for cleaning
3-sided panelling:
Body in traffic grey B, powder-coated, front in broom yellow, powder-coated

Accessories for BLANCO COOK

- Active convection cooling, can be adjusted down to the degree between $-2\text{ }^{\circ}\text{C}$ and $+8\text{ }^{\circ}\text{C}$ (at ambient temperature of $43\text{ }^{\circ}\text{C}$ and 40% relative humidity)
- Ready to plug in with socket outlet for non-heating unit (connection of country-specific plug possible)
- Evaporator housing made of stainless steel, finned evaporator complete with synthetic-coated tubes and fins, which makes it corrosion-resistant and odour-free
- Refrigerant R134 a, CFC-free
- Castor model: 50 mm dia., 4 steering castors, 2 of which have brakes



Underframe cooling table for BLANCO COOK BC FS 3.1, BC FS 4.1

Illustration	Model	Dimensions W x D x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
	<p>BC UCT 2D underframe cooling table with 2 hinged doors, 2 double-walled hinged doors, thermally insulated with foam, can be swivelled with magnetic sealing frames, 2 height-adjustable support ledges per door, for GN 1/1 Gastronorm containers</p>	1192 x 650 x 567 mm	220–240 V 1N PE 50–60 Hz 0.32 kW	574 392	
	<p>BC UCT 4E underframe cooling table with 2 full extension drawers 2 full extension drawers per side, thermally insulated with foam, magnetic sealing frames, for GN 1/1 Gastronorm containers or their subdivision with the help of cross- and lengthwise bars, maximum depth of GN is 100 mm</p>	1192 x 650 x 567 mm	220–240 V 1N PE 50–60 Hz 0.32 kW	574 393	

BLANCO COOK table-top units

- Smooth Ceran surface
- Microprocessor-controlled high-performance induction generator made by E.G.O.
- Continuous power adjustment with rotary knob, indicator light to display operating mode and error code in the event of faults
- High efficiency
- Air filter on unit base
- Height-adjustable rotating feet, mains connection cable (1.5 m)



Induction hob

Illustration	Model	Dimensions L x W x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
	BC IH 3500 Induction hob, automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 220 x 220 mm Weight: 19 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 197	
	BC IH 5000 Induction hob, automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 220 x 220 mm Weight: 19 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW	574 198	
	BC IH 2Z 5000 2-zone induction hob, 2 separately adjustable heat- ing zones (2 coils, each with 220 mm dia.), automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm 2 cooking zones, each with Ø 220 mm Weight: 27 kg	400 V 3N PE 16 A 50–60 Hz 2 x 2.5 kW (5.0 kW)	574 199	
	BC SIH 5000 Surface induction hob, 1 rectangular cooking zone (1 heating zone 447 x 220 mm), automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 447 x 220 mm Weight: 27 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW (2 x 2.5 kW)	574 200	

Induction wok

	BC IW 3500 Induction wok	Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. Weight: 18 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 201	
	BC IW 5000 Induction wok	Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. Weight: 18 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW	574 202	

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

BLANCO COOK table-top units


- All-round seamlessly welded, 15 mm-thick griddle with rounded corners for optimal hygiene and even, full-surface heat distribution through tubular heating elements
- Unheated resting zone (70 mm) on operator side
- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)



Griddle

Illustration	Model	Dimensions L x W x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
	BC GF 3500 Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 34 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 203	
	BC GF 4200 Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 34 kg	400 V 3N PE 16 A 50–60 Hz 4.2 kW	574 204	
	BC GF 8400 Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C, 2 separately adjustable heating zones	Exterior dimensions: 620 x 800 x 240 mm Usable area: 506 x 704 mm of which 435 x 704 mm is heated Weight: 69 kg	400 V 3N PE 16 A 50–60 Hz 8.4 kW (2 x 4.2 kW per heating zone)	574 205	
	BC GR 3500 Griddle, ribbed incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 31 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 206	
	BC GR 4200 Griddle, ribbed incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 31 kg	400 V 3N PE 16 A 50–60 Hz 4.2 kW	574 207	

Deep griddle


	BC DG 4200 Deep griddle incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm Capacity: 7 litres Basin depth: 65 mm Weight: 33 kg	400 V 3N PE 16 A 50–60 Hz 4.2 kW	574 208	
---	---	--	--	----------------	--

BLANCO COOK table-top units

- Continuous temperature adjustment with rotary knobs
- Height-adjustable rotating feet
- Mains connection cable (1.5 m)



Ceran® hob

Illustration	Model	Dimensions L x W x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
 <p>BC CH 4300</p>	<p>BC CH 4300 Ceran® hob, indicator lights to display operating mode</p>	<p>Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 170 mm dia. and 230 mm dia. Weight: 12 kg</p>	<p>400 V 3N PE 16 A 50–60 Hz 4.3 kW</p>	<p>574 209</p>	

Pasta cooker




 <p>BC PC 4800 (shown with accessories)</p>	<p>BC PC 4800 Pasta cooker, seamlessly deep-drawn basin, for the insertion of GN contain- ers or pasta baskets up to 150 mm in depth, indicator light to display operating mode and heating phase</p>	<p>Exterior dimensions: 620 x 400 x 240 mm Usable area: 509 x 304 mm Capacity: 20 litres Weight: 14 kg</p>	<p>400 V 3N PE 16 A 50–60 Hz 4.8 kW</p>	<p>574 210</p>	
	<p>Pasta basket set Baskets with insulated handles and insertion frame</p>	<p>6 baskets: approx. GN 1/6-100</p>		<p>574 254</p>	
	<p>Pasta basket set Baskets with insulated handles and insertion frame</p>	<p>2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100</p>		<p>574 255</p>	
	<p>Gastronorm cooking insert G-KEN G 1/1-95 perforated, with folding handles</p>	<p>For additional GN cooking inserts, please turn to page 32</p>		<p>550 971</p>	
	<p>Lid with handle, GD 1/1 for covering</p>			<p>550 658</p>	

BLANCO COOK table-top units


- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)




Deep fryer

Illustration	Model	Dimensions L x W x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
<p>BC DF 5000 (shown with accessories)</p> 	<p>BC DF 5000 Deep fryer Seamlessly deep-drawn basin, cold zone at the bottom of the basin, swivelling, interior heating elements, incl. lid to cover deep-frying basin</p>	<p>Exterior dimensions: 620 x 400 x 240 mm Usable area: 346 x 238 mm Capacity: min. 5 litres, max. 6.5 litres Weight: 16 kg</p>	<p>400 V 3N PE 16 A 50–60 Hz 5.0 kW</p>	574 211	
	<p>Deep-frying basket set (2 pcs.) with insulated handles</p>	260 x 95 x 110 mm each		574 258	
	<p>Deep-frying basket with insulated handle</p>	260 x 220 x 110 mm		574 259	

Bain-marie

<p>BC BM 700</p> 	<p>BC BM 700 Bain-marie Seamlessly deep-drawn basin, suitable for stainless-steel GN containers and GN lids, can be heated from +45 to +95 °C</p>	<p>Exterior dimensions: 620 x 400 x 240 mm Usable area: 509 x 304 mm Capacity: max. 1 x GN 1/1-150 Weight: 15.5 kg</p>	<p>220–240 V 1N PE 16 A 50–60 Hz 0.7 kW</p>	574 212	
--	---	--	---	----------------	--

Hot plate


<p>BC HP 700</p> 	<p>BC HP 700 Hot plate Hot plate with thermally separated heating-retaining area, silicone-sealed heat-retaining surface made of stainless steel, temperature range: +55 to +120 °C</p>	<p>Exterior dimensions: 620 x 400 x 240 mm Usable area: 565 x 340 mm Weight: 18 kg</p>	<p>220–240 V 1N PE 16 A 50–60 Hz 0.7 kW</p>	574 213	
--	---	--	---	----------------	--

BLANCO COOK table-top units

- Height-adjustable rotating feet






Multi-element

Illustration	Model	Dimensions L x W x H (mm)	Rating/ connected load	Order no.	Price in € w/o VAT
	BC ME Multi-element	Exterior dimensions: 620 x 400 x 240 mm Capacity: Top: max. GN 1/1-150 (depending on depth of container located below) Below: max. GN 1/1-100 (in this case, top: max. GN 1/1-65) Weight: 7 kg		573 458	

Accessories for BLANCO COOK table-top units

Accessories

Illustration	Designation	For model	Order no.	Price in € w/o VAT
	Ceran® cleaning scraper	For BC IH, induction hob, BC CH Ceranium hob	568 489	
	Round-bottom wok made of stainless steel, 360 mm dia., max. capacity 5.5 litres, weight 1.2 kg	For BC IW induction wok	573 513	
	Pasta basket set Baskets with insulated handles and insertion frame	6 baskets: approx. GN 1/6-100	For BC PC pasta cooker	574 254
				574 255
	G-KEN G 1/1-95 Gastronorm cooking insert perforated, with folding handles	For BC PC pasta cooker	550 971	
	Lid with handle, GD 1/1 for covering	For BC PC pasta cooker	550 658	
	Grill cleaning scraper, flat	For BC DG deep griddle, for BC GF griddle, flat	573 252	
not shown	Grill cleaning scraper, ribbed	For BC GR griddle, ribbed	574 306	
	Splash guard	For BC GF and BC GR griddles (except BC GF 8400)	574 256	
		For BC GF 8400 griddle	574 257	
not shown	BLANCO COOK anti-stick care 500 ml, protects and cares for the grill surface and improves anti-stick per- formance	For griddles and deep griddles	574 302	
	Deep-frying basket set (2 pcs.) with insulated handles 260 x 95 x 110 mm each (L x W x H)	For BC DF deep fryer	574 258	
	Deep-frying basket with insulated handles 260 x 220 x 110 mm each (L x W x H)	For BC DF deep fryer	574 259	
	Clamping bar made of stainless steel to cover the gap between two BLANCO COOK table-top units	For all models	574 298	

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).