

NEW!

BLANCO COOK

The new generation of the mobile
cooking system – with ION TEC



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Front cooking for professionals with the mobile BLANCO COOK cooking system

When cooking in front of guests, professionals must be able to rely on their equipment completely. The BLANCO COOK cooking system passes this test with flying colours and accompanies you wherever cooking is expected to be a performance and savouring begins with watching.

The new BLANCO COOK front cooking station is the heart of the mobile cooking system. With its highly efficient extraction and filter technology, it ensures an optimum climate on the set and frees you from stationary fume hoods.

New: In addition to a module for two or three cooking units, a front cooking station for four cooking units is now also available.

Ten different table-top cooking units supplement the front cooking station. They are all fast, powerful, compact and thus ideal for professional use in canteens, restaurants and dining halls, as well as on hotel terraces.

Another piece of good news: those who cook live using fresh ingredients can increase revenues by up to 40 percent with front cooking compared to classic preparation.

Treat yourself to state-of-the-art technology in a timeless design, select your own combination of front cooking station and cooking units – modern and functional from BLANCO COOK.



With a licence to breathe freely: The BLANCO COOK front cooking station

Frying and sizzling, cooking and stir-frying result in cooking fumes which rise up. The new extraction bridge of the BLANCO COOK front cooking station collects these fumes above the cooking units, which makes it significantly more efficient than other methods. The bridge of the new BLANCO COOK generation is now clearly thinner, which allows fifty percent more insight into food preparation.

Large work surfaces and additional storage space provide enough room for the creativity of the participants.

Powerful grease filters which correspond to Class A (DIN 18869-5) do not allow the penetration of any flames. And with the new optional ION TEC filter technology, BLANCO COOK achieves even better results in the battle against cooking fumes. This technology is also the first to filter blue smoke from the fumes.

The mood even remains high after the cooking show because all of the parts that need to be cleaned can be easily removed without tools and cleaned in the dishwasher.

Up to 50 % more insight
into food preparation on
the cooking side

Plenty of room for ingredients
or use as a serving surface



Functional design
with one-piece
smooth surfaces

Well-designed down to the smallest detail: The highlights of the new front cooking station



Freedom for busy hands

Because the extraction bridge is now significantly thinner, more room is left for arranging and placing food.



BLANCO CONTROL – clear and simple

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



Filter changes – fast and easy

Simply lift the lid of the extraction bridge, remove the grease filter and put it into the dishwasher – without using any tools whatsoever.



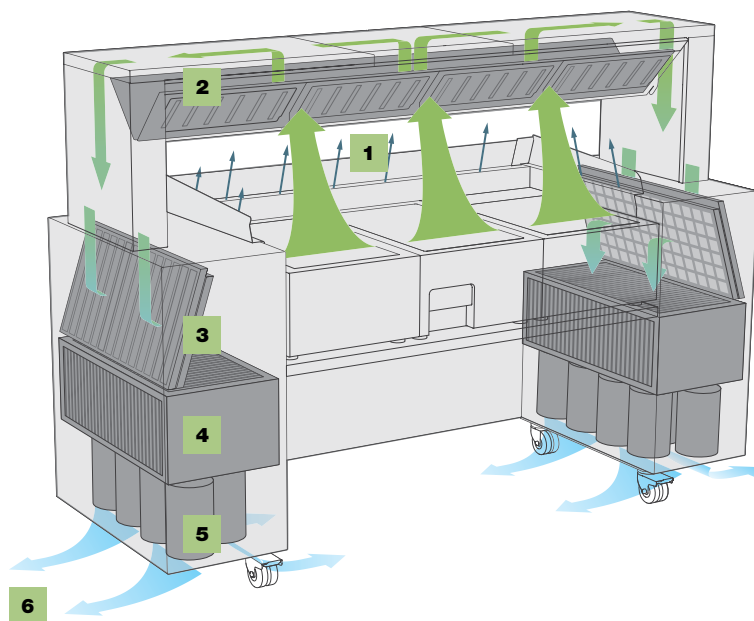
Socket outlets
behind the
cooking units
ensure cables are
stored safely

Fans and filters can be
accessed from the
cooking side

Usable storage space
below the placement niche

60 % more activated charcoal for
even better filtering and longer
maintenance intervals

Our multi-stage model for a comfortable atmosphere: Clear air, with ION TEC if desired

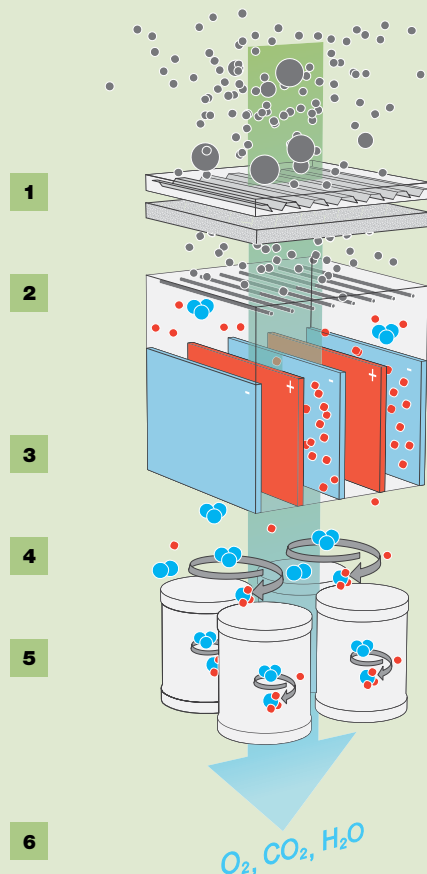


How it works:

- 1** Suction results from a vacuum and draws the fumes into the extraction bridge. To further increase the extraction efficiency, the three-sided air flow also routes the fumes directly into the extraction bridge.
- 2** Grease is separated out and collected in catch trays in the extraction bridge.
- 3** Fleece filters absorb moisture and aerosols.
- 4** Odour particles and blue smoke can be reduced with the optional ION TEC filter system.
- 5** Activated charcoal reliably binds the odour molecules.
- 6** The cleaned air exits downward.

The ION TEC filter system

Filters blue smoke and increases the service life of the activated charcoal



How it works:

- 1** Large particles such as grease are separated out in the pre-filtering stages.
- 2** The particles which flow through the ioniser are charged positively by an electrostatic field. In addition, highly reactive ozone is 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, the ozone eliminates odours and blue smoke.
- 5** Particles adhering in the activated charcoal which were not yet separated out 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.

Clever options and accessories For individual workplace design



Perfect protection

The one-piece sneeze guard ensures optimum hygiene. It can be easily folded downward for cleaning.



Spotlight on

Integrated and flush LED spots illuminate the entire work surface ideally and put food in the right light.



Please stand

Protected with a railing, the top of the extraction bridge can be used for presentation, decoration and provision.



Creates space: Multi-frame

The multi-frame offers space for secondary activities such as setting down and storing items. Simply insert a GN container or lay in a glass shelf to create an additional work surface.



Rails for any situation

Please insert anything which should be stored directly under the cooking units here. Food and cooking utensils can disappear into GN 1/1 containers of any depth.



Instant conversion

The cooking unit placement shelf can be easily removed, e.g. to make room for a fixed-position floor unit.

Reliable assistants on set: Everything for heating items up and keeping them hot

For filling rush orders and grilling, stir-frying or cooking – these compact, strong assistants make chefs happy! Teams of modular table-top cooking units from the BLANCO COOK system assist kitchen professionals.

The Ultracontact and induction heating systems are the secret of their speed. The induction technology from E.G.O. (Oberderdingen) is characterised by their especially high dependability and long service life.

The table-top cooking units from the BLANCO COOK system offer you clever technology and reliable performance for professionals. The high-quality BLANCO design stands for top performance with regard to handling and hygiene. Its intelligently controlled electronic control means you can adapt your energy consumption to the capacity level.

Thanks to its light weight and depth of just 62 cm, all table-top units are easy to carry and fit on any standard work surface.

BLANCO COOK makes working easier!

Because they are only
62 cm deep, the modules
fit on any standard worktop

Easy-to-clean stainless
steel surfaces



Height-adjustable feet are
easy to adjust

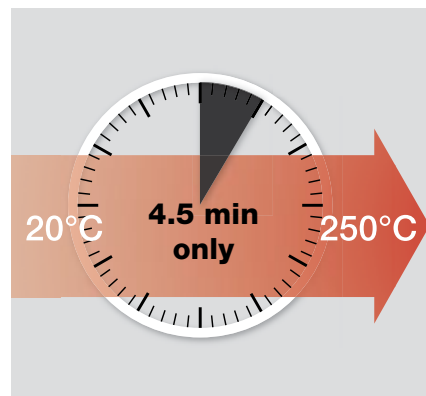
Large-dimensioned safety drain
valves ensure working without the
risk of injury



Saving energy is programmed

Put an end to wasting energy!

Frying surfaces, griddles and deep griddles can be heated in three stages: the entire surface at 4,200 W, two-thirds of the surface at 2,800 W and one-third of the surface at 1,400 W. Heat is only where it is needed.



Reliably fast

The Ultracontact heating system makes it possible for the griddles to reach a temperature of 250 °C in just 4.5 minutes.



Operating the touchpads is simple and clear

Cooking, stir-frying and deep-frying: Powerful table-top cooking units for front cooking and catering



Induction hob

It detects the pot and generates an electromagnetic field which produces heat directly in the bottom of the pot. Due to its sensational efficiency of more than 90 percent, 5 litres of water only need 6.5 minutes to reach boiling point with the BC IH 5000. A welcome side effect is that because of the low heat emission, the workplace is not also heated up.



Induction wok

Energy is transferred to the wok evenly because the induction coil is adapted to the curve of the Ceran® cuvette. There is no need to fear burns because the hob and induction cuvette do not heat up.



Ceran® hob

The rugged Ceran® hob has two cooking zones, which can be set separately using a microprocessor-controlled system. The Ceran glass is 6 mm thick, unbreakable and very easy to clean. Residual heat is displayed with LEDs.



Deep griddles

Equipped with the efficient Ultracontact heating system, the deep griddle also features extremely short heat-up times. The recessed welded in frying surface has a large liquid drain.



Griddle

Smooth or ribbed – a uniform desired temperature is maintained on the seamlessly welded in griddle surface, controlled electronically, and displayed digitally. This is virtually a guarantee for enjoying meat, fish and vegetables in top form. Excessive grease is collected in the catch tray.





Pasta cooker

A taste for pasta – right away!

The pasta cooker offers space for up to 6 pasta baskets. The seamlessly welded in water well is heated from the outside and has a water drain with an opening that can be closed.



Deep fryer

The Ultracontact heating system stands for short heat-up times. The deep fryer has a large oil purification zone. With the touchpad and the microprocessor-controlled system, it is possible to control the temperature exactly by $\pm 1\text{K}$. The thermostat is located in the lower well area.



Bain-marie

Food can be kept hot or presented in GN containers in a deep-drawn, all-round welded in well which is thermally separated from the body. The drain valve is located on the outside. There is no danger of scalding.



Hot plate

This large heat-retaining area is also thermally separated from the body. The temperature can be controlled exactly using a microprocessor.



Multi-element

Whoever views this product ends up wanting it because essential items including cooking utensils and ingredients are always within easy reach. The practical compliance with GN dimensions allows quick loading. The multi-element matches the BLANCO COOK table-top cooking units exactly.

Front cooking station BC FS



Model	Front cooking station BC FS 2	Front cooking station BC FS 3	Front cooking station BC FS 4
Model	» Mobile front cooking station with placement shelf for table-top cooking units		
Basic equipment	» Extraction bridge with flame arrestor grease filters (correspond to Class A, DIN 18869-5) » Electronic control with filter change indicator » 3 power steps for need-oriented extraction » Air nozzles for fume-guiding air stream along the unit placement niche (on three sides) » Mains connection cable (approx. 4 m) » Removable placement shelf with max. load of approx. 150 kg » Free usable space below the device placement shelf		
Height of underframe	» 900 mm		
Protection type	» IP X4 with fan removed		
Castor model	» Solid synthetic castors, 75 mm dia, 6 steering castors, 2 of which have brakes		
Material	» Stainless steel (AISI 304)		

Model	BC FS 2	BC FS 3	BC FS 3 BHG	BC FS 4
Equipment	see basic equipment	see basic equip- ment	see basic equipment, lighting, closed sneeze guard and railing	see basic equipment
Number of cooking units » with max. dimensions » (L x W x H)	for 2 table-top cooking units » 400 x 650 x 300 mm	for 3 table-top cooking units » 400 x 650 x 300 mm		for 4 table-top cooking units » 400 x 650 x 300 mm
Placement niche dim. (L x W x H)	806 x 648 x 300 mm	1211 x 648 x 300 mm		1616 x 648 x 300 mm
Free usable space below placement shelf (L x W x H)	830 x 648 x 575 mm	1235 x 648 x 575 mm		1640 x 648 x 575 mm
Socket outlets (max. power consumption)	2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW)	3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW)		4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW)
Plugs	16 A CEE plug	32 A CEE plug		32 A CEE plug
Connected load	400 V, 50/60 Hz, 3N PE	400 V, 50/60 Hz, 3N PE		400 V, 50/60 Hz, 3N PE
Output	10.8 kW	20.8 kW		20.8 kW
Exterior dim. (L x W x H)	1538 x 750 x 1361 mm	1943 x 750 x 1361 mm		2348 x 750 x 1361 mm
Order No.	573 973	573 974	573 975	573 976

Options for front cooking station BC FS

We will be happy to provide you with additional information on these products and on the entire BLANCO product line on request (see back for address).

Option	Designation	For models
Connected load	16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW	BC FS 3
	32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW	BC FS 2
	63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW	BC FS 4
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
Electrostatic filtering ION TEC	consists of ioniser, collector filter and activated charcoal filter cartridges	All BC FS
Lighting	placed above the cooking units with 5 LED spots, 20 W	BC FS 2
	with 7 LED spots, 28 W	BC FS 3
	with 9 LED spots, 36 W	BC FS 4
Sneeze guard	made of safety glass (ESG) closed to customer side, can be folded up for cleaning	All BC FS
Railing	made of stainless steel round tube, on the customer and short sides	All BC FS
Tray slide	made of stainless steel round tube, on the customer side, fold-down height 885 mm for castor diameter of 75 mm, corresponds to the normal height of the BASIC LINE tray slide	All BC FS
	made of stainless steel round tube, on the customer side, fold-down height 860 mm for castor diameter of 75 mm, corresponds to the height of the MANHATTAN tray slide	All BC FS
Panelling	made of HPL (High Pressure Laminate), material thickness: 4 mm, colour: FunderMax 0077-FH, other colours on request, on the customer or short side	All BC FS
Base bottom	made of stainless steel, removable, maximum load: 80 kg	All BC FS
Stainless-steel castors	6 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 the customer and short sides	All BC FS

Accessories for front cooking station BC FS

	Model	Designation	Dimensions W x D x H (mm)	Output/ connected load	Order No.
	KTE 2-462	Underframe cooling table, 2 hinged doors, 2 height-adjustable support ledges for Gastronorm containers (max. 2 x GN 1/1), for rolling into BC FS 3, BC FS 4	1190 x 654 x 564 mm	220–240 V 1N PE 16 A 50 Hz 0.265 kW	370 396
		Instead of a door, two full extensions one on top of the other (usable height of 135 mm each)			
		GN grate GR 1/1 , made of stainless steel			550 267
		GN grate , Rilsan-coated, GRR 1/1			550 269
	Model	Designation		For models	Order No.
	Transport dolly BC ROL 6x4	for rolling a BLANCOTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm dia.		All BC FS	573 570
	Multi-frame with bracket	made of stainless steel for customer-side mounting to the odour filter boxes, for holding a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels		All BC FS	573 977
		Cabinet shelf made of glass for insertion into the multi-frame as additional storage surface		Multi-frame	573 978
	Drawer rail set	consisting of two rails for holding a GN 1/1, to be mounted on the underside of the unit placement shelf		All BC FS	573 979

BLANCO COOK Extras

Height-adjustable table
with optional sneeze guard

Optional panelling made of
rugged HPL sheet-material



Mobile container with drawer
and compartment

BLANCO COOK induction hobs and induction woks



Model	Induction hob		Induction wok	
Basic unit equipment	» Stepless power control with rotary knob and integrated mains switch » Microprocessor-controlled high-performance induction generator (made by E.G.O.) with pot detection » Error code signalling by indicator lights in case of malfunctions » Grease filter on back of housing » Height-adjustable rotating feet » Mains connection cable (1.7 m)			
Exterior dim. (L x W x H)	» 620 x 400 x 240 mm			
Protection type	» IP X4			
Accessories	» See Page 19			
Material	» Stainless steel (AISI 304) with micro-polished surface » Ceran® (6 mm thick)			

Model	BC IH 3500	BC IH 5000	BC IW 3500	BC IW 5000
Model	Induction hob with a round cooking zone Smooth Ceran® surface		Induction wok with a cuvette Ceran® cuvette	
Usable area (L x W)	430 x 320 mm Cooking zone: 220 mm dia. Pot detection from 120 mm dia.		Cuvette: 300 mm dia.	
Heat emission sensitive/latent	245 W/280 W	350 W/400 W	245 W/280 W	350 W/400 W
Plugs	Schuko plug	16 A CEE plug	Schuko plug	16 A CEE plug
Connected load	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A
Output	3.5 kW	5.0 kW	3.5 kW	5.0 kW
Order No.	573 244	573 243	573 246	573 245

BLANCO COOK griddles



Model	Griddle, smooth	Griddle, ribbed
Basic unit equipment	» Smooth, deep-drawn griddle surface of high-temperature-resistant, high-conductivity steel, all-round welded in » Microprocessor-controlled system » 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures » Error code signalling in display in case of malfunctions » Pull-out grease catch tray » Height-adjustable rotating feet » Mains connection cable (1.7 m)	
Exterior dim. (L x W x H)	» 620 x 400 x 240 mm	
Usable area (L x W)	» 510 x 307 mm (of which 460 x 307 mm is heated)	
Temp. range	» +30 °C to +250 °C	
Protection type	» IP X4	
Accessories	» See Page 19	
Material	» Stainless steel (AISI 304) with micro-polished surface » Griddle surface made of FE510D	

Model	BC GF 3500	BC GF 4200	BC GR 3500	BC GR 4200
Model	Griddle with angled, smooth surface		Griddle with inclined, ribbed surface	
Heat emission sensitive/latent	1155 W / 1400 W	1386 W / 1680 W	1155 W / 1400 W	1386 W / 1680 W
Plugs	Schuko plug	16 A CEE plug	Schuko plug	16 A CEE plug
connected load	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A
Output	3.5 kW	4.2 kW	3.5 kW	4.2 kW
Order No.	573 249	573 248	573 251	573 250

BLANCO COOK deep griddle, pasta cooker, deep fryer



Shown with accessories



Shown with accessories

Model	Deep griddle	Pasta cooker	Deep fryer
Basic unit equipment	<ul style="list-style-type: none"> » Cooking unit with deep-drawn, all-round welded in well » Finely glazed wells with external heating » Closable drain opening » Microprocessor-controlled system » Ultracontact heating system for short heat-up times and uniform temperatures » Error code signalling in display in case of malfunctions » Height-adjustable rotating feet » Mains connection cable (1.7 m) 		
Exterior dim. (L x W x H)	» 620 x 400 x 240 mm		
Protection type	» IP X4		
Accessories	» See Page 19		
Material	» Stainless steel (AISI 304) with micro-polished surface or finely glazed (wells)		

Model	BC DG 3500	BC DG 4200	BC PC 4200	BC DF 4500
Model	Deep griddle/multi-functional cooker		Pasta/multi-functional cooker	Deep fryer with deep-drawn wells for max. 2 deep-frying baskets
Capacity	11 litres		15 litres	5 litres
Wells	Bottom thickness: 8 mm		Bottom thickness: 5 mm	Thermostat in the lower well area: Temperature accuracy +/- 1K
Drain	Drain plug for well, safety drain with protective cover		Safety drain valve	Large oil purification zone, safety drain valve
Usable area (L x W)	510 x 307 mm		510 x 307 mm	380 x 307 mm
Temp. range	+30 °C to +250 °C		+30 °C bis + 190 °C	+30 °C to +190 °C
Heat emission sensitive/latent	1155 W/ 1400 W	1386 W/1680 W	735 W/840 W	405 W/3150 W
Plugs	Schuko plug	16 A CEE plug	16 A CEE plug	16 A CEE plug
Connected load	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A
Output	3.5 kW	4.2 kW	4.2 kW	4.5 kW
Order No.	573 256	573 255	573 257	573 259

BLANCO COOK Ceran® hob, bain-marie, hot plate, multi-element



Model	Ceran® hob	Bain-marie	Hot plate
Basic unit equipment	» Microprocessor-controlled system » Error code signalling in display in case of malfunctions » Mains connection cable (1.7 m) » Height-adjustable rotating feet		
Exterior dim. (L x W x H)	» 620 x 400 x 240 mm		
Protection type	» IP X4		
Accessories	» See Page 19		
Material	» Stainless steel (AISI 304) with micro-polished surface		

Model	BC CH 4200	BC BM 765	BC HP 450
Model	Ceran® hob (6 mm thick) with radiant heaters and 2 round cooking zones	Bain-marie with deep-drawn, all-round welded in well	Hot plate with thermally separated heat-retaining area
Special features	2 radiant heaters (1.7 kW and 2.5 kW), Control with 6-cycle switch Residual heat display with LEDs	Finely glazed wells with external heating, safety drain valve	Silicone-sealed, 5 mm thick heat-retaining surface with finely glazed surface
Capacity:	--	max. 1x GN 1/1-100	--
Usable area (L x W)	510 x 320 mm Cooking zone: 230 mm / 180 mm dia.	510 x 307 mm	530 x 320 mm
Temp. range	--	+30 °C to +100 °C	+30 °C to +120 °C
Heat emission sensitive/latent	840 W/336 W	140 W/153 W	90 W/36 W
Plugs	16 A CEE plug	Schuko plug	Schuko plug
Connected load	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A
Output	4.2 kW	0.77 kW	0.45 kW
Order No.	573 825	573 264	573 266

Model	Multi-element BC ME
Model	Open element at top and front for hooking or sliding in GN containers and GN trays
Special features	Easy cleaning thanks to one-piece smooth surfaces, height-adjustable rotating feet, dishwasher-safe (without feet)
Capacity:	Top: max. of GN 1/1-150 (depending on depth of container located below) Bottom: max. of GN 1/1-100
Exterior dimensions (L x W x H)	620 x 400 x 240 mm
Material	Stainless steel (AISI 304) with micro-polished surface
Order No.	573 458



Shown with accessories:
GN containers

Accessories for table-top cooking units

Illustration	Designation	For model	Order No.
	Ceran® cleaning scraper	For induction hob BC IH, Ceran® hob BC CH	568 489
	Round-bottom wok made of stainless steel, 360 mm dia., max. capacity 5.5 litres, Weight 1.2 kg	For induction wok BC IW	573 513
	Pasta basket set , of 2 baskets (approx. GN 1/3-100) and 2 baskets (approx. GN 1/6-100), each with insulated handles and hanging frames	For pasta cooker BC PC	573 258
	Gastronorm G-KEN G 1/1-95 cooking insert , perforated, with folding handles	For pasta cooker BC PC	550 971
	Lid with handle, GD 1/1 for covering	For pasta cooker BC PC, for deep fryer BC DF	550 658
	Griddle cleaning scraper	For deep griddle BC DG, for griddle BC GF, smooth	573 252
	Grease drain plugs made of Teflon®	For griddle BC GF, BC GR	573 254
	Splash guard	For griddle BC GF, BC GR	573 269
	Deep-frying basket set (2 pcs.), with insulated handles 288 x 113 mm each	For deep fryer BC DF	573 260
	Deep-frying basket with insulated handle 288 x 225 mm	For deep fryer BC DF	573 261
	Stainless steel clamping bar to cover the gap between two BLANCO COOK table-top cooking units	For all models	573 311

The BLANCO Professional Group: Fourfold market-orientated, simply sound.

BLANCO Professional concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Railway.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO Professional develops and produces high quality products which are market leaders in many areas.

At BLANCO Professional, people take centre stage.

BLANCO Professional is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

All of BLANCO Professional divisions have DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

For many years, CATERING has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.

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