Front cooking for professionals: the best mobile cooking system generation by BLANCO Professional – with ION TEC.
APPETISERS

Competitive edge with front cooking: BLANCO COOK allows you to have personal contact with diners while creating new opportunities for extra turnover.

Find new customers
Front cooking has great potential. Experience dining can pave the way for new sales opportunities in other sectors, where customers also seek experience and gastronomic pleasure.

Retaining customers
Quality and transparency impress, building trust and ensuring your customers return much more readily.

Experience for all the senses
Variety is the spice of life and adds pep to gastronomic pleasure. Front cooking entertains and shortens waiting times. Front cooking can be used virtually anywhere, marketed to make profit thanks to expertise, enticing dishes and professional equipment. Show off your skills and give diners another reason to choose you and return to your establishment.

We train, we coach, we care: become a front cooking chef with the BLANCO Professional Academy

The BLANCO Professional Academy offers a comprehensive training programme under the slogan “We train, we coach, we care”. From individual assignments to workshops and group work, every participant will find an inspiring, diverse programme which can be completed in German or English.

All programmes combine both theory and practice, matched and focused on the target group concerned and embedded in learning environments to guarantee sustainable learning.

You can request the complete training programme from: blanco.professional.academy@blanco.de

You will also find info on recipes, target groups, ingenious products, training courses and workshops at: www.frontcooking.com

You can access the BLANCO Professional Academy directly here:
When cooking in front of diners, professionals must be able to safely rely on their equipment. The BLANCO COOK cooking system surpasses all requirements and accompanies you wherever cooking is intended as a performance and savouring begins as diners watch.

The centre piece of the mobile cooking system is the BLANCO COOK front cooking station. With its highly efficient extraction and filter technology, it provides an optimum climate on the set, ensuring there is no need to rely on stationary extractor hoods.

The front cooking station is available for between two and four cooking units. Thirteen different table-top cooking units enhance the station even further. They are all fast, powerful and reliable, and thus ideal for professional use in canteens, restaurants and dining halls and on hotel terraces.

PIPING HOT

BLANCO COOK: recipe for success for a new culinary experience
LET’S COOK!

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

BLANCO COOK front cooking station

- Suitable as a serving counter, the extraction bridge also offers ample space for ingredients whilst affording a clear view of the preparation process.
- Functional design with one-piece smooth surfaces.
- Socket outlets behind the cooking units ensure cables are safely positioned.
- Fans and filters can be accessed from the cooking side.
- Usable storage space below the placement niche.

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.
CLEAN AIR.

BLANCO COOK front cooking station – with a licence to breathe freely.

Frying and sizzling, cooking and stir-frying produce cooking fumes which rise up. The extraction bridge on the BLANCO COOK front cooking station gathers these fumes above the cooking units, which makes it significantly more efficient than other systems.

Thanks to the slim design of the bridge, both the chef and diners have an unobstructed view of food preparation.

Large work surfaces and additional storage space provide enough room for participants to create. The BLANCO COOK front cooking station does not require a separate extractor hood, but is not a replacement for an air conditioning system.

Tested and proven:
Powerful Class A grease filters (DIN 18869-5) do not allow any flames to penetrate. This is confirmed by the fire-protection safety report carried out by an independent expert.

With its optional ION TEC filter technology, BLANCO COOK achieves even better results in the battle against cooking steam while also filtering blue smoke from the fumes.

The grease and odour filter system has also been optimised further. Two slim charcoal filter pads replace the previous 16 heavy cartridges in the active charcoal filter system. This makes replacing the filter much easier, while reducing operating costs per hour and making the cooking station lighter.
Our multi-stage model for a comfortable atmosphere – with ION TEC on request.

How it works:

1. A vacuum creates suction, drawing the fumes into the extraction bridge. The three-sided air stream also routes the fumes directly into the extraction bridge, increasing extraction efficiency even further.
2. Grease is removed 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.

Clever options and accessories:
for individual workplace design.

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

Spot on
Integrated, flush LED spotlights illuminate the entire work surface to an optimum extent, putting 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.
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.

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 store a fixed-position floor unit.

More details in the explanatory video: https://youtu.be/Fg_10FC19Po
Exhaust ducts in the extraction bridge can now also feature powder-coated panelling with a total of 14 colours to choose from. The panelling is easy to mount and retrofit. This way it’s not just front and side panelling that can spring to life in colour – the top of the front cooking station can, too. Stylish from top to toe, it blends in perfectly with its surroundings, or adds an intentional contrast.

BLANCO COOK upgrade: offer your guests a warm atmosphere – thanks to extensive scope for design with colours and materials.

The mobile placement table for the BLANCO COOK front cooking system. Quickly and easily rolled in and out of your table-top cooking units.
Interchangeable front and side panelling for your BLANCO COOK front cooking station in 14 appealing colours. You can also fit the front with Resopal laminated sheet material in a “Colours” and “Woods” finish.

Our inspirations for your combinations.

Extraction bridge columns:
- non-panelled in stainless steel
- 3-sided panelling:
  - Body in stone grey, powder-coated
  - Front in raspberry, powder-coated

Extraction bridge columns:
- non-panelled in stainless steel
- 3-sided panelling:
  - Body in lime, powder-coated
  - Front faced with Resopal laminated sheet, Black Tulip
  - (Resopal “Colours” and “Woods” decor available)

Extraction bridge columns:
- column panelling, pearl white, powder-coated, with simple fastening on exhaust ducts; can be removed for cleaning
- 3-sided panelling:
  - Body in pearl white, powder-coated;
  - front panelling faced with Resopal laminated sheet, Noco Savinoli
  - (Resopal “Colours” and “Woods” decor are available)

Powder-coated panelling for exhaust ducts, an addition to the wide variety of existing panelling options.
- Simple fastening
- Removable for cleaning
- Retrofit possible at any time

More details in the explanatory video: https://youtu.be/Fg_10FC19Po
PERFECTLY EQUIPPED.

Flexible and reliable assistants on set: BLANCO COOK table-top cooking units for cooking, grilling, stir-frying, deep-frying and keeping dishes hot.

Filling rush orders: grilling, stir-frying, cooking – these compact, robust little helpers delight chefs. The table-top cooking units in the BLANCO COOK system offer you sophisticated technology and reliable performance for professionals. The induction technology by E.G.O. delivers fast speed, extremely high reliability and a long service life. You can use the rotary knob control to adapt your energy consumption to the capacity level. Thanks to their compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.

BLANCO COOK – let the show begin!

The coordinated team of table-top units is 100 % German-made and comes in a high-grade BLANCO design, synonymous with top performance in handling and hygiene.

The front cooking trio for top cooking shows: induction wok, ribbed griddle and pasta cooker
Details that make everyone's mouth water.

Always at the right height:
The standard height-adjustable feet are easy to regulate. This ensures you can set up BLANCO COOK in a single line.

Easy to clean:
Micro-polished stainless-steel surfaces, large radii and seamlessly welded cooking and roasting zones make cleaning easy – for meticulous hygiene and optimal, clean work practices.

Safe handling:
Practical drain plug, easily accessible catch tray for grease and cooking residues and large-dimensioned safety drains for liquids ensure safe working conditions without risk of injury.
MODULAR.

**Powerful table-top cooking units** for cooking, grilling, stir-frying, deep-frying and keeping dishes hot in front cooking and catering.

**Induction wok**
Energy is transferred to the wok uniformly, because the induction coil is adapted to the curve of the Ceran® cuvette. No need to be afraid of getting burnt since the hob because the hob and induction cuvette do not heat up.

**2-zone induction hob**
Frying and keeping hot? The 2-zone induction hob can do everything at once. Higher efficiency through automatic pot detection.

**Surface induction hob**
With its optimum surface efficiency, the rectangular hob provides concentrated energy for pans and casseroles.

**Induction wok**
Energy is transferred to the wok uniformly, because the induction coil is adapted to the curve of the Ceran® cuvette. No need to be afraid of getting burnt since the hob because the hob and induction cuvette do not heat up.

**Ceran® hob**
The robust Ceran® hob has two cooking zones, which can be set individually. Just 6 mm thick, the Ceran glass is unbreakable and very easy to clean.
Whoever sees this product ends up wanting it, because essential items such as 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.

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

Griddle
Flat or ribbed, the seamlessly welded-in griddle surface maintains a consistent temperature as required. This is virtually a guarantee that diners will enjoy perfectly cooked meat, fish and vegetables. Excessive grease is collected in the large catch tray.

Deep griddle
The versatile deep griddle delivers perfect grilling performance thanks to a recessed, seamlessly welded griddle surface made of 15 mm-thick chrome steel. The large-dimensioned safety drain ensures the griddle is quickly emptied.

Pasta cooker
I’d love pasta – right now! The pasta cooker offers space for up to 6 pasta baskets. The seamlessly deep-drawn water well is heating using special heating and is equipped with an opening that can be closed.

Deep fryer
The deep fryer has a swivelling heating element and an unheated cold zone on the basin’s lower surface. The temperature is controlled down to the degree via a rotary knob.

Large 800-mm griddle, flat
A small fish or a large turkey breast – this griddle does it all. Separately adjustable heating zones make efficiency possible at the touch of a button.

Hot plate
This large heat-retaining area is also thermally separated from the body. The temperature can be precisely regulated using a rotary knob.

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

Multi-element
Whoever sees this product ends up wanting it, because essential items such as 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

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).

<table>
<thead>
<tr>
<th>Model</th>
<th>Front cooking station BC FS 2.1</th>
<th>Front cooking station BC FS 3.1</th>
<th>Front cooking station BC FS 4.1</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>Mobile front cooking station with placement shelf for table-top cooking units</td>
<td>Mobile front cooking station with placement shelf for table-top cooking units</td>
<td>Mobile front cooking station with placement shelf for table-top cooking units</td>
</tr>
</tbody>
</table>
| 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 | - 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 | - 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 | 900 mm | 900 mm |
| Protection type | IP X4 with fan removed | IP X4 with fan removed | IP X4 with fan removed |
| Castor model | Solid synthetic castors, 75 mm in diameter, 8 steering castors, 2 of which have brakes | Solid synthetic castors, 75 mm in diameter, 8 steering castors, 2 of which have brakes | Solid synthetic castors, 75 mm in diameter, 8 steering castors, 2 of which have brakes |
| Material | Stainless steel (AISI 304) | Stainless steel (AISI 304) | Stainless steel (AISI 304) |
| Model | BC FS 2.1 | BC FS 3.1 | BC FS 3.1 BHG | BC FS 3.1 BHG-I | BC FS 4.1 |
| Equipment | See basic equipment | See basic equipment | See basic equipment, lighting, closed sneeze guard and railing | See basic equipment, lighting, closed sneeze guard and railing, with ION TEC | See basic equipment, closed sneeze guard |
| Number of cooking units with max. dimensions (W x D 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 | for 4 table-top cooking units 400 x 650 x 300 mm | for 4 table-top cooking units 400 x 650 x 300 mm |
| Unit placement niche (W x D x H) | 806 x 648 x 300 mm | 1211 x 648 x 300 mm | 1616 x 648 x 300 mm | 1616 x 648 x 300 mm | 1616 x 648 x 300 mm |
| Usable space below the device placement shelf (W x D x H) | 830 x 648 x 575 mm | 1235 x 648 x 575 mm | 1640 x 648 x 575 mm | 1640 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) | 4 x 230 V Schuko socket outlets, 4 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 | 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 | 400 V, 50–60 Hz, 3N PE | 400 V, 50–60 Hz, 3N PE |
| Output | 10.8 kW | 20.8 kW | 20.8 kW | 20.8 kW | 20.8 kW |
| Exterior dimensions (W x D x H) | 1544 x 756 x 1362 mm | 1949 x 756 x 1362 mm | 2354 x 756 x 1362 mm | 2354 x 756 x 1362 mm | 2354 x 756 x 1362 mm |
| Order no. | 574 400 | 574 401 | 574 405 | 574 406 | 574 402 |
# OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC FS

<table>
<thead>
<tr>
<th>Option</th>
<th>Designation</th>
<th>For models</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Connected load</strong></td>
<td>16 A CEE plug, 400 V, 50–60 Hz, 3N PE, 10.8 kW</td>
<td>BC FS 3.1</td>
</tr>
<tr>
<td></td>
<td>32 A CEE plug, 400 V, 50–60 Hz, 3N PE, 20.8 kW</td>
<td>BC FS 2.1</td>
</tr>
<tr>
<td></td>
<td>63 A CEE plug, 400 V, 50–60 Hz, 3N PE, 40.8 kW</td>
<td>BC FS 4.1</td>
</tr>
<tr>
<td><strong>Additional socket outlets</strong></td>
<td>2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>ION TEC electrostatic filtering</strong></td>
<td>for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Lighting</strong></td>
<td>placed above the cooking units with 5 LED spots, 20 W</td>
<td>BC FS 2.1</td>
</tr>
<tr>
<td></td>
<td>with 7 LED spots, 28 W</td>
<td>BC FS 3.1</td>
</tr>
<tr>
<td></td>
<td>with 9 LED spots, 36 W</td>
<td>BC FS 4.1</td>
</tr>
<tr>
<td><strong>Sneeze guard</strong></td>
<td>made of toughened safety glass, closed to customer side, can be folded up for cleaning</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Railing</strong></td>
<td>made of stainless-steel round tube, on the customer and short sides</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Tray slide</strong></td>
<td>Stainless-steel round tube, fold-down, on the customer side</td>
<td>All BC FS</td>
</tr>
<tr>
<td></td>
<td>Resopal, fold-down, customer side Multiplex panel faced with Resopal &quot;Colours&quot; or &quot;Woods&quot; laminated sheet</td>
<td>All BC FS</td>
</tr>
<tr>
<td></td>
<td>Hight 885 mm with castor diameter of 75 mm, matches the normal height for the BASIC LINE tray slide or Hight 850 mm with castor diameter of 75 mm, matches the height of the MANHATTAN tray slide</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Base bottom</strong></td>
<td>made of stainless steel, removable, maximum load: 80 kg</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Stainless-steel castors</strong></td>
<td>8 steering castors, 2 of which have brakes, 125 mm in diameter, total height is increased by 60 mm, height of the underframe is then 960 mm</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Feet</strong></td>
<td>made of stainless steel</td>
<td>All BC FS</td>
</tr>
<tr>
<td><strong>Skirting panels</strong></td>
<td>made of stainless steel, customer side</td>
<td>All BC FS</td>
</tr>
</tbody>
</table>
## OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC FS

<table>
<thead>
<tr>
<th>Option</th>
<th>Designation</th>
<th>Model</th>
<th>For models</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-sided panelling: Short sides in stone grey and customer side in broom yellow, powder-coated</td>
<td>3-sided panelling, customer side panelling</td>
<td>Powder-coated on customer and short sides, the customer and short sides can each feature different colours.</td>
<td>BC FS 2.1, BC FS 3.1, BC FS 4.1</td>
</tr>
<tr>
<td>3-sided panelling: Short sides in traffic grey, powder-coated; customer side in Rustic Oak Resopal decor</td>
<td></td>
<td>Customer side faced with Resopal laminated sheet material (Colours, Woods), short sides powder-coated</td>
<td></td>
</tr>
<tr>
<td>Front panelling</td>
<td>Customer side full panelling made of HPL (High Pressure Laminate), material thickness: 4 mm, faced with Resopal laminated sheet material (Colours, Woods)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Customer side, full panelling in Delicious Oak; short sides and extraction bridge columns non-panelled in stainless steel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Column panelling</td>
<td>Powder-coated, set consisting of left- and right-hand sides, including mounting material to attach panelling to the exhaust ducts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Extraction bridge columns in carmine red</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

You will find more info on Resopal colours and decors at: [www.blanco-professional.com/resopal](http://www.blanco-professional.com/resopal)
CREATIVITY AND VARIETY.

**Colour is the root of life:** with the 14 carefully selected colours by BLANCO Professional, you can bring a breath of fresh air to everyday life and make special things even more appealing.

Whether a multicoloured mix or elegantly plain – with the targeted use of colour, you create the perfect feel-good atmosphere. BLANCO Professional offers you a matching colour scheme for your culinary concept: from the new, changeable panelling for the BLANCO COOK front cooking stations and the tray clearing trolleys, through the plate dispensers and the BASIC LINE food serving system, all the way to the tried-and-tested serving trolleys.

![Colours Chart]

- **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
## OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC FS

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Model</th>
<th>Designation</th>
<th>Dimensions W x D x H (mm)</th>
<th>Output/Connected load</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="KTE 2-462 Underframe cooling table" /></td>
<td>KTE 2-462</td>
<td><strong>Underframe cooling table,</strong> 2 hinged doors, 2 height-adjustable support ledges for Gastronorm containers (max. 2 x GN 1/1), for rolling into BC FS 3.1, BC FS 4.1</td>
<td>1190 x 654 x 564 mm</td>
<td>220–240 V 1N PE 16 A 50 Hz 0.265 kW</td>
<td>370 396</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Instead of a door, <strong>two full extensions</strong> one on top of the other (usable height 135 mm)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>GN grate GR 1/1,</strong> made of stainless steel</td>
<td></td>
<td></td>
<td>550 267</td>
</tr>
<tr>
<td></td>
<td></td>
<td><strong>GN grate,</strong> Rilsan-covered, GRR 1/1</td>
<td></td>
<td></td>
<td>550 269</td>
</tr>
</tbody>
</table>

### Mobile placement table

For rolling in and out of the table-top cooking units in the BLANCO COOK front cooking station (can also be incorporated directly into the BC FS instead of the unit placement shelf)

<table>
<thead>
<tr>
<th>Illustration</th>
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</tr>
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<tbody>
<tr>
<td><img src="image" alt="Mobile placement table" /></td>
<td>Mobile placement table</td>
<td>for rolling in and out of the table-top cooking units in the BLANCO COOK front cooking station (can also be incorporated directly into the BC FS instead of the unit placement shelf)</td>
<td>BC FS 2.1 BC FS 3.1 BC FS 4.1</td>
<td>574 309 574 310 574 311</td>
</tr>
</tbody>
</table>

### Shelf

Shelf to insert into the placement table as additional storage surface

<table>
<thead>
<tr>
<th>Illustration</th>
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<th>For models</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Shelf" /></td>
<td>Shelf</td>
<td>Shelf to insert into the placement table as additional storage surface</td>
<td>BC FS 2.1 BC FS 3.1 BC FS 4.1</td>
<td>574 379 574 380 574 381</td>
</tr>
</tbody>
</table>

### 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 in diameter

<table>
<thead>
<tr>
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<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Transport dolly BC ROL 6x4" /></td>
<td>Transport dolly BC ROL 6x4</td>
<td>for rolling a BLANCOTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm in diameter</td>
<td>All BC FS</td>
<td>573 570</td>
</tr>
</tbody>
</table>

### Multi-frame with bars

Made of stainless steel to mount to the odour filter boxes on operator side: to hold a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Multi-frame with bars" /></td>
<td>Multi-frame with bars</td>
<td>Made of stainless steel to mount to the odour filter boxes on operator side: to hold a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels</td>
<td>All BC FS</td>
<td>573 977</td>
</tr>
</tbody>
</table>

### Shelf made of glass

To insert into the multi-frame as additional storage surface

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Model</th>
<th>Designation</th>
<th>For models</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Shelf made of glass" /></td>
<td>Shelf made of glass</td>
<td>To insert into the multi-frame as additional storage surface</td>
<td>multi-frame</td>
<td>573 978</td>
</tr>
</tbody>
</table>

### Drawer rail set

Consisting of two rails to hold a GN 1/1, to be mounted on the lower surface of the unit placement shelf

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Model</th>
<th>Designation</th>
<th>For models</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Drawer rail set" /></td>
<td>Drawer rail set</td>
<td>Consisting of two rails to hold a GN 1/1, to be mounted on the lower surface of the unit placement shelf</td>
<td>All BC FS</td>
<td>573 979</td>
</tr>
</tbody>
</table>

### 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.

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Model</th>
<th>Designation</th>
<th>For models</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="BLANCO COOK system instruction" /></td>
<td>BLANCO COOK system instruction</td>
<td>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.</td>
<td>All BC FS</td>
<td>999 125</td>
</tr>
</tbody>
</table>
**BLANCO COOK INDUCTION HOBS AND INDUCTION WOKS**

<table>
<thead>
<tr>
<th>Model</th>
<th>Induction hob</th>
<th>Induction wok</th>
</tr>
</thead>
<tbody>
<tr>
<td>Basic unit equipment</td>
<td>- Smooth Ceran surface&lt;br&gt;- Microprocessor-controlled high-performance induction generator made by E.G.O.&lt;br&gt;- Continuous power adjustment with rotary knob&lt;br&gt;- Indicator light to display operating mode and error code in the event of faults&lt;br&gt;- High efficiency&lt;br&gt;- Air filter on unit base&lt;br&gt;- Height-adjustable rotating feet&lt;br&gt;- Mains connection cable (1.5 m)</td>
<td>Induction hob with a rectangular cooking zone&lt;br&gt;Automatic pot detection from 120 mm in diameter&lt;br&gt;1 heating zone (2 coils, each measuring 220 x 220 mm)</td>
</tr>
<tr>
<td>Exterior dimensions</td>
<td>400 x 620 x 240 mm</td>
<td></td>
</tr>
<tr>
<td>Protection type</td>
<td>IP X4</td>
<td></td>
</tr>
<tr>
<td>Accessories</td>
<td>See Page 19</td>
<td></td>
</tr>
<tr>
<td>Material</td>
<td>Stainless steel (AISI 304) with micro-polished surface&lt;br&gt;Ceran® (6 mm thick)</td>
<td></td>
</tr>
<tr>
<td>Model</td>
<td>BC IH 3500&lt;br&gt;BC IH 5000&lt;br&gt;BC IH 2Z 5000&lt;br&gt;BC SIH 5000&lt;br&gt;BC IW 3500&lt;br&gt;BC IW 5000</td>
<td>Induction wok with a cuvette made of Ceran®</td>
</tr>
<tr>
<td>Usable area (W x D)</td>
<td>339 x 564 mm&lt;br&gt;Cooking zone 220 mm in diameter</td>
<td>Cuvette 300 mm in diameter</td>
</tr>
<tr>
<td>Plugs</td>
<td>Schuko plug&lt;br&gt;16 A CEE plug&lt;br&gt;16 A CEE plug</td>
<td>Schuko plug&lt;br&gt;16 A CEE plug&lt;br&gt;16 A CEE plug</td>
</tr>
<tr>
<td>Connected load</td>
<td>220–240 V, 50–60 Hz&lt;br&gt;400 V&lt;br&gt;50–60 Hz&lt;br&gt;3N PE, 16 A&lt;br&gt;400 V, 50–60 Hz&lt;br&gt;3N PE, 16 A</td>
<td>220–240 V, 50–60 Hz&lt;br&gt;1N PE, 16 A&lt;br&gt;400 V, 50–60 Hz&lt;br&gt;3N PE, 16 A</td>
</tr>
<tr>
<td>Heat emission</td>
<td>Sensitive 245&lt;br&gt;Latent 90</td>
<td></td>
</tr>
<tr>
<td>Normal operation</td>
<td>350&lt;br&gt;140</td>
<td>140&lt;br&gt;56</td>
</tr>
<tr>
<td>Output</td>
<td>3.5 kW&lt;br&gt;19 kg</td>
<td>3.5 kW&lt;br&gt;5.0 kW&lt;br&gt;18 kg</td>
</tr>
<tr>
<td>Weight</td>
<td>574 197&lt;br&gt;19 kg</td>
<td>574 200&lt;br&gt;27 kg&lt;br&gt;18 kg</td>
</tr>
<tr>
<td>Model</td>
<td>BC IH 3500&lt;br&gt;BC IH 5000&lt;br&gt;BC IH 2Z 5000&lt;br&gt;BC SIH 5000&lt;br&gt;BC IW 3500&lt;br&gt;BC IW 5000</td>
<td>Induction wok with a cuvette made of Ceran®</td>
</tr>
</tbody>
</table>
**Model** | **Griddle, flat** | **Griddle, ribbed**
--- | --- | ---
Basic unit equipment | - All-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene  
- Trough depth 30 mm  
- 15 mm-thick griddle for optimal temperature storage  
- Extremely powerful up to +250 °C  
- Even, full-surface heat distribution through tubular heating elements  
- Unheated resting zone (70 mm) on operator side  
- Drain opening, including Teflon grease drain plug  
- Large, removable grease catch tray, capacity 1.6 litres  
- Continuous temperature adjustment with rotary knobs  
- 2 indicator lights to display operating mode and heating phase  
- Height-adjustable rotating feet  
- Mains connection cable (1.5 m) |  

Temp. range | +80 °C to +250 °C |  
Protection type | IP X4 |  
Accessories | See Page 19 |  
Material | - Stainless steel (ASI 304) with micro-polished surface  
- Grilling surface made of tempered, corrosion-resistant chrome steel (material 1.2316) |  
**Model** | **BC GF 3500** | **BC GF 4200** | **BC GF 8400** | **BC GR 3500** | **BC GR 4200**
--- | --- | --- | --- | --- | ---
Model | Griddle with straight, flat surface/grilling surface | Griddle with straight, ribbed surface/grilling surface | 2 separately adjustable heating zones |  
Exterior dimensions (W x D x H): | 400 x 620 x 240 mm | 800 x 620 x 240 mm | 400 x 620 x 240 mm |  
Usable area (W x D) | 304 x 506 mm (of which 304 x 435 mm heated) | 704 x 506 mm (of which 704 x 435 mm is heated) | 304 x 506 mm (of which 304 x 435 mm heated) |  
Plugs | Schuko plug | 16 A CEE 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 | 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 |  
Heat emission | Sensitive 1155 | 1386 | 2772 | 1155 | 1386 |  
| Normal operation 1400 | 1680 | 3360 | 1400 | 1680 |  
Output | 3.5 kW | 4.2 kW | 8.4 kW (2 x 4.2 kW per heating zone) | 3.5 kW | 4.2 kW |  
Weight | 34 kg | 69 kg | 31 kg | 574 203 | 574 204 | 574 205 | 574 206 | 574 207
BLANCO COOK DEEP GRIDDLE, PASTA COOKER, DEEP FRYER

<table>
<thead>
<tr>
<th>Model</th>
<th>Deep griddle BC DG 4200</th>
<th>Pasta cooker BC PC 4800</th>
<th>Deep fryer BC DF 5000</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>- At-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene - Trough depth 65 mm - 15 mm-thick griddle for optimal temperature storage - Extremely powerful up to +250 °C - Even, full-surface heat distribution through tubular heating elements - Unheated resting zone (70 mm) on operator side - Drain opening, including Teflon grease drain plug</td>
<td>- Seamlessly deep-drawn basin with large corner radii - Deep basin for holding Gastronorm containers or pasta baskets up to 150 mm deep - Short heat-up time through external special heating element</td>
<td>- Seamlessly deep-drawn basin with large corner radii - Cold zone at the bottom of the basin - Swivelling, interior heating element - Hanger for deep-frying baskets - Including lid to cover frying basin</td>
</tr>
</tbody>
</table>

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

Exterior dimensions (W x D x H): 400 x 620 x 240 mm

Protection type IP X4

Accessories See Page 19

Material
- Stainless steel (AISI 304) with micro-polished surface
- Grilling surface made of tempered, corrosion-resistant chrome steel (material 1.2316)
- Basin made of corrosion-resistant V4A steel (Material No. 1.4404)
- Stainless steel (AISI 304) with micro-polished surface

Capacity
- 7 litres
- 20 litres
- min. 5 litres, max. 6.5 litres

Drain
- Safety drain with clamp screw, drain plug made of Teflon for basin
- Safety drain valve
- Safety drain valve

Usable area (W x D)
- 304 x 506 mm
- 304 x 509 mm
- 238 x 346 mm

Temp. range
- +80 °C to +250 °C
- +45 °C to +100 °C
- +100 °C to +180 °C

Plugs
- 16 A CEE plug
- 16 A CEE plug
- 16 A CEE plug

Connected load
- 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

Heat emission
- Normal operation: 1386 Sensitive: 600 Latent: 1680
- Normal operation: 1680 Sensitive: 960 Latent: 3500

Output
- 4.2 kW
- 4.8 kW
- 5.0 kW

Weight
- 33 kg
- 14 kg
- 16 kg

Order no. 574 208 574 210 574 211
### BLANCO COOK CERAN® HOB, BAIN-MARIE, HOT PLATE, MULTI-ELEMENT

<table>
<thead>
<tr>
<th>Model</th>
<th>Ceran® hob BC CH 4300</th>
<th>Bain-marie BC BM 700</th>
<th>Hot plate BC HP 700</th>
<th>BC ME multi-element</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model</td>
<td>- Ceran® hob (6 mm thick) with radiant heaters and 2 round cooking zones</td>
<td>- Seamlessly deep-drawn basin with large corner radii and external heating</td>
<td>- Hot plate with thermally separated heat-retaining area</td>
<td>- Open element at top and front for hooking or sliding in GN containers and GN trays</td>
</tr>
<tr>
<td></td>
<td>- 2 radiant heaters (1.8 kW and 2.5 kW)</td>
<td>- Deep basin for holding Gastronorm containers up to 150 mm deep</td>
<td>- Silicone-sealed, 3 mm-thick heat-retaining surface made of stainless steel</td>
<td>- Easy cleaning thanks to one-piece flat surfaces</td>
</tr>
<tr>
<td></td>
<td>- Indicator lights to display operating mode</td>
<td>- 2 indicator lights to display operating mode and heating phase</td>
<td>- 2 indicator lights to display operating mode and heating phase</td>
<td>- Dishwasher-safe (without feet)</td>
</tr>
<tr>
<td></td>
<td>- Continuous temperature adjustment per cooking zone via rotary knob</td>
<td>- Continuous temperature adjustment with rotary knob</td>
<td>- Continuous temperature adjustment with rotary knob</td>
<td></td>
</tr>
</tbody>
</table>

- Mains connection cable (1.5 m)
- Height-adjustable rotating feet

- Exterior dimensions (W x D x H): 400 x 620 x 240 mm
- Protection type: IP X4
- Accessories: See Page 19

- Material: Stainless steel (AISI 304) with micro-polished surface
- Stainless steel (AISI 304) with micro-polished surface
- Stainless steel (AISI 304) with micro-polished surface
- Stainless steel (AISI 304) with micro-polished surface

- Capacity:
- Usable area (W x D): 339 x 564 mm (Cooking zone: 170 mm and 220 mm in diameter)
- 304 x 509 mm
- 340 x 565 mm
- Top: max. of GN 1/1-150 (depending on depth of container located below)
- Bottom: max. of GN 1/1-100

- Temp. range: +45 °C to +95 °C
- +55 °C to +120 °C

- Plugs: 16 A CEE plug, Schuko plug, UK plug
- Connected load: 400 V, 50–60 Hz 3N PE, 16 A
- 220–240 V, 50–60 Hz 1N PE, 16 A
- 250 V, 50–60 Hz 1N PE, 16 A
- 220–240 V, 50–60 Hz 1N PE, 16 A
- 250 V, 50–60 Hz 1N PE, 16 A

- Heat emission
- Normal operation: Sensitive 860 88 101
- Latent: 344 140 140

- Output: 4.3 kW 0.7 kW 0.7 kW
- Weight: 12 kg 15.5 kg 18 kg 7 kg

- Order no.: 574 209 574 212 574 213 574 369 573 458

**Shown with accessories: GN containers**
### Accessories for Table-Top Cooking Units

<table>
<thead>
<tr>
<th>Illustration</th>
<th>Designation</th>
<th>For model</th>
<th>Order no.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ceran® cleaning scraper</td>
<td>For BC IH induction hob, BC CH Ceran® hob</td>
<td>568 489</td>
<td></td>
</tr>
<tr>
<td>Round-bottom wok made of stainless steel, 360 mm in diameter, max. capacity 5.5 litres, Weight 1.2 kg</td>
<td>For BC IW induction wok</td>
<td>573 513</td>
<td></td>
</tr>
<tr>
<td>Pasta basket set, consisting of 6 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames</td>
<td>For BC PC pasta cooker</td>
<td>574 254</td>
<td></td>
</tr>
<tr>
<td>Pasta basket set of 2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames</td>
<td>For BC PC pasta cooker</td>
<td>574 255</td>
<td></td>
</tr>
<tr>
<td>Gastronorm G-KEN G 1/1-95 cooking insert perforated, with folding handles</td>
<td>For BC PC pasta cooker</td>
<td>550 971</td>
<td></td>
</tr>
<tr>
<td>GD 1/1 lid with handle for covering</td>
<td>For BC PC pasta cooker</td>
<td>550 658</td>
<td></td>
</tr>
<tr>
<td>Grill cleaning scraper, flat</td>
<td>For BC DG deep griddle, for BC GF griddle, flat</td>
<td>573 252</td>
<td></td>
</tr>
<tr>
<td>Grill cleaning scraper, ribbed</td>
<td>For BC GR griddle, ribbed</td>
<td>574 306</td>
<td></td>
</tr>
<tr>
<td>Splash guard</td>
<td>For BC GF griddles and BC GR griddles (except BC GF 8400)</td>
<td>574 256</td>
<td></td>
</tr>
<tr>
<td>Splash guard</td>
<td>For BC GF 8400 griddle</td>
<td>574 257</td>
<td></td>
</tr>
<tr>
<td>BLANCO COOK non-stick care 500 ml, maintains and protects the griddle surface and provides improved non-stick performance</td>
<td>For griddles and deep griddles</td>
<td>574 302</td>
<td></td>
</tr>
<tr>
<td>Deep-frying basket set (2 units), with insulated handles 95 x 260 x 110 mm each (W x D x H)</td>
<td>For BC DF deep fryer</td>
<td>574 258</td>
<td></td>
</tr>
<tr>
<td>Deep-frying basket with insulated handle 220 x 260 x 110 mm (W x D x H)</td>
<td>For BC DF deep fryer</td>
<td>574 259</td>
<td></td>
</tr>
<tr>
<td>Clamping bar made of stainless steel for covering the gap between two BLANCO COOK table-top cooking units</td>
<td>For all models</td>
<td>574 298</td>
<td></td>
</tr>
</tbody>
</table>
THE BLANCO PROFESSIONAL GROUP.

Our clients are as diverse and varied as our portfolio. In order to ensure we do our very best for every client, we concentrate our skills, abilities and capacities in three highly specialised business units: Catering – Products and systems for professional commercial kitchens. Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. And Railway – Equipment for galley kitchens and bistros on high-speed trains.

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