

NEW!

Programmed for appetizing freshness:
The new controller for induction trolleys and
docking stations from BLANCO

blancoinmotion



Beep, the food is ready!

The new controller: BLANCO perfects regeneration.

BLANCO INMOTION serves the new generation of food regeneration:

Induction technology with an innovative controller.

The new system is easy to use and especially allows for gentle regeneration while taking aspects of hygiene and nutrition physiology into account. This means that not only the demanding requirements for food quality are met, but also the stricter HACCP requirements applicable since 1st January 2006, are also met.

The advantages of induction technology

- Highly efficient, energy-saving process. Heat is generated at bottom of dishes and is given off directly to food.
- Exact control of power steps and energy.
- Energy transfer only takes place with coated porcelain, i.e. exactly where it is desired and needed.

Perfect for all types of production

Induction is suitable for reheating (Cook & Serve) and regenerating (Cook & Chill, Cook & Freeze). You're excellently equipped for this with BLANCO INMOTION. This product line offers you versatile units for any use, and the new controller is the perfect tool for automatic regeneration. And this ensures that the food reaches the table just as tasty and nutritious as it was when originally prepared.

blancoinduction

BLANCO has many years of experience and offers the entire product range for regeneration by induction – from docking stations and induction trolleys to special dishes and the new controller.

Highlights of the RECALDO models are proven with two or three adjustable heating points per tray. As a result, soups and various warm foods are not all thrown into one pot, but are instead regenerated independently of each other.



RECALDO CLASSICO
Induction trolley for short distances

- Loaded with trays directly after portioning.
- Convection cooling keeps food cool prior to regeneration.
- Convection cooling and regeneration can be controlled independently of one another.
- Seamless inner housing in H3 hygiene-compliant design.
- Capacity for 16, 20 or 24 Euronorm trays.



RECALDO PORTO UK
Docking station for long distances

- After portioning, food is transported to docking station in tray transport trolleys.
- Docking station with convection cooling for cooling phase.
- Even cooling.
- Convection cooling and regeneration can be controlled independently of one another.
- Capacity for 16, 20, 24 or 30 Euronorm trays.



RECALDO PORTO
Docking station for long distances

- After portioning, food is transported to docking station, e.g. in pre-cooled tray transport trolleys.
- Fixed-position or mobile docking station for combination with several tray transport trolleys in use on-site.
- Capacity for 16, 20, 24 or 30 Euronorm trays.

Aim for perfection: Exactly to the degree and on the dot.

Let technology do what it does best: Work for you at the press of a button! Thanks to the new, user-friendly controller, you issue clear instructions that are carried out to your complete satisfaction.

Quickly programmed, perfectly regenerated.

The new controller is integrated in the induction trolley or in the docking station. With the easy-to-understand operating guidance system, you have everything under control and, thanks to the large LCD graphic display, you have an eye on everything – even from a distance. The optional core temperature sensors are used for the exact measurement of the food temperature. The values are recorded and can be evaluated at anytime.

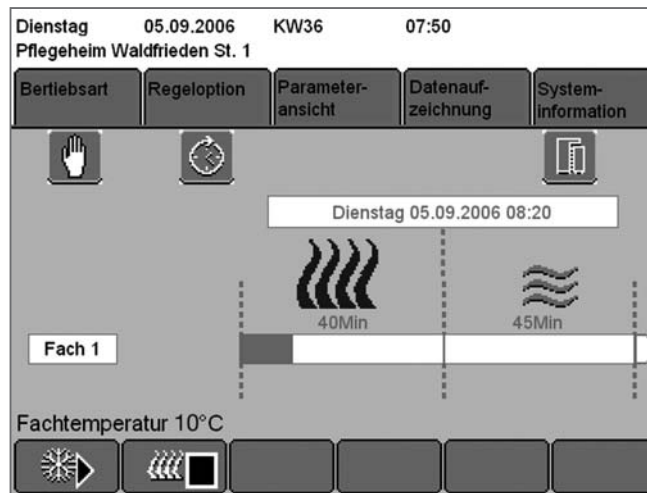
The PC program for Windows

The controller includes a PC program that can be installed on any Windows PC. With it you can program the controller, set cooling, regenerating and temperature maintenance phases and simply transfer the settings to the trolley with a USB stick from your desk. In addition, the program also enables data to be evaluated and archived, and provides an overview of all units in use.

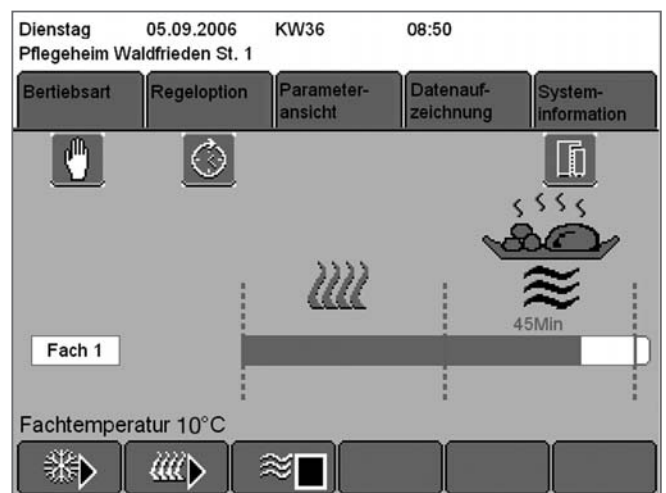
Manually and automatically!

The new controller has four operating modes. These are Manual-Start, Plug-Start, Timer-Start and Program-Start, with which a 2-week program with up to six different meal times per day can be programmed individually matched to the menu and soup. In the manual mode the times and power steps for regeneration, temperature maintenance and cooling can be set directly on the controller.

As a result, the controller can be perfectly adapted to your special workflow.

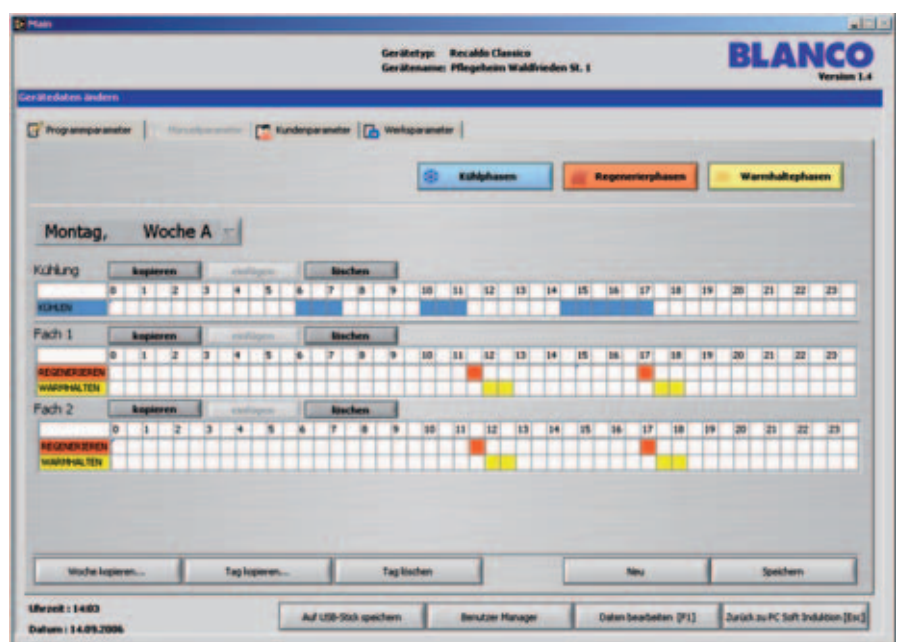


Easy to understand: All important information at a glance. The bar indicates how far regeneration has progressed and when food distribution can begin.



Easy to use.

The various phases and meal times for each day can be specified in minute detail with the PC software. And once the settings are made, they can be used again at any time.





BLANCO

Esc

controlbenefit

**Take control in the future.
All advantages at a glance.**

Large LCD graphic display

The large display ensures good readability even from a distance.

Flush film keyboard

Offers a high degree of operating comfort: Button assignment on the trolley is easy to understand and has the same structure in all program areas.

Data recording

The controller is equipped with an internal data logger. It records temperature values, status messages, parameter changes and interventions by employees. As a result, it enables HACCP-conformant food distribution.

Standard USB port

The USB port permits a simple, safe exchange of data. And the controller can

also be equipped with an Ethernet interface as an option.

Evaluation and archiving

Data can be downloaded from the trolley controller and transferred to the PC with a USB stick. The PC program enables convenient evaluation and archiving.

Work conveniently at a PC

The daily procedures can be programmed independently of the location of the induction trolley or the docking station.

Individual options

Freely programmable 24 V outputs for individual control of four external signal generators, e.g. lamps. For more convenience on site.

Optimum hygiene

Reliable protection against dirty and sprayed water (IP X5): All technical components are integrated in the front section, and are therefore protected during cleaning.

Service-friendly

Helpful support is more efficient: Error logs can be exchanged by E-mail. Corrected parameters or software updates are transferred to the controller with a USB stick.

Access for authorized users only!

Access rights are assigned with the PC program. Only authorized employees can make changes. This avoids errors and makes operation especially safe.

Our team will be happy to advise you:

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