

**BLANCO COOK**

The mobile, versatile cooking system  
for front cooking and catering.

blancocook



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**“Make way!” for the  
BLANCO COOK mobile cooking system.**

Grilled trout and deep-fried zucchini blossoms, tender lamb fillet and roasted potatoes – it all tastes best when it’s prepared fresh in front of the guests.

So it’s no wonder that up to 40 % higher sales prices can be charged with front cooking tastefully put in the limelight. The innovative professional technology from BLANCO COOK helps you do exactly that.

The heart of the BLANCO COOK front cooling system is the mobile fume extraction module. Its unique filter system makes you completely independent of stationary fume hoods. Grease, moisture and annoying odours are reliably removed from the cooking fumes.

Nine different table-top cooking units supplement the extraction module and offer everything a cook needs. They’re fast, powerful, light and compact; perfect for professional use.

The entire BLANCO COOK cooking system – for energy-efficient, high-turnover cooking in front of guests.

**The BLANCO COOK cooling system offers outstanding performance for professionals. Let the show begin!**



stagemagic



# freshair

## With a licence to breath freely: The fume extraction module from BLANCO COOK.

When frying and sizzling, cooking and stir-frying, cooking fumes result that rise up in the room. These unhealthy fumes consisting of grease and moisture can put a heavy strain on the room air.

With BLANCO COOK the cooking fumes are caught outside the cooking units. That is, exactly where they try to escape into the room.

In contrast to other methods of mobile extraction, we use the laws of physics to our advantage – and give the fumes no chance to escape.

As a result, the cook, guests and furnishings are reliably protected from grease fumes, moisture and bad odours.

### You can cook as much as you want.

The powerful extraction module from BLANCO COOK also makes short work of large quantity – even when using three cooking units simultaneously.

And it can be regulated in three power steps as required.

### You can cook wherever you want.

The extraction module is equipped with castors as standard, and is therefore always quickly at the point of sale. It's mobile, flexible and suitable for unlimited use.

**The innovative extraction module from BLANCO COOK. For a healthy appetite instead of bad air when cooking in front of guests.**

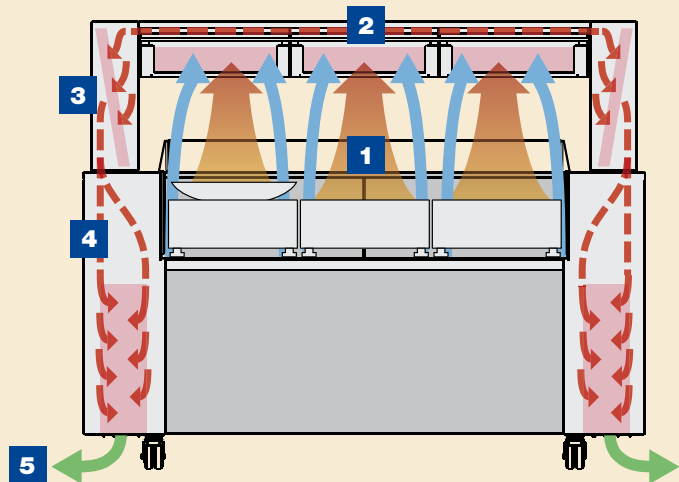


**BLANCO COOK BC ES 3 fume extraction module** with optional accessories and three BLANCO COOK table-top units. In the usable space below the placement niche: BLANCOTHERM food transport containers on castors.

## Just set to extraction: Outstanding values for extraction and odour reduction.

The powerful multi-stage filter system of the BLANCO COOK fume extraction module.

- 1 Innovative technology reliably catches cooking fumes: The three-sided air stream routes the fumes directly into the extraction bridge. Additional suction also results from a vacuum, further increasing the extraction effect.
- 2 Grease is separated out in the extraction bridge. It collects in the collecting channels of the filter brackets.
- 3 The second filter stage in the exhaust ducts reduces the moisture content.
- 4 Activated charcoal filters in the odour filter boxes bond the odour molecules.
- 5 The cleaned air exits from the module below.



### For good business

The cooking units are easy to see from both sides. That makes working easier for the cook and leaves guests wanting more.



### For good working conditions

The top surface on the extraction bridge offers a great deal of space as a serving surface or for the provision of ingredients. The height of just 135 cm enables direct eye contact between the cook and guests.



### For good air

The three-sided suction and an additional suction route the rising cooking fumes directly into the extraction bridge. And that means grease, moisture and bad odours don't have a chance.



### For every situation

Even more space for everything a cook needs is available on the optional side hook-in shelves.



### For a perfect presentation

The optional halogen spotlights provide for good lighting while working and put food in the right light.



### For reliable resupply

You can temporarily store mobile BLANCOTHERM transport containers or roll in an underframe cooling table below the placement niche. As an alternative, a base bottom can be used.

### For easy cleaning and optimum hygiene

For example, the extraction bridge: Simply lift the lid, remove the grease filter and filter bracket and put them into the dishwasher – without any tools whatsoever.



BLANCO

# cookingenjoyment

## Served up from the best: Everything for heating up and keeping hot.

Whoever cooks in front of their guests must have complete confidence in their equipment.

The table-top cooking units from the BLANCO COOK system offer you innovative technology and reliable performance for professionals. The high-quality BLANCO design stands for top performance with regard to handling and hygiene.

### Faster:

Innovative heating system for fast heat-up and short reaction times. For example, the griddles can be heated up to 250 °C in just 4.5 minutes.

### More economical:

The energy requirements can be adapted to the capacity level via the intelligent electronic control system.

### More flexible:

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

**Roasting, grilling, cooking, deep frying and keeping hot and in demand – the table-top cooking units from BLANCO COOK make you hungry for more.**

## BLANCO COOK makes cooking fun: High-performance table-top units for front cooking and catering.



**Induction hobs and induction woks**  
with induction generators of the latest generation – powerful, reliable, durable and extremely fast.



**Ceran® hob**  
with 2 cooking zones and electronic control.



**Pasta cooker**  
for energy-saving cooking, steaming and Sous-Vide cooking.



**Griddles/deep griddles**  
with extremely short heat-up times for maximum performance.



**Deep fryer**  
with large oil purification zone and temperature regulation down to the degree.



**Bain-marie**  
for keeping hot and presentation of food in GN containers.



**Hot plate**  
with large heat-retaining area.



For BLANCO COOK we use only the latest induction technology from E.G.O. (Oberderdingen, Germany). These generators were developed especially for commercial use. They are characterised by their especially high dependability and long service life.



**For pans, pots and woks:  
Induction meets perfection.**

With the induction technology from BLANCO COOK, you cook quickly, safely and in a controlled manner. Heat is produced directly in the bottom of the pot via an electromagnetic field. This ensures extremely short heat-up times. Efficiency is over 90 %.

The energy is transferred extremely quickly to pots, pans and woks. For example, with the BLANCO COOK **induction hob BC IH 5000**: **It brings 5 litres water to a boil in just 6.5 minutes.**

On the **induction woks** the induction coil was especially adapted to the curve of the Ceran® cuvette. The coil is located directly below the cuvette.

**As a result, the energy is transferred especially uniformly to the wok.**

Induction hobs and induction woks from BLANCO COOK – perfect partners for your performance.

- Short reaction times thanks to an extremely fast power supply and removal.
- Unbreakable, easy-to-clean Ceran® glass.
- No danger of burns, as the induction hob or the induction cuvette does not heat up.
- Minimal heating of the room due to low heat emission.
- With 3.5 kW (220–240 V) or 5 kW (400 V) power consumption.
- Automatic pot detection (induction hobs).



**BLANCO COOK BC IH 5000  
induction hob**  
With a Ceran® hob and rotary knob control.



**BLANCO COOK BC IW 5000  
induction wok**  
With a Ceran® cuvette and rotary knob control.

## Innovation meets multifunctionality: Ultra-short heat-up times with Ultracontact.

Professionals need units that can be used quickly and flexibly. Therefore, all BLANCO COOK griddles, deep griddles, pasta cookers and deep fryers are equipped with the **innovative Ultracontact heating system**:

- Extremely short heat-up times for fast use.
- Easy to operate with electronic control and digital temperature display.
- Uniform (surface) temperature for outstanding frying and cooking results.

**Griddles** and **deep griddles** from BLANCO COOK shine with a seamlessly welded-in, hygienic frying surface.

The **griddles** are available with a flat or ribbed surface and integrated grease catch tray.

The **deep griddle** has a recessed, welded-in frying surface with a liquid drain.

The **pasta cooker** offers space for a maximum of 6 pasta baskets. The continuously welded-in water well is equipped with an outside heater and an external water drain-off.

By the way: The BLANCO COOK pasta cooker is a true multi-talent and not only ensures tasty noodles. With it you can also steam, stew, vacuum steam and can even be used as a bain-marie.

**BLANCO COOK for unlimited cooking ideas.**



**BLANCO COOK BC GR 4200**  
griddle with ribbed frying surface

With standard, large-area grease catch tray and grease drain plug (accessories).



**BLANCO COOK BC PC 4200**  
pasta cooker

With pasta basket set (accessories).

# à la carte

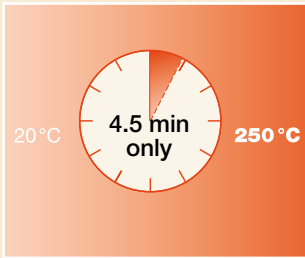


## Innovative technology that everyone can taste.



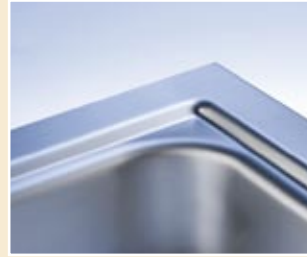
### Thrifty with energy

Put an end to wasting energy: The frying surface of the griddles and deep griddles can be heated completely (4200 W) or only over two-thirds (2800 W) or one-third (1400 W). You can always adjust the energy consumption exactly to the capacity level you require.



### Fast use

The innovative Ultracontact heating system provides for extremely short heat-up times. For example, the griddles: They reach a temperature of 250 °C in just 4.5 minutes.



### Easy to clean

Micro-polished stainless-steel surfaces, large radii, continuously welded-in cooking and frying zones simplify cleaning – for outstanding hygiene and optimal, clean working conditions.



### Safe handling

Large-dimensioned safety drains for liquids and the practical drain plugs ensure safe operation without the risk of injury.



### Can be installed anywhere

The table-top cooking units from BLANCO COOK are lightweight and compact. Thanks to the depth of just 62 cm, they fit on any standard work surface.



### Easy to understand

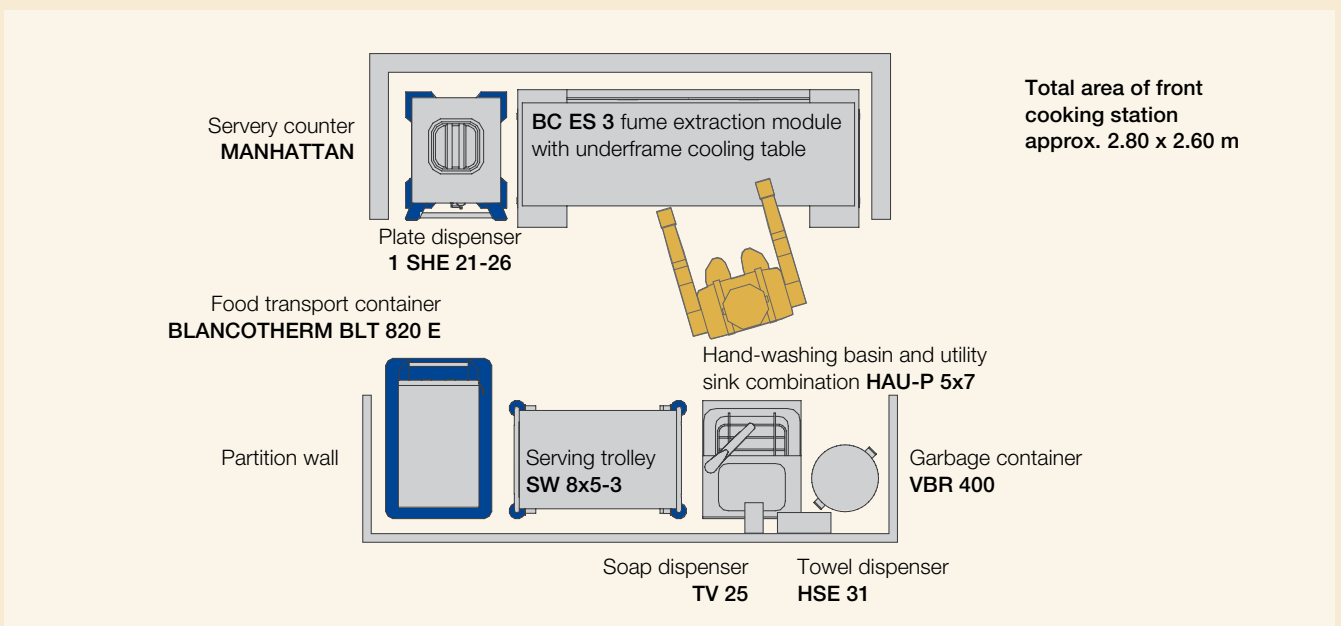
Seeing is understanding: Operation of the touchpads is simple and clearly laid out. The smooth surface of the display is also easy to clean.



### Always at the right height

The standard height-adjustable feet are easy to adjust. They enable you to put BLANCO COOK in one line very easily, even on uneven surfaces.

## We've thought of everything: Practical example of a front cooking station.



# BLANCO COOK

## Fume extraction module

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



Model	Fume extraction module BC ES 2 (shown with railing accessory)	Fume extraction module BC ES 3 (shown with railing accessory)
Design	Mobile extraction module with placement niche for a maximum of 2 table-top cooking units	Mobile extraction module with placement niche for a maximum of 3 table-top cooking units
Dimensions/ capacity	Exterior dimensions L x W x H: 1338 x 700 x 900/1354 mm	Exterior dimensions L x W x H: 1743 x 700 x 900/1354 mm
	Exterior dimensions L x W x H approx.: 808 x 650 x 300 mm	Exterior dimensions L x W x H approx.: 1213 x 650 x 300 mm
	For max. of 2 table-top cooking units, max. dimensions (LxDxH) each: 400 x 650 x 300 mm	For max. of 3 table-top cooking units, max. dimensions (LxDxH) each: 400 x 650 x 300 mm
	Free usable space below the placement niche (LxDxH): 808 x 650 x 571 mm	Free usable space below the placement niche (LxDxH): 1213 x 650 x 571 mm
Basic unit equipment	Air nozzles for fume-guiding air stream along the placement niche (customer side, right, left)	Air nozzles for fume-guiding air stream along the placement niche (customer side, right, left)
	Extraction bridge with 4 grease filters	Extraction bridge with 6 grease filters
	2 exhaust ducts with 1 grease and 1 moisture filter each	2 exhaust ducts with 1 grease and 1 moisture filter each
	2 x 5 activated charcoal odour-filter cartridges	2 x 5 activated charcoal odour-filter cartridges
	3 power steps for need-oriented extraction	3 power steps for need-oriented extraction
	4 twin steering castors, 75 mm dia., 2 of which have locking brakes	4 twin steering castors, 75 mm dia., 2 of which have locking brakes
Power cable (approx. 4 m)	Power cable (approx. 4 m)	
Optional socket outlets	4 x 230 V Schuko socket outlets (max. 10 kW), 16 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 10.8 kW	4 x 230 V Schuko socket outlets (max. 10 kW), 16 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 10.8 kW
Electr. connection/ power consumption (dependent on installed cooking units)	2 x 230 V Schuko and 2 x 400 V CEE socket outlets (max. 10 kW), 16 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 10.8 kW	3 x 230 V Schuko and 2 x 400 V CEE socket outlets (max. 20.8 kW), 2 x 16 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 10.8 kW
	2 x 230 V Schuko and 2 x 400 V CEE socket outlets (max. 21 kW), 32 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 22 kW	3 x 230 V Schuko and 3 x 400 V CEE socket outlets (max. 21 kW), 32 A CEE plug / 400 V / 50 or 60 Hz / 3N PE / 22 kW
Protection type	IP X4 (with fan removed)	IP X4 (with fan removed)
Material	CNS 18/10 stainless steel (AISI 304)	CNS 18/10 stainless steel (AISI 304)
Order No.	573 267	573 268

## BLANCO COOK

### Induction hobs and induction woks

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



Model	Induction hob BC IH 3500	Induction hob BC IH 5000	Induction wok BC IW 3500	Induction wok BC IW 5000
<b>Design</b>	Induction hob with a round cooking zone Smooth surface of Ceran®	Induction hob with a round cooking zone Smooth surface of Ceran®	Induction wok with a cuvette Cuvette of Ceran®	Induction wok with a cuvette Cuvette of Ceran®
<b>Dimensions</b>	Exterior dimensions L x W x H: 620 x 400 x 240 mm Usable area L x W: 430 x 320 mm Cooking zone: 220 mm dia.	Exterior dimensions L x W x H: 620 x 400 x 240 mm Usable area L x W: 430 x 320 mm Cooking zone: 220 mm dia.	Exterior dimensions L x W x H: 620 x 400 x 240 mm Cuvette: 300 mm dia.	Exterior dimensions L x W x H: 620 x 400 x 240 mm Cuvette: 300 mm dia.
<b>Basic unit equipment</b>	Ceran® cooking surface, 6 mm thick Microprocessor-controlled high-performance induction generator (made by E.G.O.) with pot detection (from 120 mm dia.) Stepless power control with rotary knob and integrated mains switch Error code signalling by indicator lights in case of malfunctions Grease filter on back of housing Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Ceran® cooking surface, 6 mm thick Microprocessor-controlled high-performance induction generator (made by E.G.O.) with pot detection (from 120 mm dia.) Stepless power control with rotary knob and integrated mains switch Error code signalling by indicator lights in case of malfunctions Grease filter on back of housing Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug	Ceran® cuvette, 6 mm thick Microprocessor-controlled high-performance induction generator (made by E.G.O.) with pot detection Stepless power control with rotary knob and integrated mains switch Error code signalling by indicator lights in case of malfunctions Grease filter on back of housing Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Ceran® cuvette, 6 mm thick Microprocessor-controlled high-performance induction generator (made by E.G.O.) with pot detection Stepless power control with rotary knob and integrated mains switch Error code signalling by indicator lights in case of malfunctions Grease filter on back of housing Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug
<b>Accessories/Options</b>	See overview on page 15	See overview on page 15	See overview on page 15	See overview on page 15
<b>Heat emission sensitive/latent</b>	245 W / 280 W	350 W / 400 W	245 W / 280 W	350 W / 400 W
<b>Connected load</b>	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 5.0 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 5.0 kW
<b>Protection type</b>	IP X4	IP X4	IP X4	IP X4
<b>Material</b>	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface Ceran® hob	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface Ceran® hob	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface Ceran® wok cuvette	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface Ceran® wok cuvette
<b>Order No.</b>	573 244	573 243	573 246	573 245

## BLANCO COOK

### Ceran® hob, pasta cooker, deep griddle

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



Model	Ceran® hob BC CH 4200	Pasta cooker BC PC 4200 (shown with acc.)	Deep griddle BC DG 3500	Deep griddle BC DG 4200
Design	Ceran® hob with radiant heaters and 2 round cooking zones	Pasta/multifunctional cooker with deep-drawn cooking basin area	Deep griddle/multifunctional cooker with deep-drawn frying basin area	Deep griddle/multifunctional cooker with deep-drawn frying basin area
Dimensions/ capacity	Exterior dimensions L x W x H: 620 x 400 x 240 mm	Exterior dimensions L x W x H: 620 x 400 x 240 mm	Exterior dimensions L x W x H: 620 x 400 x 240 mm	Exterior dimensions L x W x H: 620 x 400 x 240 mm
	Usable area L x W: 510 x 320 mm	Usable area L x W: 510 x 307 mm	Usable area L x W: 510 x 307 mm	Usable area L x W: 510 x 307 mm
	Cooking zones: 230 mm and 180 mm dia.	Capacity: 15 litres	Capacity: 11 litres	Capacity: 11 litres
Basic unit equipment	Ceran® cooking surface, 6 mm thick	Finely glazed wells with outside-lying heating	Finely glazed wells with outside-lying heating	Finely glazed wells with outside-lying heating
	Microprocessor-controlled controller	Deep-drawn, all-round, welded-in wells with 5 mm thick bottom	Deep-drawn, all-round, welded-in wells with 8 mm thick bottom	Deep-drawn, all-round, welded-in wells with 8 mm thick bottom
	2 radiant heaters (1.7 kW and 2.5 kW), control via 6-cycle switch	Closable drain opening	Closable drain opening with drain plug	Closable drain opening with drain plug
	Error code signalling in display in case of malfunctions	Microprocessor-controlled controller	Microprocessor-controlled controller	Microprocessor-controlled controller
	Residual heat display with LEDs	Innovative Ultracontact heating system for short heat-up times and uniform tempera- tures	Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures	Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures
	Height-adjustable rotating feet	Error code signalling in display in case of malfunctions	Error code signalling in display in case of malfunctions	Error code signalling in display in case of malfunctions
	Power cable (1.7 m ) 16 A CEE plug	Safety drain valve	Safety drain with protective cover	Safety drain with protective cover
		Height-adjustable rotating feet	Height-adjustable rotating feet	Height-adjustable rotating feet
		Power cable (1.7 m ) 16 A CEE plug	Power cable (1.7 m ) Schuko plug	Power cable (1.7 m ) 16 A CEE plug
	Accessories/ options	See overview on page 15	See overview on page 15	See overview on page 15
Heat emission sensitive/latent	840 W / 336 W	735 W / 840 W	1155 W / 1400 W	1386 W / 1680 W
Connected load	400 V / 3N PE / 16 A 50-60 Hz / 4,2 kW	400 V / 3N PE / 16 A 50-60 Hz / 4,2 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4,2 kW
Temp. range	--	+30 °C to +190 °C	+30 °C to +250 °C	+30 °C to +250 °C
Protection type	IP X4	IP X4	IP X4	IP X4
Material	Stainless steel CNS 18/10 (AISI 304) with micro-pol- ished surface Ceran® hob	Stainless steel CNS 18/10 (AISI 304) with micro- polished surface or finely glazed (wells)	Stainless steel CNS 18/10 (AISI 304) with micro- polished surface or finely glazed (wells)	Stainless steel CNS 18/10 (AISI 304) with micro- polished surface or finely glazed (wells)
Order No.	573 247	573 257	573 256	573 255

# BLANCO COOK

## Griddles, smooth and ribbed

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



Model	Griddle BC GF 3500	Griddle BC GF 4200	Griddle, ribbed BC GR 3500	Griddle, ribbed BC GR 4200
<b>Design</b>	Griddle with inclined, smooth surface	Griddle with inclined, smooth surface	Griddle with inclined, ribbed surface	Griddle with inclined, ribbed surface
<b>Dimensions</b>	Exterior dimensions L x W x H: 620 x 400 x 240 mm  Usable area L x W: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions L x W x H: 620 x 400 x 240 mm  Usable area L x W: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions L x W x H: 620 x 400 x 240 mm  Usable area L x W: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions L x W x H: 620 x 400 x 240 mm  Usable area L x W: 510 x 307 mm (460 x 307 of this heated)
<b>Basic unit equipment</b>	Smooth, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in.  Microprocessor-controlled controller  Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures  Error code signalling in display in case of malfunctions  Removable grease catch tray  Height-adjustable rotating feet  Power cable (1.7 m )  Schuko plug	Smooth, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in.  Microprocessor-controlled controller  Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures  Error code signalling in display in case of malfunctions  Removable grease catch tray  Height-adjustable rotating feet  Power cable (1.7 m )  16 A CEE plug	Ribbed, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in.  Microprocessor-controlled controller  Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures  Error code signalling in display in case of malfunctions  Removable grease catch tray  Height-adjustable rotating feet  Power cable (1.7 m )  Schuko plug	Ribbed, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in.  Microprocessor-controlled controller  Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures  Error code signalling in display in case of malfunctions  Removable grease catch tray  Height-adjustable rotating feet  Power cable (1.7 m )  16 A CEE plug
<b>Accessories/ options</b>	See overview on page 15	See overview on page 15	See overview on page 15	See overview on page 15
<b>Heat emission sensitive/latent</b>	1155 W / 1400 W	1386 W / 1680 W	1155 W / 1400 W	1386 W / 1680 W
<b>Connected load</b>	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4,2 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4,2 kW
<b>Temp. range</b>	+30 °C to +250 °C	+30 °C to +250 °C	+30 °C to +250 °C	+30 °C to +250 °C
<b>Protection type</b>	IP X4	IP X4	IP X4	IP X4
<b>Material</b>	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface  Griddle surface made of FE510D	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface  Griddle surface made of FE510D	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface  Griddle surface made of FE510D	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface  Griddle surface made of FE510D
<b>Order No.</b>	573 249	573 248	573 251	573 250

## BLANCO COOK

### Deep fryer, bain-marie, hot plate

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



Model	Deep fryer BC DF 4500 (shown with acc.)	Bain-Marie BC BM 765	Hot plate BC HP 450
Design	Deep fryer with deep-drawn wells for max. 2 deep dryer baskets	Bain-marie with deep-drawn wells for max. 1x GN 1/1-100	Hot plate with thermally separated heat-retaining area
Dimensions/ capacity	Exterior dimensions L x W x H: 620 x 400 x 240 mm Usable area L x W: 380 x 307 mm Capacity: 5 litres	Exterior dimensions L x W x H: 620 x 400 x 240 mm Usable area L x W: 510 x 307 mm Capacity: max. 1x GN 1/1-100	Exterior dimensions L x W x H: 620 x 400 x 240 mm Usable area L x W: 530 x 320 mm
Basic unit equipment	<ul style="list-style-type: none"> <li>Finely glazed wells with outside-lying heating</li> <li>Deep-drawn, all-round, welded-in wells</li> <li>Large oil purification zone</li> <li>Thermostat in lower well area, temperature accuracy +/- 1K</li> <li>Microprocessor-controlled controller</li> <li>Innovative Ultracontact heating system for short heat-up times</li> <li>Error code signalling in display in case of malfunctions</li> <li>Safety drain valve</li> <li>Height-adjustable rotating feet</li> <li>Power cable (1.7 m)</li> <li>16 A CEE plug</li> </ul>	<ul style="list-style-type: none"> <li>Finely glazed wells with outside-lying heating</li> <li>Deep-drawn, all-round, welded-in wells</li> <li>Microprocessor-controlled controller</li> <li>Error code signalling in display in case of malfunctions</li> <li>Safety drain valve</li> <li>Height-adjustable rotating feet</li> <li>Power cable (1.7 m)</li> <li>Schuko plug</li> </ul>	<ul style="list-style-type: none"> <li>Heat-retaining surface with finely glazed surface</li> <li>Silicone-sealed, 5 mm thick heat-retaining surface</li> <li>Microprocessor-controlled controller</li> <li>Error code signalling in display in case of malfunctions</li> <li>Height-adjustable rotating feet</li> <li>Power cable (1.7 m)</li> <li>Schuko plug</li> </ul>
Accessories/ options	See overview on page 15	See overview on page 15	See overview on page 15
Heat emission sensitive/latent	405 W / 3150 W	140 W / 153 W	90 W / 36 W
Connected load	400 V / 3N PE / 16 A 50-60 Hz / 4,5 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 0,77 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 0,45 kW
Temp. range	+30 °C to +190 °C	+30 °C to +100 °C	+30 °C to +120 °C
Protection type	IP X4	IP X4	IP X4
Material	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface or finely glazed (wells)	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface or finely glazed (wells)	Stainless steel CNS 18/10 (AISI 304) with micro-polished surface or finely glazed (heat-retaining surface)
Order No.	573 259	573 264	573 266

## Accessories for table-top units

Designation	For model	Order No.
<b>Ceran® cleaning scraper</b>	Induction hob BC IH, Ceran® hob BC CH	568 489
<b>Round-bottom wok</b> made of CNS/Silvinox®, 7-layer material, 360 mm dia., max. capacity 6 litres	Induction wok BC IW	568 487
<b>Round-bottom wok</b> made of CNS, 3-layer material, 360 mm dia., max. capacity 6 litres	Induction wok BC IW	573 298
<b>Pasta basket set</b> of 2 baskets (approx. GN 1/3-100) and 2 baskets (approx. GN 1/6-100), each with insulated handles and insertion frames	Pasta cooker BC PC	573 258
<b>GN cooking insert</b> G-KEN G 1/1-95, perforated, with folding handles	Pasta cooker BC PC	550 971
<b>Lid</b> with handle, GD 1/1, for covering	Pasta cooker BC PC, Deep fryer BC DF	550 658
<b>Griddle cleaning scraper</b>	Deep griddle BC DG, Griddle BC GF, smooth	573 252
<b>Blade set</b> for griddle cleaning scraper (10 pcs.)	Deep griddle BC DG, Griddle BC GF, smooth	573 253
<b>Grease drain plugs</b> made of Teflon®	Griddle BC GF, BC GR	573 254
<b>Splash guard</b>	Griddle BC GF, BC GR	573 269
<b>Deep-frying basket set</b> (2 pcs.) with insulated handles, 288 x 113 mm each	Deep fryer BC DF	573 260
<b>Deep-frying basket</b> with insulated handle, 288 x 225 mm	Deep fryer BC DF	573 261
<b>Grease/oil catch tray</b> bucket made of CNS 18/10 - AISI 304, 315 mm dia. with carrying handle, tipping handle and opening for pouring out	Deep fryer BC DF	573 262
<b>Grease/oil filter</b> for positioning on the grease/oil catch tray, with U-handle	Deep fryer BC DF	573 263
<b>Clamping bar</b> made of CNS 18/10 for covering gap between two BLANCO COOK cooking units	all models	573 311

# options

## Options for fume extraction modules

Designation	For model		
<b>Underframe cooking-table KTE-2-462</b> (Order No. 370 396), mobile, various designs	BC ES 3		
<b>Railing</b> made of CNS round material, on customer and short side on right and left	BC ES 2, BC ES 3		
<b>High-voltage halogen spotlights</b> (2x with 35 W each), swivelling, on operator side on right and left	BC ES 2, BC ES 3		
<b>Sneeze guard</b> made of safety glass (ESG), open or closed to customer side	BC ES 2, BC ES 3		
<b>Tray slide</b> made of CNS round tube, on guest side, can be folded down	BC ES 2, BC ES 3		
<b>Hook-in shelf</b> made of CNS, on short side on right or left, flush with underframe, 300 x 700 (W x D) mm	BC ES 2, BC ES 3		
<b>without CNS placement shelf for cooking units</b>	BC ES 2, BC ES 3		
<b>Base bottom</b> made of CNS, removable, maximum load: 80 kg	BC ES 2, BC ES 3		
<b>Panelling</b> Resopal laminated sheet material, "Plain Colours" or "Woodgrains" (Price group 2), on customer side, short side	BC ES 2, BC ES 3		
<b>Syn.castors 4 steer.castors, 2 w/brakes, corr.-resist. as per DIN 18867, Part -8, 125 mm dia.</b>	BC ES 2, BC ES 3		
<b>Stainless-steel castors</b> 4 steering castors, 2 of which have brakes, 125 mm dia.	BC ES 2, BC ES 3		
<b>Galvanised steel castors</b> 4 steering castors, 2 of which have brakes, dia. 125 mm	BC ES 2, BC ES 3		
<b>4 socket outlets</b>	2 x 230 V Schuko socket outlets and 2 x 400 V CEE socket outlets (max. 10 kW), 16 A CEE plug	400 V / 3N PE 50 or 60 Hz, 10.8 kW	BC ES 2
<b>4 socket outlets</b>	2 x 230 V Schuko socket outlets and 2 x 400 V CEE socket outlets (max. 21 kW), 32 A CEE plug	400 V / 3N PE 50 or 60 Hz, 22 kW	BC ES 2
<b>4 socket outlets</b>	4 x 230 V Schuko socket outlets (max. 10 kW) 16 A CEE plug	400 V / 3N PE 50 or 60 Hz, 10.8 kW	BC ES 3
<b>6 socket outlets</b>	3 x 230 V Schuko socket outlets and 3 x 400 V CEE socket outlets (max. 20.8 kW), 2 x 16 A CEE plug	400 V / 3N PE 50 or 60 Hz, 2 x 10.8 kW	BC ES 3

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