

**NEW!**

**BLANCO DS-ONE Hot-Air Docking Station**

Hot times

for lean food logistics.

blanco ds-one





# economic miracle

## A great team for your food logistics: DS-ONE hot-air docking station and transport trolley from BLANCO.

Do long distances make it necessary for your food distribution to have two or three sets of trolleys?

Then the new DS-ONE hot-air docking station from BLANCO may be the most economical solution for you.

Instead of inconvenient transport trolleys with integrated regeneration technology, the permanently installed docking station assumes cooling and regeneration of the food. Transport and distribution are carried out in rugged, insulated transport trolleys with no need for integrated technology. This makes the trolley easier to handle and less expensive to buy.

As a result, with the new DS-ONE docking station you can reduce not only the cost of the total investment, but also the running and maintenance costs.

### Here everyone performs at their best.

The space-saving docking station is responsible for keeping food cold or hot or for regenerating it. The docking and undocking process of the transport trolley is carried out quickly and safely with electromagnetic assistance. And the user-friendly controller makes it easier for your employees to use the integrated technology properly.

The well insulated transport trolleys are responsible for safely transporting food. The rugged trolleys are insensitive to the tough everyday conditions in large kitchens, enabling them to even withstand situations that cause problems for other trolleys loaded with technology.

The compact, weight-saving design makes it easier to transport the trolleys by lorry. And the manoeuvrable transport trolleys are also a considerable advantage when used in a "train" arrangement.



**NEW: DS-ONE hot-air docking station with matching TT DS-ONE tray transport trolley**  
(shown with optional accessories)



**The perfect partner for Cook & Chill and Cook & Serve.  
For every situation and size.**

**So that the freshly cooked food remains fresh and appetising by the time it is served to the guests.**

Cook & Serve with DS-ONE.

Fresh food can lose its quality during portioning and transport. Hot food cools down and cold food warms up. Regardless of whether you want to compensate for these temperature losses directly after portioning in the kitchen or following transport in the wards – the DS-ONE docking station is already waiting and ready.

Simply connect the transport trolley to regenerate or cool the vegetables, soup, salad and pudding so that the food remains appetising and tasty when served to the guests.

**Regenerate exactly with convection cooling and hot air.**

Cook & Chill with DS-ONE.

Following transport to the wards, the transport trolley with the cold portioned food is connected to the DS-ONE docking station. The active convection cooling reliably keeps the cold portioned food in conformance with HACCP requirements.

In the heating compartment, regeneration of the food with hot air begins at a predetermined time. In the refrigeration compartment, the convection cooling continues to ensure the right temperature for desserts and salads. After the regeneration time, the trays are distributed to the guests.



**One for all.**

Whether you use trays in the Euronorm or the Gastronorm size, the DS-ONE docking station is suitable for both tray sizes and all common system parts.

The DS-ONE docking station is available in models for Cook & Chill or Cook & Serve in 2 sizes each.

The matching TT DS-ONE tray transport trolleys for 16, 20, 24 or 30 trays are suitable for the use of both Gastronorm and Euronorm trays.

Cook & Serve		Cook & Chill
Portioning of the freshly prepared food on trays		Portioning of cold food and fresh components on trays
Trays in transport trolley (TT)		Trays in precooled transport trolley (TT)
TT on docking station (compensation of temperature losses during portioning)	Transporting the TT to the serving location	Transporting the TT to the serving location
Transporting the TT to the serving location	TT on docking station (compensation of temperature losses during portioning and transport)	TT on docking station (cooling and regeneration of cold portioned hot food and keeping cold food cold)
Distribution of the trays to the patients/guests		
Returning to trolley, transporting back, cleaning and providing for next use		

## So that the food also arrives in safely: Smart ideas for regeneration and hygiene.

### Excellent food quality thanks to optimised temperature distribution.

If the guest enjoyed the food, this is the finest proof of a well-functioning process chain in food distribution. Together with the TT DS-ONE transport trolley, the DS-ONE docking station offers you the best conditions for satisfied guests and patients.

- Hot or cold air is blown in over all tray rows **from the front**. As a result, the air circulation system reaches **all trays uniformly**, even at the very bottom and top in the trolley.
- First-class in the second row: **Air-guiding partition walls** also reliably route the hot or cold air to the rear row of trays in the transport trolley. The **uniform temperature distribution** in the refrigeration and heating compartment ensures **the best possible regenerating and cooling results**.
- Thanks to the relatively **large tablet spacing** of 79 mm (with 24 or 30 trays) and 118 mm (with 16 or 20 trays), hot and cold air can **circulate especially well**.
- The large tray spacing also ensures that you can use the **common system parts** – for maximum flexibility and investment security.



**Fig.: Thermal partition wall between heating and refrigeration compartment**

- The intelligently designed **thermal separation** ensures that **no undesirable air exchange** results between the refrigeration and the heating compartment. Hot food stays hot and cold food is protected from radiated heat.

### Hygiene and HACCP compliance made easy.

Professional food distribution also means strict compliance with hygiene regulations.

The modular design of our transport trolleys and their first-class finishing make cleaning easy, hygienic and practical.

- The **door seals** of the docking stations and the transport trolleys can be **removed without tools**. This enables optimum hygiene through simple cleaning.

- The transport trolleys are **modular**. The dividing wall (= thermal partition wall), the side partition walls and the tray carrier can be removed without tools. This enables the trolley to be **hygienically cleaned without a lot of effort**.
- In conjunction with the **optional CNS castors**, the transport trolleys can even be cleaned in the automatic washing system.
- The interior body of the transport trolleys meets the requirements of the **H3 hygienic type**. The bottom, side walls and top are welded to be leak-free, and there are **no dirty edges or joints**.
- With the DS-ONE hot-air docking station you can download the **temperature cycle data** from the docking station to your PC if required – for **HACCP**-conformant registration and logging of all data.



## Impressive technical details: Minimum space requirements and maximum safety.

### Big performance in a small space.

With a depth of just 40 cm, the DS-ONE docking station really saves space in a hallway or in a ward.

### Fast, safe docking and undocking.

The transport trolleys feature user-friendly docking supported by an electromagnet. As a result, the DS-ONE needs no roll-in centring device that extends into the room. That means no danger of tripping, no risk of accidents and simply more safety.

An acoustic signal confirms correct docking on the station. Undocking is automatic.

In addition, the electromagnetic coupling prevents the transport trolley from accidentally rolling away.

### Those are excellent conditions for a long service life.

Quality from BLANCO is quality you can count on. The high-quality materials and the solid finishing ensure a long service life for the trolleys.

### With safety everything is under control.



Fig.: The clearly laid out, easy to operate controller.

### Convenient control

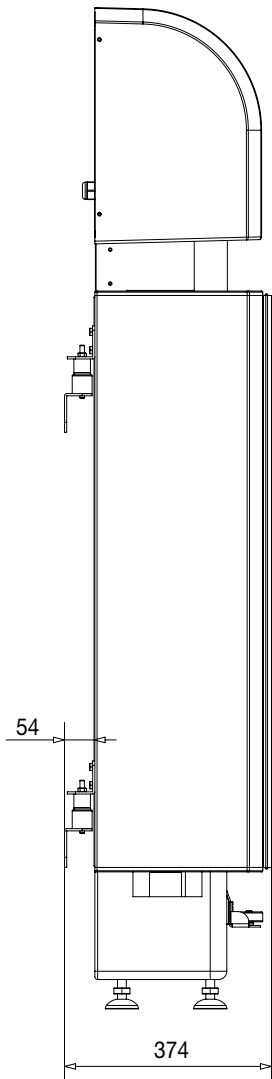
- For manual or program-controlled regeneration.
- Specially adaptable to your individual needs.
- Easy to program, easy to operate.

### Data recording (optional)

- The data of the temperature cycles can be downloaded with an infrared interface and passed on to your PC.
- HACCP-compliant through registering and recording of all data.

### Data transfer via radio waves (optional)

- The data is transferred directly to your PC via radio waves.
- No additional cables and no downloading of the data is required.

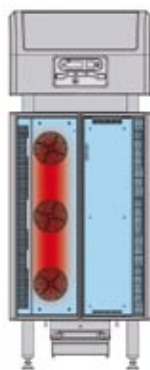


# space miracle



## DS-ONE CC hot-air docking station for Cook & Chill

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).



### For Cook&Chill

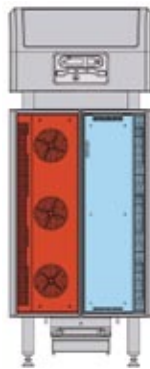
On left: Regeneration compartment with active convection cooling and hot-air regeneration

On right: Refrigeration compartment with active convection cooling

Model	DS-ONE 16/24 CC (for 16 or 24 trays)	DS-ONE 20/30 CC (for 20 or 30 trays)
Design	Hot-air docking station with a regeneration compartment with active convection cooling and hot air for keeping cold and subsequent regeneration of hot food, as well as a convection-cooled compartment for keeping cold food cold.	Hot-air docking station with a regeneration compartment with active convection cooling and hot air for keeping cold and subsequent regeneration of hot food, as well as a convection-cooled compartment for keeping cold food cold.
Dimensions (W x D x H)	722 x 374 x 1814 mm	722 x 374 x 2050 mm
Capacity	Dependent on transport trolley used: 2 x 8 trays (max. 16 trays) or 2 x 12 trays (max. 24 trays) in EN or GN size.  <u>For matching transport trolleys, see Page 8.</u>	Dependent on transport trolley used: 2 x 10 trays (max. 20 trays) or 2 x 15 trays (max. 30 trays) in EN or GN size.  <u>For matching transport trolleys, see Page 9.</u>
Weight (kg)	Approx. 120 kg	Approx. 135 kg
Electr. connection	400V/16A/9,85 kW	400V/16A/9,85 kW
Temperature range for cooling and hot air	Active convection cooling: can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration: can be regulated down to the degree from +45 °C to +140 °C.	Active convection cooling: can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration: can be regulated down to the degree from +45 °C to +140 °C.
Refrigerant	R 404a	R 404a
Docking and undocking process of transport trolleys	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic
Special features	Low depth for minimal space requirement Electromagnet-supported docking and undocking process without insertion centring Manual or program operation HACCP documentation (via PC) Fixed-position floor unit with wall mounting Seals can be removed without tools	Low depth for minimal space requirement Electromagnet-supported docking and undocking process without insertion centring Manual or program operation HACCP documentation (via PC) Fixed-position floor unit with wall mounting Seals can be removed without tools
Accessories/options	See Page 10	See Page 10
Cleaning	Wipe-cleaning	Wipe-cleaning
Material	CNS, aluminium, synthetic	CNS, aluminium, synthetic

## DS-ONE CS hot-air docking station for Cook & Serve

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).



### For Cook & Serve

On left: Hot-air compartment for keeping hot and regenerating

On right: Refrigeration compartment with active convection cooling

Model	DS-ONE 16/24 CS (for 16 or 24 trays)	DS-ONE 20/30 CS (for 20 or 30 trays)
Design	Hot-air docking station with a hot-air compartment for keeping food hot and regenerating fresh food, and a refrigeration compartment with active convection cooling for keeping cold portioned food cold.	Hot-air docking station with a hot-air compartment for keeping food hot and regenerating fresh food, and a refrigeration compartment with active convection cooling for keeping cold portioned food cold.
Dimensions (WxDxH)	722 x 374 x 1814 mm	722 x 374 x 2050 mm
Capacity	Dependent on transport trolley used: 2 x 8 trays (max. 16 trays) or 2 x 12 trays (max. 24 trays) in EN or GN size.  <u>For matching transport trolleys, see Page 8.</u>	Dependent on transport trolley used: 2 x 10 trays (max. 20 trays) or 2 x 15 trays (max. 30 trays) in EN or GN size.  <u>For matching transport trolleys, see Page 9.</u>
Weight (kg)	Approx. 120 kg	Approx. 135 kg
Electr. connection	400V/16A/6.85 kW	400V/16A/6.85 kW
Temperature range for cooling and hot air	Active convection cooling: can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air compartment: can be regulated down to the degree from +45 °C to +140 °C.	Active convection cooling: can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air compartment: can be regulated down to the degree from +45 °C to +140 °C.
Refrigerant	R 404a	R 404a
Docking and undocking process of transport trolleys	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic
Special features	Low depth for minimal space requirement Electromagnet-supported docking and undocking process without insertion centring HACCP documentation (via PC) Fixed-position floor unit with wall mounting Seals can be removed without tools	Low depth for minimal space requirement Electromagnet-supported docking and undocking process without insertion centring HACCP documentation (via PC) Fixed-position floor unit with wall mounting Seals can be removed without tools
Accessories/options	See Page 10	See Page 10
Cleaning	Wipe-cleaning	Wipe-cleaning
Material	CNS, aluminium, synthetic	CNS, aluminium, synthetic

## TT DS-ONE tray transport trolley for 16 or 24 trays, suitable for use with DS-ONE 16/24 docking station

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).



Capacity:  
16 or 24 trays

Model	TT DS-ONE 16 EN, GN (for 16 Euronorm or Gastronorm trays)	TT DS-ONE 24 EN, GN (for 24 Euronorm or Gastronorm trays)
Application	Transport trolley for the safe transport of hot or cold food	Transport trolley for the safe transport of hot or cold food
Dimensions (LxWxH)	895 x 790 x 1388 mm	895 x 790 x 1388 mm
Capacity	2 x 8 trays (max. 16 trays) in the EN size 530 x 370 mm or in the GN size 530 x 325 mm	2 x 12 trays (max. 24 trays) in the EN size 530 x 370 mm or in the GN size 530 x 325 mm
Tray spacing	118 mm	79 mm
Weight (kg)	Approx. 130 kg	Approx. 130 kg
Doors	4 hinged doors Double-walled with removable sealing profile 2-point locking, self-closing Opening angle: 270°, with latching device	4 hinged doors Double-walled with removable sealing profile 2-point locking, self-closing Opening angle: 270°, with latching device
Interior	2 compartments with 8 pairs of support rails each with 118 mm spacing	2 compartments with 12 pairs of support rails each with 79 mm spacing
Docking and undocking process	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic
Model/special features	Suitable for EN and GN trays (530 x 370 mm or 530 x 325 mm) Tray supports and partition wall removable for cleaning purposes Interior and exterior body thermally decoupled All-round bumper rail Inner body with hygienic type H3 Suitable for washing cabins (with CNS castors) 2 push handles Especially rugged overall design Mobile, front: 2 steering castors with brakes (160 mm dia.), rear: 2 fixed castors (200 mm dia.), galvanised steel castors	Suitable for EN and GN trays (530 x 370 mm or 530 x 325 mm) Tray supports and partition wall removable for cleaning purposes Interior and exterior body thermally decoupled All-round bumper rail Inner body with hygienic type H3 Suitable for washing cabins (with CNS castors) 2 push handles Especially rugged overall design Mobile, front: 2 steering castors with brakes (160 mm dia.), rear: 2 fixed castors (200 mm dia.), galvanised steel castors
Accessories/options	See Page 10	See Page 10
Material	CNS, aluminium, synthetic	CNS, aluminium, synthetic

## TT DS-ONE tray transport trolley for 20 or 30 trays, suitable for use with DS-ONE 20/30 docking station

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).



Capacity:  
20 or 30 trays

Model	TT DS-ONE 20 EN, GN (for 20 Euronorm or Gastronorm trays)	TT DS-ONE 30 EN, GN (for 30 Euronorm or Gastronorm trays)
Application	Transport trolley for the safe transport of hot or cold food	Transport trolley for the safe transport of hot or cold food
Dimensions (LxWxH)	895 x 790 x 1625 mm	895 x 790 x 1625 mm
Capacity	2 x 10 trays (max. 20 trays) in the EN size 530 x 370 mm or in the GN size 530 x 325 mm	2 x 15 trays (max. 30 trays) in the EN size 530 x 370 mm or in the GN size 530 x 325 mm
Tray spacing	118 mm	79 mm
Weight (kg)	Approx. 150 kg	Approx. 150 kg
Doors	4 hinged doors Double-walled with removable sealing profile 2-point locking, self-closing Opening angle: 270°, with latching device	4 hinged doors Double-walled with removable sealing profile 2-point locking, self-closing Opening angle: 270°, with latching device
Interior	2 compartments with 10 pairs of support rails each with 118 mm spacing	2 compartments with 15 pairs of support rails each with 79 mm spacing
Docking and undocking process	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic	Electromagnetically supported for fast, safe docking Correct docking is confirmed by an acoustic signal Undocking is automatic
Model/special features	Suitable for EN and GN trays (530 x 370 mm or 530 x 325 mm) Tray supports and partition wall removable for cleaning purposes Interior and exterior body thermally decoupled All-round bumper rail Inner body with hygienic type H3 Suitable for washing cabins (with CNS castors) 2 push handles Especially rugged overall design Mobile, front: 2 steering castors with brakes (160 mm dia.), rear: 2 fixed castors (200 mm dia.), galvanised steel castors	Suitable for EN and GN trays (530 x 370 mm or 530 x 325 mm) Tray supports and partition wall removable for cleaning purposes Interior and exterior body thermally decoupled All-round bumper rail Inner body with hygienic type H3 Suitable for washing cabins (with CNS castors) 2 push handles Especially rugged overall design Mobile, front: 2 steering castors with brakes (160 mm dia.), rear: 2 fixed castors (200 mm dia.), galvanised steel castors
Accessories/options	See Page 10	See Page 10
Material	CNS, aluminium, synthetic	CNS, aluminium, synthetic

# accessories/options

## DS-ONE hot-air docking station:

### Options

- Electric condensed water evaporation
- 2 hinged doors, lockable
- Controller with data recording
- Controller with service communication tool
- Data transfer via radio waves (for controller with communication tool)

## DS-ONE hot-air docking station:

### Accessories

	Order No.
Adapter cable for 240 V operation with Schuko plug (for Cook & Serve operation)	573 122
Adapter cable for 240 V operation with blue CEE plug (for Cook & Serve operation)	573 123
Hand-held unit for data transfer (for controller with data recording)	573 151
Core temperature sensor, external	573 361
Software for service communication tool for 1 server	573 126
Software for service communication tool for 3 server	573 127
Software for service communication tool for 5 server	573 128
Software for service communication tool for 5 clients	573 129
Software for service communication tool for 10 clients	573 130
Software for service communication tool for 15 clients	573 131

## TT DS-ONE tray transport trolley:

### Options

- Draw bar and coupling made of CNS
- Additional synthetic corner guards
- Device lockable
- CNS castors, on pushing side: 2 steering castors with brakes (160 mm dia.), on docking side: 2 fixed castors (200 mm dia.)

## TT DS-ONE tray transport trolley:

### Accessories

BLANCO offers an extensive range of accessory tablets in the Gastronorm and Euronorm size as well as matching dishes and cloches. We are happy to help you put together the equipment that you require for your hot air regeneration.



## **Threefold market-orientated, simply sound.**

BLANCO CS GmbH + Co KG concentrates on the needs of professional target groups with its three business units Catering Systems, Medical Care Systems and Industrial Components.

Whether its for large kitchens and the catering industry, for hospitals and clinics and medical practices or for customers from industry – BLANCO CS develops, produces and markets high-quality products.

### **Quality à la maison.**

For many years, the Catering Systems area 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.

### **At BLANCO CS, you take centre stage.**

All of BLANCO CS's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

## **Our team will be happy to advise you:**

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# **BLANCO**