

German Technology

**BLANCO**  
PROFESSIONAL



# BLANCO COOK

**Front cooking system for professionals:** Mobile technology for successful show cooking in front of guests.



# FRONT COOKING

**for professionals.** The exceptional solution for mobile cooking systems –  
with ION TEC option.

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

The BLANCO COOK front cooking station is the heart of the mobile cooking system. With its highly efficient extraction and filter technology,

it ensures an optimum climate on the set and frees you from stationary extractor hoods.

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

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

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



# WITH A LICENCE TO BREATHE FREELY

## The BLANCO COOK front cooking station.

Frying and sizzling, cooking and stir-frying result in cooking fumes which rise up. The extraction bridge of the BLANCO COOK front cooking station collects these fumes above the cooking units, which makes it significantly more efficient than other methods. Thanks to the slim design of the bridge, both the chef and guests have an unobstructed view of food preparation.

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

### **Tested and proven:**

powerful grease filters which correspond to Class A (DIN 18869-5) do not allow the penetration of any flames. This is confirmed by the fire-protection safety report carried out by an independent expert.

And with the optional ION TEC filter technology, BLANCO COOK achieves

even better results in the battle against cooking fumes, and for the first time, also filters blue smoke from the fumes.

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



BC-FS 4 front cooking station, customer side, with optional panelling and railing

**Well-designed down to the smallest detail:  
the highlights of the front cooking station.**



**Freedom for busy hands**

Because the extraction bridge is so thin, more room is left for arranging and placing food.



**BLANCO CONTROL – clear and simple**

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



**Filter replacement – quick and easy**

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



BC-FS 4 front cooking station, operator side, with optional railing, panelling and a comprehensive range of accessories

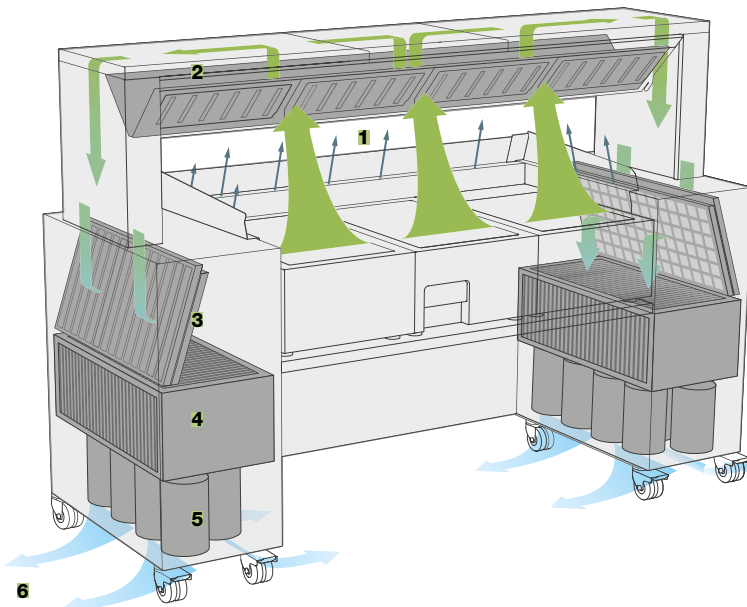
**BLANCO COOK  
front cooking station**

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

# FRESH AIR

**Our multi-stage model** for a comfortable atmosphere –  
with ION TEC upon request.

## How it works:



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

## 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.



### Spotlight on

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



### Please stand

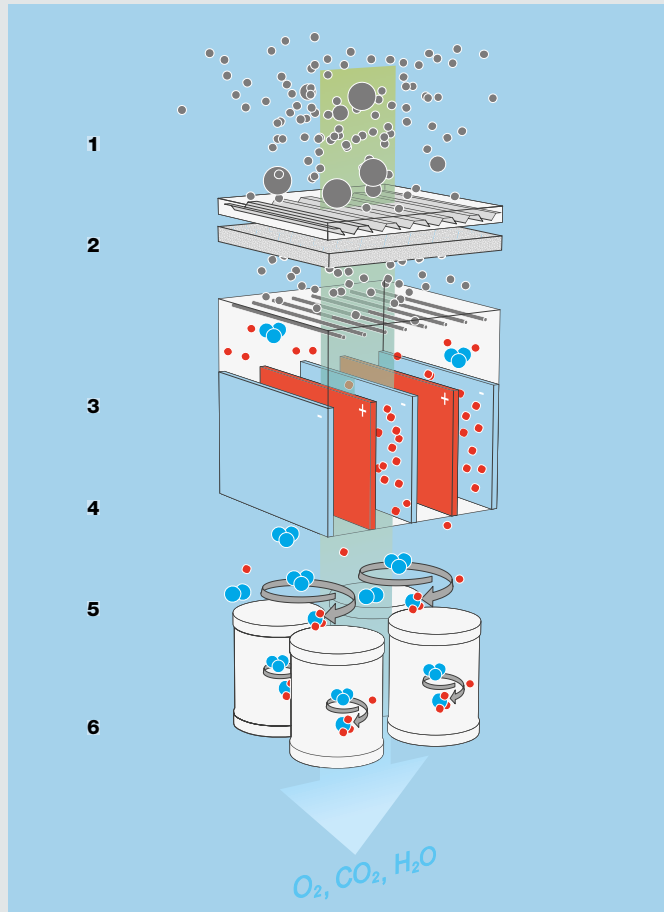
Protected with a railing, the top of the extraction bridge can be used for presentation, decoration and provision.



## The ION TEC filter system. Filters blue smoke and increases the service life of the activated charcoal.

### How it works:

- 1 Large particles such as grease are separated out in the pre-filtering stages.
- 2 The particles which flow through the ioniser are charged positively by an electrostatic field. In addition, highly reactive ozone is generated from oxygen.
- 3 In the collector stage, the positively charged particles (especially aerosols) are attracted to the negatively charged plates and thus separated out.
- 4 In the oxidation process, the ozone eliminates odours and blue smoke.
- 5 Particles adhering in the activated charcoal which were not yet separated out react with the residual ozone. This cleans the activated charcoal and significantly increases its service life.
- 6 Oxygen, carbon dioxide and water are released into the environment as end products.



#### Creates space: multi-frame

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



#### Rails for any situation

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



#### Instant conversion

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

# NEW GENERATION

**Flexible and reliable assistants on set: everything for heating up and keeping hot.**

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

The new generation of table-top units unveils a new product design and is 100 % "made in Germany". Good to know: they are compatible with all previous BLANCO COOK units.

**New additions:** two intelligent induction hobs and the large, high-performance griddle have been energetically optimised.

The induction technology from E.G.O. (Oberderdingen) is characterised by quick speed, especially high dependability and long service life.

The table-top cooking units from the BLANCO COOK system offer you clever technology and reliable performance for professionals.

The high-quality BLANCO design stands for top performance with regard to handling and hygiene. With rotary knob control, you can adapt your energy consumption to the capacity level.

Thanks to the 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 makes working easier!**



**The front cooking trio for mouthwatering cooking shows:**  
induction wok, ribbed griddle and pasta cooker



**Details** that make everyone's mouth water.



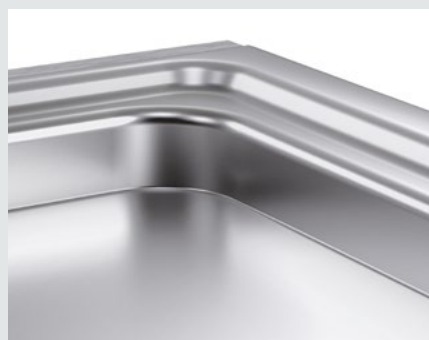
**Just 62 cm deep:** the modules fit on any standard worktop.



**Familiar operation:** the rotary knobs with continuous temperature or power adjustment ensure familiar, secure operation. The indicator lights display the operating mode.



**Always at the right height:** the standard height-adjustable feet are easy to adjust. This ensures you can set up BLANCO COOK in one line.



**Easy to clean:** micro-polished stainless-steel surfaces, large radii, seamlessly welded-in cooking and frying zones simplify cleaning – for outstanding hygiene and optimal, clean working conditions.



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

**NEW:** two intelligent induction hobs and a large, high-performance griddle.

**New to the team**



#### 2-zone induction hob

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



#### Surface induction hob

Surface efficiency! The rectangular hob provides concentrated energy for pans and casseroles.



#### 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.

# MODULAR

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



## Induction hob

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



## Induction wok

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



## Ceran® hob

The rugged Ceran® hob has two cooking zones, which can be set separately. The Ceran glass is 6 mm thick, unbreakable and very easy to clean.



## Deep griddles

The versatile deep griddle has a recessed, seamlessly welded griddle surface made of 15 mm-thick chrome steel for perfect grilling results. The large-dimensioned safety drain ensures rapid emptying.



## Griddle

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





#### Pasta cooker

A taste for pasta – right away!  
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 bottom of the basin. The temperature is controlled down to the degree via 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.



#### Hot plate

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



#### Multi-element

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

## FRONT COOKING STATION BC FS

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).



Model	Front cooking station BC FS 2	Front cooking station BC FS 3	Front cooking station BC FS 4	
Model	Mobile front cooking station with placement shelf for table-top cooking units			
Basic equipment	<ul style="list-style-type: none"> <li>- Extraction bridge with flame arrestor grease filters (correspond to Class A, DIN 18869-5)</li> <li>- Electronic control with filter change indicator</li> <li>- 3 power steps for need-oriented extraction</li> <li>- Air nozzles for fume-guiding air stream along the unit placement niche (on three sides)</li> <li>- Mains connection cable (approx. 4 m)</li> <li>- Removable placement shelf with max. load of approx. 150 kg</li> <li>- Free usable space below the device placement shelf</li> </ul>			
Height of underframe	900 mm			
Protection type	IP X4 with fan removed			
Castor model	Solid synthetic castors, 75 mm dia., 8 steering castors, 2 of which have brakes			
Material	Stainless steel (AISI 304)			
Model	BC FS 2	BC FS 3	BC FS 3 BHG	BC FS 4
Equipment	see basic equipment	see basic equipment	see basic equipment, lighting, closed sneeze guard and railing	see basic equipment, closed sneeze guard
Number of cooking units with max. dimensions (L x W x H)	for 2 table-top cooking units 400 x 650 x 300 mm	for 3 table-top cooking units 400 x 650 x 300 mm		for 4 table-top cooking units 400 x 650 x 300 mm
Placement niche dim. (L x W x H)	806 x 648 x 300 mm	1211 x 648 x 300 mm		1616 x 648 x 300 mm
Free usable space below placement shelf (L x W x H)	830 x 648 x 575 mm	1235 x 648 x 575 mm		1640 x 648 x 575 mm
Socket outlets (max. power consumption)	2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW)	3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW)		4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW)
Plug	16 A CEE plug	32 A CEE plug		32 A CEE plug
Connected load	400 V, 50/60 Hz, 3N PE	400 V, 50/60 Hz, 3N PE		400 V, 50/60 Hz, 3N PE
Output	10.8 kW	20.8 kW		20.8 kW
Exterior dim. (L x W x H)	1538 x 750 x 1361 mm	1943 x 750 x 1361 mm		2348 x 750 x 1361 mm
Order No.	<b>573 973</b>	<b>573 974</b>	<b>573 975</b>	<b>573 976</b>



## OPTIONS FOR BC FS FRONT COOKING STATION

Option	Designation	For models
<b>Connected load</b>	16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW	BC FS 3
	32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW	BC FS 2
	63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW	BC FS 4
<b>Additional socket outlets</b>	2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left	All BC FS
<b>Electrostatic filtering ION TEC</b>	for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters	All BC FS
<b>Lighting</b>	placed above the cooking units with 5 LED spots, 20 W	BC FS 2
	with 7 LED spots, 28 W	BC FS 3
	with 9 LED spots, 36 W	BC FS 4
<b>Sneeze guard</b>	made of safety glass (ESG) closed to customer side, can be folded up for cleaning	All BC FS
<b>Railing</b>	made of stainless-steel round tube, on the customer and short sides	All BC FS
<b>Tray slide</b>	made of stainless-steel round tube, on the customer side, fold-down height 885 mm for castor diameter of 75 mm, corresponds to the normal height of the BASIC LINE tray slide	All BC FS
	made of stainless-steel round tube, on the customer side, fold-down height 850 mm for castor diameter of 75 mm, corresponds to the height of the MANHATTAN tray slide	All BC FS
<b>Panelling</b>	made of HPL (High Pressure Laminate), material thickness: 4 mm, colour: FunderMax 0077-FH, other colours on request, on the customer or short side	All BC FS
<b>Base bottom</b>	made of stainless steel, removable, maximum load: 80 kg	All BC FS
<b>Stainless-steel castors</b>	8 steering castors, 2 of which have brakes, 125 mm dia., total height is increased by 60 mm, height of the underframe is then 960 mm	All BC FS
<b>Feet</b>	made of stainless steel	All BC FS
<b>Skirting panels</b>	made of stainless steel, on the customer and short sides	All BC FS

## ACCESSORIES FOR BC FS FRONT COOKING STATION

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

## BLANCO COOK INDUCTION HOBS AND INDUCTION WOKS



Model	Induction hob			Induction wok		
Basic unit equipment	<ul style="list-style-type: none"> <li>- Flat Ceran surface</li> <li>- Microprocessor-controlled high-performance induction generator made by E.G.O.</li> <li>- Continuous power adjustment with rotary knob</li> <li>- Indicator light to display operating mode and error code in the event of faults</li> <li>- High efficiency</li> <li>- Air filter on unit base</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>					
Exterior dimensions (L x W x H)	620 x 400 x 240 mm					
Protection type	IP X4					
Accessories	See Page 19					
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Ceran® (6 mm thick)</li> </ul>					
Model	BC IH 3500	BC IH 5000	BC IH 2Z 5000 2-zone induction hob	BC SIH 5000 Surface induction hob	BC IW 3500	BC IW 5000
Model	Induction hob with a round cooking zone Automatic pot detection from 120 mm dia.	Induction hob with two round cooking zones Automatic pot detection from 120 mm dia. 2 separately adjustable heating zones (2 coils, each with 220 mm dia.)	Induction hob with two round cooking zones Automatic pot detection from 120 mm dia. 2 separately adjustable heating zones (2 coils, each with 220 mm dia.)	Induction hob with a rectangular cooking zone Automatic pot detection from 120 mm dia. 1 heating zone (2 coils, each measuring 220 x 220 mm)	Induction wok with a cuvette made of Ceran®	
Usable area (L x W)	564 x 339 mm Cooking zone 220 mm dia.	564 x 339 mm 2 cooking zones, each with 220 mm dia.	564 x 339 mm 2 cooking zones, each with 220 mm dia.	564 x 339 mm Cooking zone 220 x 447 mm	Cuvette 300 mm dia.	
Plug	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	
Output	3.5 kW	5.0 kW	2 x 2.5 kW (5 kW)	5.0 kW (2 x 2.5 kW)	3.5 kW	5.0 kW
Weight	19 kg	19 kg	27 kg	27 kg	18 kg	18 kg
Order No.	<b>574 197</b>	<b>574 198</b>	<b>574 199</b>	<b>574 200</b>	<b>574 201</b>	<b>574 202</b>

## BLANCO COOK GRIDDLES



Model	Griddle, flat			Griddle, ribbed	
Basic unit equipment	<ul style="list-style-type: none"> <li>- All-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene</li> <li>- Trough depth 30 mm</li> <li>- 15 mm-thick griddle for optimal temperature storage</li> <li>- Extremely powerful up to +250 °C</li> <li>- Even, full-surface heat distribution through tubular heating elements</li> <li>- Unheated resting zone (70 mm) on operator side</li> <li>- Drain opening incl. grease drain plug made of Teflon</li> <li>- Large, removable grease catch tray, capacity 1.6 litres</li> <li>- Continuous temperature adjustment with rotary knobs</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>				
Temp. range	+80 °C to +250 °C				
Protection type	IP X4				
Accessories	See Page 19				
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Grilling surface made of tempered, corrosion-resistant chrome steel (Material No. 1.2316)</li> </ul>				
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 (L x W x H)	620 x 400 x 240 mm		620 x 800 x 240 mm	620 x 400 x 240 mm	
Usable area (L x W)	506 x 304 mm (of which 435 x 304 mm heated)		506 x 704 mm (of which 435 x 704 mm is heated)	506 x 304 mm (of which 435 x 304 mm heated)	
Plug	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
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	
Order No.	<b>574 203</b>	<b>574 204</b>	<b>574 205</b>	<b>574 206</b>	<b>574 207</b>



## BLANCO COOK DEEP GRIDDLE, PASTA COOKER, DEEP FRYER



Shown with accessories:

Model	Deep griddle BC DG 4200	Pasta cooker BC PC 4800	Deep fryer BC DF 5000
Model	<ul style="list-style-type: none"> <li>- All-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene</li> <li>- Trough depth 65 mm</li> <li>- 15 mm-thick griddle for optimal temperature storage</li> <li>- Extremely powerful up to +250 °C</li> <li>- Even, full-surface heat distribution through tubular heating elements</li> <li>- Unheated resting zone (70 mm) on operator side</li> <li>- Drain opening incl. grease drain plug made of Teflon</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii</li> <li>- Deep basin for holding Gastronorm containers or pasta baskets up to 150 mm deep</li> <li>- Short heat-up time through external special heating element</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii</li> <li>- Cold zone at the bottom of the basin</li> <li>- Swivelling, interior heating element</li> <li>- Hanger for deep-frying baskets</li> <li>- Incl. lid to cover the frying basin</li> </ul>
	<ul style="list-style-type: none"> <li>- Continuous temperature adjustment with rotary knobs</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>		
Exterior dimensions (L x W x H)	620 x 400 x 240 mm		
Protection type	IP X4		
Accessories	See Page 19		
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Grilling surface made of tempered, corrosion-resistant chrome steel (Material No. 1.2316)</li> </ul>	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Basin made of corrosion-resistant V4A steel (Material No. 1.4404)</li> </ul>	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> </ul>
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 (L x W)	506 x 304 mm	509 x 304 mm	346 x 238 mm
Temp. range	+80 °C to +250 °C	+45 °C to +100 °C	+100 °C to +180 °C
Plug	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
Output	4.2 kW	4.8 kW	5.0 kW
Weight	33 kg	14 kg	16 kg
Order No.	<b>574 208</b>	<b>574 210</b>	<b>574 211</b>

## BLANCO COOK CERAN® HOB, BAIN-MARIE, HOT PLATE, MULTI-ELEMENT



Model	Ceran® hob BC CH 4300	Bain-marie BC BM 700	Hot plate BC HP 700	BC ME multi-element
Model	<ul style="list-style-type: none"> <li>- Ceran® hob (6 mm thick) with radiant heaters and 2 round cooking zones</li> <li>- 2 radiant heaters (1.8 kW and 2.5 kW)</li> <li>- Indicator lights to display operating mode</li> <li>- Continuous temperature adjustment per cooking zone via rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii and external heating</li> <li>- Deep basin for holding Gastronorm containers up to 150 mm deep</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Continuous temperature adjustment with rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Hot plate with thermally separated heat-retaining area</li> <li>- Silicone-sealed, 3 mm-thick heat-retaining surface made of stainless steel</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Continuous temperature adjustment with rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Open element at top and front for hooking or sliding in GN containers and GN trays</li> <li>- Easy cleaning thanks to one-piece flat surfaces</li> <li>- Can be cleaned in a dishwasher (without feet)</li> </ul>
	Mains connection cable (1.5 m)			
	Height-adjustable rotating feet			Height-adjustable rotating feet
Exterior dimensions (L x W x H)	620 x 400 x 240 mm	620 x 400 x 240 mm	620 x 400 x 240 mm	620 x 400 x 240 mm
Protection type	IP X4	IP X4	IP X4	--
Accessories	See Page 19			See Page 19
Material	- Stainless steel (AISI 304) with micro-polished surface	- Stainless steel (AISI 304) with micro-polished surface - Basin made of corrosion-resistant V4A steel (Material No. 1.4404)	- Stainless steel (AISI 304) with micro-polished surface	- Stainless steel (AISI 304) with micro-polished surface
Capacity	--	max. 1x GN 1/1-150	--	Top: max. of GN 1/1-150 (depending on depth of container located below) Bottom: max. of GN 1/1-100
Usable area (L x W)	564 x 339 mm Cooking zone 170 mm dia. and 220 mm dia.	509 x 304 mm	565 x 340 mm	--
Temp. range	--	+45 °C to +95 °C	+55 °C to +120 °C	--
Plug	16 A CEE plug	Schuko plug	Schuko plug	--
Connected load	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	--
Output	4.3 kW	0.7 kW	0.7 kW	--
Weight	12 kg	15.5 kg	18 kg	7 kg
Order No.	<b>574 209</b>	<b>574 212</b>	<b>574 213</b>	<b>573 458</b>

## ACCESSORIES FOR TABLE-TOP COOKING UNITS

Illustration	Designation	For model	Order No.
	<b>Cerán® cleaning scraper</b>	For BC IH induction hob, BC CH Cerán® hob	<b>568 489</b>
	<b>Round-bottom wok</b> made of stainless steel, 360 mm dia., max. capacity 5.5 litres, weight 1.2 kg	For BC IW induction wok	<b>573 513</b>
	<b>Pasta basket set</b> , consisting of 6 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames	For BC PC pasta cooker	<b>574 254</b>
	<b>Pasta basket set</b> , consisting of 2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames	For BC PC pasta cooker	<b>574 255</b>
	<b>Gastronorm G-KEN G 1/1-95 cooking insert</b> perforated, with folding handles	For BC PC pasta cooker	<b>550 971</b>
	<b>Lid with handle, GD 1/1</b> for covering	For BC PC pasta cooker	<b>550 658</b>
	<b>Grill cleaning scraper, flat</b>	For BC DG deep griddle, for BC GF griddle, flat	<b>573 252</b>
not shown	<b>Grill cleaning scraper, ribbed</b>	For BC GR griddle, ribbed	<b>574 306</b>
	<b>Splash guard</b>	For BC GF and and BC GR griddles (except BC GF 8400)	<b>574 256</b>
	<b>Splash guard</b>	For BC GF 8400 griddle	<b>574 257</b>
not shown	<b>BLANCO COOK non-stick care</b> 500 ml, maintains and protects the griddle surface and provides improved non-stick performance	For griddles and deep griddles	<b>574 302</b>
	<b>Deep-frying basket set (2 pcs.)</b> , with insulated handles 260 x 95 mm each	For BC DF deep fryer	<b>574 258</b>
	<b>Deep-frying basket</b> with insulated handle 260 x 220 mm	For BC DF deep fryer	<b>574 259</b>
	<b>Clamping bar</b> made of stainless steel for covering the gap between two BLANCO COOK table-top cooking units	For all models	<b>574 298</b>

## 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 four highly specialised business units: Catering – Products and complete systems for professional commercial kitchens. Medical – Functional medical furniture for clinics, medical practices and outpatient departments. 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.

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