



BLANCO
PROFESSIONAL

BLANCO COOK

Front cooking for professionals: the best mobile cooking system generation by BLANCO Professional.

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.

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



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 can access the BLANCO Professional Academy directly here:



PIPING HOT

BLANCO COOK: recipe for success for a new culinary experience



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.

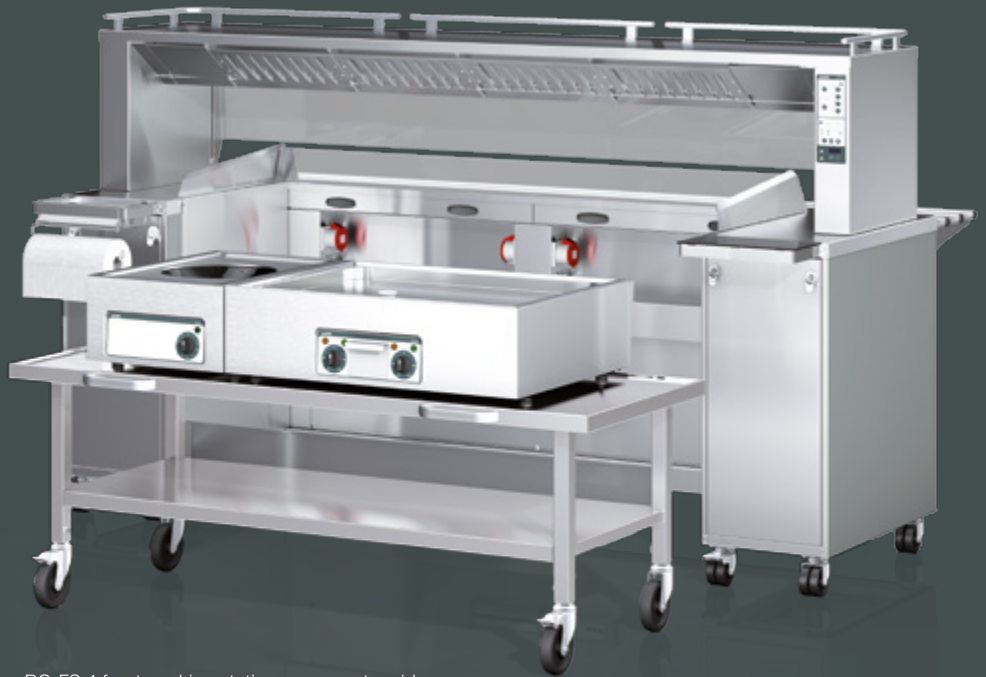
The front cooking station is available for between two and four cooking units. Thirteen different table-top cooking units enhance the station even further. They are all fast, powerful and reliable, and thus ideal for professional use in canteens, restaurants and dining halls and on hotel terraces.

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.



BC-FS 4 front cooking station, on operator side, with optional railing, mobile placement table and comprehensive accessories



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.

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.

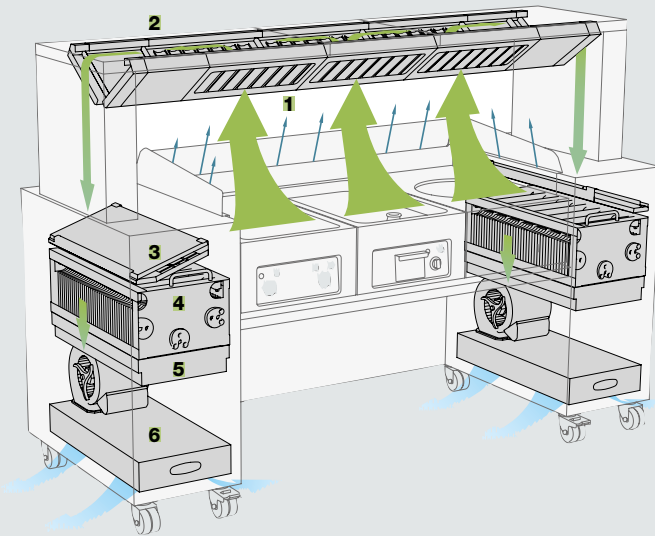
The grease and odour filter system has also been optimised further. Two slim charcoal filter pads replace the previous 16 heavy cartridges in the active charcoal filter system. This makes replacing the filter much easier, while reducing operating costs per hour and making the cooking station lighter.



The BLANCO COOK front cooking station does not require a separate extractor hood, but is not a replacement for an air conditioning system.

ALL CLEAR.

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. Odour particles and blue smoke can be reduced with the optional ION TEC filter system.
- 4 Activated charcoal reliably binds the odour molecules.
- 5 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.

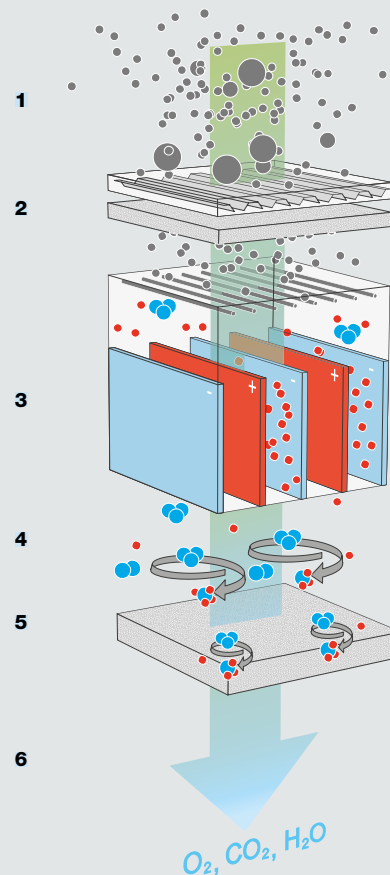
More details in the explanatory video:
https://youtu.be/Fg_10FC19Po



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.

BRIGHTER. BETTER.

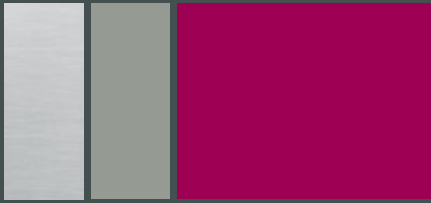
BLANCO COOK upgrade: offer your guests a warm atmosphere – thanks to extensive scope for design with colours and materials.

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 attach or remove for cleaning. 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.



The mobile placement table for the BLANCO COOK front cooking system. Quickly and easily rolled in and out of your table-top cooking units.

Our inspirations for your combinations.



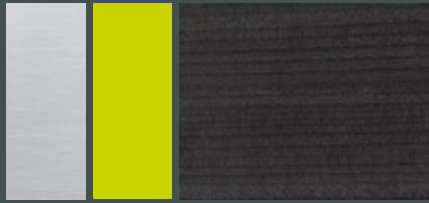
Extraction bridge columns:

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

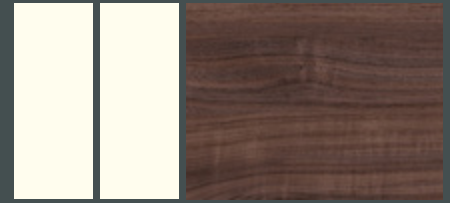
3-sided panelling:

Body in lime, powder-coated

Front faced with Resopal laminated sheet,

Black Tulip

(Resopal "Colors" 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 "Colors" and "Woods" decor are available)



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 "Colors" and "Woods" finish.



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 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 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 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.

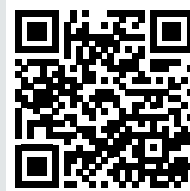
Thanks to their compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.

BLANCO COOK – let the show begin!



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

You will find everything about
front cooking at:
www.frontcooking.com



Details that make everyone's mouth water.



Just 62 cm deep:

The modules fit on any standard worktop.



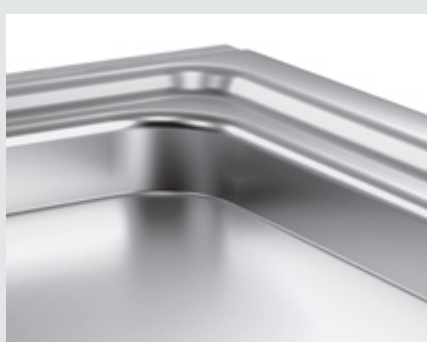
Familiar operation:

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



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 hob

This hob detects the pot and generates an electromagnetic field, delivering heat directly to the pot base. Due to its sensational efficiency of more than 90 percent, it only takes 6.5 minutes for 5 litres of water to reach boiling point with the BC IH 5000. A welcome side effect is that the workstation does not get hot thanks to the low heat emission.



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.



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-dimensional safety drain ensures the griddle is quickly emptied.



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.



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.



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.



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 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).



Model	Front cooking station BC FS 2.1	Front cooking station BC FS 3.1			Front cooking station BC FS 4.1
Model	Mobile front cooking station with placement shelf for table-top cooking units				
Basic equipment	<ul style="list-style-type: none"> - 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				
Protection type	IP X4 with fan removed				
Castor model	Solid synthetic castors, 75 mm in diameter, 8 steering castors, 2 of which have brakes				
Material	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
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
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
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)
Plugs	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 dimensions (W x D x H)	1544 x 756 x 1362 mm	1949 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

Option	Designation	For models
Connected load	16 A CEE plug, 400 V, 50–60 Hz, 3N PE, 10.8 kW	BC FS 3.1
	32 A CEE plug, 400 V, 50–60 Hz, 3N PE, 20.8 kW	BC FS 2.1
	63 A CEE plug, 400 V, 50–60 Hz, 3N PE, 40.8 kW	BC FS 4.1
Additional socket outlets	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
ION TEC electrostatic filtering	for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters	All BC FS
Lighting	placed above the cooking units with 5 LED spots, 20 W	BC FS 2.1
	with 7 LED spots, 28 W	BC FS 3.1
	with 9 LED spots, 36 W	BC FS 4.1
Sneeze guard	made of toughened safety glass, closed to customer side, can be folded up for cleaning	All BC FS
Railing	made of stainless-steel round tube, on the customer and short sides	All BC FS
Tray slide	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
Base bottom	made of stainless steel, removable, maximum load: 80 kg	All BC FS
Stainless-steel castors	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	All BC FS
Feet	made of stainless steel	All BC FS
Skirting panels	made of stainless steel, customer side	All BC FS

You will find everything about
front cooking at:
www.frontcooking.com



OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC FS

Option	Designation	Model	For models
 <p>3-sided panelling: Short sides in stone grey and customer side in broom yellow, powder-coated; extraction bridge columns non-panelled in stainless steel</p>	3-sided panelling, customer side panelling	Powder-coated on customer and short sides, the customer and short sides can each feature different colours.	BC FS 2.1 BC FS 3.1 BC FS 4.1
not shown		Customer side faced with Resopal laminated sheet material (Colors, Woods), short sides powder-coated	
not shown		Customer side full panelling made of HPL (High Pressure Laminate), material thickness: 4 mm, faced with Resopal laminated sheet material (Colors, Woods)	
 <p>Extraction bridge columns in carmine red</p>	Column panelling	Powder-coated, set consisting of left- and right-hand sides, including mounting material to attach panelling to the exhaust ducts	

You will find more info on
Resopal colours and decors at:
www.blanco-professional.com/resopal

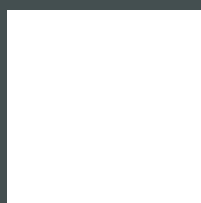


CREATIVITY AND VARIETY.

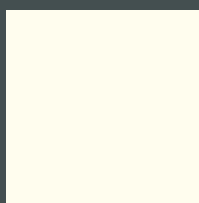
Colour is the root of life: with the 14 carefully selected colours by BLANCO Professional, you can bring a breath of fresh air to everyday life and make special things even more appealing.

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.



01 | signal white
RAL 9003



02 | pearl white
RAL 1013



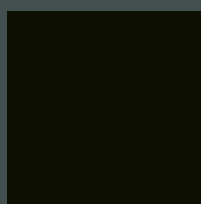
03 | pale brown
RAL 8025



00 | stone grey
RAL 7030



04 | umbra grey
RAL 7022



05 | graphite black
RAL 9011



06 | broom yellow
RAL 1032



07 | carmine red
RAL 3002



08 | sapphire blue
RAL 5003



09 | vehicle grey
RAL 7043



OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC FS

Illustration	Model	Designation	Dimensions W x D x H (mm)	Output/ Connected load	Order no.
	KTE 2-462	Underframe cooling table, 2 hinged doors, 2 height-adjustable support ledges for Gastronorm con- tainers (max. 2 x GN 1/1), for rolling into BC FS 3.1, BC FS 4.1	1190 x 654 x 564 mm	220–240 V 1N PE 16 A 50 Hz 0.265 kW	370 396
		Instead of a door, two full extensions one on top of the other (usable height 135 mm)			
		GN grate GR 1/1, made of stainless steel			550 267
		GN grate, Rilsan-covered, GRR 1/1			550 269
Illustration	Model	Designation	For models	Order no.	
	Mobile placement table	Instead of unit placement shelf 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)	BC FS 2.1 BC FS 3.1 BC FS 4.1	574 309 574 310 574 311	
	Shelf	Shelf to insert into the placement table as additional storage surface	BC FS 2.1 BC FS 3.1 BC FS 4.1	574 379 574 380 574 381	
	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	All BC FS	573 570	
	Shown with BLT accessories				
	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	All BC FS	573 977	
	Shelf made of glass	to insert into the multi-frame as additional storage surface	multi-frame	573 978	
	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	All BC FS	573 979	
	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.	All BC FS	999 125	

BLANCO COOK INDUCTION HOBS AND INDUCTION WOKS



Model	Induction hob	Induction wok
Basic unit equipment	<ul style="list-style-type: none"> - Smooth Ceran surface - Microprocessor-controlled high-performance induction generator made by E.G.O. - Continuous power adjustment with rotary knob - Indicator light to display operating mode and error code in the event of faults - High efficiency - Air filter on unit base - 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	<ul style="list-style-type: none"> - Stainless steel (AISI 304) with micro-polished surface - Ceran® (6 mm thick) 	

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 in diameter		Induction hob with two round cooking zones Automatic pot detection from 120 mm in diameter 2 separately adjustable heating zones (2 coils, each with 220 mm in diameter)	Induction hob with a rectangular cooking zone Automatic pot detection from 120 mm in diameter 1 heating zone (2 coils, each measuring 220 x 220 mm)	Induction wok with a cuvette made of Ceran®		
Usable area (W x D)	339 x 564 mm Cooking zone 220 mm in diameter		339 x 564 mm (2 cooking zones, each 220 mm in diameter)	339 x 564 mm mm (cooking zone 220 x 447 mm)	Cuvette 300 mm in diameter		
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	245	350	350	350	140	200
	Normal operation	90	140	140	140	56	80
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.	574 197	574 198	574 199	574 200	574 201	574 202	

BLANCO COOK GRIDDLES



Model	Griddle, flat			Griddle, ribbed		
Basic unit equipment	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - Stainless steel (AISI 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		
Order no.	574 203	574 204	574 205	574 206	574 207	

BLANCO COOK DEEP GRIDDLE, PASTA COOKER, DEEP FRYER



Model	Deep griddle BC DG 4200	Pasta cooker BC PC 4800	Deep fryer BC DF 5000	
Model	<ul style="list-style-type: none"> - All-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 	<ul style="list-style-type: none"> - 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 	<ul style="list-style-type: none"> - 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 	
	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - Stainless steel (AISI 304) with micro-polished surface - Grilling surface made of tempered, corrosion-resistant chrome steel (material 1.2316) 	<ul style="list-style-type: none"> - Stainless steel (AISI 304) with micro-polished surface - Basin made of corrosion-resistant V4A steel (Material No. 1.4404) 	<ul style="list-style-type: none"> - 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	Sensitive Normal operation	1386	600	450
		Latent	1680	960
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



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"> - Ceran® hob (6 mm thick) with radiant heaters and 2 round cooking zones - 2 radiant heaters (1.8 kW and 2.5 kW) - Indicator lights to display operating mode - Continuous temperature adjustment per cooking zone via rotary knob 	<ul style="list-style-type: none"> - Seamlessly deep-drawn basin with large corner radii and external heating - Deep basin for holding Gastronorm containers up to 150 mm deep - 2 indicator lights to display operating mode and heating phase - Continuous temperature adjustment with rotary knob 	<ul style="list-style-type: none"> - Hot plate with thermally separated heat-retaining area - Silicone-sealed, 3 mm-thick heat-retaining surface made of stainless steel - 2 indicator lights to display operating mode and heating phase - Continuous temperature adjustment with rotary knob 	<ul style="list-style-type: none"> - Open element at top and front for hooking or sliding in GN containers and GN trays - Easy cleaning thanks to one-piece flat surfaces - Dishwasher-safe (without feet) 		
	Mains connection cable (1,5 m)					
	Height-adjustable rotating feet			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			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 (W x D)	339 x 564 mm Cooking zone: 170 mm and 220 mm in diameter	304 x 509 mm	340 x 565 mm	--		
Temp. range	--	+45 °C to +95 °C	+55 °C to +120 °C	--		
Plugs	16 A CEE plug	Schuko plug UK 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	Sensitive	860	88	101	--	
	Normal operation	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	574 368	574 213	574 369	573 458

ACCESSORIES FOR TABLE-TOP COOKING UNITS

Illustration	Designation	For model	Order no.
	Ceran® cleaning scraper	For BC IH induction hob, BC CH Ceran® hob	568 489
	Round-bottom wok made of stainless steel, 360 mm in diameter, max. capacity 5.5 litres, Weight 1.2 kg	For BC IW induction wok	573 513
	Pasta basket set , consisting of 6 baskets: approx. GN 1/6-100, each with insulated han- dles and insertion frames	For BC PC pasta cooker	574 254
	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	For BC PC pasta cooker	574 255
	Gastronorm G-KEN G 1/1-95 cooking insert perforated, with folding handles	For BC PC pasta cooker	550 971
	GD 1/1 lid with handle for covering	For BC PC pasta cooker	550 658
	Grill cleaning scraper, flat	For BC DG deep griddle, for BC GF griddle, flat	573 252
not shown	Grill cleaning scraper, ribbed	For BC GR griddle, ribbed	574 306
	Splash guard	For BC GF griddles and BC GR griddles (except BC GF 8400)	574 256
	Splash guard	For BC GF 8400 griddle	574 257
not shown	BLANCO COOK non-stick care 500 ml, maintains and protects the griddle surface and provides improved non-stick performance	For griddles and deep griddles	574 302
	Deep-frying basket set (2 units), with insulated handles 95 x 260 x 110 mm each (W x D x H)	For BC DF deep fryer	574 258
	Deep-frying basket with insulated handle 220 x 260 x 110 mm (W x D x H)	For BC DF deep fryer	574 259
	Clamping bar made of stainless steel for covering the gap between two BLANCO COOK table-top cooking units	For all models	574 298

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www.frontcooking.com



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Our customers 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 hospitals, medical practices and outpatient departments.

Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. Railway – Equipment for galley kitchens and bistros on high-speed trains.

All of BLANCO Professional's business units hold DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

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