

B.PRO
CATERING SOLUTIONS



B.PRO DISPENSERS

Trays, plates, soup bowls: dispensers by B.PRO Catering Solutions make sure you're always on the right track.

GASTRO ECONOMY

Gastro Economy Sp. Jawna
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

YOUR COMPANION

Whether for catering or portioning: the rugged dispensers by B.PRO offer the perfect support for your process chain.

Just as diverse as the tasks in food distribution and serving: the B.PRO dispensers. Whether unheated or heatable, with convection heating or cooling slits, mobile or for installation, we guarantee you'll always find the ideal model here.

A high-quality finish, ergonomic design, long service life and the hygienic surface ensure our dispensers stand out. Perfectly coordinated, they help you to optimise your processes – in a quality-conscious, cost-effective and efficient manner.



TS-K2 18-33 plate dispenser
with cooling slits

Plate dispensers

With a plethora of innovations and sophisticated details, the B.PRO plate dispensers are both economical in use and shine with a high plate capacity. The plate dispensers are available with 1 or 2 plate tubes, unheated, heatable (also with convection heating) or with cooling slits.

CCE 54/38 tray dispenser
open (with tray accessories)

Tray dispensers

The tray dispensers are capable of holding up to 100 trays with 530 x 370 mm format. The practical cutlery top unit (with or without napkin dispenser) is available for food distribution and serving. You can also take advantage of special tray dispensers for automatic destacking for semi- or fully automatic dishwashers.

CHV 58/58 platform dispenser
with convection heating

Platform dispensers

The versatile platform dispensers are available unheated, with convection heating or with cooling slits.

Perfect alignment guarantees smooth teamwork.

All dispensers are perfect for combining with the food serving and food transport trolleys by B.PRO – for a process chain in which all components are perfectly aligned. For more information, please visit www.bpro-solutions.com or consult your specialist dealer.

CONTENTS

High-calibre dispensers	4
Plate dispensers in detail	6
Dispensers with benefits	8

Product overview

Plate dispensers	10
Tray dispensers	12
Platform dispensers	13
Basket dispensers	14
Universal dispensers	16
Dispensers for heat-retaining lower bases	17
Dispensers for installation	18



CE-UK 53/53 basket dispenser with convection cooling

Basket dispensers

Ideal for use in food distribution: the basket dispenser with high-performance convection heating or convection cooling. Of course, the high-quality basket dispensers are also available unheated or with cooling slits. Like on all B.PRO dispensers, the spring tension can also be adjusted to the weight of the dish and/or system parts.

UNI-H 58/58 universal dispenser with convection heating

Universal dispensers

The variable dispensers are available either unheated or with convection heating or cooling slits. The universal dispensers are equipped with synthetic guide rods for careful stacking – this effectively prevents the porcelain from being worn.

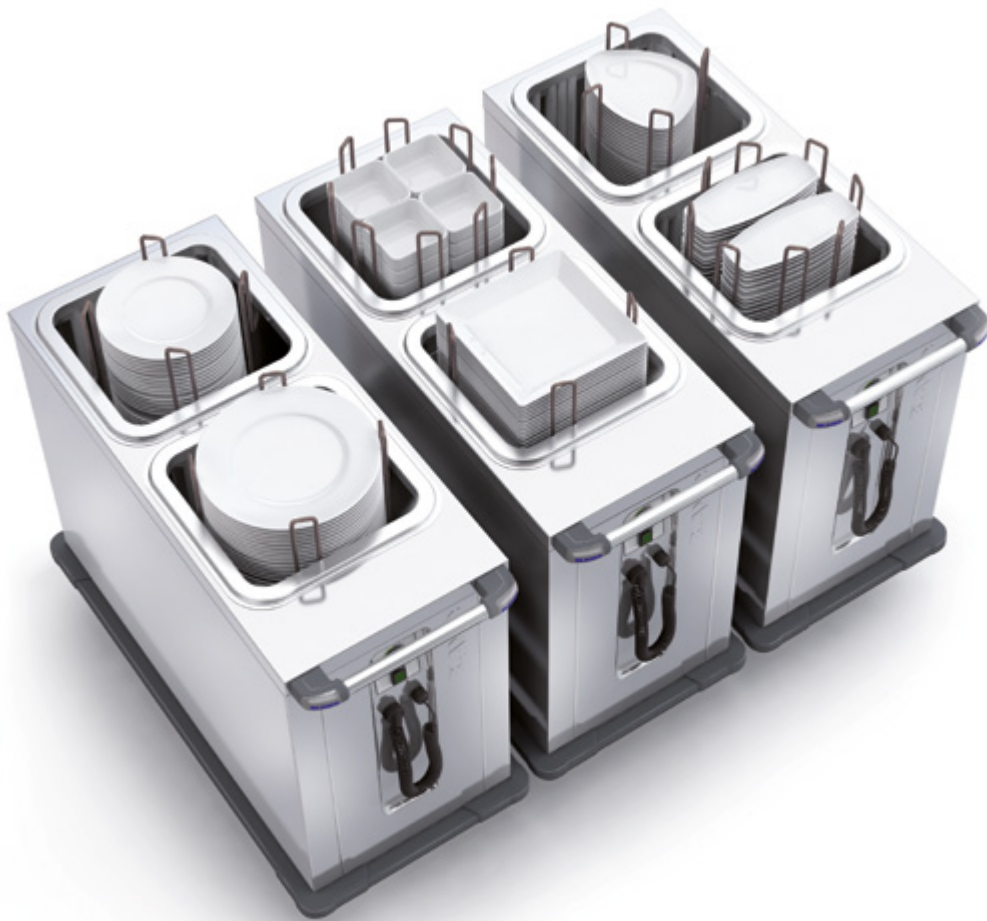
Dispenser for installation CEB 53/37 tray dispenser

Dispensers for installation

Tray, plate, basket and universal dispensers in the proven B.PRO quality are also available for installation in your individual architecture.

HIGH-CALIBRE DISPENSERS

The versatile plate dispensers by B.PRO not only offer ample space for dish storage, transporting, dispensing and efficient warming. They also save an extra helping of energy.



One for all: round or rectangular, large or small – the new square plate tubes can take on anything. Because of the practical hole pattern, they can be adjusted to fit almost any dish shape quickly and easily. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.

Up to 20 per cent less energy.
And 20 per cent more capacity.



Using energy selectively.

ECO and boost modes are available in all heatable plate dispensers. In boost mode, the dishes can be heated up to high temperatures quickly whenever required. The ECO mode offers you ideal energy efficiency when the objective is maintaining mid-range temperatures over a longer period of time.

Using energy efficiently.

Good insulation saves a lot of energy. This is why the B.PRO plate dispensers are equipped with a particularly well-insulated hooded cover made of EPP (expanded polypropylene). This means that the generated heat stays in the dispenser for even longer – and the plate dispensers use up to 20% less energy.*



Increasing capacity, decreasing costs.

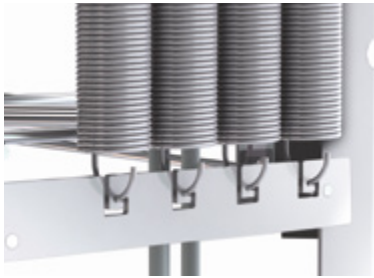
The plate dispensers are equipped with a unique, especially flat stacking platform. As a result, up to 20 percent more standard plates can be stacked. This saves space in the kitchen and refrigeration, thus reducing storage costs. Higher guide poles and hooded cover offer additional hold and safety.

MODEL	PLATE DISPENSERS VARIANT	PAGE
TS-1 18-33	Plate dispensers, mobile, unheated, with 1 plate tube	10
TS-H1 18-33	Plate dispensers, mobile, heated, with 1 plate tube	11
TS-2 18-33	Plate dispensers, mobile, unheated, with 2 plate tubes	10
TS-K2 18-33	Plate dispensers, mobile, with cooling slits, with 2 plate tubes	10
TS-H2 18-33	Plate dispensers, mobile, heated, with 2 plate tubes	11
TS-UH2 18-33	Plate dispensers, mobile, with convection heating, with 2 plate tubes	11
TSE-1 18-33	Plate dispensers for installation, unheated, 1 plate tube	18
TSE-H1 18-33	Plate dispensers for installation, heated, 1 plate tube	18

*Compared to hooded covers made of polycarbonate.

PLATE DISPENSERS IN DETAIL

Little extras that make life easier: it's often the little extras that cause the biggest sensation – the extra comfort for a smooth-running workflow.



The easy way to reach your goal weight

All plate dispensers can be quickly and easily adjusted to the weight of the dishes without any need for tools – thanks to the Easy Setting System (ESS).



Removable plate tubes

The plate tubes can be completely removed from the body. This is extremely practical when you want to adjust the springs to the dish weight, whilst also facilitating dispenser cleaning and maintenance.



Knowing when things are coming to an end

The optional refilling signal lets you know when the plates in the dispenser are running low. This ensures you have enough time to resupply and your supply chain continues without interruption.



In good hands

"Where should I put this lid?" - The retaining clip offers the perfect answer. The practical clip is simply clicked onto the push handle to provide safe storage for the hooded covers.



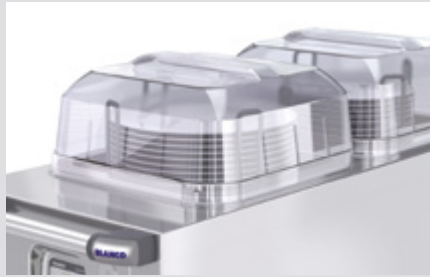
A clean solution

All mobile dispensers are optionally available with a cleaning drawer. Perfect for thorough, time-saving dispenser cleaning.



The perfect match for you

The optional 3-sided panelling is fixed using magnets. It is easily removable to facilitate dispenser cleaning and can also be used without panelling if required.



The perfect lid for every application

All convection-heated plate dispensers are equipped with the energy-saving EPP hooded cover – ideal for maintaining higher plate temperatures during food distribution. The EPP hooded covers are extremely light, rugged and dishwasher-safe and do not become brittle. All plate dispenser models can be ordered as accessories.

The statically heated plate dispensers with the tried-and-tested, transparent polycarbonate hooded cover are perfect for dish presentation during food serving.

Extra space for Gastronorm containers

The hanging frame for Gastronorm containers is a valuable aid during food serving and portioning. Perfect for the space-saving provision of cutlery or napkins, for instance.

The perfect finishing touch for a harmonious atmosphere: the coloured plate dispensers by B.PRO Catering Solutions.

All heatable and neutral B.PRO plate dispenser models are available in a choice of 12 fantastic colours. The plate dispensers present the perfect finishing touch for the harmonious colour scheme of your guest area. Appealing colours for happy guests.



You can see
the complete
colour range
on page 20.

DISPENSERS WITH BENEFITS

Extremely rugged with a top-quality finish: all B.PRO dispensers flaunt an impressive range of beneficial details.

Top performance runs in our family. After all, every single dispenser that leaves our plant is the result of 65 years of experience in equipping commercial kitchens. We know what is important to you as a customer. This is why our products are particularly ergonomic, rugged and easy to operate. Quality by B.PRO Catering Solutions is quality that you can trust for a long time to come.



User friendliness

Clear operating panels facilitate your daily use of electrical devices by B.PRO Catering Solutions.



High quality and hygienic

The one-piece micro-polished surface made of stainless steel is particularly resistant to dirt and ensures optimal hygiene.

MODEL	DISPENSERS VARIANT	PAGE	MODEL	DISPENSERS VARIANT	PAGE
CCE	Tray dispensers and basket dispensers, open	12	SHVS	Dispensers for heat-retaining lower bases	17
CE	Tray dispensers, basket dispensers and platform dispensers, closed	12, 13, 14, 15	TS	Plate dispensers	10
CEB	Basket dispensers, tray dispensers for installation	19, 20	TSE	Plate dispensers for installation	18
CEBH	Basket dispensers for installation, heatable	19	UNI	Universal dispensers	16
CEK	Basket dispensers and platform dispensers, with cooling slits	15	UNI-B	Universal dispensers for installation	19
CE-UK	Basket dispensers, coolable (convection)	14	UNI-H	Universal dispensers, heatable (convection)	16
CHV	Platform and basket dispensers, convection-heatable	13, 14	UNI-K	Universal dispensers, with cooling slits	17

Impressive from all sides:
quality from B.PRO Catering Solutions.



Synthetic castors in accordance with DIN

The rugged synthetic castors included in the basic equipment meet all requirements stipulated by DIN 18867, Section 8. Still not enough? More castor models on page 23.



Ergonomic push handles

The one-piece safety push handle with integrated bumper rail fits comfortably in the hand and ensures safe manoeuvring.



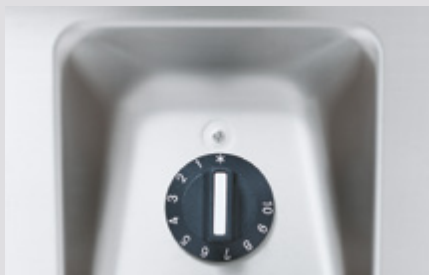
Easily accessible technology

For cleaning, servicing and maintenance, the side panelling on the convection-cooled model is simple to remove without any tools.



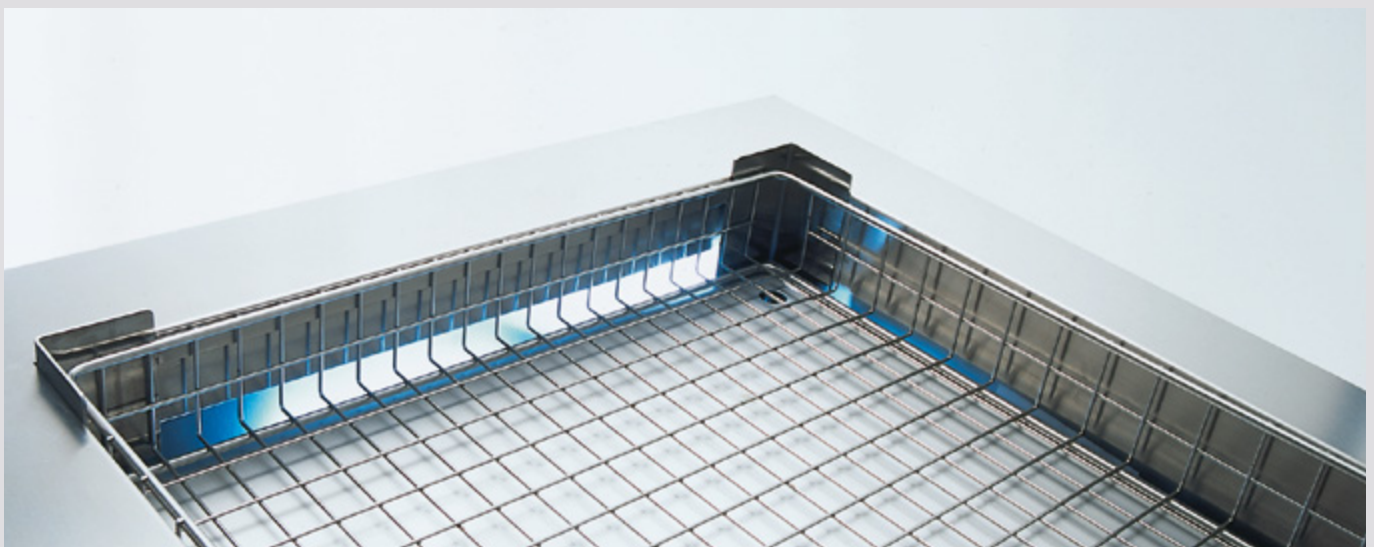
Rugged corner guards

No need to panic if things get a little close for comfort: the wide protective corner guards made of polyamide make sure furniture and appliances remain unscathed.



Protection against splashed and sprayed water

Nearly all trolleys are protected against splashed and sprayed water (protection type IPX5, exception: CE-UK 53/53 with IP X4).



B.PRO PLATE DISPENSERS

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



Model	TS-1 18-33 unheated	TS-2 18-33 unheated	TS-K2 18-33 with cooling slits
Basic equipment	<ul style="list-style-type: none"> - Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts - Square plate tubes, completely removable - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 		
Special features	—	—	With cooling slits to cool dishes in refrigerated rooms
Dimensions L x W x H (mm)	554 x 520 x 1030 mm	990 x 520 x 1030 mm	990 x 520 x 1030 mm
Height incl. hooded cover (mm)	—	—	—
Capacity	approx. 80 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm
Stacking height	With hooded cover: 800 mm, w/o hooded cover: 785 mm		
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)		
Weight (in kg)	37 kg	56 kg	54 kg
Connected load*	—		
Protection type	—		
Material	Stainless steel with micro-polished surface		
Accessories/options	See page 21–23		
Order No.	573 774	573 776	573 777


**TS-H1 18-33
heatable**
**TS-H2 18-33
heatable**
**TS-UH2 18-33
heatable (convection)**

- Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts
- Square plate tubes, completely removable
- Unit interior temperature adjustable from +30 °C to +110 °C
- Incl. retaining clip for hooded covers
- Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket
- Mains voltage 220–240 V, 50–60 Hz, CE conformity
- Temperature controller on the short side under the push handle
- Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements
- Solid synthetic (polyamide) corner guards protect against damage
- Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8
- Suitable for optimisation systems
- In accordance with DIN 18665, Section 6

With polycarbonate hooded cover (420 x 420 mm),
always place on top to prevent heat loss during heated operation

- Equipped with convection fan heating
- With polycarbonate hooded cover (426 x 426),
always place on top to prevent heat loss during heated operation

680 x 520 x 1030 mm

1076 x 520 x 1030 mm

1114 x 520 x 1030 mm

1080 mm

1080 mm

1120 mm

approx. 80 plates,
round: dia. 18–33 cm,
rectangular: max. 28 x 28 cm

approx. 160 plates,
round: dia. 18–33 cm,
rectangular: max. 28 x 28 cm

approx. 160 plates,
round: dia. 18–33 cm,
rectangular: max. 28 x 28 cm

With hooded cover: 800 mm, w/o hooded cover: 785 mm

Made of polycarbonate (420 x 420 mm)

Made of EPP (426 x 426 mm)

44 kg

69 kg

74 kg

0.9 kW

1.2 kW

1.5 kW

IP X5

Stainless steel with micro-polished surface

See page 21–23

573 775

573 778

573 779

* The workplace-specific noise level of the unit is less than 70 dB(A).

B.PRO TRAY DISPENSERS

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



Shown with accessories:

Model	CCE 54/38 open	CCE-A open	CE 54/38 closed
Basic equipment	<ul style="list-style-type: none"> - Spring tension can be adjusted to the weight of the corresponding tray - Stainless-steel safety push handle with side corner guard elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 		
Special features	—	Model with side tray guides for destacking trays on dish return conveyors	Body closed
Dimensions L x W x H (mm)	816 x 543 x 931 mm	906 x 514 x 931 mm	785 x 514 x 931 mm
Clear dimension L x W x H (mm)	—		
Working height (mm)	900 mm		
Capacity	approx. 100 trays, 530 x 370 mm		
Stacking height	700 mm	700 mm	540 mm
Weight (in kg)	31.5 kg	35 kg	48.5 kg
Connected load*	—		
Protection type	—		
Material	Stainless steel with micro-polished surface		
Accessories/options	See page 21–23		
Order No.	572 183	572 184	572 469

B.PRO PLATFORM DISPENSERS



CHV 58/58 heatable (convection)	CE 58/58 unheated	CE 88/61 unheated	CEK 58/58 with cooling slits
<ul style="list-style-type: none"> - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 			
<ul style="list-style-type: none"> - Equipped with convection fan heating - Unit interior temperature adjustable from +30 °C to +110 °C - With polycarbonate hooded cover (617 x 617 mm), always place on top to prevent heat loss during heated operation - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Temperature controller on the short side under the push handle - Mains voltage 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6 	—	—	With cooling slits to roll-in and cool dishes in refrigerated rooms
958 x 714 x 931 mm	818 x 714 x 931 mm	1128 x 740 x 931 mm	818 x 714 x 931 mm
581 x 581 mm	581 x 581 mm	881 x 611 mm	581 x 581 mm
900 mm			
Depends on porcelain/system parts used			
Without hooded cover: 540 mm, with hooded cover: 680 mm			
85.0 kg	58 kg	74 kg	58 kg
230 V / 1.8 kW	—		
IP X5	—		
Stainless steel with micro-polished surface			
See page 21–23			
572 192	572 193	572 194	572 854

* The workplace-specific noise level of the unit is less than 70 dB(A).

B.PRO BASKET DISPENSERS

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



Model	CHV 53/53 heatable (convection)	CHV 66/54 heatable (convection)	CE-UK 53/53 coolable (convection)
Basic equipment	<ul style="list-style-type: none"> - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Operating panel with On/Off switch, control lamp - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 - Suitable for optimisation systems - In accordance with DIN 18665, Section 6 		
Special features	<ul style="list-style-type: none"> - Equipped with convection fan heating - With hooded cover to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Temperature controller under push handle - Helix cord connector with dummy plug socket on short side - 220–240 V, 50–60 Hz, CE conformity 		<ul style="list-style-type: none"> - Convection cooling, refrigerating capacity: 0.37 kW at $t_0 = -10$ °C (evaporation temperature) and $t_a = +32$ °C (ambient temp.) - CFC-free refrigerant (R 134a) - With hooded cover, always place on top to prevent cold loss during refrigerated operation - Unit interior temperature adjustable from +2 °C to +15 °C at an ambient temperature of +32 °C - Digital temperature controller under push handle - Helix cord connector with dummy plug socket on long side of unit - 220–240 V, 50 Hz, CE conformity
Dimensions L x W x H (mm)	898 x 714 x 931 mm	1038 x 714 x 931 mm	1313 x 790 x 1065 mm
Clear dimension (in mm)	535 x 535 mm	660 x 540 mm	535 x 535 mm
Working height (mm)	900 mm		
Capacity	6 baskets with a height of 115 mm or 9 baskets with a height of 75 mm		5 baskets with a height of 115 mm or 8 baskets with a height of 75 mm
For basket dimensions	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm	650 x 530 x 75/115 mm	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm
Stacking height	Without hooded cover: 540 mm, with hooded cover: 680 mm (incl. hooded cover)		
Hooded cover	Made of polycarbonate (557 x 557 mm)	Made of polycarbonate (697 x 697 mm)	Made of polycarbonate (557 x 557 mm)
Weight (in kg)	70 kg	72 kg	117 kg
Connected load*	1.8 kW	1.8 kW	0.4 kW
Protection type	IP X5		IP X4
Material	Stainless steel with micro-polished surface		
Accessories/options	See page 21–23		
Order No.	572 185	572 186	572 431

* The workplace-specific noise level of the unit is less than 70 dB(A).



Shown with accessories:

CCE 53/53
unheated

CCE 66/54
unheated

CE 53/53
unheated

CE 66/54
unheated

CEK 53/53
with cooling slits

- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts
- Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements
- Solid synthetic (polyamide) corner guards protect against damage
- Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8

Body with cooling slits to cool dishes in refrigerated rooms

816 x 543 x 931 mm

883 x 641 x 900 mm

758 x 714 x 931 mm

898 x 714 x 931 mm

758 x 714 x 931 mm

536 x 536 mm

658 x 538 mm

535 x 535 mm

660 x 540 mm

535 x 535 mm

900 mm

6 baskets with a height of 115 mm or
9 baskets with a height of 75 mm

500 x 500 x 75/115 mm
525 x 525 x 75/115 mm

650 x 530 x 75/115 mm

500 x 500 x 75/115 mm
525 x 525 x 75/115 mm

650 x 530 x 75/115 mm

500 x 500 x 75/115 mm
525 x 525 x 75/115 mm

700 mm

Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)

—

Optional, made of polycarbonate (557 x 557 mm)

Optional, made of polycarbonate (697 x 557 mm)

Optional, made of polycarbonate (557 x 557 mm)

33 kg

48 kg

43 kg

48 kg

42 kg

Stainless steel with micro-polished surface

See page 21–23

572 187

574 387

572 189

572 190

572 191

B.PRO UNIVERSAL DISPENSERS

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



Shown with accessories:

Model	UNI-H 59/29 heatable (convection)	UNI-H 58/58 heatable (convection)	UNI 59/29 unheated	UNI 58/58 unheated
Basic equipment	<ul style="list-style-type: none"> - Synthetic guide rods prevent porcelain from being worn - Thanks to the variably adjustable synthetic guide rods, a wide range of porcelain and/or system parts can be stacked - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 			
Special features	<ul style="list-style-type: none"> - Equipped with convection fan heating - With hooded cover to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Operating panel with On/Off switch, control lamp - Temperature controller, helix cord connector with dummy plug socket on the short side below the push handle - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6 		<ul style="list-style-type: none"> - Suitable for optimisation systems - In accordance with DIN 18665, Section 6 	
Dimensions L x W x H (mm)	898 x 514 x 931 mm	958 x 714 x 931 mm	788 x 514 x 931 mm	818 x 714 x 931 mm
Clear dimension (in mm)	590 x 290 mm	580 x 580 mm	590 x 290 mm	581 x 581 mm
Working height (mm)	900 mm			
Capacity	Depends on porcelain/system parts used			
Guide rods	6 variably adjustable synthetic guide rods	8 variably adjustable synthetic guide rods	6 variably adjustable synthetic guide rods	8 variably adjustable synthetic guide rods
Stacking height	Without hooded cover: 540 mm, with hooded cover: 680 mm (incl. hooded cover)		Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)	
Hooded cover	Made of polycarbonate (640 x 340 mm)	Made of polycarbonate (617 x 617 mm)	Optional, made of polycarbonate (640 x 340 mm)	Optional, made of polycarbonate (617 x 617 mm)
Weight (in kg)	68.5 kg	92.5 kg	48.5 kg	66 kg
Connected load*	1.8 kW		—	
Protection type	IP X5		—	
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	572 195	572 196	572 197	572 198

* The workplace-specific noise level of the unit is less than 70 dB(A).

B.PRO DISPENSERS FOR HEAT-RETAINING LOWER BASES



Shown with accessories:



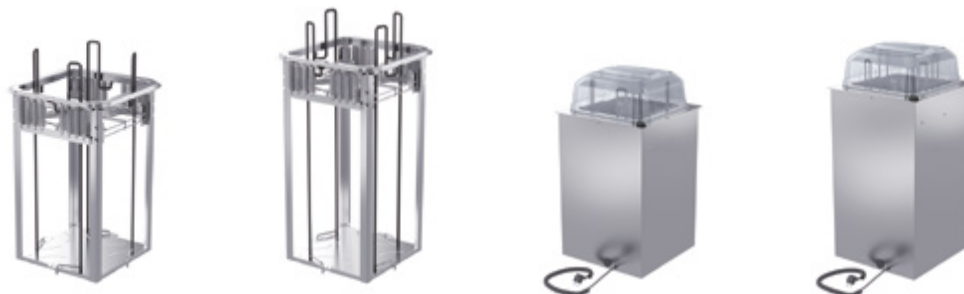
Shown with accessories:



UNI-K 59/29 with cooling slits	UNI-K 58/58 with cooling slits	2 SHVS 26 heatable (convection)
- See left		<ul style="list-style-type: none"> - Especially designed for wax-filled heat-retaining lower bases made of stainless steel - Spring tension can be adjusted to the weight of the corresponding plates - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8
- Body with cooling slits to cool dishes in refrigerated rooms		<ul style="list-style-type: none"> - Equipped with powerful convection fan heating - Unit interior temperature approx. +135 °C, non-adjustable - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket on short side below push handle - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6
788 x 514 x 931 mm	818 x 714 x 931 mm	1144 x 548 x 1062 mm
590 x 290 mm	580 x 580 mm	260 mm dia.
900 mm		970 mm
Depends on porcelain/system parts used		2 tubes for 98 heat-retaining lower bases, dia. 260 mm
6 variably adjustable synthetic guide rods	8 variably adjustable synthetic guide rods	—
Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)		Stacking height: 664 mm, stainless-steel hinged lids are fixed on unit
Optional, made of polycarbonate (640 x 340 mm)	Optional, made of polycarbonate (617 x 617 mm)	—
48 kg	65.5 kg	82.0 kg
—		3.0 kW
—		IP X5
Stainless steel with micro-polished surface		
See page 21–23		
572 199	572 468	572 908

B.PRO PLATE DISPENSERS FOR INSTALLATION

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



Model	TSE-1 18-33 ET: 630 Plate dispenser, unheated	TSE-1 18-33 ET: 750 Plate dispenser, unheated	TSE-H1 18-33 ET: 684 Plate dispenser, statically heatable	TSE-H1 18-33 ET: 800 Plate dispenser, statically heatable
Basic equipment	- Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts			
Special features	—		<ul style="list-style-type: none"> - With polycarbonate hooded cover (420 x 420 mm), always place on top to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Mains voltage 220–240 V, 50–60 Hz, CE conformity 	
Dimensions L x W x H (mm)	425 x 425 x 760 mm	425 x 425 x 875 mm	480 x 480 x 810 mm	480 x 480 x 930 mm
Installation depth (mm)	630 mm	750 mm	684 mm	800 mm
Capacity	approx. 70 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 80 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 70 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 80 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm
Guide rods	—			
Stacking height	With hooded cover: 685 mm, w/o hooded cover: 670 mm	With hooded cover: 800 mm, w/o hooded cover: 785 mm	With hooded cover: 685 mm, w/o hooded cover: 670 mm	With hooded cover: 800 mm, w/o hooded cover: 785 mm
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)		Made of polycarbonate (420 x 420 mm)	
Weight (in kg)	13 kg	14 kg	29 kg	31 kg
Connected load*	—		0.825 kW	
Protection type	—		IP X4	
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	573 780	573 781	573 782	573 783

* The workplace-specific noise level of the unit is less than 70 dB(A).

B.PRO BASKET AND UNIVERSAL DISPENSERS FOR INSTALLATION



CEB 50/50 Basket dispenser, unheated	CEBH 50/50 Basket dispenser, heatable	UNI-B 59/29 Universal dispenser, unheated	UNI-B 58/58 Universal dispenser, unheated
<ul style="list-style-type: none"> - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - To be installed from below 		<ul style="list-style-type: none"> - Synthetic guide rods prevent porcelain from being worn - Thanks to the variably adjustable synthetic guide rods, a wide range of porcelain and/or system parts can be stacked - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - To be installed from below 	
Open model	<ul style="list-style-type: none"> - Closed model - Equipped with convection fan heating - With hooded cover to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6 	—	
600 x 545 x min. 765 to max. 865 mm (height adjustable)	700 x 691 x min. 785 to max. 870 mm (height adjustable)	613 x 375 x min. 765 to max. 865 mm (height adjustable)	587 x 663 x min. 765 to max. 865 mm (height adjustable)
—			
6 baskets with a height of 115 mm or 10 baskets with a height of 75 mm	6 baskets with a height of 115 mm or 10 baskets with a height of 75 mm	Depends on porcelain/system parts used	
—		8 variably adjustable synthetic guide rods	
—		Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)	
Optional, made of polycarbonate (hooded cover not incl.) (557 x 557 x 163 mm)		Optional, made of polycarbonate (640 x 340 mm)	Optional, made of polycarbonate (617 x 617 mm)
19 kg	64.5 kg	32 kg	36 kg
—	1.8 kW	—	
—		—	
Stainless steel with micro-polished surface			
See page 21–23			
590 025	572 206	572 470	572 471

B.PRO TRAY DISPENSERS FOR INSTALLATION

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



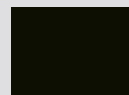
(Illustration without flange)



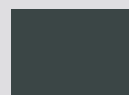
(Illustration without flange)

Model	CEB 47/36 Tray dispenser for installation from below	CEB 47/36 Tray dispenser for installation from above	CEB 53/37 Tray dispenser for installation from below	CEB 53/37 Tray dispenser for installation from above
Basic equipment	- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Open model			
Special features	—	Incl. all-round flange	—	Incl. all-round flange
Dimensions L x W x H (mm)	585 x 405 x min. 765 to max. 865 mm		615 x 405 x min. 765 to max. 865 mm	
Clear dimension (in mm)	490 x 380 mm		540 x 380 mm	
Capacity	approx. 100 trays, 470 x 360 mm		approx. 100 trays, 530 x 370 mm	
Weight (in kg)	16.5 kg	19 kg	17 kg	19.5 kg
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	590 023	564 021	590 024	564 022

NEUTRAL COLOURS



Graphite black



Traffic grey B



Stone grey



Signal white

LIVING COLOURS



Broom yellow



Merlot red



Petrol green



Sea blue

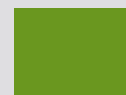
FRESH COLOURS



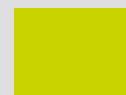
Candy red



Neomint



Apple green



Lime

B.PRO offers you a matching colour scheme for your culinary concept with the coloured plate dispensers and panelling for the B.PRO COOK front cooking station, the B.PRO BASIC LINE food serving system, for tray clearing trolleys and the tried-and-tested serving trolleys.



OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
not shown	Panelling Decor panelling, stainless steel highlighted in red, blue, green or yellow	—	for all mobile dispensers (except dispensers with cooling slits and plate dispensers)	—
not shown	Panelling Full-surface decor	—	for all mobile dispensers (except dispensers with cooling slits and plate dispensers)	—
	Panelling 3-sided with décor plates, removable	—	all mobile plate dispensers except TS-K2 18-33	—
	Powder-coated body in various colours (see page 20)	—	all mobile plate dispensers except TS-K2 18-33	—
	Basket made of steel wire synthetic-coated, mesh size: 35 x 25 mm, mesh wire 2.5 mm dia., frame wire 6.0 mm dia.	500 x 500 x 75 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53,	144 801
		500 x 500 x 115 mm	CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	144 802
		650 x 530 x 75 mm	CE 66/54, CHV 66/54, CCE 66/54	952 032
		650 x 530 x 115 mm		952 033
		525 x 525 x 75 mm	CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	296 284
		525 x 525 x 115 mm		296 285
	Basket made of stainless steel electropolished, mesh size: 35 x 25 mm, mesh wire 2.5 mm dia., frame wire 6.0 mm dia.	500 x 500 x 75 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53,	144 803
		500 x 500 x 115 mm	CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	144 804
		650 x 530 x 75 mm	CE 66/54, CHV 66/54, CCE 66/54	952 030
		650 x 530 x 115 mm		952 031
		525 x 525 x 75 mm	CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	296 286
		525 x 525 x 115 mm		296 287
	Hooded cover, rectangular, transparent, synthetic	640 x 340 x 125 mm	UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29	146 904
		697 x 577 x 163 mm	CHV 66/54, CE 66/54	296 815
		617 x 617 x 175 mm	CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/58, CE 58/58, UNI-B 58/58	296 814
		557 x 557 x 163 mm	CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53	296 813

OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
	Hooded cover, square, transparent, made of polycarbonate	420 x 420 x 175 mm	all plate dispensers	573 771
	Hooded cover, square, silver-grey, made of EPP	426 x 426 x 217 mm	all plate dispensers	573 767
	Retaining clip for hooded covers, synthetic	—	all mobile plate dispensers	573 814
not shown	88/61 hooded cover made of EPP	983 x 709.5 x 178 mm	CE 88/61	367 558
	Cutlery top unit without napkin dispenser	525 x 280 x 210 mm	CCE 53/53, CCE 54/38	—
		710 x 280 x 323 mm	CE 54/38	
	Cutlery top unit with napkin dispenser	525 x 280 x 335 mm	CCE 53/53, CCE 54/38	—
		710 x 343 x 368 mm	CE 54/38	
not shown	4 additional plate guide rods, steel, Rilsan-covered	—	all plate dispensers	—
not shown	Low plate guide rods, to the upper edge of the plate tube flange, steel, Rilsan-covered	—	all plate dispensers	—
not shown	Synthetic guide rods (1 piece)	—	UNI, UNI-H, UNI-K, UNI-B	376 905
	Refilling signal, red (1 piece)	—	all plate dispensers	573 838
	Fold-down shelf, short side, stainless steel	453 x 245 x 35 mm	all mobile plate dispensers	—

OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
	GN hanging frame, short side, stainless steel, for hooking 3 GN 1/6	476.5 x 165 x 42.5 mm	all mobile plate dispensers	—
	Cleaning drawer	—	all mobile plate dispensers	—
not shown	All-round bumper rail	—	all mobile plate dispensers, CE-UK	—
not shown	All-round flange for installation from above	—	CEB 50/50 built-in dispenser	590 103
			UNI-B 59/29 built-in dispenser	572 472
			UNI-B 58/58 built-in dispenser	572 473

CASTOR MODELS

Designation	Castor diameter	Model	For models
Stainless-steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all mobile dispensers
	160 mm dia.	4 steering castors, 2 of which have brakes	CE-UK 53/53
	160 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53
Galvanised steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all mobile dispensers except CE-UK 53/53
	160 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53
	200 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53

THE B.PRO GROUP

Our customers are as diverse and varied as our portfolio. To ensure we do our very best for every client, we concentrate our skills, abilities and capacities in two highly specialised business units: B.PRO Catering Solutions – Products and systems for professional commercial kitchens. ENOXX Engineering – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

All business units of B.PRO hold DIN EN ISO9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

B.PRO GmbH
B.PRO Catering Solutions
P.O. Box 13 10
75033 Oberderdingen
Germany
Phone +49 7045 44-81900
catering.export@bpro-solutions.com
www.bpro-solutions.com

B.PRO
CATERING SOLUTIONS

GASTRO ECONOMY

Gastro Economy Sp. Jawna
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl