



B.PRO
CATERING SOLUTIONS

NURSERIES, SCHOOLS AND CANTEENS

Hygienic solutions for catering for all ages.

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FOOD SERVING FOR EVERYONE

When it comes to nurseries, schools or canteens, food serving is best when meals are presented at an appropriate height for children, young people and adults. With BASIC LINE, B.PRO offers a flexible system with a new hygiene concept for everybody, from small to tall.



Flexible food serving system: the BASIC LINE Kids and all B.PRO BASIC LINE equipment variants with a lower tray slide are ideal for catering for children and young people.

B.PRO BASIC LINE Kids modules are available as

- Hot buffet
- Cold buffet with active contact cooling
- Cold buffet with active convection cooling
- Plain buffet

Standard modules at a height of 900 mm can be used with a lowered tray slide, for example, for older children. The tray slide can be easily fastened at a lower height on all Smart, Emotion and Design equipment variants.



B.PRO BASIC LINE Kids

Low module height (750 mm)
with plate slide and shelf

No playing around here: the switch panel cover.

A fold-up cover panel is available on request to cover up on-off switches and temperature controllers on hot or plain buffets. It's not just an eye-catcher, but also prevents little hands from fiddling around with the switches.



Safety first: child safety lock for fold-down tray slides.

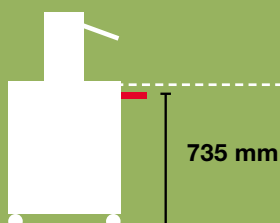
For safety, a locked bolt can be used to firmly secure tray slides into both the folded-up and folded-down position.



Serving heights for children's catering

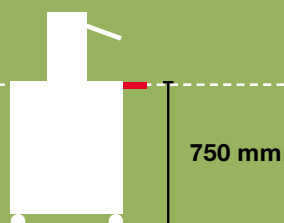
B.PRO BASIC LINE Kids

Kids module height (750 mm)
with tray slide at 735 mm
for children up to 10 years of age



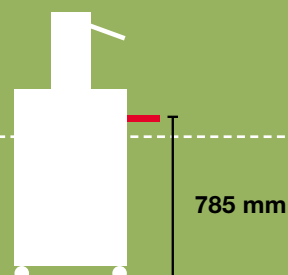
B.PRO BASIC LINE Kids

Kids module height (750 mm)
featuring plate slide flush
with the top surface
for children up to 10 years of age



B.PRO BASIC LINE Smart, Emotion or Design

Module height (900 mm)
with tray slide at 785 mm
for children over 10



B.PRO BASIC LINE – hot, cold and plain buffets

B.PRO BASIC LINE W-3, hot buffet, Smart equipment variant

- Mobile hot buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface with three individual wet- or dry-heated bain-maries for GN containers 1/1
- Sneeze guard on customer side made of toughened safety glass
- 230 V connection
- 4 twin steering castors, 2 of which have brakes



B.PRO BASIC LINE SK-3, cold buffet with active contact cooling, Emotion equipment variant

- Mobile cold buffet with optional body colour in carmine red
- Front panelling in carmine red
- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 3/1 GN well for three GN 1/1 with a max. depth of 150 mm
- Fully enclosed refrigeration unit in the underframe, 230 V connection
- Bridge attachment in stainless steel
- Sneeze guard on customer side made of toughened safety glass
- Tray slide on customer side in stainless steel, round tube, can be easily lowered to a height of 785 mm
- 4 twin steering castors, 2 of which have brakes

B.PRO BASIC LINE N-3 Kids, plain buffet

- Mobile plain buffet with optional body colour in signal white
- Front panelling in Resopal "Colours" Yellow D 483-60
- With smooth, one-piece stainless-steel top surface
- Capacity same as the three GN 1/1
- Tray slide on customer side in Resopal, can be easily lowered to a height of 735 mm
- 4 twin steering castors, 2 of which have brakes



Configure your BASIC LINE module at
https://configurator.bpro-solutions.com/basicline_en
 or ask our sales team!



B.PRO BASIC LINE food serving – with new sneeze and hygiene protection sets



Version 1: sneeze guard, closed

- For retrofitting modules with open sneeze guard to closed sneeze guard, for instance for conversion from self-service to serving
- Can be used on standard and Highline attachments

Version 2: hygiene protection, customer side

- For retrofitting modules with open sneeze guard to closed sneeze guard, for instance for conversion from self-service to serving
- Also equipped with personal protection above the bridge attachment



Pass-through option above the bridge attachment



Pass-through option above stainless-steel top surface (for instance, for children's and school catering)



Version 3: hygiene protection, short side

- For closing the bridge attachment on the short side and as additional personal protection above the bridge attachment

Contact us! We'd be happy to help.
See rear for address.

Version 4: bridge storage shelf

- For B.PRO BASIC LINE modules with
 - Version 1: sneeze guard retrofit set, closed
 - Version 2: hygiene protection retrofit set, customer side
- The storage shelf increases the storage surface above the bridge attachment
- Can be used on standard and Highline attachments



B.PRO food serving trolleys – for transport from kitchen to dining hall



Also available in children's height.
Working height of 700–900 mm, available to order.
Ask your consultant!



SAW 2



SAW 3 with accessories: GN containers

- For GN 1/1-200 or its subdivision
- The wells can be heated wet or dry and are individually adjustable
- The temperature of the wells can be regulated down to the degree from +30 C to +95 C
- Connected load: 220–240 V, 50–60 Hz
- Corrosion-resistant synthetic castors in acc. with DIN 18867-8
- Welded-in shelf for maximum stability
- Also available with closed underframe

SAW 2 food serving trolley, heated

- 2 individual wells for max. 2x GN 1/1-200
- Dimensions (L x W x H): 936 x 714 x 933 mm
- Output: 1.4 kW

Order no. 572 153

SAW 3 food serving trolley, heated

- 3 individual wells for max. 3x GN 1/1-200
- Dimensions (L x W x H): 1276 x 714 x 933 mm
- Output: 2.1 kW

Order no. 572 154

Glass gantry (optional)


for SAW 2 or SAW 3

- With **sneeze guard**, curved, reaches top surface on customer side or with a pass-through height of 275 mm on customer side
- Or with **sneeze guard and heating shelf** made of stainless steel with 1 ceramic radiator per bain-marie (250 W each), unregulated, 230 V, can be activated separately
- Fold-down shelf on long side possible, 245 mm wide



You will find all models and a wide range of accessories at
www.bpro-solutions.com


Food serving trolleys – new accessories for optimum hygiene

Model/illustration	Model	Order no.
	VD 20 soap/disinfectant dispenser synthetic, with holder for SAG/SAW/STW incl. plastic bottle	575 144
	TV 25 soap/disinfectant dispenser stainless steel, with holder for SAG/SAW/STW incl. plastic bottle	575 145
	Holder for soap/disinfectant dispensers VD 20 and TV 25 to attach to SAG/SAW/STW	575 143



Retrofittable sneeze guard

- Uncompromising hygiene
- For B.PRO food serving trolleys
- Toughened safety glass
- Extends down to top surface on customer side or with pass-through
- Easy to assemble in just a few steps
- Available for food serving trolleys with 2, 3 and 4 wells

Model/illustration		For model	Order no.
	Extends down to top surface on customer side	SAG 2, SAG L-2, SAW 2, SAW L-2, SAW 2-UK	705 451
		SAG 3, SAG L-3, SAW 3, SAW L-3, SAW 3-UK	705 505
		SAW 4, SAW L-4	707 167
	With a pass-through height of 275 mm on customer side	SAG 2, SAG L-2, SAW 2, SAW L-2, SAW 2-UK	706 719
		SAG 3, SAG L-3, SAW 3, SAW L-3, SAW 3-UK	705 666
		SAW 4, SAW L-4	705 669

B.PRO plate dispensers – sturdy assistants for self-service or portioning

Extra small: a child-friendly food serving system such as B.PRO BASIC LINE Kids is adapted to child height with lower food serving system modules. There are now two unheated B.PRO Kids plate dispensers ideal for a serving height of 750 mm.

The advantages:

- Excellent flexibility for any plate shape:
 - round: dia. 18–33 cm,
 - square: max. 28 x 28 cm
- Desired weight easy to configure through simple setting system
- Hooded cover, optional
- Practical lid clip, optional
- Refilling signal, optional
- Cleaning- and service-friendly thanks to removable plate tubes and optional cleaning drawers



TS-1 18-33 Kids

TS-1 18-33 Kids plate dispenser, unheated, stainless steel

- 1 stacking tube
- Capacity: approx. 60 plates
- Dimensions (L x W x H):
554 x 520 x 880 mm

Order no. 574 766

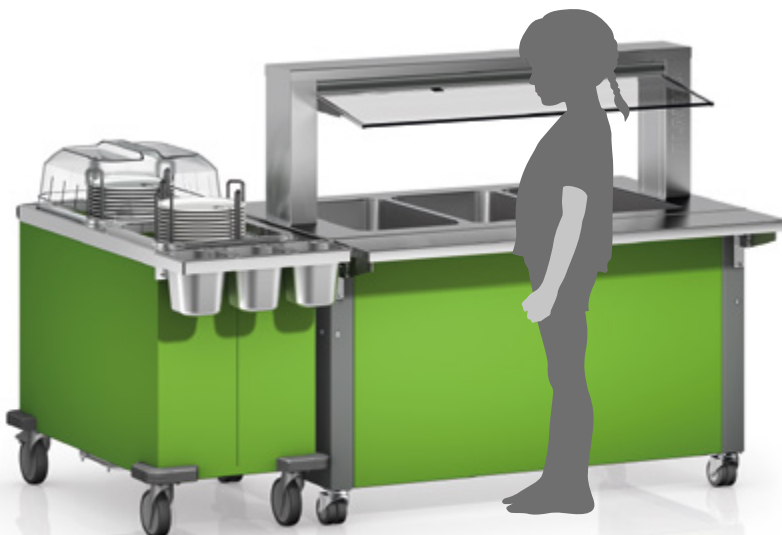


TS-2 18-33 Kids

TS-2 18-33 Kids plate dispenser, unheated, stainless steel

- 2 stacking tubes
- Capacity: approx. 120 plates
- Dimensions (L x W x H):
990 x 520 x 880 mm

Order no. 574 765



**Optimal serving height (750 mm)
for children up to approx.
10 years of age**



Can also be ordered with a
powder-coated body
Ask our sales team!



TS-H1 18-33

**TS-H1 18-33 plate dispenser,
statically heatable, powder-coated
body in broom yellow**

- Temperature range from +30 °C to +110 °C
- 1 stacking tube with hooded cover
- Capacity: approx. 80 plates
- Dimensions (L x W x H): 680 x 520 x 1030 mm
- Output: 0.9 kW, connection 220–240 V
- Protection type: IP X5

Order no. 374 291



TS-H2 18-33

**TS-H2 18-33 plate dispenser,
statically heatable, powder-coated
body in candy red**

- Temperature range from +30 °C to +110 °C
- 2 stacking tubes with hooded cover
- Capacity: approx. 160 plates
- Dimensions (L x W x H): 1076 x 520 x 1030 mm
- Output: 1.2 kW, connection 220–240 V
- Protection type: IP X5

Order no. 374 294

B.PRO COLOURS

**12 colours to choose from for a
harmonious ambience:**

all panelling can be colour-coordinated for the B.PRO BASIC LINE food serving system, plate dispensers, tray clearing trolleys and serving trolleys.



Graphite black



Broom yellow



Candy red



Traffic grey B



Merlot red



Neomint



Stone grey



Petrol green



Apple green



Signal white



Sea blue



Lime

B.PRO serving trolleys for customers big and small – for fully loaded transport

In detail

- High stability and load-bearing capacity thanks to welded-in shelves and curled edges
- Made of corrosion-resistant steel (AISI 304)
- Deep-drawn profile edge – prevents anything from sliding over the edge
- Complete with sound insulation: antidrumming mat included as standard under each shelf



Many more models and options available.
Ask our sales team!



SW 6 x 4-2 Kids



SW 8 x 5-2 Kids



SW 6 x 4-2 Kids serving trolley

- With 2 welded-in shelves
- Dimensions (L x W x H):
700 x 500 x 800 mm
- Dimensions of the shelves (L x W):
600 x 400 mm
- 4 synthetic steering castors,
2 of which have brakes,
125 mm in diameter

Order no. 574 983

SW 8 x 5-2 Kids serving trolley

- With 2 welded-in shelves
- Dimensions (L x W x H):
900 x 600 x 800 mm
- Dimensions of the shelves (L x W):
800 x 500 mm
- 4 synthetic steering castors,
2 of which have brakes,
125 mm in diameter

Order no. 574 985

Optional panelling

Three-sided and with 2 hinged doors upon request, can be mounted onto existing 8 x 5 and 10 x 6 B.PRO serving trolleys in an instant.

Panelling on 3 sides, coloured

- For hanging on B.PRO serving trolleys
- Thin sheet, electrolytically galvanised on both sides, powder-coated

SW 6 x 4-2 Kids: **Order no. 383 710**

SW 8 x 5-2 Kids: **Order no. 383 713**

SW 8 x 5-2 or SW 8 x 5-3: **Order no. 375 453**

Colours: page 11



CAT 5 cutlery attachment
on SW 10 x 6-3 BASIC serving trolley with
3-sided panelling

SW MCS 10 x 6-3
with optional shelf at children's height, hanging frame
for three GN 1/6-200, drip tray for glass rack, privacy
shield and 3-sided panelling



SW 8 x 5-2
with 3-sided panelling and hinged doors

SW 8 x 5-2 serving trolley

- With 2 welded-in shelves
- Dim. (L x W x H): 900 x 600 x 950 mm
- Load-bearing capacity: 120 kg
- Max. load per shelf: 80 kg
- Dimensions of the shelves (L x W): 800 x 500 mm
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

Order no. 569 769



SW 8 x 5-3
with 3-sided panelling

SW 8 x 5-3 serving trolley

- With 3 welded-in shelves
- Dim. (L x W x H): 900 x 600 x 950 mm
- Load-bearing capacity: 120 kg
- Max. load per shelf: 80 kg
- Dimensions of the shelves (L x W): 800 x 500 mm
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

Order no. 569 770

SW MCS 10 x 6-3 mobile clearing station

- With 3 shelves (1000 x 600 mm) and cut-out for waste containers (2x GN 1/3-200) on the top shelf
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter
- 2x GN-B 1/3-200 included in scope of delivery
- Max. capacity: 45 people
- Dimensions (L x W x H): 1100 x 700 x 950 mm

Order no. 382 663

Options

Hanging frame to attach GN containers on side for cutlery or as a collection container.

Shelf for depositing trays, quick and easy to attach. Can be mounted at standard height or children's height simply by turning.

Drip tray for collecting glasses and cups.

Privacy shield, can also be used for customised labelling of the areas for residual waste, paper, glass and cutlery.

Panelling on 3 sides and 2 hinged doors, coloured

- For attaching on B.PRO serving trolleys, with 2 hinged doors for easy fitting
 - Thin sheet, electrolytically galvanised on both sides, powder-coated
- SW 6 x 4-2 Kids: **Order no. 383 712**
SW 8 x 5-2 Kids: **Order no. 383 715**
SW 8 x 5-2 or SW 8 x 5-3: **Order no. 375 454**

Serving trolleys, options/accessories

Illustration	Model	For model	Dimensions L x W x H (mm)	Design	Order no.
	SW 8 x 5-2 2 shelves, inside dimensions between the shelves: 585mm		900 x 600 x 950mm Shelves: 800 x 500mm	4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant as per DIN 18867-8	569 769
	SW 8 x 5-3 3 shelves, inside dimensions between the shelves: 275mm		900 x 600 x 950mm Shelves: 800 x 500mm		569 770
Worktop, hanging frame, cutting board, knife holder, sneeze guard (shown with accessories) 	WB 8 x 5 worktop, including 2x GN 1/3-65 for mounting on serving trolleys, including cut-out for 2x GN 1/3-65 containers	SW 8 x 5 (without railing)		Stainless steel	574 773
	Hanging frame for GN containers, including bracket for paper towel rolls		773 x 500 x 61 mm	Stainless steel	574 783
	Cutting board matched to the worktop and integrated GN containers, juice groove with drain	WB 8 x 5	231 x 477 x 200 mm	Wood, solid beech	574 775
	Knife holder for mounting on GN 1/6	GN 1/6	114 x 162 x 20 mm	Synthetic	574 774
	SW SG sneeze guard for serving trolleys, retrofittable	SW 8 x 5	828 x 253 x 317 mm	Acrylic glass (PMMA)	574 782
Panelling on 3 sides 	Panelling on 3 sides with hinged doors on front powder-coated, for model SW 8 x 5, KIDS, see page 12/13 			New colours: Merlot red Petrol green Sea blue Candy red Neomint	375 454
<div style="text-align: center;">  <p>All colours on page 11</p> </div>					
AFB 4 x 2 x 2.5 	AFB 4 x 2 x 2.5 waste container made of deep-drawn stainless steel, with mounting hooks, easy to remove and mount on push handle	not suitable for SW 6	425 x 225 x 250 mm 18.5 litre in connection with serving trolley max. filling: 13.5 kg	Stainless steel	555 509
BGN 1/3-150 	BGN 1/3-150 cutlery holder made of deep-drawn stainless steel, with mounting hooks, easy to remove and mount on push handle, 110 pieces of cutlery		325 x 176 x 150 mm	Stainless steel	555 510
VD 20 soap/disinfectant dispenser 	VD 20 soap/disinfectant dispenser synthetic, with holder for serving trolley, including plastic bottle	SW/ARW		Synthetic	575 128
	TV 25 soap/disinfectant dispenser made of stainless steel, with holder for serving trolley, including plastic bottle			Stainless steel	575 129
	Holder for VD 20 and TV 25 soap/disinfectant dispensers, for attaching to serving trolleys				575 127

B.PRO cutlery and tray trolleys – for cutlery, trays, dishes, napkins and condiments

Practical: cutlery and napkins on top, trays below – and thanks to first-class processing, it's extremely durable, too.

The BT 400 cutlery and tray trolley is available in two heights: with a 1270 mm total height for standard serving heights, or perfectly adjusted to the height of nursery and

primary school children – the compact BT 400 Kids with a total height of 1060 mm. It is perfect for combining with the B.PRO BASIC LINE Kids food serving system.



BT 400 Kids cutlery and tray trolley with lowered height for children's catering

SW 8 x 5-2 Kids serving trolley with shelf

for depositing trays. The shelf is easy and quick to attach. Can be mounted at standard height or children's height simply by turning. (see page 12)



BT 400 Kids with napkin dispenser



BT 400 with napkin dispenser (shown with galvanized steel castors)

BT 400 Kids cutlery and tray trolley with lowered height for children's catering

- Capacity: approx. 70 trays and approx. 500 pieces of cutlery
- Dimensions: 900 x 600 x 1060 mm

Order no. 574 834

As above, but also with

1 stainless-steel napkin dispenser

Order no. 574 832

BT 400 cutlery and tray trolley

standard height (children approx. 10 years and over)

- Capacity: approx. 120 trays and approx. 500 pieces of cutlery
- Dimensions: 900 x 600 x 1270 mm

Order no. 573 414

As above, but also with

1 stainless-steel napkin dispenser

Order no. 572 361

Stainless-steel trolley for storing, transporting and dispensing cutlery, trays and napkins. Also suitable for smaller pieces of cutlery such as spoons and cake forks.

- Sturdy bumper rail included as standard
- Incl. 5 stainless-steel cutlery containers (size: GN 1/4-150) with transparent Plexiglas cover with half-flap
- 4 synthetic steering castors, 2 of which have brakes, corrosion-resistant in accordance with DIN 18867-8

B.PROTHERM K



B.PROTHERM – the choice for those who like to serve good food. The food transport containers ensure you have everything under control, even at peak times. They are available in five sizes, as top or front loaders, with many extras and transport aids.

All models can be coordinated and used flexibly.



Unmistakeable

Emboss the fastening components with your logo or school name – and *voilà*, the food transport containers are unique. Available for one or more units. Durable and dishwasher-safe.



Add more colour to your life

B.PROTHERM K with fastening components in grey, blue, red, green or yellow. Choose your daycare centre's colour or blue and red, for instance, to make a distinction between cold/hot food.



Unheated: B.PROTHERM K food transport containers, sturdy and versatile

Fastening components available in 5 colours



B.PROTHERM 320 K

Unheated top loader

- Capacity: 1 x GN 1/1-200 or its subdivision
- Dimensions (LxWxH): 643x430x340 mm

Order no. 566 241



B.PROTHERM 420 K

Unheated front loader

- Max. capacity: 2 x GN 1/1-150
- Dimensions (LxWxH): 663 x 445 x 470 mm

Order no. 574 534



B.PROTHERM 620 KUF

Unheated front loader

- Max. capacity: 2 x GN 1/1-200 or 3 x GN 1/1-150
- Dimensions (LxWxH): 660x440x660 mm

Order no. 574 543



B.PROTHERM 320 ECO-C

Unheated top loader

- Capacity: 4x GN 1/1-55* or 3x GN 1/1-65* or 2x GN 1/1-100* or 1x GN 1/1-200*
*or their subdivisions
- Dimensions (LxWxH): 630x415x345 mm

Order no. 573 956



Heatable: B.PROTHERM KB/KBUH with overheating protection, flexible and reliable

Fastening components available in 5 colours



B.PROTHERM 320 KB

Heatable top loader with silicone heating

- Capacity: 1x GN 1/1-200 or its subdivision
- **Interior container made of stainless steel**
- Electronic temperature limit set to max. +90 °C
- Can be heated when wet or dry
- 220–240 V AC / 50–60 Hz / 400 W
- Dim. (L x W x H): 643x430x375 mm

Order no. 566 242*



B.PROTHERM 420 KBUH

Heatable front loader

- with convection heating
- Max. capacity: 2x GN 1/1-150
- Electronic temperature limit set to max. +90 °C
- 220–240 V AC / 50–60 Hz / 200 W
- Dimensions (L x W x H): 692x445x470 mm

Order no. 573 515*



B.PROTHERM 620 KBUH

Heatable front loader with convection heating

- Max. capacity: 2x GN 1/1-200 or 3x GN 1/1-150
- Electronic temperature limit set to max. +90 °C
- 220–240 V AC / 50–60 Hz / 200 W
- Dimensions (L x W x H): 692x440x660 mm

Order no. 572 536*

Adjustable: B.PROTHERM KBR/KBRUH food transport containers – the premier class for temperature regulation down to the degree



B.PROTHERM 320 KBR

Heatable and adjustable top loader with silicone heating and temperature display

- Capacity: 1x GN 1/1-200 or its subdivision
- **Interior container made of stainless steel**
- Can be regulated down to the degree between +40 °C and +95 °C
- Can be heated when wet or dry
- 220–240 V AC / 50–60 Hz / 400 W
- Dim. (L x W x H): 643x430x375 mm

Order no. 572 228*



B.PROTHERM 420 KBRUH

Heatable and adjustable front loader

- with convection heating and temperature display
- Max. capacity: 2x GN 1/1-150
- Can be regulated down to the degree between +40 °C and +85 °C
- 220–240 V AC / 50–60 Hz / 200 W
- Dim. (L x W x H): 692x445x470 mm

Order no. 573 516*



B.PROTHERM 620 KBRUH

Heatable and adjustable front loader with convection heating and temperature display

- Max. capacity: 2x GN 1/1-200 or 3x GN 1/1-150
- Can be regulated down to the degree between +40 °C and +85 °C
- 220–240 V AC / 50–60 Hz / 200 W
- Dim. (L x W x H): 692x440x660 mm

Order no. 572 537*

Also suitable for low-temperature cooking

Mobile, for large quantities – B.PROTHERM food transport container made of stainless steel

The perfect solution when more is more. All models have a sturdy castor receptacle, are compatible with the synthetic system family and impress with their five-star B.PROTHERM quality: technology, design, material, function and accessories – only the very best and at a fair price.

B.PROTHERM E containers are ideal for safe transport in trucks and can be heated further using a 230 V inverter when needed.

B.PROTHERM 1020 EB

Heatable stainless-steel front loader, with hinged door, mobile

- Max. capacity 3x GN 1/1-200 + 1x GN 1/1-100
- Electronic temperature limit at max. +90 °C
- 220–240 V AC / 50–60 Hz / 0.76 kW
- Dimensions (L x W x H): 540 x 815 x 1150 mm

Order no. 572 519



B.PROTHERM 1220 EUK

Convection-cooled stainless-steel front loader, with hinged door, mobile

- Max. capacity 5x GN 1/1-200
- 220–240 V AC/50 Hz/0.3 kW
- Dimensions (L x W x H): 540 x 845 x 1775 mm

Order no. 572 863



Many more models and options available.
Ask our sales team!

Practical accessories for BPT Ks



Stainless-steel slide-in frame

For B.PROTHERM 420/620 and Gastronorm containers up to 150 mm deep

Order no. 564 352



Eutectic plate (-12 °C) synthetic

For B.PROTHERM 420 K/620 K Gastronorm-compliant

- With ergonomic handle cut-outs

Order no. 573 332



ROLLI-100

ROLLI-100

- Dim. (L x W x H): 643x446x159 mm
- Load-bearing capacity: 130 kg
- 4 galvanised steel steering castors, 2 of which have brakes; dia. 100 mm

Order no. 568 236



Optimum temperature control for perfect food:

with the digitally adjustable interior temperature of the B.PROTHERM KBR/KBRUH, the temperature can be precisely set down to the degree – meat stays tender, vegetables remain beautifully crisp and sausages don't split.

ROLLI-125

- Dim. (L x W x H): 643x446x187 mm
- Load-bearing capacity: 180 kg
- 4 synthetic steering castors, 2 of which have brakes, dia. 125 mm

Order no. 568 237

INDESTRUCTIBLE

Last for a lifetime in the kitchen. B.PRO Gastronorm containers.

Everything in stock! No minimum quantity. Containers, lids, trays and cooking inserts available in no time.

- Huge GN selection with more than 200 containers, lids, trays and cooking inserts
- All GN products ready in stock
- Immediate dispatch of your order
- Minimum order amount: just 1 piece



GN container with universal D-shaped handles:

- Two containers can be carried at the same time without tipping
- Heavy containers are easy to carry
- Filled containers are easy to hook in
- Easy to fill with food
- Safe removal of hot containers
- Stackable, even when full



What makes them so strong:

- Extra sturdy thanks to the all-round edge embossment
- First-class finish with burr-free edges
- Dishwasher-safe
- Temperature-resistant from -40 °C to +280 °C
- Easy cleaning and optimum hygiene thanks to the corrosion-resistant, non-porous surfaces and large corner and bottom radii



Super easy to stack.

No wedging or sticking – thanks to stacking collar and ultra precise corner processing.



Quality "Made in Germany"

Fifty years of experience in manufacturing Gastronorm containers mean an extra long service life in extra tough kitchen conditions.



Takes every curve without spilling

The innovatively designed sealing lid made of stainless steel with a silicone seal is only available from B.PRO. Guaranteed to make every journey spill-free.

Many models made of synthetic material, enamelled and additional accessories can be found at

<https://www.bpro-solutions.com/en/catering/products/gastronorm.cfm>

B.PRO tray clearing trolleys – a clean affair for self-service

Maximum stability and durability thanks to welded frame construction made of stainless steel.



TAW 10



TAW 2 x 10

TAW 10 tray clearing trolley

- 1-piece, accessible from both sides, for 10 trays
- Support spacing: 125 mm
- Load-bearing capacity: 150 kg
- Max. load-bearing capacity per support pair: 4.5 kg
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

TAW 2 x 10 tray clearing trolley

- 2-piece, accessible from both sides, for 20 trays
- Support spacing: 125 mm
- Load-bearing capacity: 150 kg
- Max. load-bearing capacity per support pair: 4.5 kg
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

For GN trays (530 x 325 mm)

Order no. 574 240

For EN trays (530 x 370 mm)

Order no. 574 241

For KN trays (460 x 344 mm)

Order no. 574 242

For GN trays (530 x 325 mm)

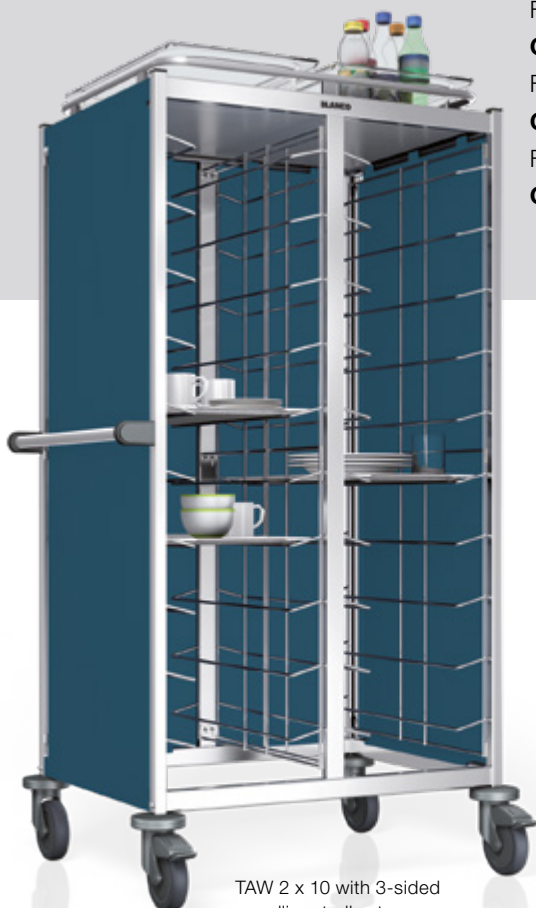
Order no. 574 243

For EN trays (530 x 370 mm)

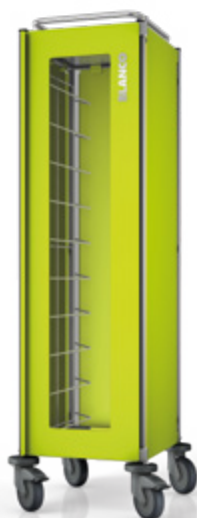
Order no. 574 244

For KN trays (460 x 344 mm)

Order no. 574 245



TAW 2 x 10 with 3-sided panelling, trolley top, railing and push handle (shown with accessories)



TAW 10 with 3-sided panelling, door with glass insert, trolley top and railing




Colours: page 11

Optional accessories:

- **Side wall panelling**
on 2 sides, coloured
- **Side and rear wall panelling**
on 3 sides, coloured
- **Doors with or without glass insert**
- **Push handle**
- **Trolley top with railing**
- **Base**

Many more models and options available.
Ask our sales team!


B.PRO Hand-washing and utility sink combination and cutlery holder

Hand-washing and utility sink combination made of stainless steel, free-standing model				
Illustration	Model		Exterior dimensions L x W x H (mm)	Order no.
HAU-P 5x6 	HAU-P 5x6	Hand-washing and utility sink combination, on legs Complete with one 1/2" mixer tap, synthetic fixed support rack and drain set Basin dimensions: Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm	500 x 600 x 850 mm	566 645
	HAU-P 5x7	Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm	500 x 700 x 850 mm	566 255
HAU-PS 5x6 	HAU-PS 5x6	Hand-washing and utility sink combination, on legs, with removable maintenance panel Complete with one 1/2" mixer tap, a sensor-controlled mixer tap, synthetic fixed support rack and drain set Connection for sensor-controlled mixer tap: 230 V	500 x 600 x 850 mm	566 647
	HAU-PS 5x7	Basin dimensions: Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm	 500 x 700 x 850 mm	566 256

Options

Illustration	Designation	For models
not shown	Waste drawer Positioned below the utility sink, foot-operated, waste container: GN-B 2/3-150, can be removed for cleaning	All HAU-P, HAU- PW

Cutlery holder

Illustration	Designation	Order no.
Cutlery holder 	Cutlery holder made of stainless steel GN 1/4-150 with angled base and half-flap Plexiglas lid for inserting and positioning Dimensions (L x W x H): 265 x 162 x 150 mm	565 786

B.PRO Hand-washing basin – more important than ever

Hand-washing basin with brackets/stainless-steel basin valance

Illustration	Model	Exterior dimensions/ basin dimensions (mm)	Drain	Order no.
 <p>W 4 x 3.2 x 1.5</p>	<p>W 4 x 3.2 x 1.5 Hand-washing basin with welded triangular brackets, turned down 30 mm on 3 sides, turned up 20 mm at rear</p>	<p>400 x 320 x 170 340 x 240 x 150</p>	<p>1 1/2"</p>	<p>506 300</p>
				<p>1 1/2" drain and overflow valve</p>
 <p>WB 4 x 3.2 x 1.5</p>	<p>WB 4 x 3.2 x 1.5 Hand-washing basin with basin panelling on 3 sides, turned up 20 mm at rear</p>	<p>400 x 320 x 200 340 x 240 x 150</p>	<p>1 1/2"</p>	<p>507 010</p>
				<p>1 1/2" drain and overflow valve</p>
 <p>W 5.5 x 4.5 x 1.5</p>	<p>W 5.5 x 4.5 x 1.5 Hand-washing basin with welded triangular brackets, turned down 30 mm on all sides</p>	<p>550 x 450 x 150 500 x 300 x 150</p>	<p>1 1/2"</p>	<p>505 170</p>
				<p>1 1/2" drain and overflow valve</p>
 <p>WB 5.5 x 4.5 x 1.5</p>	<p>WB 5.5 x 4.5 x 1.5 Hand-washing basin with basin panelling on 3 sides, turned down 30 mm on all sides</p>	<p>550 x 450 x 180 500 x 300 x 150</p>	<p>1 1/2"</p>	<p>507 009</p>
				<p>1 1/2" drain and overflow valve</p>
 <p>WBS 4 x 3.2 x 1.5</p>	<p>WBS 4 x 3.2 x 1.5 Hand-washing basin with basin panelling on 3 sides, turned down 30 mm on 3 sides, turned up 20 mm at rear with selectively controlled 1/2" mixer tap (230 V connection)</p>	<p>400 x 320 x 200 340 x 240 x 150</p>	<p>1 1/2"</p>	<p>566 228</p>
				<p>1 1/2" drain and overflow valve</p>



At a glance – practical accessories for optimum hygiene

Accessories				
Illustration	Model	Fill level	Dimensions (mm)	Order no.
 <p>BGN 1/3-150</p>	<p>BGN 1/3-150 cutlery holder Made of deep-drawn stainless steel, with hooks for mounting, easy to remove and mount on push handle</p>	110 pieces of cutlery	325 x 176 x 150 mm	555 510
 <p>BSP 4</p>	<p>BSP 4 Cutlery dispenser with 4 removable GN 1/4-150 cutlery holders made of stainless steel with Plexiglas sneeze guard</p>	400 pieces of cutlery	682 x 304 x 306 mm	565 840
 <p>VD 20 disinfectant dispenser</p>	<p>TV 25 soap/disinfectant dispenser made of stainless steel, material: polished stainless-steel housing</p>	1 litre	94 x 162 x 273	144 665
	<p>VD 20 disinfectant dispenser Synthetic, plastic bottle not included</p>		100 x 220 x 350	575 126
	<p>Plastic bottle for VD 20 disinfectant dispenser</p>	1 litre		575 150
	<p>VD 20 disinfectant dispenser synthetic, including refillable plastic bottle, 1000 ml</p>	1 litre		575 153
	<p>Holder for VD 20 and TV 25 soap/disinfectant dispensers, for attaching to serving trolleys</p>			575 127

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