

B.PRO
CATERING SOLUTIONS



CONVENIENCE ON A CONVEYOR

Practical solutions for your food distribution during temporary storage, portioning, transport and serving with Cook & Chill and Cook & Serve.

GASTRO ECONOMY

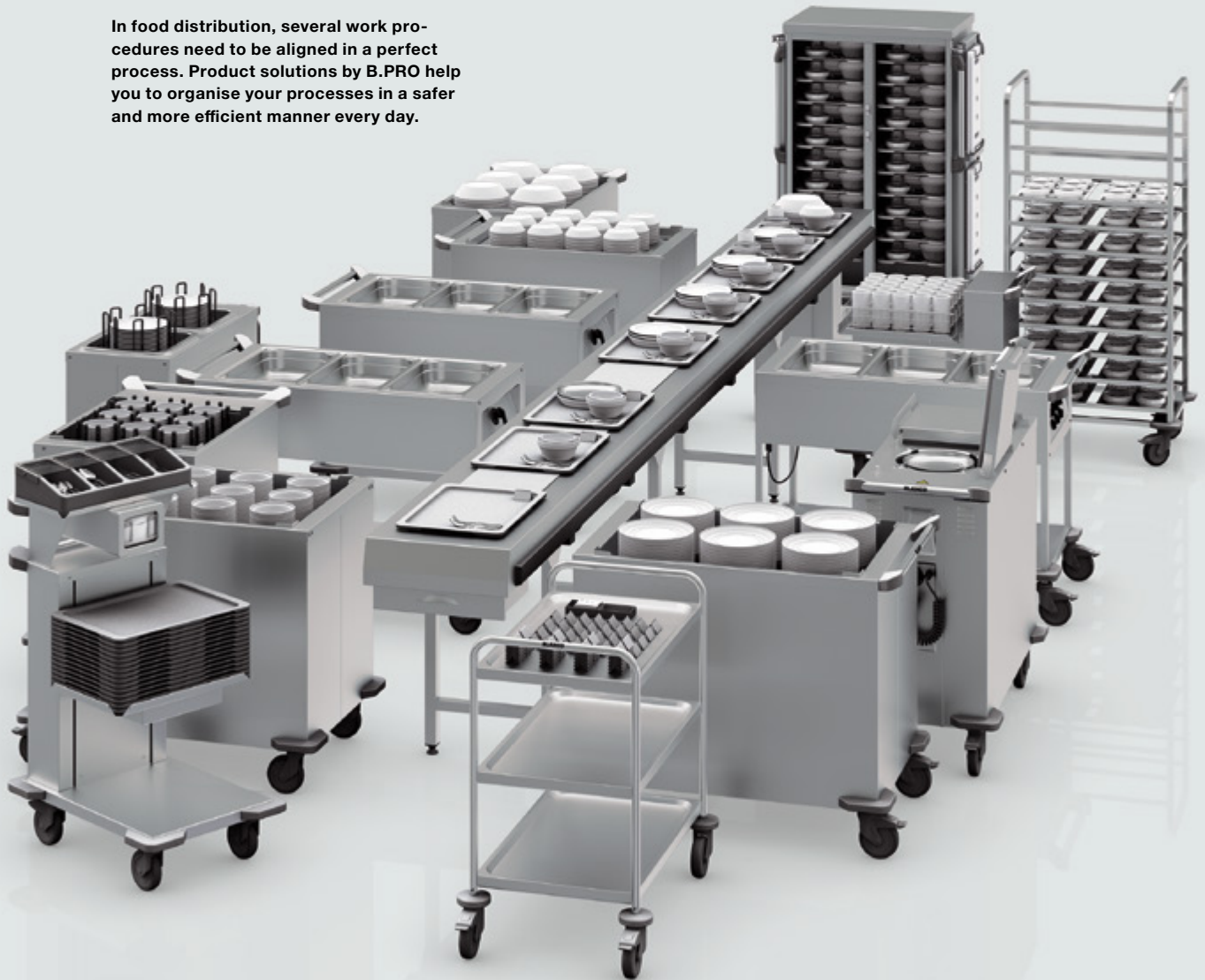
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BON APPETIT

First-class solutions for Cook & Chill and Cook & Serve: skilfully cooked food should still taste great when it reaches your guests. The high quality assistants for storage, portioning, transport and serving by B.PRO Catering Solutions are always on hand to help.

In food distribution, several work procedures need to be aligned in a perfect process. Product solutions by B.PRO help you to organise your processes in a safer and more efficient manner every day.



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The main question is how it gets there.

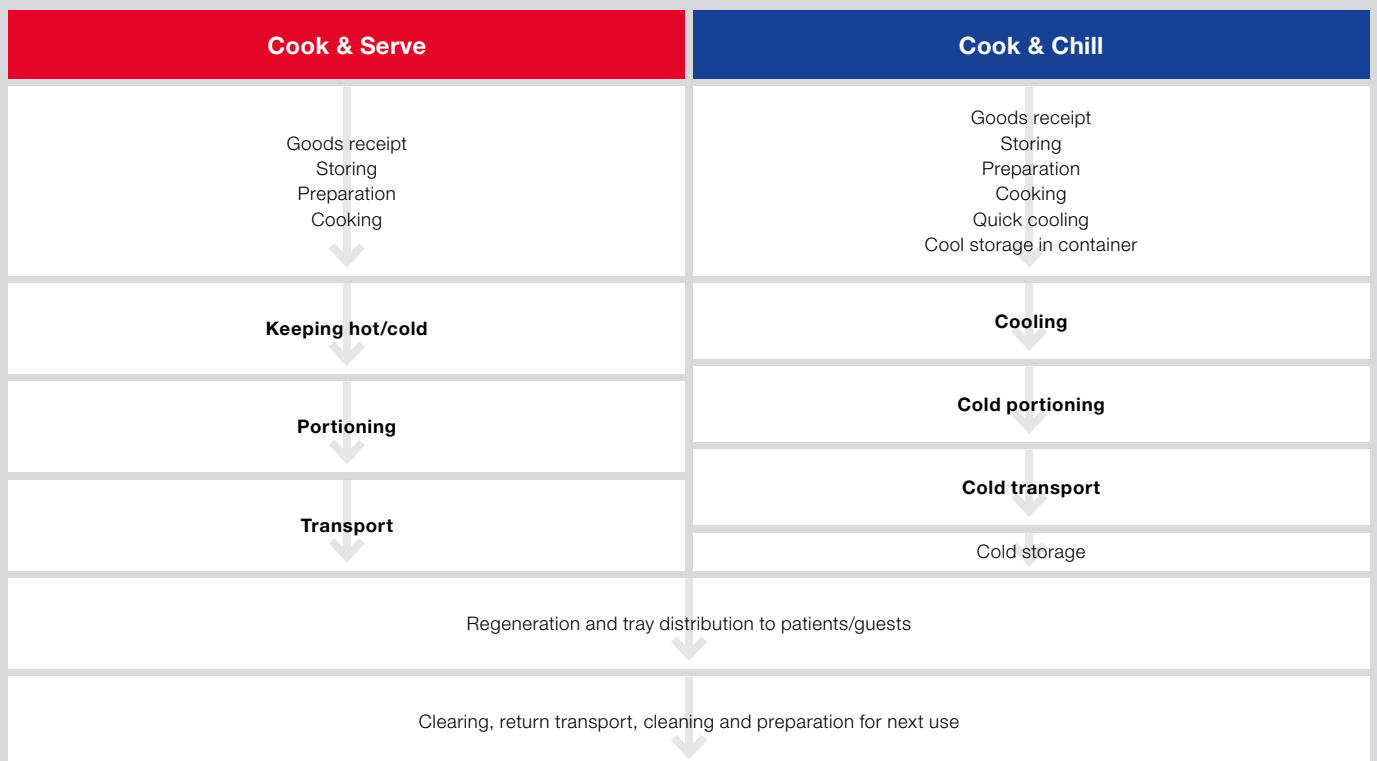
For hospitals, elderly and care homes, schools and nurseries, the demand for healthy, nutritious and appetising food is growing.

Whether Cook & Serve or Cook & Chill, tray or ladling system, with the customised products and systems by B.PRO, you can offer your guests top food quality.

Improving processes and increasing efficiency.

If desired, an analysis of your requirements and careful consulting can be included in the service package. The ergonomic design and first-class processing of our products from high-quality, hygienic materials facilitate the everyday work of staff. And that's not all: in the long run, they promote healthy business development.

With B.PRO, you opt for perfectly aligned products to optimise your processes. They make it much easier to serve tempting, tasty food to your guests – efficiently in a cost- and quality-conscious manner.



The fine art of quality-conscious food distribution: providing good food to large numbers of people at the same time is always a challenge. The product portfolio by B.PRO Catering Solutions helps you to create an effective and efficient work process whilst complying with HACCP temperature regulations. With Cook & Serve and Cook & Chill. From basic solution to high-end scenario.

COOK & SERVE

When it comes to fresh food, it's all about speed: the perfectly coordinated team by B.PRO ensures smooth work processes and top food quality.



Tray transport trolley

TTW-PK 20-115 DZE, loaded with eutectic plates

Keeping hot, cooling, portioning and transporting – in order to guarantee the quality and freshness of food with Cook & Serve, the required temperature must be maintained at every step of the distribution process. Speed is the decisive factor for food quality – in other words, a seamless transport and portioning process. Sensibly coordinated products and cutting-edge technology by B.PRO enable an optimal workflow.

Especially during food transport and food serving, the best insulating properties and excellent handling are required. With the B.PRO tray transport trolleys, portioned food can be brought safely and quickly to your guests. If you serve in a ladling system, the versatile food serving trolleys are on hand to offer reliable assistance during transport and serving.

Shelf trolley

RWR-VP 163 for pre-portioned cold components like desserts or salads



Basket dispenser

CCE 53/53 for cups



Platform dispenser

CE 88/61 for insulated tops and bases for plates and soup bowls



Platform dispenser

CE 88/61

SAW 3



Plate dispenser

TS-UH2 18-33 for keeping hot and destacking main course plates



not heated or cooled

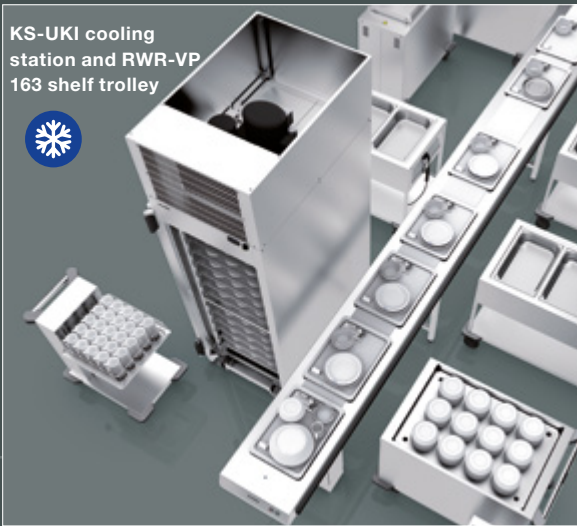


heatable



coolable

KS-UKI cooling station and RWR-VP 163 shelf trolley



For an extra helping of temperature safety.

The powerful alternative to the HACCP-compliant cooling of pre-portioned cold food, like desserts and salads, at room temperature. The KS-UKI RWR-VP 163 cooling station with integrated, active convection cooling, combined with the RWR-VP 163 KS shelf trolley.

SAW 3 food serving trolley

with three wet and dry heatable individual basins for food in Gastronorm containers



Special dispenser for heat-retaining lower bases

2 SHVS 26 for heat-retaining lower bases for main course plates



Platform dispenser

CE 88/61



Serving trolley

SW 8x5-3, mobile shelf, e.g. for patient cards

SAW 3



GSPV food distribution conveyor



Universal dispenser

UNI-H 58/58 for keeping hot and destacking soup cups



Platform dispenser

CE 88/61 for insulated tops and bases for plates and soup bowls



Tray dispenser

CCE 54/38 for trays, incl. optional cutlery top unit with napkin dispenser

COOK & CHILL

Portioning in cooled rooms: rugged equipment by B.PRO Catering Solutions for classic cold portioning.

When portioning in cooled rooms, dispensers and conveyors without additional cooling technology are enough to ensure an HACCP-compliant work process.

For temporary storage, transport, preparation and portioning in cooled rooms, B.PRO offers a practical range of food distribution conveyors, rugged dispensers and mobile assistants like serving and shelf trolleys.

Ergonomic details support your employees during an efficient work process. First-class processing and high-quality stainless steel ensure a long operating life and optimal hygiene.

In platform, basket and plate dispensers with cooling slits, the cooled dishes are ready for use. Pre-portioned food components like desserts or salads can be temporarily stored in the agile shelf trolley and wheeled directly from the refrigerated room to the conveyor.

Whether flat-belt or round-belt conveyor: you can select the desired conveyor speed from 2.5 to 12 metres per minute. And therefore precisely optimise it for your portioning process.

With Cook & Chill, maintaining the required cooling temperatures presents the biggest challenge. Thanks to products by B.PRO Catering Solutions, you can choose between numerous portioning models – to match your spatial conditions, budget and food quantity.

For example:

1. Portioning in cooled rooms
2. Portioning at room temperature
3. Portioning at room temperature as a high-end solution



Cooled room in accordance with HACCP regulations

Platform dispenser

CE 88/61 for cloches on main course plates



Shelf trolley

RWR-VP 163 for pre-portioned cold components like desserts or salads



Basket dispenser

CE 53/53 for lids, cloches for soup and stew bowls



Shelf trolley

RWR 3-A



Platform dispenser

CEK 58/58 for soup and stew bowls, with cooling slits for previous dish cooling in refrigerated rooms



Basket dispenser

CCE 53/53 for cups



Plate dispenser

TS-K2 18-33 for main course dishes, with cooling slits for previous cooling of dishes in refrigerated rooms



Shelf trolley

RWR 3-A with mount, for hanging GN containers



RSPV food distribution conveyor



Tray dispenser

CCE 54/38 for trays, incl. optional cutlery top unit with napkin dispenser



Serving trolley

SW 8x5-3, mobile shelf, e.g. for patient cards



not heated or cooled



heatable



coolable

COOK & CHILL

Portioning at a pleasant room temperature: the solution for cold loading on the conveyor.

If no cooled portioning room is available or if portioning is to be carried out at a pleasant room temperature for the sake of your employees, the convection-cooled dispensers and serving trolleys by B.PRO are just the ticket. Whether pre-portioned or in containers: with the convection cooling that can be regulated down to the degree, food stays in the HACCP-compliant range until it is distributed on the conveyor.

Dishes like plates or soup or stew bowls can be stored in the functional dispensers with cooling slits until shortly before they are needed in the refrigerated room – the pre-cooled dishes also help you to maintain the required food temperatures during portioning.

The speed of the flat-belt or round-belt conveyors by B.PRO can be precisely adjusted to your workflow (2.5–12 m/min). High-quality stainless steel and quality-conscious processing also ensure simple cleaning and first-class hygiene standards.

CE-UK 53/53 basket dispenser
with active convection cooling, for pre-portioned salads and desserts



Basket dispenser
CE 53/53 for lids, cloches for soup and stew bowls



Platform dispenser

CE 88/61 for cloches on main course plates

SAW 3-UK food serving trolley

with active convection cooling, cooling tray
for cooled food in containers



not heated or cooled



heatable



coolable



SAW 3-UK food serving trolley

with active convection cooling, cooling tray for cooled food in containers



SAW 3-UK food serving trolley

with active convection cooling, cooling tray for cooled food in containers



Serving trolley

SW 8x5-3, mobile shelf, e.g. for patient cards



RSPV food distribution conveyor



Tray dispenser

CCE 54/38 for trays, incl. optional cutlery top unit with napkin dispenser



Platform dispenser

CEK 58/58 for soup and stew bowls, with cooling slits for previous dish cooling in refrigerated rooms



Plate dispenser

TS-K2 18-33 for main course dishes, with cooling slits for previous cooling of dishes in refrigerated rooms

COOK & CHILL

High-end for HACCP: portioning at a pleasant room temperature with the RSPV-UK convection-cooled food distribution conveyor.

Portioning at room temperature allows you complete freedom in the choice of portioning room. For maximum temperature safety and a continuous cooling chain, the convection-cooled food distribution conveyor by B.PRO is on hand to help – the premier class of portioning at normal room temperature. The cooled air curtain keeps the food on the conveyor at an ideal temperature even

during portioning, thus guaranteeing continuous compliance with HACCP regulations.

The cooling stations for shelf trolleys or universal dispensers provide a powerful addition, even for large amounts of food or dishes. With integrated convection cooling or connected to a customer-supplied refrigeration system,

they are perfect for cooling dishes and keeping food and dishes cold on the conveyor. At B.PRO, you'll always find sophisticated solutions for a continuous cooling chain and maximum hygiene for Cook & Chill.

Quick and effective cooling, even for large quantities.

Another component for your continuous cooling chain: instead of the dispensers with cooling slits, you use the central cooling station with matching ZKS universal dispensers. They offer reliable dish cooling and refrigeration of pre-portioned food. The indirectly cooled universal dispensers then transport the dishes for destacking or the pre-portioned food to the conveyor.

ZKS-UK 2 central cooling station

for cooling dishes or pre-portioned food in ZKS universal dispensers



Universal dispenser

UNI 88/60 ZKS

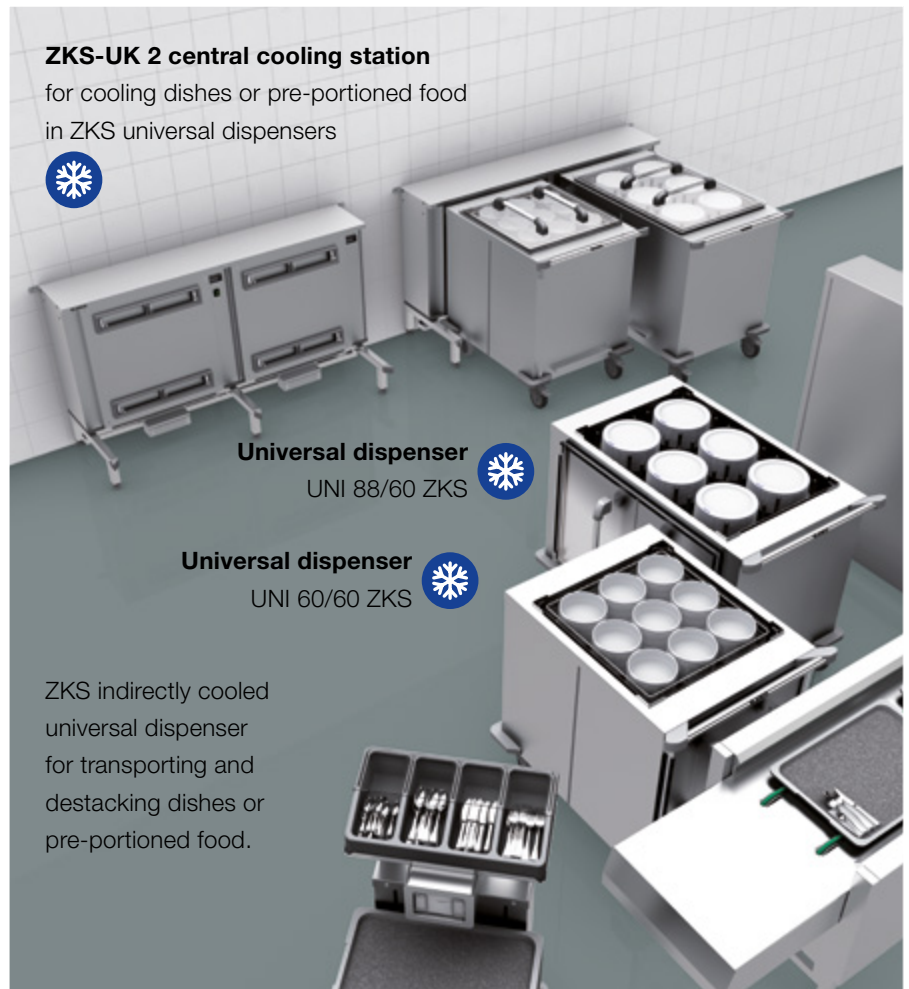


Universal dispenser

UNI 60/60 ZKS



ZKS indirectly cooled universal dispenser for transporting and destacking dishes or pre-portioned food.



Serving trolley

SW 8x5-3, mobile shelf,
e.g. for patient cards



Tray dispenser

CCE 54/38 for trays,
incl. optional cutlery top unit
with napkin dispenser



Cooling station KS-UK RWR 3-A
with **shelf trolley** RWR 3-A KS
for cooling food in containers



Cooling station
KS-UK RWR VP
with **shelf trolley**
RWR VP 163 KS for
cooling pre-portioned
salads or desserts



Plate dispenser

TS-K2 18-33 for main
course dishes, with
cooling slits for previous
cooling of dishes in
refrigerated rooms



Platform dispenser

CEK 58/58 for soup
and stew bowls, with
cooling slits for previous
dish cooling in
refrigerated rooms



Cooling station KS-UK RWR 3-A
with **shelf trolley** RWR 3-A KS



Basket dispenser
CCE 53/53 for cups



Platform dispenser

CE 88/61 for cloches on
main course plates



RSPV-UK
convection-cooled food
distribution conveyor



Basket dispenser

CE 53/53 for lids, cloches for
soup and stew bowls



Room temperature
approx. 22 °C



not heated or cooled



heatable



coolable

COOLING STATIONS

The easy way to keep cool with the powerful cooling stations for cooling dishes and refrigerating food – both before and during portioning.

The perfect partners for portioning: the B.PRO cooling stations with the precisely aligned shelf trolleys or universal dispensers ensure the HACCP-compliant temperatures of food and dishes, even outside of cooled rooms.

The cooling stations are available either with active, integrated convection cooling, or for connection to a customer-supplied refrigeration system.

KS-UK cooling station for RWR 3 KS and RWR 3-A KS shelf trolleys

For maintaining the cold temperature of food in containers which is prepared for portioning on the conveyor.

- Active convection cooling
- All GN containers, including those hung on the shelf trolley, are gently and effectively cooled through a cold-air curtain
- With 2 insulated doors to prevent cold loss
- Cooling temperature adjustable down to the degree
- Simple and safe rolling in and out of shelf trolley thanks to roll-in aids

KS-UK cooling station for RWR-VP 163 KS shelf trolley

For maintaining the cold temperature of food to be portioned on the conveyor and pre-portioned food (e.g. salads, desserts in bowls or dishes).

- Active convection cooling
- With cooled air curtain on the front to prevent the exchange of air between the cold air in the cooling station and the warm air in the room
- Cooling temperature adjustable down to the degree
- Safe rolling in and out of shelf trolley thanks to roll-in aids



KS-UK RWR 3-A cooling station with RWR 3-A KS roll-in shelf trolley

The dynamic duo for maintaining the cold temperature of food in containers prepared on the conveyor.

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



KS-UK RWR 3-A cooling station	RWR 3 KS shelf trolley	RWR 3-A KS shelf trolley
<ul style="list-style-type: none"> - For RWR 3 KS and RWR 3-A KS shelf trolleys - For maintaining the cold temperature of food which is prepared for portioning on the conveyor - The cooling station is connected to a customer-supplied refrigeration system - Refrigerant either R134a or R404A - On the operator side, there are 2 double-walled, insulated doors split at a ratio of 2/1 - Active convection cooling - Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature) - Connected load: 220–240 V AC/50 Hz/0.2 kW - Refrigerating capacity to be installed: 2.4 kW (at $t_0 = -10$ °C) - Dimensions: approx. 1290 x 1110 x 1375 mm - Weight: approx. 210 kg 	<ul style="list-style-type: none"> - For provision of food for portioning on a conveyor - The shelf trolley is rolled into the cooling station - Indirect food cooling through the cooling station - To prevent cold loss, the shelf trolley has a one-piece stainless-steel bottom plate - Space between support rails: 82 mm <hr/> <ul style="list-style-type: none"> - Number of support pairs: 3 x 7 pcs in underframe + 3 hanging spaces at top - Capacity: 24 x GN 1/1 or 48 x GN 1/2 - Dimensions: approx. 1180 x 625 x 900 mm - Weight: approx. 30 kg 	<ul style="list-style-type: none"> - Number of support pairs: 3 x 7 pcs in underframe + 3 hanging spaces each at top and 3 on mount - Capacity: 27 x GN 1/1 or 54 x GN 1/2 - Dimensions: approx. 1180 x 823 x 1200 mm - Weight: approx. 38 kg
<p>Order No. 372 599</p>	<p>Order No. 573 384 (synthetic castors) Order No. 573 385 (galvanised steel castors)</p>	<p>Order No. 573 386 (synthetic castors) Order No. 573 387 (galvanised steel castors)</p>



KS-UK RWR-VP 163 cooling station	KS-UKI RWR-VP 163 cooling station	RWR-VP 163 KS shelf trolley
<ul style="list-style-type: none"> - For RWR-VP 163 KS shelf trolley - For maintaining the cold temperature of food supplied in the shelf trolley and pre-portioned on the conveyor - Active convection cooling - Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature) - Optional: double-walled, insulated door for using the cooling station, similar to a roll-in refrigerator <hr/> <ul style="list-style-type: none"> - The cooling station is connected to a customer-supplied refrigeration system - Refrigerant either R134a or R404A - Connected load: 220–240 V AC/50 Hz/0.2 kW - Refrigerating capacity to be installed: 2.8 kW (at $t_0 = -10$ °C) - Dimensions: approx. 780 x 1185 x 1940 mm - Weight: approx. 255 kg 	<ul style="list-style-type: none"> - With integrated refrigeration unit - Refrigerant: R404A - Connected load: 220–240 V AC/50 Hz/1.9 kW - Cooling capacity: 2.8 kW - Dimensions: approx. 780 x 1185 x 2380 mm - Weight: approx. 300 kg 	<ul style="list-style-type: none"> - To supply pre-portioned food on trays on the conveyor - The shelf trolley is rolled into the cooling station - Indirect food cooling through the cooling station - To prevent cold loss, the shelf trolley has a one-piece stainless-steel bottom plate - Number of support pairs: 12 - Space between support rails: 115 mm - Capacity: 24 trays (Euronorm/Gastronorm) - Dimensions: approx. 671 x 832 x 1675 mm - Weight: approx. 20 kg
<p>Order No. 372 514</p>	<p>Order No. 373 622</p>	<p>Order No. 573 388 (synthetic castors) Order No. 573 389 (galvanised steel castors)</p>

B.PRO CENTRAL COOLING STATIONS FOR DISPENSERS



Central cooling station ZKS-UK 1

Central cooling station ZKS-UK 2

Central cooling station ZKS-UK 3

- Docking station for UNI 60/60 ZKS and UNI 88/60 ZKS universal dispensers
- For cooling and keeping dishes cold, or for keeping pre-portioned food cold in the ZKS universal dispenser
- The cooling station is connected to a customer-supplied refrigeration system
- Refrigerant either R134a or R404A
- Active convection cooling
- Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature)
- Optional: Wall-mounted model
- Connected load: 220–240 V AC/50 Hz/0.1 kW

- Refrigerating capacity to be installed: 0.6 kW (at $t_0 = -10$ °C)
- Capacity: 1 ZKS universal dispenser
- Dimensions: approx. 890 x 600 x 930 mm
- Weight: approx. 50 kg

- Refrigerating capacity to be installed: 1.2 kW (at $t_0 = -10$ °C)
- Capacity: 2 ZKS universal dispensers
- Dimensions: approx. 1690 x 600 x 930 mm
- Weight: approx. 95 kg

- Refrigerating capacity to be installed: 1.8 kW (at $t_0 = -10$ °C)
- Capacity: 3 ZKS universal dispensers
- Dimensions: approx. 2490 x 600 x 930 mm
- Weight: approx. 145 kg

Order No. 372 138

Order No. 372 135

Order No. 371 451



Central cooling station ZKS-UKI 1

Central cooling station ZKS-UKI 2

- Docking station for UNI 60/60 ZKS and UNI 88/60 ZKS universal dispensers
- For cooling and keeping dishes cold, or for keeping pre-portioned food cold in the ZKS universal dispenser
- With integrated refrigeration unit
- Refrigerant: R134a
- Active convection cooling
- Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature)
- Optional: Wall-mounted model

- Connected load: 220–240 V AC/50 Hz/0.6 kW
- Capacity: 1 ZKS universal dispenser
- Dimensions: approx. 1690 x 600 x 930 mm
- Weight: approx. 105 kg

- Connected load: 220–240 V AC/50 Hz/0.8 kW
- Capacity: 2 ZKS universal dispensers
- Dimensions: approx. 2490 x 600 x 930 mm
- Weight: approx. 160 kg

Order No. 372 696

Order No. 372 695

B.PRO UNIVERSAL DISPENSERS FOR CENTRAL COOLING STATIONS



UNI 88/60 ZKS universal dispenser

UNI 60/60 ZKS universal dispenser

- For supplying and keeping dishes or pre-portioned food for portioning on a conveyor cold
- The universal dispenser is docked to the central cooling station
- Indirect cooling of dishes or pre-portioned food through the central cooling station
- Even distribution of cold air through a special air guidance system
- With synthetic dispenser cover to prevent cold loss
- Double-walled, insulated with thermal separation to prevent cold loss and condensation water formation
- Capacity: depends on stacked items
- Stacking height: 495 mm

- Stacking platform: 877 x 597 mm
- Dimensions: approx. 1184 x 752 x 933 mm (height with lid: 980 mm)
- Weight: approx. 115 kg

- Stacking platform: 597 x 597 mm
- Dimensions: approx. 904 x 752 x 933 mm (height with lid: 980 mm)
- Weight: approx. 100 kg

Order No. 371 547 (synthetic castors)

Order No. 371 546 (synthetic castors)

ACCESSORIES/OPTIONS FOR UNI ZKS

Designation	Dimensions	For models	Order No.
Synthetic guide rods	—	all UNI ZKS	371 905
Basket made of steel wire, synthetic-coated	500 x 500 x 75 mm	UNI 60/60 ZKS	144 801
	500 x 500 x 115 mm		144 802
	525 x 525 x 75 mm		296 284
	525 x 525 x 115 mm		296 285
Stainless-steel basket	500 x 500 x 75 mm		144 803
	500 x 500 x 115 mm		144 804
	525 x 525 x 75 mm		296 286
	525 x 525 x 115 mm		296 287

Castors	Diameter	Model	For models
Stainless-steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	
Galvanised steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	

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

CONVEYORS FOR PORTIONING

And action! Our food distribution conveyors are the icing on the cake for your workflow.

The distribution conveyor is the heart of your portioning work process. When it runs smoothly, you can enjoy significant savings in both time and costs.

Whether as a flat-belt or round-belt conveyor, three or thirteen metres long or with active convection cooling: meticulously made of rugged stainless steel, all B.PRO conveyors offer you the best conditions for easy cleaning and optimal hygiene.

No more irksome stops: the speed of the B.PRO conveyors can be easily adapted to your staff and portioning process. This means that you can optimise your portioning process whilst minimising annoying downtimes and stoppages.

Practical accessories such as additional socket outlets, foot switches or tables that can be folded or swivelled help you to adapt the conveyor to the requirements of your company.



Portioning at a pleasant room temperature

The RSPV-UK food distribution conveyor with active convection cooling. For optimal temperature safety when portioning without cooled rooms.



The choice is yours

Whether you prefer a flat-belt or a round-belt conveyor: the sensor limit switch at the end of the conveyor and the emergency-stop buttons at the beginning and end of the conveyor ensure safety during operation. Additional switches can be added as an option.



Practice-oriented accessories

The swing-out table for patient cards or the practical folding table can be added to the beginning or end of the conveyor as an option.



**A constant conveyor of benefits:
The RSPV-UK food distribution
conveyor with convection cooling.**

The RSPV-UK food distribution conveyor with convection cooling enables continuous maintenance of the cooling chain during cold portioning at a pleasant room temperature. The cooled air curtain keeps the food on the conveyor

at an ideal temperature and guarantees simple cold portioning whilst ensuring compliance with HACCP regulations. Cleaning is equally practical: the side panelling and ventilation grate are easy to remove without tools.



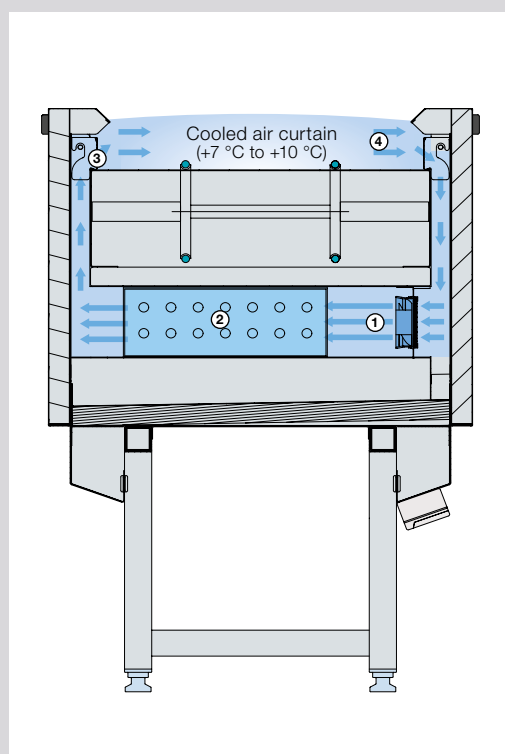
Always ready, even without cooling

With the convection-cooled RSPV-UK distribution conveyor, conveyor operation and cooling can be activated independently of each other. This also enables energy-saving operation without cooling, for breakfast portioning, for instance.



Convection cooling for maximum safety

On the RSPV-UK convection-cooled conveyor belt, a cooled air curtain ensures reliable compliance with the HACCP temperature regulations for food on conveyors.



Functional principle

The fan (1) draws air in and guides it through the cooler (2), which cools the air to the desired temperature. The cooled air is then guided upwards on the other side through the ventilation grate (3). This creates a permanently cooled air curtain, which is capable of keeping food on the round-belt conveyor (4) at HACCP-compliant temperatures.

B.PRO CONVEYORS FOR FOOD DISTRIBUTION



GSPV flat-belt conveyor	RSPV round-belt conveyor	RSPV-UK
<ul style="list-style-type: none"> - Flat-belt conveyor, stationary - Material: stainless steel - ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning and end - Main switch on switch cabinet - Speed adjustable from 2.5–12 m/min - Maintenance-free drum motor - Width: 500 mm - Height: 900 mm - Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives - One piece up to max. 3.5 m length, up to 6 m upon request - Dirt stripper with collection container that can be emptied 	<ul style="list-style-type: none"> - Round-belt conveyor, stationary - Material: stainless steel - ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning and end - Main switch on switch cabinet - Speed adjustable from 2.5–12 m/min - Maintenance-free drum motor - Width: 500 mm - Height: 900 mm - Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives - One piece up to max. 3.5 m length, up to 6 m upon request 	<ul style="list-style-type: none"> - Convection-cooled food distribution conveyor, stationary - Temperature range from +7 °C to +15 °C - Connection to customer-supplied central refrigeration - With optional integrated refrigeration (up to conveyor lengths of 5 m) - Connected load: 400 V, 3 N PE - Material: stainless steel - ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning - Main switch on switch cabinet - Speed adjustable from 2.5-12 m/min - Maintenance-free drum motor - Width: 630 mm - Height: 900 mm - Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives

OPTIONS

Designation	Dimensions	For models
Conveyor belt, mobile (conveyor length up to max. 6 m)	–	GSPV, RSPV
Schuko socket outlet 230 V (quantity and positioning variable)	–	all
CEE socket outlets 230 V/400 V, (quantity and positioning variable)	–	all
Foot switch for conveyor operation (at end of conveyor)	–	all
Bumper rail profile on both sides	–	all
Drawer for patient cards (at beginning of conveyor)	–	all
Swing-out table for patient cards (right or left at beginning or end of conveyor)	350 x 325 mm	all
Folding table (right or left at beginning or end of conveyor)	600 x 400 mm	all

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

SAW, SAG, STW

Heatable or cooled: B.PRO food serving trolleys and food transport trolleys that get you moving.

A well-rehearsed team makes your work easier.

All food serving and transport trolleys are part of the B.PRO system for quality-conscious, efficient food distribution. For more information, please visit www.bpro-solutions.com or consult your specialist trade partner.

MODEL

SAW
SAW-L
SAW-UK
SAG
STW

MODEL

Food serving trolley, open
Food serving trolley, open, operating elements on long side
Food serving trolley, coolable (convection)
Food serving trolley, closed
Food transport trolley



SAW 3 food serving trolley
with GN container accessories



SAW 2-UK convection-cooled food serving trolley

SAW food serving trolley with open underframe

Available with one to four heat-retaining wells (bain-maries). The welded-in and deep-drawn basins each offer space for GN 1/1-200 or their subdivisions. All basins are equipped with temperature control down to the degree from +30 °C to +95 °C and can be heated and adjusted.

SAW-UK food serving trolley with convection cooling

The serving trolleys with convection cooling (SAW-UK) are equipped with a convection-cooling well integrated in the top surface. They offer space for GN 1/1-200 or their subdivision. The tray can be removed and the evaporator can be folded up for easy cleaning. The convection-cooling well has temperature control down to the degree.

DISPENSERS

The rugged dispensers by B.PRO Catering Solutions offer the perfect support for your process chain.



TS-K2 18-33 plate dispenser
with cooling slits



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



CHV 58/58 platform dispenser
with convection heating

B.PRO Plate dispensers

With multiple of sophisticated details, the 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.

B.PRO 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 de-stacking for semi- or fully automatic dishwashers.

B.PRO Platform dispensers

The versatile platform dispensers are available unheated, with convection heating or with cooling slits. The standard equipment for the convection-heated version includes the polycarbonate hooded cover.

MODEL	DISPENSER VARIANTS	MODEL	DISPENSER VARIANTS
CCE	Tray dispensers and basket dispensers, open	SHVS	Dispensers for heat-retaining lower bases
CE	Tray dispensers, basket dispensers and platform dispensers, closed	TS	Plate dispensers
CEB	Basket dispensers, tray dispensers for installation	TS-H	Plate dispensers, mobile, heatable
CEBH	Basket dispensers for installation, heatable	TS-K	Plate dispensers, mobile, with cooling slits
CEK	Basket dispensers and platform dispensers, with cooling slits	TS-UH2	Plate dispensers, mobile, with convection heating
CE-UK	Basket dispensers, coolable (convection)	UNI	Universal dispensers
CHV	Platform and basket dispensers, convection-heatable	UNI-H	Universal dispensers, heatable (convection)
		UNI-K	Universal dispensers, with cooling slits

A well-rehearsed team makes your work easier.

All dispensers are part of the B.PRO system for quality-conscious, efficient food distribution. For more information, please visit www.bpro-solutions.com or consult your specialist trade partner.



**CE-UK 53/53 basket dispenser
with convection cooling**



**UNI-H 58/58 universal dispenser
with convection heating**

Basket dispensers

Perfect for use in food distribution: the B.PRO 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.

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 of a wide range of dishes – this effectively prevents the porcelain from being worn.

The plate dispenser for everything

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.



STRONG SUPPORT

The tray transport trolleys by B.PRO Catering Solutions – for safe and hygienic food distribution in the tray system.

The B.PRO new tray transport trolleys (TTW) lend a supportive hand. Seamlessly deep-drawn support ledges help you to stock and empty trays quickly. Four extra-long push handles offer an ergonomic handle height for every member of the team, thus ensuring easier pushing, pulling, manoeuvring – regardless of body height and even with open doors. The high-quality design ensures ideal hygiene with effortless cleaning. This saves valuable time.



Four ergonomic push handles

The large handle diameter make transport easier – regardless of which direction they're headed.

Extra-wide, all-round bumper rail

Protection for trolleys, furniture and hands when pushing through narrow halls and doors.

B.PRO serving trolleys: unsurpassed quality and stability.

First-class processing for a long operating life. B.PRO serving trolleys are processed to a high standard and guarantee maximum stability, load-bearing capacity and manoeuvrability even during peak service.

The serving and clearing trolleys are available in all sizes and with 2, 3, 4 or 5 shelves for large load capacities. Whether transport, temporary or longer storage, B.PRO offers the ideal model for every requirement.



Firmly connected.

Perfectly welded, continuous seams connect and stabilise tube frames and shelves. This ensures a good hold.



Sturdy and safe.

Curled edges and a large, deep-drawn profile edge not only make the shelves super sturdy and resilient. They also prevent injuries at work.



SW 6 x 4-2 serving trolley



SW 8 x 5-3 serving trolley



SW 10 x 6-3 BASIC serving trolley

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

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.

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