

B.PRO
CATERING SOLUTIONS



B.PRO BANQUET TROLLEYS

Perfectly positioned for immediate service.

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Product overview

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ALWAYS WELCOME

B.PRO banquet trolleys – at the right place at the right time.

It often takes a long time to get from the kitchen to the diner. The biggest challenge here is maintaining the quality of the food.

This is easy when supported by the sophisticated technology of the B.PRO banquet trolleys.

B.PRO banquet trolleys are equipped with reliable convection technology for keeping food both hot and cold providing top performance even with continuous use.

Hot or cold: with B.PRO banquet trolleys, everything arrives as fresh as if it came directly from the kitchen.



RELIABLE, RUGGED,

B.PRO quality is unique and its practical technology
will match your needs in every respect.



BEAUTIFUL

The banquet trolley family from B.PRO Catering Solutions meets optimum standards in design, functionality and ergonomics.

Even its appearance is appetising. With their clearly defined design and superior appearance, B.PRO banquet trolleys look good in any setting.

B.PRO banquet trolleys are not just aesthetically pleasing: temperature control precise to the degree and exceptional insulation properties ensure that the quality of food remains at an optimum level, even during long waiting times. They are equally ideal for serving ceremonious on plates at banquets or in GN containers in food halls or at buffets.

Has everything you need to make work simpler.

- The push handles make it easier to manoeuvre. Generous handle diameters ensure a perfect fit in the hand.
- Easy temperature setting and monitoring thanks to user-friendly design of the digital control.
- The wide impact bars on the short sides of the trolley protect hands when moving through doors and along narrow corridors.

Everything truly delicious, even when serving large volumes.

- Reliable control by powerful convection cooling or heating regulated precisely to the degree.
- Uniform temperature distribution: spacers on the rear wall ensure that the convection air can circulate freely all around the interior.
- The convection-heated banquet trolleys can be heated with dry or moist air, whichever is best for the food being served.



**reddot design award
winner 2011**

**Impressive form and function:
B.PRO banquet trolleys have
been honoured with the coveted
"red dot design award".**

COOLING TROLLEY

Cold foods will stay refreshingly cool in the B.PRO banquet trolley with convection cooling.

Whether you are carrying a salad, pudding, sorbet or parfait, the temperature can be regulated down to the degree as required within a cooling range between +8 °C and -10 °C. Uniform, powerful convection cooling ensures the trolley complies with the temperatures required under HACCP standards.



Intelligent technology, cleverly packaged: the small, high-efficiency refrigeration unit is securely integrated in the trolley interior. This provides you with maximum ground clearance during transport and the technology is protected effectively, even when traversing bumps and uneven floors.

HEAT STORAGE

While hot food will remain delicious in the B.PRO banquet trolley with convection heating.



Soup needs to be hot while vegetables should be kept merely warm; otherwise they will disintegrate. Hot prepared dishes require different temperatures to ensure that they are still delicious when served at the table. The closed convection heating system can be set precisely to the degree between +30 °C and +90 °C.

The powerful convection heating reaches maximum temperature in just 15 minutes. Trolleys can be heated in dry or moist mode as required.

Moist air heating creates a thermostatically regulated interior climate and optimises heat transfer to foods, preventing them from drying out. The water tank lasts for about 5 to 6 hours and can be quickly and easily refilled. The convection-heated models BW 22 and BW 36 can be used with or without a dividing wall as required.

**Optimally
flexible
loading**

The half-height dividing wall enables the simultaneous use of one-piece grates (1084 x 650 mm) and GN containers or smaller Gastronorm grates.

FREE CHOICE OF MENU

Banquet trolley loading – highly flexible.

It is used with grates to position plates and dishes. Foods which are stored temporarily in GN containers are inserted directly.

B.PRO banquet trolleys are available with either 75 mm or 115 mm space between ledges, allowing different capacities to be selected with the same unit size.



Example of loading with GN containers and one-piece grates in convection-heated banquet trolley BW 36.

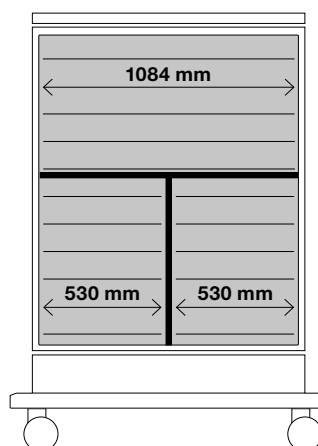


Example of maximum loading of plates, including cloches in convection-heated banquet trolley BW 18.

MAXIMUM LOADING

a: without dividing wall • b: with half-height dividing wall • c: with high dividing wall

| Model | BW 11 | BW 18 | BW 22 | | | BW 36 | | | BW-UK 10 | BW-UK 15 | |
|---|--------------------|-------|-------|-----|-----|-------|-----|-----|----------|----------|----|
| Arrangement of the compartments | | | | | | | | | | | |
| Space between ledges in mm | 115 | 75 | 115 | | | 75 | | | 115 | 75 | |
| With GN containers | | | | | | | | | | | |
| | GN 2/1-100 | 11 | 9 | – | 12 | 22 | – | 8 | 18 | 10 | 7 |
| | GN 2/1-65 | 11 | 18 | – | 12 | 22 | – | 18 | 36 | 10 | 15 |
| | GN 1/1-100 | 22 | 18 | – | 24 | 44 | – | 16 | 36 | 20 | 14 |
| | GN 1/1-65 | 22 | 36 | – | 24 | 44 | – | 36 | 72 | 20 | 30 |
| With GN grates GR 2/1 (650 x 530 mm) and unstacked plates | | | | | | | | | | | |
| GN grates, GR 2/1 | 11 | 17 | – | 12 | 22 | – | 16 | 34 | 9 | 14 | |
| | Plates, 24 cm dia. | 44 | 68 | – | 48 | 88 | – | 64 | 136 | 36 | 56 |
| | Plates, 26 cm dia. | 44 | 68 | – | 48 | 88 | – | 64 | 136 | 36 | 56 |
| | Plates, 28 cm dia. | 22 | 34 | – | 24 | 44 | – | 32 | 68 | 18 | 28 |
| | Plates, 30 cm dia. | 22 | 34 | – | 24 | 44 | – | 32 | 68 | 18 | 28 |
| | Plates, 31 cm dia. | 22 | 34 | – | 24 | 44 | – | 32 | 68 | 18 | 28 |
| With grates (1084 x 650 mm) and unstacked plates | | | | | | | | | | | |
| Grates, 1084 x 650 mm | – | – | 11 | 5 | – | 17 | 8 | – | – | – | |
| | Plates, 24 cm dia. | – | – | 88 | 40 | – | 136 | 64 | – | – | |
| | Plates, 26 cm dia. | – | – | 88 | 40 | – | 136 | 64 | – | – | |
| | Plates, 28 cm dia. | – | – | 66 | 30 | – | 102 | 48 | – | – | |
| | Plates, 30 cm dia. | – | – | 66 | 30 | – | 102 | 48 | – | – | |
| | Plates, 31 cm dia. | – | – | 66 | 30 | – | 102 | 48 | – | – | |
| With grates and stacked plates covered with cloches. Max. 3 plates with cloches one above the other (height per plate with cloche: about 65 mm) | | | | | | | | | | | |
| GN grates, GR 2/1 | 6 | 6 | – | 6 | 12 | – | 4 | 12 | 5 | 5 | |
| Grates, 1084 x 650 mm | – | – | 6 | 3 | – | 6 | 3 | – | – | – | |
| Plates, 26 cm dia. | 64 | 68 | 128 | 128 | 128 | 136 | 112 | 136 | 56 | 60 | |



BW 22
With half-height dividing wall

PRECISION WORK

B.PRO quality is evident in the detail.



High-grade materials.

B.PRO banquet trolleys are made of high-quality stainless steel. The extremely smooth, micro-polished surface is exceptionally hygienic. The synthetic parts are made of durable polyethylene and polyamide.



Deep-drawn support ledges.

Manufacturing expertise from B.PRO Catering Solutions for perfect interior equipment – with no dirty joints and no sharp corners or edges, making cleaning easier and providing additional safety for employees.



Rugged bumper rail.

Withstands more and lasts longer: the extra-wide, all-round closed bumper rail protects trolleys, walls and furniture.



Stored safely with confidence.

The practical cable guide ensures that the cable is not in the way, even when it is plugged in. The cable is securely guided beneath the hinge and thus prevented from getting trapped when the door is opened.



All-round sealing frames.

The all-round sealing frames ensure that the heated or cooled air stays where it belongs – inside the trolley. They can be removed easily without tools, making them service-friendly and hygienic.

Using energy efficiently.

The double-walled body is uniformly insulated. When combined with the sealing frame in the door, it ensures that no cold or hot air escapes and no energy is wasted.

Exterior and interior stainless steel shells are fully thermally decoupled from one another in both the body and doors.

The energy used can be optimally used to keep food hot or cold. In convection-cooled models, a door contact switch also ensures that the cooling is automatically switched off if the door is open for a longer period of time. This saves electricity and protects against icing up.

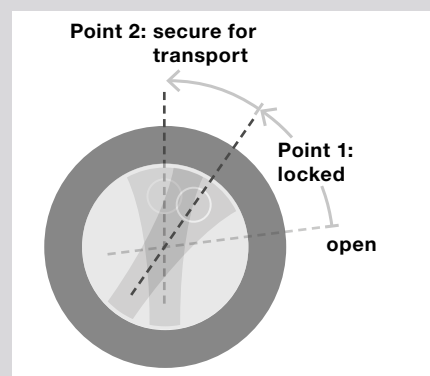
Greater freedom of movement.

It's always ready to manoeuvre.

The doors are mounted, so that the push handles are easily accessible, even if the door is open. The sturdy hinges allow you to open the doors up to 268°. Doors can be locked quickly and easily using magnets.

**Secured doors.**

All B.PRO banquet trolleys have doors with a 2-point lock. When locked twice, the doors are firmly secure for transport. When locked once, the doors can be easily opened again from the inside in case of emergency, fulfilling all DIN EN 60335-2-89 safety requirements.



Intelligent solutions for ideal handling: heatable B.PRO banquet trolleys.

**Removable heating module.**

With its ergonomic handle, the convection heating module can be removed very easily. The water tank for moist-air heating can also be conveniently removed. These are ideal conditions to ensure fast cleaning and optimum cleanliness and hygiene.

**Nothing blocking the way,
yet leak-free.**

With their cleverly mounted seals, the two doors form a perfect seal together, even without a dividing wall, which would be in the way when handling large grates or plates. Practical: the doors can be opened separately from one another. This makes work easier, protects against unnecessary temperature loss and helps save energy.

**With or without dividing wall.**

You can use the convection-heated models BW 22 and BW 36 with or without a dividing wall – depending on whether you are working with GN containers or with grates. The half-height dividing wall is an innovation from B.PRO Catering Solutions which allows the combined use of grates and GN containers in one trolley.

B.PRO BANQUET TROLLEYS, HEATED

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 | BW 11 Banquet trolley, heated | BW 18 Banquet trolley, heated |
|---|---|---|
| Body design | <ul style="list-style-type: none"> - Double-walled and insulated - Exterior and interior body with thermal separation | |
| Heating | <ul style="list-style-type: none"> - Convection-heated - Can be regulated down to the degree between +30 °C and +90 °C - Panel with LED display - Can be heated with or without moist air - Spacers on the rear wall for optimum hot air distribution - Removable slide-in heating unit | |
| Heat-up time | about 15 minutes | |
| Connected load | 220–240 V AC/50–60 Hz/2.2 kW | |
| Special features | <ul style="list-style-type: none"> - Push handles also accessible when the doors are open - Door double-walled, insulated and thermally separated with all-round removable seal profile - Self-closing 2-point lock secure for transport (with safety position), lockable - Door can be locked in fully open position - Interior: HS hygienic type - Protection type: IP X4 | |
| Door | 1 hinged door | |
| Cabinet interior | <ul style="list-style-type: none"> - 11 pairs of deep-drawn support ledges - Space between ledges: 115 mm - 1 compartment | <ul style="list-style-type: none"> - 18 pairs of deep-drawn support ledges - Space between ledges: 75 mm - 1 compartment |
| Max. number of GN containers* | 11 GN 2/1-100 | 18 GN 2/1-65 |
| Max. number of grates* - Plates, 24–26 cm dia. - Plates, 28–32 cm dia. (not stacked) | 11 grates, GR 2/1 - 44 plates - 22 plates | 17 grates, GR 2/1 - 68 plates - 34 plates |
| Castor model | 4 steering castors, 2 of which have brakes, galvanised steel, 160 mm dia. | |
| Dimensions (L x W x H) | 840 x 945 x 1920 mm | |
| Weight | 146 kg | |
| Max. load-bearing capacity | 200 kg | |
| Material | Stainless steel, polyethylene, polyamide | |
| Order no. | 573 574 | 573 575 |

* Maximum loading: see page 9

B.PRO BANQUET TROLLEYS, HEATED



| Model | BW 22 Banquet trolley, heated | BW 36 Banquet trolley, heated |
|---|--|--|
| Body design | <ul style="list-style-type: none"> - Double-walled and insulated - Exterior and interior body with thermal separation | |
| Heating | <ul style="list-style-type: none"> - Convection-heated - Can be regulated down to the degree between +30 °C and +90 °C - Panel with LED display - Can be heated with or without moist air - Spacers on the rear wall for optimum hot air distribution - Removable slide-in heating unit | |
| Heat-up time | about 15 minutes | |
| Connected load | 220–240 V AC/50–60 Hz/2.2 kW | |
| Special features | <ul style="list-style-type: none"> - Push handles also accessible when the doors are open - Door double-walled, insulated and thermally separated with all-round removable seal profile - Self-closing 2-point lock, secure for transport (with safety position), lockable - Door can be locked in fully open position - Interior: HS hygienic type - Protection type: IP X4 | |
| Door | 2 hinged doors | |
| Cabinet interior | <ul style="list-style-type: none"> - 11 pairs of deep-drawn support ledges without dividing wall - Space between ledges: 115 mm - 1–2 compartments, depending on the dividing wall | <ul style="list-style-type: none"> - 18 pairs of deep-drawn support ledges without dividing wall - Space between ledges: 75 mm - 1–2 compartments, depending on the dividing wall |
| Max. number of GN containers* | Without dividing wall, no GN | |
| Max. number of grates* - Plates, 24–26 cm dia. - Plates, 28–32 cm dia. (not stacked) | Without dividing wall, 11 grates (1084 x 650) <ul style="list-style-type: none"> - 88 plates - 66 plates | Without dividing wall, 17 grates (1084 x 650) <ul style="list-style-type: none"> - 136 plates - 102 plates |
| Castor model | 2 fixed and 2 steering castors with brakes, galvanised steel, diameter 160 mm | |
| Dimensions (L x W x H) | 1390 x 945 x 1920 mm | |
| Weight | 225 kg | |
| Max. load-bearing capacity | 200 kg | |
| Material | Stainless steel, polyethylene, polyamide | |
| Order no. | 573 576 | 573 577 |

* Maximum loading: see page 9

B.PRO BANQUET TROLLEYS, CONVECTION-COOLED

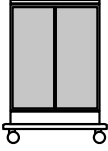
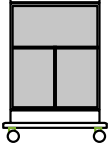
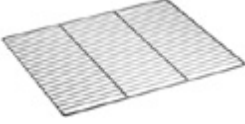
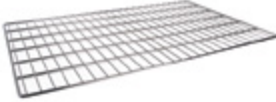
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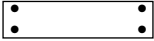

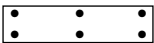


| Model | BW-UK 10 Banquet trolley, convection-cooled | BW-UK 15 Banquet trolley, convection-cooled |
|---|--|---|
| Body design | <ul style="list-style-type: none"> - Double-walled and insulated - Exterior and interior body with thermal separation | |
| Cooling | <ul style="list-style-type: none"> - Active convection cooling - Can be regulated down to the degree between $-10\text{ }^{\circ}\text{C}$ and $+8\text{ }^{\circ}\text{C}$ - Panel with LED display - Spacers on the rear wall for optimum cold air distribution - Revision panel on the back of the unit | |
| Pre-cooling time | From $+25\text{ }^{\circ}\text{C}$ to $+2\text{ }^{\circ}\text{C}$: about 15 minutes | |
| Refrigerant | R 404A | |
| Connected load | 220–240 V AC/50 Hz or 60 Hz/0.5 kW | |
| Special features | <ul style="list-style-type: none"> - Push handles also accessible when the doors are open - Door double-walled, insulated and thermally separated with all-round removable seal profile - Self-closing 2-point lock, secure for transport (with safety position), lockable - Door can be locked in fully open position - Interior: HS hygienic type - Protection type: IP X4 | |
| Castor model | 4 steering castors, 2 of which have brakes, galvanised steel, 160 mm dia. | |
| Door | 1 hinged door | |
| Cabinet interior | <ul style="list-style-type: none"> - 10 pairs of deep-drawn support ledges - Space between ledges: 115 mm - 1 compartment | <ul style="list-style-type: none"> - 15 pairs of deep-drawn support ledges - Space between ledges: 75 mm - 1 compartment |
| Max. number of GN containers* | 10 GN 2/1-100 | 15 GN 2/1-65 |
| Max. number of grates* - Plates, 24–26 cm dia. - Plates, 28–32 cm dia. (not stacked) | 9 GR 2/1 <ul style="list-style-type: none"> - 36 plates - 18 plates | 14 GR 2/1 <ul style="list-style-type: none"> - 56 plates - 28 plates |
| Dimensions (L x W x H) | 840 x 945 x 1920 mm | |
| Weight | 180 kg | |
| Max. load-bearing capacity | 200 kg | |
| Material | Stainless steel, polyethylene, polyamide | |
| Order no. | 573 578 | 573 579 |

* Maximum loading: see page 9

ACCESSORIES AND OPTIONS

| Illustration | Model Designation | For models | Dimensions Capacity | Order no. |
|--|---|--|---------------------|----------------|
|  | High dividing wall removable, with shelf racks | BW 22 | – | 573 580 |
| | | BW 36 | | 573 581 |
|  | Half-height dividing wall removable, with shelf racks | BW 22 | – | 573 582 |
| | | BW 36 | | 573 583 |
|  | Gastronorm grates, GR 2/1 | BW 11, BW 18, BW-UK 10, BW-UK 15, BW 22*, BW 36* * Only in conjunction with a dividing wall | 650 x 530 mm | 550 266 |
|  | Grate made of stainless steel | BW 22, BW 36 (only without high dividing wall) | 1084 x 650 mm | 146 646 |

| Castor arrangement | Model Designation | For models | Castor diameter |
|--|--|--------------|-----------------|
| Arrangement A  | Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | all models | 160 mm dia. |
| | | all models | 200 mm dia. |
| Arrangement A  | Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | all models | 160 mm dia. |
| | | all models | 200 mm dia. |
| Arrangement D  | Castors in Arrangements D for BW 22 and BW 36 available on request | BW 22, BW 36 | – |

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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