



FOOD DISTRIBUTION II



Get your kitchen rolling.

When it comes to professional food distribution, BLANCO is known for guaranteeing the highest quality and continuously setting new standards.

The new ergonomic **BLANCO INMOTION** food serving trolley and dispenser line distinguishes itself with its many **ingenious details** which will help you get ahead quickly.

The food serving trolley **SAG 2-THK**, which rounds off the product line, is a new addition which is also a true role model in terms of **function and looks**. This all-rounder integrates a **heated and a cooled compartment, 2 bain-marie wells** in the countertop and a **heated plate dispenser**, all in a minimum of space .

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**Strength and control:
the ergonomic push-pull handles.**

Transportation means movement. To improve the manoeuvrability and handling of the new line, we have redesigned the **trolley handles** to make them **even more ergonomic**.

As is so often the case, it is the little things that make a big difference:

- one-piece handle construction for **more flexible handling**
- additional **collision protection** and a **more natural handle position** due to a new handle mounting
- increased diameter (**32 mm**) for a **tighter grip** and better, more modern **looks**



UNIVERSAL DISPENSER
UNI-H 59/29
with accessories



PLATE DISPENSER
2 SEK 21-26
with accessories



cornerstones

Welcome to the buffer zone:
the new corner bumpers.

Transporting often means manoeuvring
through narrow passages.

To make sure that neither your furniture
nor the trolleys are damaged, we have
introduced **new corner bumpers** with
the **BLANCO INMOTION** product line.



PLATFORM DISPENSER
CE 58/58



BASKET DISPENSER
CCE 53/53
with accessories



cornerstones



Perfect service:
transporting and serving food with BLANCO INMOTION.

The **BLANCO INMOTION** food transport and serving trolleys are optimally prepared to withstand the challenges of rough everyday handling:

- Their **raised edge** (SAW 2-4 and SAG) guides condensation water back into the bain-marie well (no risk of injuries or slipping).
- The **welded-in shelf** (SAW) guarantees maximum stability.
- The mains supply cord is connected to the back of the equipment (SAW 2-4), which provides for **high user-friendliness**.
- Optional **digital controls** are available for the models STW 2 and STW 3.

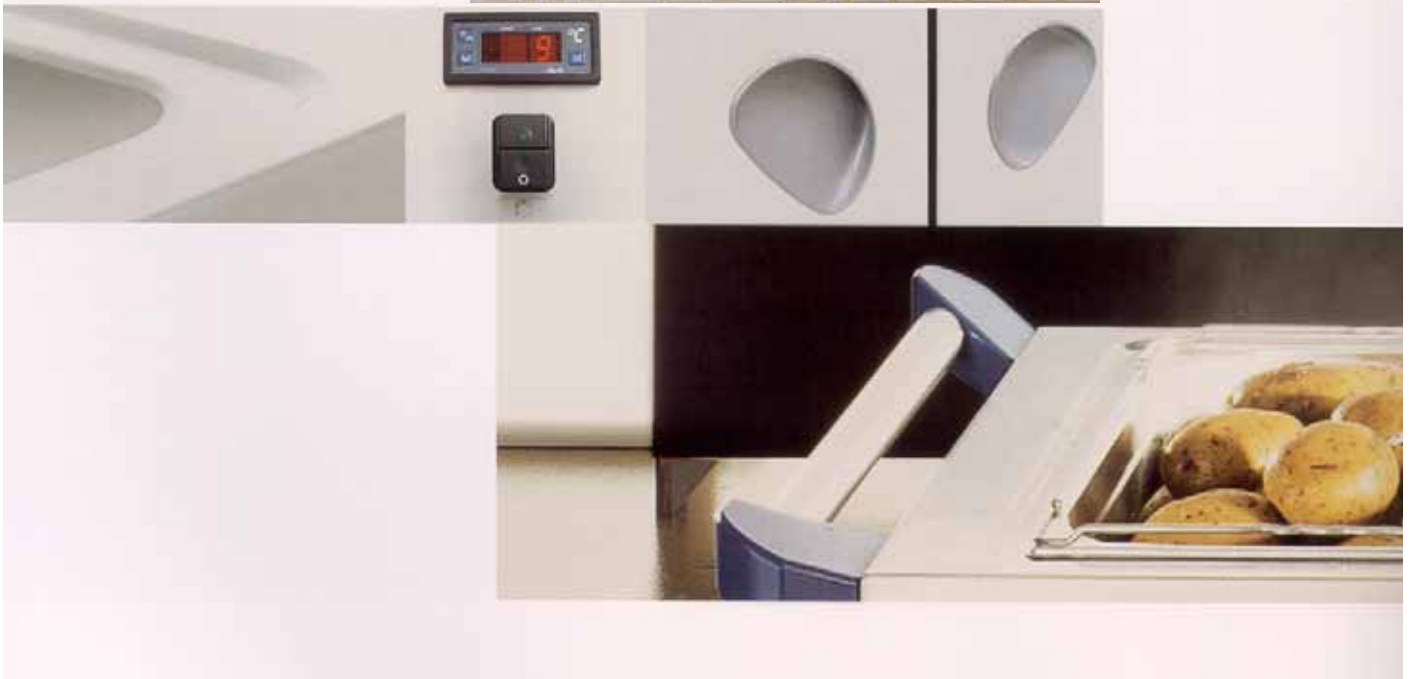


FOOD SERVING TROLLEY
SAW 3
with accessories



FOOD TRANSPORT TROLLEY
STW 2
with accessories

all-rounder



The all-rounder: food serving trolley SAG 2-THK.

Versatile, mobile, and well thought-out:
the **SAG 2-THK** – a **new development**
in food serving trolleys.



One for any occasion that brilliantly
copes with all of its tasks.

- **multifunctional:** one heated and one convection-cooled compartment in substructure
- additional **heated plate dispenser**, protected against unintentional readjustment
- **two bain-marie wells** integrated into the countertop
- highly **compact design**
- also available in simplified variations without an actively cooled compartment and/or without a plate dispenser



FOOD SERVING TROLLEY
SAG 2-THK

all-rounder





frontrunner

It all adds up:
Food distribution with BLANCO INMOTION

BLANCO INMOTION sets standards for food distribution. Material, shape, and function create a new, convincing unit.

Enjoy the many well thought-out details, like the **removable servicing cover** at the short trolley side that provides **easier access** to the electric system and thus guarantees **optimum maintenance**.

Its **high-quality construction** and its economical price make **BLANCO INMOTION** a true highlight in professional food distribution.



BASKET DISPENSER
CEK 53/53



UNIVERSAL DISPENSER
UNI-K 59/29
with accessories



frontrunner



"Microlised" surface

A specially ground matte ("microlised") surface finish makes the trolleys highly dirt-resistant and guarantees optimum hygiene.



Ergonomic push-pull handles

With its diameter of 32 mm, the one-piece safety push-pull handle is especially easy and comfortable to hold and manoeuvre.



Robust corner bumpers

No problems with narrow passages: the new, wider polyamide corner bumpers protect furniture and equipment alike.



High-quality construction

The welded countertops perfectly keep out dirt and water.



Top with raised edge

A specially shaped edge (SAW 2-4 and SAG) guides condensation water back into the bain-marie well and thus reduces the risk of slipping.



Protected against splash and jet water

All products of the BLANCO INMOTION line are protected against splash and jet water (IPX 5).



DIN-compliant synthetic castors

The robust synthetic castors of the basic models comply with all requirements given in DIN18867, Part 8.



Embossed well numbers

Embossed well numbers guarantee better visibility and easier working.



Compartment interiors to fulfil sanitation regulations

All compartment interiors comply completely with hygiene version H1.



Welded-in shelves

The welded-in shelves of the open INMOTION trolleys guarantee maximum stability.



User-friendliness

Clearly arranged control panels make daily handling of the electrical BLANCO INMOTION equipment extremely easy.



Safety-tested

All of the electrical equipment in the BLANCO INMOTION product line has been certified in compliance with the latest VDE guidelines.

Overview of BLANCO INMOTION products

Food serving trolleys, open

- **Made of CNS 18/10**, "microlissed" surface,
- **welded-in, deep-drawn wells** for GN 1/1-200 and their subdivisions; wet or dry heat can be used for the wells; they can be **heated and controlled individually**,
- **continuous well temperature control** from +30°C to +95°C,
- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **welded-in shelf**,
- **embossed level indicators** in the wells,
- **drain tap protected** against inadvertent opening,
- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18867, Part 7**,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- **VDE and GS certified, CE compliant**,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **220-240 V, 50-60 Hz nominal voltage**.



Model	SAW 1	SAW 2	SAW 3	SAW 4
Dimensions LxWxH (in mm)	750 x 508 x 933 mm	936 x 714 x 933 mm w/ optional sliding cover: 1,006 x 714 x 1,000 mm	1,276 x 714 x 933 mm w/ optional sliding cover: 1,346 x 714 x 1,000 mm	1,615 x 714 x 933 mm
Weight (in kg)	24,5 kg	35,5 kg	44 kg	57,5 kg
Wattage	0,7 kW	1,4 kW	2,1 kW	2,8 kW
Capacity	1 heat retaining basin	2 heat retaining basins	3 heat retaining basins	4 heat retaining basins
Special features	top w/o raised edge	top with raised edge helix power supply cord with dummy plug socket opposite operator side	top with raised edge helix power supply cord with dummy plug socket opposite operator side	top with raised edge helix power supply cord with dummy plug socket opposite operator side
Accessories / options	foldable shelf mounted at short and/or long sides For further castor variations, please refer to our general price list.*	foldable shelf mounted at short and/or long sides 1/3-to-2/3 folding lid, (1/3 usable as shelf, 2/3 with integrated lid support) sliding cover with synthetic or ball-bearing guides GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side For further castor variations, please refer to our general price list.*	top with raised edge helix power supply cord with dummy plug socket opposite operator side foldable shelf mounted at short and/or long sides 1/3-to-2/3 folding lid, (1/3 usable as shelf, 2/3 with integrated lid support) sliding cover with synthetic or ball-bearing guides GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side For further castor variations, please refer to our general price list.*	top with raised edge helix power supply cord with dummy plug socket opposite operator side foldable shelf mounted at short and/or long sides 1/3-to-2/3 folding lid, (1/3 usable as shelf, 2/3 with integrated lid support) GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side For further castor variations, please refer to our general price list.*
Order No.	572 152	572 153	572 154	572 155



Model	SAW L-2	SAW L-3
Dimensions LxWxH (in mm)	900 x 749 x 933 mm	1,241 x 749 x 933 mm
Weight (in kg)	35,5 kg	48 kg
Wattage	1,4 kW	2,1 kW
Capacity	2 heat retaining basins	3 heat retaining basins
Special features	The control elements and the push-pull handle are mounted to the long side; the trolley has been especially designed for use with servery counters that have docking bays.	The control elements and the push-pull handle are mounted to the long side; the trolley has been especially designed for use with servery counters that have docking bays.
Accessories / options	GN lid support for GN lids size 1/1 or their subdivisions, mounted at the long side underneath push-pull handle For further castor variations, please refer to our general price list.*	GN lid support for GN lids size 1/1 or their subdivisions, mounted at the long side underneath push-pull handle For further castor variations, please refer to our general price list.*
Order No.	572 156	572 157

Overview of the BLANCO INMOTION products

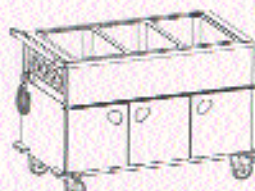
Food serving trolleys, closed

- **Made of CNS 18/10**, "microlised" surface,
- **welded-in, deep-drawn wells** for GN 1/1-200 and their subdivisions; wet or dry heat can be used for the wells; they can be **heated and controlled individually**,
- **continuous well temperature control** from +30°C to +95°C,
- **heated compartments** for 6 x GN 1/1 each, with 6 pairs of support ledges (interval: 57.5 mm), hygiene version H1; temperature adjustable from +30°C to +85°C,

- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **embossed level indicators** in the wells,
- **drain tap protected** against inadvertent opening,
- **top with raised edge**,
- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18867, Part 7**,
- **synthetic castors**, 2 fixed castors, 2 steering castors with brakes, \varnothing 125 mm,

corrosion-resistant in compliance with DIN 18867, Part 8,

- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- **VDE and GS certified, CE compliant**,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **nominal voltage SAG 2-THK:** 220-240 V, 50 Hz, **SAG 2 and SAG 3:** 220-240 V, 50-60 l Hz.



Model	SAG 2	SAG 3	SAG 2-THK
Dimensions LxWxH (in mm)	908 x 714 x 903 mm	1.276 x 714 x 903	1.493 x 714 x 903 mm working height: 900 mm
Weight (in kg)	82 kg	85,5 kg	140,6 kg
Wattage	1,9 kW	2,85 kW	2,3 kW
Capacity	2 heat retaining basins 2 heated compartments	3 heat retaining basins 3 heated compartments	2 heat retaining basins 1 heated compartment 1 convection-cooled compartment for 4 x GN 1/1, 4 pairs of support angles, temperature digitally adjustable from +2°C to +10°C 1 heated plate dispenser for approx. 35 plates (\varnothing 21-26 cm), plate temperature +60°C
Special features	--	--	integrated ladle support support for domed lids GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side
Accessories / options	foldable shelf mounted at short and/or long sides 1/3-to-2/3 folding lid, (1/3 usable as shelf, 2/3 with integrated lid support) wrap-around synthetic bumper rail (polyamide) sliding cover with synthetic or ball-bearing guides GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side draw bar on left or right hand side cooling element (eutectic plate) For other castor variations, please refer to our general price list.*	foldable shelf mounted at short and/or long sides 1/3-to-2/3 folding lid, (1/3 usable as shelf, 2/3 with integrated lid support) wrap-around synthetic bumper rail (polyamide) sliding cover with synthetic or ball-bearing guides GN lid support for GN lids size 1/1 or their subdivisions, mounted at short side draw bar on left or right hand side cooling element (eutectic plate) For other castor variations, please refer to our general price list.*	foldable shelves at long sides 1/3-to-2/3 folding lids, both usable as shelves wrap-around synthetic bumper rail (polyamide) retention system for domed plate dispenser lid variation: substructure with 1 heated compartment and 1 compartment with fan-assisted convection cooling without plate dispenser variation: substructure with 1 heated and 1 ambient compartment with plate dispenser (Order No. 572 222) variation: substructure with 1 heated and 1 ambient compartment without plate dispenser cooling element (eutectic plate) For other castor variations, please refer to our general price list.*
Order No.	572 150	572 151	572 161

Overview of the BLANCO INMOTION products

Food transport trolleys

- **Made of CNS 18/10**, "microlised" surface,
- **heated compartments** for 9 x GN 1/1 each, with 9 pairs of support ledges (interval: 57.5 mm), hygiene version H1; temperature adjustable from +30° C to +85° C,
- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18867, Part 7**,
- **synthetic castors, STW 1:** 4 steering castors, 2 of them with brakes, **STW 2 and STW 3:** 2 fixed castors, 2 steering castors with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- **VDE and GS certified, CE compliant**,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **220-240 V, 50 Hz nominal voltage**.



Model	STW 1	STW 2	STW 3
Dimensions LxWxH (in mm)	745 x 505 x 885 mm	1.009 x 714 x 885 mm	1.379 x 714 x 885 mm
Weight (in kg)	39,5 kg	65,5 kg	97,0 kg
Wattage	0,4 kW	1,0 kW	1,5 kW
Capacity	1 heated compartment	2 heated compartments	3 heated compartments
Accessories / options	wrap-around synthetic bumper rail (polyamide) wrap-around top railing cooling element (eutectic plate) For other castor variations, please refer to our general price list.*	wrap-around synthetic bumper rail (polyamide) top railing either as wrap-around railing or on 3 sides electronic temperature control with digital display draw bar on left or right hand side cooling element (eutectic plate) For other castor variations, please refer to our general price list.*	wrap-around synthetic bumper rail (polyamide) top railing either as wrap-around railing or on 3 sides electronic temperature control with digital display draw bar on left or right hand side cooling element (eutectic plate) For other castor variations, please refer to our general price list.*
Order No.	572 158	572 159	572 160

Overview of the BLANCO INMOTION products

Platform dispenser, heated

Platform dispensers, unheated

- Made of CNS 18/10, "microlased" surface,
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,
- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,

- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged.

Additional features of CHV 58/58:

- **Interior temperature** adjustable from +30°C to +110°C,
- **with domed lid** of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),

- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18665, Part 6**,
- **VDE and GS certified, CE compliant**,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **220-240 V, 50 Hz nominal voltage**.



Model	CHV 58/58
	heated (forced air)
Dimensions LxWxH (in mm)	958 x 714 x 931 mm
Interior dims (in mm)	581 x 581 mm
Weight (in kg)	85,0 kg
Voltage/wattage	230 V / 1,8 kW
Capacity	depends on the type of porcelain / system parts used
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)
Special features	forced-air convection heating incl. polycarbonate domed lid (617x617 mm)
Accessories / options	coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 192



Model	CE 58/58	CE 88/61
	unheated	unheated
Dimensions LxWxH (in mm)	818 x 714 x 931 mm	1.120 x 714 x 931 mm
Interior dims (in mm)	581 x 581 mm	881 x 611 mm
Weight (in kg)	58,0 kg	74,0 kg
Voltage/wattage	--	--
Capacity	depends on the type of porcelain/system parts used	depends on the type of porcelain/system parts used
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid available as an accessory)	--
Special features	--	--
Accessories / options	polycarbonate domed lid (625 x 625 mm) coloured panelling For other castor variations, please refer to our general price list.*	coloured panelling For other castor variations, please refer to our general price list.*
Best.-Nr.	572 193	572 194



Overview of the BLANCO INMOTION products

Basket dispensers, heated

- **Made of CNS 18/10**, "microlised" surface,
- **interior temperature** adjustable from +30°C to +110°C,
- **with domed lid** of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,
- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18665, Part 6**,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- **VDE and GS certified, CE compliant**,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **220-240 V, 50 Hz nominal voltage**,



Model	CHV 53/53	CHV 66/54
	heated (forced air)	heated (forced air)
Dimensions LxWxH (in mm)	696 x 714 x 931 mm	1.038 x 714 x 931 mm
Interior dims (In mm)	535 x 535 mm	660 x 540 mm
Weight (in kg)	70,0 kg	72,0 kg
Wattage	1,8 kW	1,8 kW
Capacity	6 baskets (each 115 mm high) or 9 baskets (each 75 mm high)	6 Körbe mit Höhe 115 mm oder 9 Körbe mit Höhe 75 mm
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)
Special features	forced-air convection heating incl. polycarbonate domed lid (557 x 557 mm)	forced-air convection heating incl. polycarbonate domed lid (697 x 697 mm)
Accessories / options	steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm, 525 x 525 x 75 mm or 525 x 525 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm, 525 x 525 x 75 mm or 525 x 525 x 115 mm coloured panelling For other castor variations, please refer to our general price list.*	steel wire baskets, plastic-coated, 650 x 530 x 75 mm or 650 x 530 x 115 mm stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm or 650 x 530 x 115 mm coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 185	572 186

Overview of the BLANCO INMOTION products

Basket dispensers, unheated

Basket dispenser with cooling slits

- Made of CNS 18/10, "microlised" surface,
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,
- **CNS safety push-pull handle** with side bumper elements,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 3,

- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged.

CEK 53/53 only:

- **Body with cooling slits** for cooling crockery in cold store rooms.



Modell	OCE 53/53 (shown with basket) unheated	OCE 66/54 unheated	CE 53/53 unheated	CE 66/54 unheated	CEK 53/53 with cooling slits
Dimensions LxWxH (in mm)	816 x 543 x 931 mm	816 x 700 x 931 mm	758 x 714 x 931 mm	898 x 714 x 931 mm	758 x 714 x 931 mm
Interior dims (in mm)	536 x 536 mm	656 x 636 mm	535 x 535 mm	660 x 540 mm	535 x 535 mm
Weight (in kg)	33,0 kg	37,0 kg	43,0 kg	48,0 kg	42,0 kg
Capacity	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 9 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 9 baskets (each 75 mm high)
Stacking height	700 mm	700 mm	w/o domed lid: 540 mm w/ domed lid: 680 mm (accessory)	w/o domed lid: 540 mm w/ domed lid: 680 mm (accessory)	w/o domed lid: 540 mm w/ domed lid: 680 mm (accessory)
Accessories / options	steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm coloured panelling For other castor variations, please refer to our general price list.*	steel wire baskets, plastic-coated, 650 x 530 x 75 mm, 650 x 530 x 115 mm, 656 x 536 x 75 mm, 656 x 536 x 115 mm stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm, 650 x 530 x 115 mm, 656 x 536 x 75 mm, 656 x 536 x 115 mm coloured panelling For other castor variations, please refer to our general price list.*	steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm polycarbonate domed lid (507 x 507 mm) coloured panelling For other castor variations, please refer to our general price list.*	steel wire baskets, plastic-coated, 650 x 530 x 75 mm, 650 x 530 x 115 mm stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm, 650 x 530 x 115 mm polycarbonate domed lid (687 x 687 mm) coloured panelling For other castor variations, please refer to our general price list.*	steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm polycarbonate domed lid (507 x 507 mm) For other castor variations, please refer to our general price list.*
Order No.	572 187	572 188	572 189	572 190	572 191

Overview of the BLANCO INMOTION products

Tray dispensers

- **Made of CNS 18/10**, "microlised" surface,
- the **spring tension** can be adjusted to the weight of the trays used,
- **CNS safety push-pull handle** with side bumper elements,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, \varnothing 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged.



Modell	CCE 54/38 (without trays)	CCE-A
Dimensions LxWxH (in mm)	616 x 543 x 931 mm	901 x 430 x 931 mm
Weight in kg	31,5 kg	35 kg
Capacity	approx. 100 trays, 530 x 370 mm	approx. 100 trays, 530 x 370 mm
Stacking height	700 mm	700 mm
Special features	--	specially designed for use with conveyor belts, incl. two lateral tray guides
Accessories / options	coloured panelling cutlery holder with or without napkin dispenser For other castor variations, please refer to our general price list.*	coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 183	572 184

Overview of the BLANCO INMOTION products

Universal dispensers, heated

- **Made of CNS 18/10**, "microfised" surface,
- **interior temperature** adjustable from +30°C to +110°C,
- **with domed lid** of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- **8 synthetic guide rods that can be variably positioned** allow you to stack a wide variety of different types of crockery,
- **synthetic guide rods** avoid marks on porcelain,
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,
- **CNS safety push-pull handle** with side bumper elements – also serves as a protection for the control elements,
- **protected against splash and jet water** (IPX 5),
- **suitable for energy-consumption optimisation systems**,
- complies with **DIN 18865, Part 6**,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with **DIN 18867, Part 8**,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- **VDE and GS certified**, CE compliant,
- **control panel** at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- **220-240 V, 50 Hz nominal voltage**,



Model	UNI-H 59/29 <i>(without plates)</i>	UNI-H 56/56
	heated (forced air)	heated (forced air)
Dimensions LxWxH (in mm)	898 x 514 x 931 mm	956 x 714 x 931 mm
Interior dime (in mm)	640 x 340 mm	581 x 581 mm
Weight (in kg)	65,5 kg	92,5 kg
Wattage	1,8 kW	1,8 kW
Capacity	depends on the type of porcelain/system parts used	depends on the type of porcelain/system parts used
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)
Special features	8 synthetic guide rods that can be variably positioned allow you to stack a wide variety of different types of porcelain / system parts. incl. polycarbonate domed lid (640x340 mm)	8 synthetic guide rods that can be variably positioned allow you to stack a wide variety of different types of porcelain / system parts. incl. polycarbonate domed lid (617x617 mm)
Accessories / options	coloured panelling For other castor variations, please refer to our general price list.*	coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 195	572 196

Overview of the BLANCO INMOTION products

Universal dispensers, unheated

Universal dispenser with cooling slits

- **Made of CNS 18/10**, "microlised" surface,
- **8 synthetic guide rods that can be variably positioned** allow you to stack a wide variety of different types of crockery,
- **synthetic guide rods** avoid marks on porcelain,
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,

- **CNS safety push-pull handle** with side bumper elements,
- **synthetic castors**, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged.

Additional features of UNI-K 59/29:

- **Body with cooling slits** for cooling crockery in cold store rooms.



Model	UNI 59/29 (without plate) unheated	UNI 58/58 unheated
Dimensions LxWxH (in mm)	788 x 514 x 931 mm	818 x 714 x 931 mm
Interior dims (in mm)	590 x 290 mm	481 x 581 mm
Weight (in kg)	49,5 kg	66,0 kg
Voltage / wattage	--	--
Capacity	depends on the type of porcelain / system parts used	depends on the type of porcelain / system parts used
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid available as an accessory)	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid available as an accessory)
Special features	8 synthetic guide rods that can be variably positioned allow you to stack a wide variety of different types of porcelain / system parts.	8 synthetic guide rods that can be variably positioned allow you to stack a wide variety of different types of porcelain / system parts.
Accessories / options	polycarbonate domed lid (640 x 340 mm) coloured paneling For other castor variations, please refer to our general price list.*	polycarbonate domed lid (617 x 617 mm) coloured paneling For other castor variations, please refer to our general price list.*
Order No.	572 197	572 198

Model	UNI-K 59/29 (without plate) with cooling slits
Dimensions LxWxH (in mm)	788 x 514 x 931 mm
Interior dims (in mm)	590 x 290 mm
Weight (in kg)	48,0 kg
Voltage / wattage	--
Capacity	depends on the type of porcelain / system parts used
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid available as an accessory)
Special features	cooling slits in body 8 synthetic guide rods that can be variably positioned allow you to stack a wide variety of different types of porcelain / system parts.
Accessories / options	polycarbonate domed lid (640 x 340 mm) For other castor variations, please refer to our general price list.*
Order No.	572 199

Overview of the BLANCO INMOTION products

Plate dispensers, heated

- Made of CNS 18/10, "microlised" surface,
- interior temperature adjustable from +30°C to +110°C,
- powerful heating element of CNS 18/10,
- with domed lid of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- synthetic guide rods avoid marks on porcelain,
- the spring tension can be adjusted to the weight of the plates used,
- CNS safety push-pull handle with side bumper elements – also serves as a protection for the control elements,
- protected against splash and jet water (IPX 5),
- suitable for energy-consumption optimisation systems,
- complies with DIN 18665, Part 6,
- synthetic castors, 4 steering castors, 2 of them with brakes, ø 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
- very robust synthetic corner bumpers (polyamide) protect the trolley, the furniture, and the walls from being damaged,
- VDE and GS certified, CE compliant,
- control panel at short trolley side underneath the push-pull handle including: on-off switch, control indicator, helix power supply cord with dummy plug socket, and temperature control,
- nominal voltage SHV and SHVS: 220-240 V, 50 Hz,
SHE: 220-240 V, 50-60 Hz.



Model	1 SHE 21-26	1 SHE 26-31	2 SHE 21-26	2 SHE 26-31
	heated	heated	heated	heated
Dimensions LxWxH (in mm)	653 x 513 x 931 mm	653 x 513 x 931 mm	898 x 513 x 931 mm	1 018 x 513 x 931 mm
Interior dims (in mm)	ø 210-260 mm	ø 260-310 mm	ø 210-260 mm	ø 260-310 mm
Weight (in kg)	31,5 kg	35,0 kg	45,0 kg	49,5 kg
Wattage	0,9 kW	0,9 kW	1,8 kW	1,8 kW
Capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 60 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity
Stacking height	w/o domed lid: 620 mm w/ domed lid: 670 mm (domed lid included)	w/o domed lid: 620 mm w/ domed lid: 670 mm (domed lid included)	w/o domed lid: 620 mm w/ domed lid: 670 mm (domed lid included)	w/o domed lid: 620 mm w/ domed lid: 670 mm (domed lid included)
Special features	incl. polycarbonate domed lid	incl. polycarbonate domed lid	incl. polycarbonate domed lid	incl. polycarbonate domed lid
Accessories / options	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 162	572 163	572 164	572 165



Model	2 SHV 21-26	2 SHV 26-31	2 SHVS 21-26
	heated (forced air)	heated (forced air)	heated (forced air)
Dimensions LxWxH (in mm)	958 x 513 x 931 mm	1,018 x 513 x 931 mm	1,018 x 513 x 931 mm
Interior dims (in mm)	ø 210-260 mm	ø 260-310 mm	ø 210-260 mm
Weight (in kg)	48,0 kg	51,0 kg	59,0 kg
Wattage	1,8 kW	1,8 kW	3,6 kW
Capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 76 heat-retaining bases total capacity
Stacking height	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids included)	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids included)	stacking height: 620 mm CNS folding lids are attached to the dispenser
Special features	incl. polycarbonate domed lids forced-air convection heating	incl. polycarbonate domed lids forced-air convection heating	especially suited for CNS heat retaining bases with wax interiors forced-air convection heating
Accessories / options	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*	lid retention on top coloured panelling For other castor variations, please refer to our general price list.*	coloured panelling For other castor variations, please refer to our general price list.*
Order No.	572 166	572 167	572 168

Overview of the BLANCO INMOTION products

Plate dispensers, unheated

Plate dispensers with cooling slits

- **Made of CNS 18/10**, "microlised" surface,
 - the **spring tension** can be adjusted to the weight of the plates used,
 - **synthetic guide rods** avoid marks on porcelain,
 - **CNS safety push-pull handle** with side bumper elements,
 - **synthetic castors**, 4 steering castors, 2 of them with brakes, \varnothing 125 mm, corrosion-resistant in compliance with DIN 18867, Part 8,
 - **very robust synthetic corner bumpers** (polyamide) protect the trolley, the furniture, and the walls from being damaged.
- Additional features of 2 SEK 21-26 and 2 SEK 26-31:
- **Body with cooling slits** for cooling crockery in cold store rooms.



Model	2 SE 21-26	2 SE 26-31	2 SEK 21-26 (without plates)	2 SEK 26-31
	unheated	unheated	with cooling slits	with cooling slits
Dimensions LxWxH (in mm)	788 x 513 x 931 mm	818 x 513 x 931 mm	788 x 513 x 931 mm	869 x 513 x 931 mm
Interior dims (in mm)	\varnothing 210-260 mm	\varnothing 260-310 mm	\varnothing 210-260 mm	\varnothing 260-310 mm
Weight (in kg)	26,5 kg	28,0 kg	26,0 kg	27,0 kg
Capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity
Stacking height	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids available as an accessory)	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids available as an accessory)	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids available as an accessory)	w/o domed lids: 620 mm w/ domed lids: 670 mm (domed lids available as an accessory)
Special features	--	--	cooling slits in body	cooling slits in body
Accessories / options	polycarbonate domed lid coloured panelling lid retention on top For other castor variations, please refer to our general price list.*	polycarbonate domed lid coloured panelling lid retention on top For other castor variations, please refer to our general price list.*	polycarbonate domed lid lid retention on top For other castor variations, please refer to our general price list.*	polycarbonate domed lid lid retention on top For other castor variations, please refer to our general price list.*
Order No.	572 173	572 174	572 175	572 176

Overview of the BLANCO INMOTION products

Build-in basket dispensers

- Made of CNS 18/10, "microlised" surface,
- the **spring tension** can be adjusted to the weight of the porcelain and/or system parts used,
- **open models for installation from below.**

Additional features of CEBH 50/50:

- **Interior temperature** adjustable from +30°C to +110°C,
- **with domed lid** of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- **suitable for energy-consumption optimisation systems,**

- complies with **DIN 18665, Part 6,**
- **VDE and GS certified, CE compliant,**
- **220-240 V, 50 Hz nominal voltage.**



Model	CEB 50/50	CEBH 50/50
	unheated	heated
Dimensions LxWxH(in mm)	600 x 545 x 765 to 865 mm	700 x 691 x 785 mm
Interior dims (in mm)	520 x 520 mm	520 x 520 mm
Weight (in kg)	19,0 kg	64,5 kg
Wattage	--	1,8 kW
Capacity	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)
Stacking height	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid available as an accessory)	w/o domed lid: 540 mm w/ domed lid: 680 mm (domed lid included)
Special features	--	incl. polycarbonate domed lid (557 x 557 mm)
Accessories / options	domed lid (polycarbonate) steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm all-round flange for installation from above (Order No. 590103)	steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm
Order No.	590 025	572 206

Overview of the BLANCO INMOTION products

Build-in plate dispensers,
unheated and heated

- Made of **CNS 18/10**, "microlised" surface,
- the **spring tension** can be adjusted to the weight of the plates used,
- **synthetic guide rods** avoid marks on porcelain,
- **open models for installation.**

Additional features of heated models:

- **Interior temperature** adjustable from +30°C to +110°C,
- **with domed lid** of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- **VDE certified,**
- 220-240 V, 50 Hz **nominal voltage,**
- **wattage: 0.55 kW.**



Model	RE 16-21 ET 672	RE 16-21 ET 746	RE 21-26 ET 672	RE 21-26 ET 746	RE 26-31 ET 672
	unheated	unheated	unheated	unheated	unheated
Dimensions LxWxH (in mm)	305 x 305 x 680 mm cut-out dimensions: 292 x 292 mm	305 x 305 x 754 mm cut-out dimensions: 292 x 292 mm	355 x 355 x 680 mm cut-out dimensions: 342 x 342 mm	355 x 355 x 754 mm cut-out dimensions: 342 x 342 mm	405 x 405 x 680 mm cut-out dimensions: 392 x 392 mm
Interior dims (in mm)	ø 160-210 mm	ø 160-210 mm	ø 210-260 mm	ø 210-260 mm	ø 260-310 mm
Weight (in kg)	4,5 kg	4,5 kg	5,0 kg	5,5 kg	6 kg
Voltage / wattage	--	--	--	--	--
Capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity
Stacking height	540 mm	620 mm	w/o domed lid: 540 mm, w/ domed lid: 600 mm (domed lid available as an accessory)	w/o domed lid: 620 mm, w/ domed lid: 670 mm (domed lid available as an accessory)	w/o domed lid: 540 mm, w/ domed lid: 600 mm (domed lid available as an accessory)
Special features	--	--	--	--	--
Accessories / options	installation from above	installation from above	installation from above polycarbonate domed lid	installation from above polycarbonate domed lid	installation from above polycarbonate domed lid
Order No.	572 177	572 178	572 179	572 181	572 180



Model	RE 26-31 ET 746	RHE 21-26 ET 668	RHE 21-26 ET 802	RHE 26-31 ET 668	RHE 26-31 ET 802
	unheated	heated	heated	heated	heated
Dimensions LxWxH (in mm)	405 x 405 x 754 mm cut-out dimensions: 392 x 392 mm	355 x 355 x 676 mm cut-out dimensions: 345 x 345 mm	355 x 355 x 810 mm cut-out dimensions: 345 x 345 mm	405 x 405 x 676 mm cut-out dimensions: 395 x 395 mm	405 x 405 x 810 mm cut-out dimensions: 395 x 395 mm
Interior dims (in mm)	ø 260-310 mm	ø 210-260 mm	ø 210-260 mm	ø 260-310 mm	ø 260-310 mm
Weight (in kg)	6,0 kg	13,5 kg	14,5 kg	15,5 kg	17,5 kg
Voltage / wattage	--	0,55 kW	0,55 kW	0,55 kW	0,55 kW
Capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 70 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 70 plates total capacity
Stacking height	w/o domed lid: 620 mm, w/ domed lid: 670 mm (domed lid available as an accessory)	w/o domed lid: 480 mm, w/ domed lid: 535 mm (domed lid included)	w/o domed lid: 620 mm, w/ domed lid: 670 mm (domed lid included)	w/o domed lid: 480 mm, w/ domed lid: 535 mm (domed lid included)	w/o domed lid: 620 mm, w/ domed lid: 670 mm (domed lid included)
Special features	--	incl. polycarbonate domed lid	incl. polycarbonate domed lid	incl. polycarbonate domed lid	incl. polycarbonate domed lid
Accessories / options	installation from above polycarbonate domed lid	installation from above	installation from above	installation from above	installation from above
Order No.	572 182	572 170	572 169	572 172	572 171

Overview of the BLANCO INMOTION products

Build-in tray dispensers

- Made of CNS 18/10, "microlised" surface,
- the **spring tension** can be adjusted to the weight of the trays used,
- **open models for installation.**



Model	CEB 47/36	CEB 47/36 (shown w/o flange)	CEB 53/37	CEB 53/37 (shown w/o flange)
	installation from below	installation from below	installation from below	installation from below
Dimensions LxWxH (in mm)	565 x 405 x 765 bis 865 mm	566 x 405 x 765 bis 865 mm	615 x 405 x 765 bis 865 mm	615 x 405 x 765 bis 865 mm
Interior dims (in mm)	490 x 380 mm	490 x 380 mm	540 x 380 mm	540 x 380 mm
Weight (in kg)	16,5 kg	19 kg	17,0 kg	19,5 kg
Capacity	approx. 100 trays, 470 x 360 mm	approx. 100 trays, 470 x 360 mm	approx. 100 trays, 530 x 370 mm	approx. 100 trays, 530 x 370 mm
Special features	--	incl. all-round flange	--	incl. all-round flange
Accessories / options	--	--	--	--
Order No.	590 023	564 021	590 024	564 022

All products sorted by product code

CODE	PRODUCT
CCE	Tray and basket dispensers, open
CE	Tray, basket and platform dispensers, closed
CEB	Build-in basket and tray dispensers
CEBH	Build-in basket dispenser, heated
CEK	Basket dispenser with cooling slits
CHV	Platform and basket dispensers, heated by forced-air convection heating
RE	Build-in plate dispensers
RHE	Build-in plate dispensers, heated
SAG	Food serving trolleys, closed
SAW	Food serving trolleys, open
SAW-L	Food serving trolleys, open, for servery counters with docking bays
SE	Plate dispensers, unheated
SEK	Plate dispensers with cooling slits
SHE	Plate dispensers, heated
SHV	Plate dispensers, heated by forced-air convection heating
SHVS	Plate dispenser for heat retaining bases, heated by forced-air convection heating
STW	Food transport trolleys
UNI	Universal dispensers
UNI-H	Universal dispensers, heated by forced-air convection heating
UNI-K	Universal dispenser with cooling slits



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