

B.PRO
CATERING SOLUTIONS



B.PRO DISPENSERS

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

YOUR COMPANION

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

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

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



TS-K2 18-33 plate dispenser
with cooling slits

Plate dispensers

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

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

Tray dispensers

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

CHV 58/58 platform dispenser
with convection heating

Platform dispensers

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

Perfect alignment guarantees smooth teamwork.

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

CONTENTS

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

Product overview

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



CE-UK 53/53 basket dispenser with convection cooling

Basket dispensers

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

UNI-H 58/58 universal dispenser with convection heating

Universal dispensers

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

Dispenser for installation CEB 53/37 tray dispenser

Dispensers for installation

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

HIGH-CALIBRE DISPENSERS

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



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

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



Using energy selectively.

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



Using energy efficiently.

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



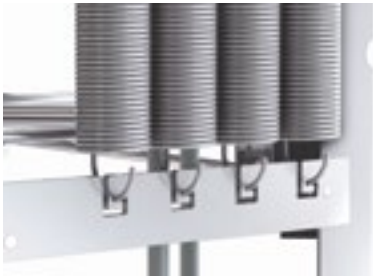
Increasing capacity, decreasing costs.

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

*Compared to hooded covers made of polycarbonate.

PLATE DISPENSERS IN DETAIL

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



The easy way to reach your goal weight

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



Removable plate tubes

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



Knowing when things are coming to an end

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



In good hands

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



A clean solution

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



The perfect match for you

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



The perfect lid for every application

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

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



Extra space for Gastronorm containers

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

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

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

You can see
the complete
colour range
on page 20.



DISPENSERS WITH BENEFITS

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

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



User friendliness

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



High quality and hygienic

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

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



Synthetic castors in accordance with DIN

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



Ergonomic push handles

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



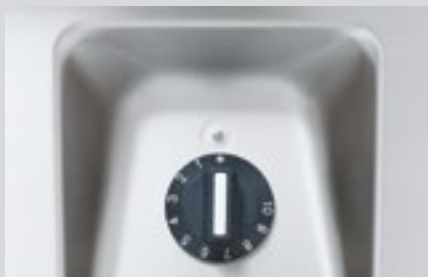
Easily accessible technology

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



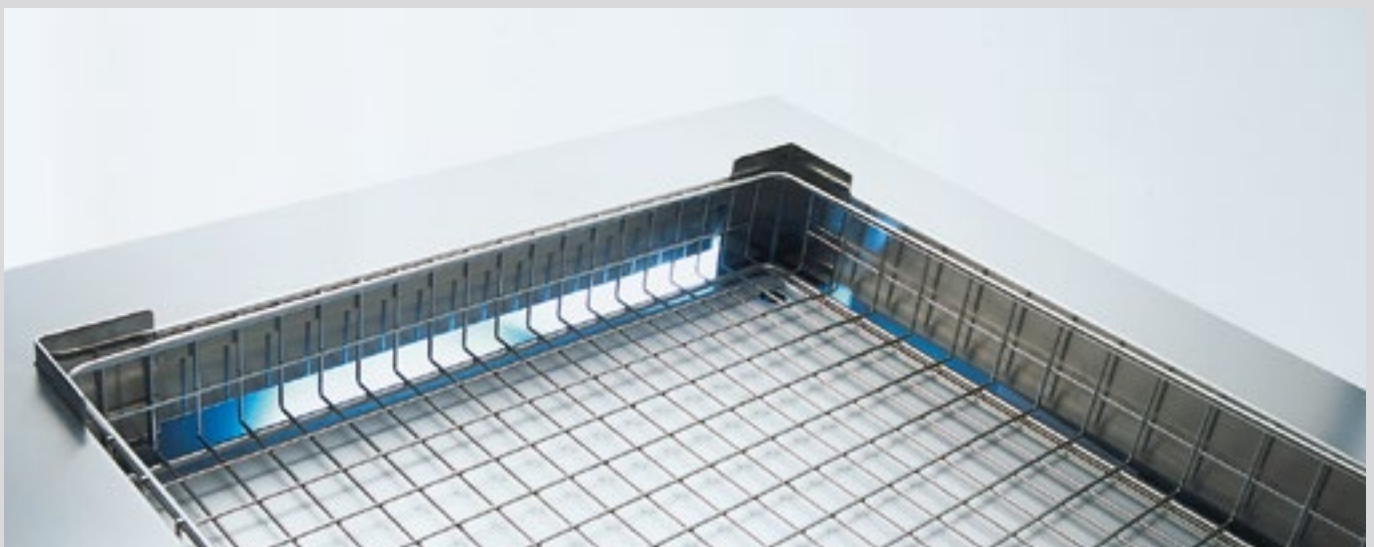
Rugged corner guards

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



Protection against splashed and sprayed water

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



B.PRO PLATE DISPENSERS

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



Model	TS-1 18-33 unheated	TS-2 18-33 unheated	TS-K2 18-33 with cooling slits
Basic equipment	- Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts - Square plate tubes, completely removable - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8		
Special features	—		With cooling slits to cool dishes in refrigerated rooms
Dimensions L x W x H (mm)	554 x 520 x 1030 mm	990 x 520 x 1030 mm	990 x 520 x 1030 mm
Height incl. hooded cover (mm)	—	—	—
Capacity	approx. 80 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm
Stacking height	With hooded cover: 800 mm, w/o hooded cover: 785 mm		
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)		
Weight (in kg)	37 kg	56 kg	54 kg
Connected load*	—		
Protection type	—		
Material	Stainless steel with micro-polished surface		
Accessories/options	See page 21–23		
Order No.	573 774	573 776	573 777

B.PRO PLATE DISPENSERS INMOTION



TS-H1 18-33 heatable	TS-H2 18-33 heatable	TS-UH2 18-33 heatable (convection)	2 SHE 21-26 heatable	2 SHE 26-31 heatable
- Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts - Square plate tubes, completely removable - Unit interior temperature adjustable from +30 °C to +110 °C - Incl. retaining clip for hooded covers - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Mains voltage 220–240 V, 50–60 Hz, CE conformity - Temperature controller on the short side under the push handle - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 - Suitable for optimisation systems - In accordance with DIN 18665, Section 6			- Without Easy-Set System - Statically heatable, incl. hooded cover - Protection type: IP X5 - Temperature range from +30 °C to +110 °C - Round plate tubes	
With polycarbonate hooded cover (420 x 420 mm), always place on top to prevent heat loss during heated operation		- Equipped with convection fan heating - With polycarbonate hooded cover (426 x 426), always place on top to prevent heat loss during heated operation	- Max. load: 90 kg	
680 x 520 x 1030 mm	1076 x 520 x 1030 mm	1114 x 520 x 1030 mm	885 x 520 x 937 mm	1005 x 520 x 937 mm
1080 mm	1080 mm	1120 mm	1027 mm	1027 mm
approx. 80 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 160 plates, round: dia. 18–33 cm, rectangular: max. 28 x 28 cm	approx. 120 plates, round: dia. 21–26 cm	approx. 120 plates, round: dia. 26–31 cm
With hooded cover: 800 mm, w/o hooded cover: 785 mm			With hooded cover: 670 mm, w/o hooded cover: 620 mm	
Made of polycarbonate (420 x 420 mm)		Made of EPP (426 x 426 mm)		
44 kg	69 kg	74 kg	45 kg	49,5 kg
0,9 kW	1,2 kW	1,5 kW	1,8 kW	
IP X5				
Stainless steel with micro-polished surface				
See page 21–23				
573 775	573 778	573 779	574 836	574 837

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

B.PRO TRAY DISPENSERS

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



Modell	CCE 54/38 open	CCE-V 54/33 open	CCE-A open		CE 54/38 closed
Basic equipment	- Spring tension can be adjusted to the weight of the corresponding tray - Stainless-steel safety push handle with side corner guard elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8				
Special features	—	—	Model with side tray guides for destacking trays on dish return conveyors	Model without side tray guides for destacking trays on dish return conveyors	Body closed
Dimensions L x W x H (mm)	810 x 555 x 900 mm				775 x 520 x 911 mm
Clear dimension L x W x H (mm)	—				
Working height (mm)	900 mm				
Capacity	approx. 100 trays, 530 x 370 mm				approx. 80 trays, 530 x 370 mm
Stacking height	700 mm				540 mm
Weight (in kg)	38,2 kg		40,2 kg	38,5 kg	40 kg
Connected load*	—				
Protection type	—				
Material	Stainless steel with micro-polished surface				
Accessories/options	See page 21–23				
Order No.	574 927	574 928	574 929	574 930	574 908

B.PRO PLATFORM DISPENSERS



CHV 58/58 heatable (convection)	CE 58/58 unheated	CE 88/61 unheated	CEK 58/58 with cooling slits
- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8			
- Equipped with convection fan heating - Unit interior temperature adjustable from +30 °C to +110 °C - With polycarbonate hooded cover (617 x 617 mm), always place on top to prevent heat loss during heated operation - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Temperature controller on the short side under the push handle - Mains voltage 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6	—	—	With cooling slits to roll-in and cool dishes in refrigerated rooms
945 x 700 x 911 mm	805 x 700 x 911 mm	1115 x 730 x 911 mm	805 x 700 x 911 mm
581 x 581 mm	581 x 581 mm	881 x 611 mm	581 x 581 mm
900 mm			
Depends on porcelain/system parts used			
Without hooded cover: 540 mm, with hooded cover: 680 mm			
85.0 kg	58 kg	77 kg	58 kg
230 V / 1.8 kW	—		
IP X5	—		
Stainless steel with micro-polished surface			
See page 21–23			
574 890	574 891	574 892	574 890

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

B.PRO BASKET DISPENSERS

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



Model	CHV 53/53 heatable (convection)	CHV 66/54 heatable (convection)	CE-UK 53/53 coolable (convection)
Basic equipment	- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Operating panel with On/Off switch, control lamp - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 - Suitable for optimisation systems - In accordance with DIN 18665, Section 6		
Special features	- Equipped with convection fan heating - With hooded cover to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Temperature controller under push handle - Helix cord connector with dummy plug socket on short side - 220–240 V, 50–60 Hz, CE conformity		
	- Convection cooling, refrigerating capacity: 0.37 kW at $t_0 = -10$ °C (evaporation temperature) and $t_a = +32$ °C (ambient temp.) - CFC-free refrigerant (R 134a) - With hooded cover, always place on top to prevent cold loss during refrigerated operation - Unit interior temperature adjustable from +2 °C to +15 °C at an ambient temperature of +32 °C - Digital temperature controller under push handle - Helix cord connector with dummy plug socket on long side of unit - 220–240 V, 50 Hz, CE conformity		
Dimensions L x W x H (mm)	885 x 700 x 911 mm	1025 x 700 x 911 mm	Depending on equipment
Working height (mm)	900 mm		
Capacity	6 baskets with a height of 115 mm or 9 baskets with a height of 75 mm		5 baskets with a height of 115 mm or 8 baskets with a height of 75 mm
For basket dimensions	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm	650 x 530 x 75/115 mm	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm
Stacking height	Without hooded cover: 540 mm, with hooded cover: 680 mm (incl. hooded cover)		
Hooded cover	Made of polycarbonate (557 x 557 mm)	Made of polycarbonate (697 x 697 mm)	Made of polycarbonate (557 x 557 mm)
Weight (in kg)	70 kg	75 kg	Depending on equipment
Connected load*	1.8 kW	1.8 kW	0.4 kW
Protection type	IP X5		IP X4
Material	Stainless steel with micro-polished surface		
Accessories/options	See page 21–23		
Order No.	574 903	574 904	383 386

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



Shown with accessories

CCE 53/53 unheated	CCE 66/54 unheated	CE 53/53 unheated	CE 66/54 unheated	CEK 53/53 with cooling slits
- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8				
—				Body with cooling slits to cool dishes in refrigerated rooms
810 x 555 x 900 mm	810 x 712 x 900 mm	745 x 700 x 911 mm	885 x 700 x 911 mm	745 x 700 x 911 mm
900 mm				
6 baskets with a height of 115 mm or 9 baskets with a height of 75 mm				
500 x 500 x 75/115 mm 525 x 525 x 75/115 mm	650 x 530 x 75/115 mm	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm	650 x 530 x 75/115 mm	500 x 500 x 75/115 mm 525 x 525 x 75/115 mm
700 mm		Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)		
—		Optional, made of polycarbonate (557 x 557 mm)	Optional, made of polycarbonate (697 x 557 mm)	Optional, made of polycarbonate (557 x 557 mm)
33 kg	37 kg	43 kg	48 kg	42 kg
—				
—				
Stainless steel with micro-polished surface				
See page 21–23				
574 917	574 918	574 905	574 906	574 907

B.PRO UNIVERSAL DISPENSERS

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



Shown with accessories:

Shown with accessories

Model	UNI-H 59/29 heatable (convection)	UNI-H 58/58 heatable (convection)	UNI 59/29 unheated	UNI 58/58 unheated
Basic equipment	- Synthetic guide rods prevent porcelain from being worn - Thanks to the variably adjustable synthetic guide rods, a wide range of porcelain and/or system parts can be stacked - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8			
Special features	- Equipped with convection fan heating - With hooded cover to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Operating panel with On/Off switch, control lamp - Temperature controller, helix cord connector with dummy plug socket on the short side below the push handle - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6		- Suitable for optimisation systems - In accordance with DIN 18665, Section 6	
Dimensions L x W x H (mm)	885 x 520 x 944 mm	944 x 700 x 944 mm	774,6 x 520 x 944 mm	805 x 700 x 944 mm
Clear dimension (in mm)	590 x 290 mm	581 x 581 mm	590 x 290 mm	581 x 581 mm
Working height (mm)	900 mm			
Capacity	Depends on porcelain/system parts used			
Guide rods	6 variably adjustable synthetic guide rods	8 variably adjustable synthetic guide rods	6 variably adjustable synthetic guide rods	8 variably adjustable synthetic guide rods
Stacking height	Without hooded cover: 540 mm, with hooded cover: 680 mm (incl. hooded cover)		Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)	
Hooded cover	Made of polycarbonate (640 x 340 mm)	Made of polycarbonate (617 x 617 mm)	Optional, made of polycarbonate (640 x 340 mm)	Optional, made of polycarbonate (617 x 617 mm)
Weight (in kg)	68,5 kg	91 kg	48,5 kg	66 kg
Connected load*	1.8 kW		—	
Protection type	IP X5		—	
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	574 909	574 910	574 911	574 912

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

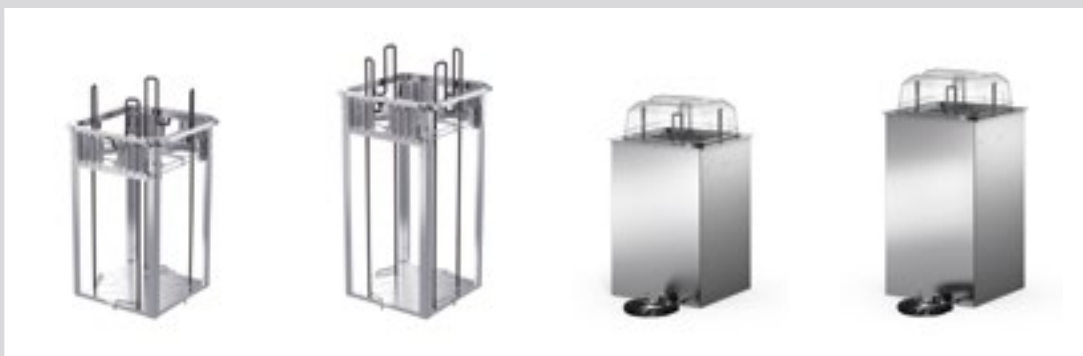
B.PRO DISPENSERS FOR HEAT-RETAINING LOWER BASES



UNI-K 59/29 with cooling slits		UNI-K 58/58 with cooling slits	2 SHVS 26 heatable (convection)
- See left			- Especially designed for wax-filled heat-retaining lower bases made of stainless steel - Spring tension can be adjusted to the weight of the corresponding plates - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8
- Body with cooling slits to cool dishes in refrigerated rooms			- Equipped with powerful convection fan heating - Unit interior temperature approx. +135 °C, non-adjustable - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket on short side below push handle - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6
775 x 520 x 944 mm		805 x 700 x 944 mm	1168 x 548 x 1067 mm
590 x 290 mm		580 x 580 mm	260 mm dia.
900 mm			970 mm
Depends on porcelain/system parts used			2 tubes for 98 heat-retaining lower bases, dia. 260 mm
6 variably adjustable synthetic guide rods		8 variably adjustable synthetic guide rods	—
Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)			Stacking height: 664 mm, stainless-steel hinged lids are fixed on unit
Optional, made of polycarbonate (640 x 340 mm)		Optional, made of polycarbonate (617 x 617 mm)	—
46 kg		60 kg	82 kg
—			3.0 kW
—			IP X5
Stainless steel with micro-polished surface			
See page 21–23			
574 913		574 914	574 902

B.PRO PLATE DISPENSERS FOR INSTALLATION

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



Model	TSE-1 18-33 ET: 630 Plate dispenser, unheated	TSE-1 18-33 ET: 750 Plate dispenser, unheated	TSE-H1 18-33 ET: 684 Plate dispenser, statically heatable	TSE-H1 18-33 ET: 800 Plate dispenser, statically heatable
Basic equipment	- Easy Setting System (ESS) for simple spring setting, for adjusting to the weight of the porcelain and/or system parts			
Special features	—		- With polycarbonate hooded cover (420 x 420 mm), always place on top to prevent heat loss during heated operation - Unit interior temperature adjustable from +30 °C to +110 °C - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Mains voltage 220–240 V, 50–60 Hz, CE conformity	
Dimensions L x W x H (mm)	425 x 425 x 760 mm	425 x 425 x 875 mm	480 x 480 x 810 mm	480 x 480 x 930 mm
Installation depth (mm)	630 mm	750 mm	684 mm	800 mm
Capacity	approx. 70 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 80 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 70 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm	approx. 80 plates round: dia. 18–33 cm rectangular: max. 28 x 28 cm
Guide rods	—			
Stacking height	With hooded cover: 685 mm, w/o hooded cover: 670 mm	With hooded cover: 800 mm, w/o hooded cover: 785 mm	With hooded cover: 685 mm, w/o hooded cover: 670 mm	With hooded cover: 800 mm, w/o hooded cover: 785 mm
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)		Made of polycarbonate (420 x 420 mm)	
Weight (in kg)	13 kg	14 kg	29 kg	31 kg
Connected load*	—		0.825 kW	
Protection type	—		IP X4	
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	573 780	573 781	573 782	573 783

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

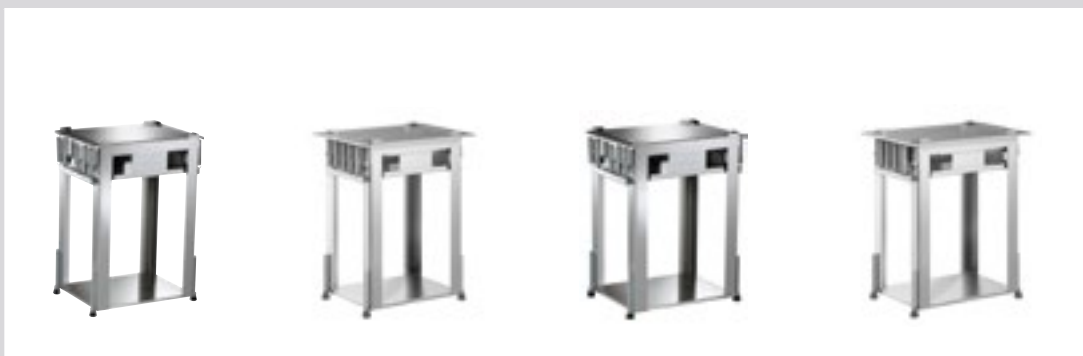
B.PRO BASKET AND UNIVERSAL DISPENSERS FOR INSTALLATION



CEB 50/50 Basket dispenser, unheated	CEBH 50/50 Basket dispenser, heatable	UNI-B 59/29 Universal dispenser, unheated
- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - To be installed from below		- Synthetic guide rods prevent porcelain from being worn - Thanks to the variably adjustable synthetic guide rods, a wide range of porcelain and/or system parts can be stacked - Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - To be installed from below
Open model	- Closed model - Equipped with convection fan heating - Unit interior temperature adjustable from +30 °C to +110 °C - 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18665, Section 6	—
600 x 545 x min. 765 to max. 865 mm (height adjustable)	700 x 691 x min. 785 to max. 870 mm (height adjustable)	613 x 375 x min. 765 to max. 865 mm (height adjustable)
—		
6 baskets with a height of 115 mm or 10 baskets with a height of 75 mm	6 baskets with a height of 115 mm or 10 baskets with a height of 75 mm	Depends on porcelain/system parts used
—		8 variably adjustable synthetic guide rods
—		Without hooded cover: 540 mm, with hooded cover: 680 mm (not incl. hooded cover)
Optional, made of polycarbonate (hooded cover not incl.) (557 x 557 x 163 mm)	Optional, made of polycarbonate (no hooded cover available) (557 x 557 x 163 mm)	Optional, made of polycarbonate (640 x 340 mm)
19 kg	64.5 kg	32 kg
—	1.8 kW	—
—	—	—
Stainless steel with micro-polished surface		
See page 21–23		
590 025	572 206	572 470

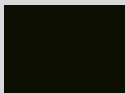
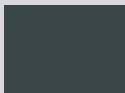
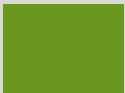
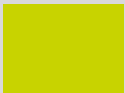
B.PRO TRAY DISPENSERS FOR INSTALLATION

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



Model	CEB 47/36 Tray dispenser for installation from below	CEB 47/36 Tray dispenser for installation from above	CEB 53/37 Tray dispenser for installation from below	CEB 53/37 Tray dispenser for installation from above
Basic equipment	- Spring tension can be adjusted to the weight of the corresponding porcelain and/or system parts - Open model			
Special features	—	Incl. all-round flange	—	Incl. all-round flange
Dimensions L x W x H (mm) (height-adjustable)	569 x 391 x min. 765 to max. 878 mm	621 x 456 x min. 765 to max. 878 mm	619 x 391 x min. 758 to max. 858 mm	671 x 456 x min. 758 to max. 858 mm
Cut-out dimensions (in mm)	500 x 390 mm	585 x 400 mm	550 x 390 mm	635 x 400 mm
Capacity	approx. 100 trays, 470 x 360 mm		approx. 100 trays, 530 x 370 mm	
Weight (in kg)	16.5 kg	19 kg	17 kg	19.5 kg
Material	Stainless steel with micro-polished surface			
Accessories/options	See page 21–23			
Order No.	590 023	564 021	590 024	564 022

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

NEUTRAL COLOURS	LIVING COLOURS	FRESH COLOURS
 Graphite black	 Broom yellow	 Candy red
 Traffic grey B	 Merlot red	 Neomint
 Stone grey	 Petrol green	 Apple green
 Signal white	 Sea blue	 Lime

OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
	Hooded cover, square, transparent, made of polycarbonate	420 x 420 x 175 mm	all plate dispensers	573 771
	Hooded cover, square, silver-grey, made of EPP	426 x 426 x 217 mm	all plate dispensers	573 767
	Powder-coated body in various colours (see page 20)	—	all mobile plate dispensers except TS-K2 18-33	—
	Refilling signal, red (1 piece)	—	all plate dispensers	573 838
	4 additional plate guide rods, Rilsan-covered steel (price per tube)	—	all plate dispensers	—
	Low plate guide rods, steel, Rilsan-coated steel (to the upper edge of the plate tube flange)	—	all plate dispensers	—
	All-round bumper rail	—	all mobile plate dispensers	—
	GN hanging frame on the short side, stainless steel, for hanging in 3x GN 1/6 (476.5 x 165 x 42.5 mm)	476,5 x 165 x 42,5 mm	all mobile plate dispensers	—

OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
	Cleaning drawer	—	all mobile plate dispensers	—
	Retaining clip for hooded covers, synthetic	—	all mobile plate dispensers	573 814
	Synthetic guide rods (1 piece)	—	UNI, UNI-H, UNI-K, UNI-B, CE-UK 53/53	379 653
	Abdeckhaube eckig, transparent, aus Polycarbonat	642 x 342 x 125 mm	UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29	146 904
		710 x 590 x 165 mm	CHV 66/54, CE 66/54	296 815
		625 x 625 x 175 mm	CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/58, CE 58/58, UNI-B 58/58	296 814
		570 x 570 x 165 mm	CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53	296 813
	88/61 hooded cover made of EPP	983 x 710 x 178 mm	CE 88/61	367 558
	Cutlery top unit without napkin dispenser	525 x 280 x 210 mm	CCE 53/53, CCE 54/38 approx. 260 pieces of cutlery	—
not shown	Cutlery top unit with napkin dispenser	525 x 280 x 335 mm	CCE 53/53, CCE 54/38 approx. 260 pieces of cutlery	—
	Hooded tube cover round, transparent, made of polycarbonate	315 x 315 x 125 mm	SE 21-26, SHE 21-26, SHV 21-26, RE 21-26, RHE 21-26, SEK 21-26	146 581
		365 x 365 x 125 mm	SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31	146 582

OPTIONS/ACCESSORIES FOR DISPENSERS

Illustration	Designation	Dimensions	For models	Order No.
	Basket made of steel wire synthetic-coated, mesh size: 35 x 25 mm, mesh wire 2.5 mm dia., frame wire 6.0 mm dia.	500 x 500 x 75 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	144 801
		500 x 500 x 115 mm		144 802
		650 x 530 x 75 mm	CE 66/54, CHV 66/54, CCE 66/54	952 032
		650 x 530 x 115 mm		952 033
		525 x 525 x 75 mm	CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	296 284
		525 x 525 x 115 mm		296 285
	Basket made of stainless steel electropolished, mesh size: 35 x 25 mm, mesh wire 2.5 mm dia., frame wire 6.0 mm dia.	500 x 500 x 75 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	144 803
		500 x 500 x 115 mm		144 804
		650 x 530 x 75 mm	CE 66/54, CHV 66/54, CCE 66/54	952 030
		650 x 530 x 115 mm		952 031
		525 x 525 x 75 mm	CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	296 286
		525 x 525 x 115 mm		296 287

CASTOR MODELS

Designation	Castor diameter	Model	For models
Anti-static castors	125 mm dia.	2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic	CE-UK 53/53
Stainless-steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all mobile dispensers
	125 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53
	160 mm dia.	4 steering castors, 2 of which have brakes	CE-UK 53/53
	160 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53
Galvanised steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all mobile dispensers except CE-UK 53/53
	160 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53
	200 mm dia.	2 fixed and 2 steering castors with brakes	CE-UK 53/53

THE B.PRO GROUP

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

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

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

B.PRO
CATERING SOLUTIONS