



**BLANCO**  
GERMANY

# blancoservistar

**BLANCO SERVISTAR:**

The unique plate stacking system  
with the patented plate clip.

## The unique BLANCO SERVISTAR plate stacking system makes space in the kitchen.

**Finally puts an end to blocked sideboards:** BLANCO SERVISTAR provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest.

**The secure and flexible 3-point support through the patented plate clip is absolutely unique.**

The BLANCO plate clip is based on the natural example of the human hand. It holds the plates in a horizontal position and is completely **slip-proof**. Even jolts through uneven floors are then no longer relevant.

- All BLANCO SERVISTAR models are equipped with the unique, patented plate clip with 3-point support.
- The height spacing of the plate fingers is 80 mm.
- Suitable for plate diameters up to 30 cm.

**BLANCO SERVISTAR** is available on castors for **mobility**, for **wall mounting** or as a **carry unit**.

The mobile space marvel, BLANCO SERVISTAR GASTRO 80, for example only requires **0.5 m<sup>2</sup> of space for 80 plates**.

**BLANCO SERVISTAR GASTRO 80:**  
Requires just 0.5 m<sup>2</sup> of space for 80 plates.





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Not without reason the world's best plate stacker for many professionals.



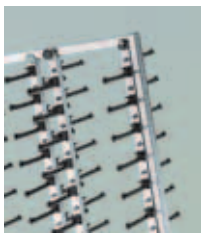
#### Patented plate clip

Unique: The patented plate clip holds the plates securely in place with 3-point support. Easy to load and easy to remove.



#### Continuously adjustable

The holding system can be adjusted very simply to various plate diameters up to 30 cm.



#### Rugged and durable

The bend and twist-resistant stainless-steel frame provides for excellent suitability for everyday use – even when things get a little harsh.



#### Maximum safety during transport

Everything stays in its place: The optional plate block can even prevent the plates from slipping in extreme transport situations.



#### Mobile and maneuverable

With the SERVISTAR GASTRO (mobile, with castors), the push handles welded on both sides ensure simple handling and outstanding mobility.



#### Perfectly protected

The optional hygienic shrouding protects the food from environmental influences, drying out and heat loss.

## The right model for any requirements.

### Maximum mobility with castors: BLANCO SERVISTAR GASTRO

Regardless of how far you have to go – with its **rollers** SERVISTAR GASTRO enables safe, space-saving transport of plated, portioned food.

And thanks to its outstanding design, it even looks good out front.

### The portable alternative: BLANCO SERVISTAR PORTABEL

The SERVISTAR PORTABEL can be safely and conveniently moved from place to place with the **carrying handles**.

Where the kitchen, refrigerated and dining rooms are located on different floors, the SERVISTAR PORTABEL is the mobile solution for transport and storage. And it's also ideal for catering and party service.

### Simply screwed to the wall: BLANCO SERVISTAR STATIC

The SERVISTAR STATIC **wall frame** is the ideal idea for pre-portioning refrigerated food or as temporary storage before serving cold.

A practical buffer for the intelligent handling of finished dishes from the kitchen to the guest.

## BLANCO SERVISTAR GASTRO

mobile, on castors

All illustrations with plate accessory.

Illustration shows SERVISTAR GASTRO 40 with table platform accessory.



not shown  
(similar to SERVISTAR  
GASTRO 60)

not shown  
(similar to SERVISTAR  
GASTRO 60)

Model	SERVISTAR GASTRO 30	SERVISTAR GASTRO 40	SERVISTAR GASTRO 60	SERVISTAR GASTRO 80	SERVISTAR GASTRO 120
Designation	Plate stacking system, mobile	Plate stacking system, mobile	Plate stacking system, mobile	Plate stacking system, mobile	Plate stacking system, mobile
Capacity	30 plates	40 plates	60 plates	80 plates	120 plates
Number of plate rows	2 for 15 plates each	4 for 10 plates each	4 for 15 plates each	4 for 20 plates each	6 for 20 plates each
Dimensions (LxWxH)	652 x 496 x 1457 mm	761 x 652 x 1057 mm	761 x 652 x 1457 mm	761 x 652 x 1882 mm	1031 x 652 x 1882 mm
Weight	14 kg	16 kg	18.5 kg	23 kg	29 kg
Castor model	125 mm dia., 4 steering castors, 2 of which have locking brakes				
Castor variant Order No.	Synthetic* 572 298	Synthetic* 572 299	Synthetic* 572 300	Synthetic* 572 301	Synthetic* 572 302
Castor variant Order No.	galvanized steel 569 914	galvanized steel 569 915	galvanized steel 569 916	galvanized steel 569 917	galvanized steel 569 918

\* corrosion-resistant pursuant to DIN 18867-8

## BLANCO SERVISTAR PORTABEL

for carrying

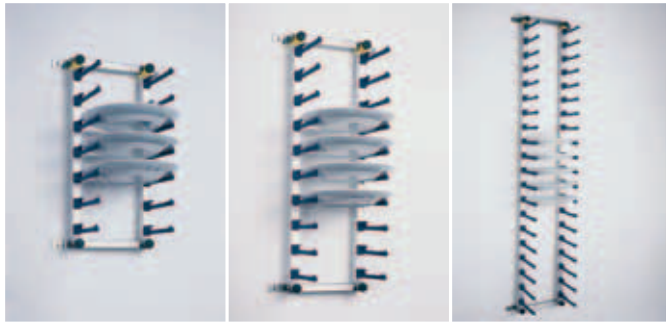


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We will be happy to provide you with additional information on the BLANCO SERVISTAR and on the entire BLANCO product line on request (please see back for address).

Model	SERVISTAR PORTABEL 10	SERVISTAR PORTABEL 20
Designation	Plate stacking system, portable	Plate stacking system, portable
Capacity	10 plates	20 plates
Number of plate rows	1 for 10 plates	2 for 10 plates each
Dimensions (LxWxH)	530 x 360 x 865 mm	530 x 590 x 905 mm
Weight	5 kg	6.5 kg
Order No.	569 921	569 922

## BLANCO SERVISTAR STATIC for wall-mounting






Model	SERVISTAR STATIC 7	SERVISTAR STATIC 10	SERVISTAR STATIC 20
Designation	Plate stacking system, for wall-mounting	Plate stacking system, for wall-mounting	Plate stacking system, for wall-mounting
Capacity	7 plates	10 plates	20 plates
Number of plate rows	1 for 7 plates	1 for 10 plates	1 for 20 plates
Dimensions (LxWxH)	350 x 231 x 595 mm	350 x 231 x 835 mm	350 x 231 x 1635 mm
Weight	2 kg	2.5 kg	4 kg
Order No.	569 923	569 924	569 925



### Practical application examples:

The mobile BLANCO SERVISTAR GASTRO 80 requires just 0.5 m<sup>2</sup> of space for 80 prepared plates.

# accessories

Illustration	Designation	for model	Order No.
	<b>Table platform</b> When equipping the units with a table platform, no plate lock and no hygiene shroud can be used!	SERVISTAR GASTRO 30 SERVISTAR GASTRO 40 SERVISTAR GASTRO 60 SERVISTAR GASTRO 80	Please specify when ordering
	<b>Plate lock</b> prevents the plates from slipping in extreme transport situations (only for new orders, retrofitting not possible)	SERVISTAR GASTRO (all model versions)	Please specify when ordering
	<b>Hygienic shrouding</b> for protecting food from heat loss and environmental influences	SERVISTAR GASTRO (all model versions)	Please specify when ordering
not shown	<b>Stainless-steel castors</b> 125 mm dia., 4 steering castors, 2 of which have locking brakes	SERVISTAR GASTRO (all model versions)	Please specify when ordering

## **Top quality à la maison.**

BLANCO GmbH + Co KG is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

### **Quality from tradition, economy through innovation.**

For over 80 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

### **At BLANCO, you take center stage.**

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

## **Our team will be happy to advise you:**

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