

NEW!

BLANCO COOK

The mobile, versatile cooking system
for front cooking and catering.

blancocook





cookingenjoyment

Faster, hotter, improved! **The new BLANCO COOK cooking system appears in top form.**

Whoever cooks in front of their guests must have complete confidence in their equipment.

BLANCO COOK offers innovative technology and dependable performance for professionals. In high-quality BLANCO design for top performance with regard to handling and hygiene.

The new table-top units are fast, powerful, light and compact, and are therefore perfect for professional use - from start to finish.

Thanks to innovative technology, the BLANCO COOK table-top units make quick work of large quantities and are suitable for universal use. From the snack bar kitchen to hotels, from event catering to front cooking stations in canteens and in the classic food service industry.

Front cooking is and remains a growth market. Choose a cooking system with a great range of possibilities even in a small space with great long-term reliability: BLANCO COOK.

BLANCO COOK completes our serving systems and offers everything a cook needs:

- A versatile, mobile and multifunctional cooking system.
- Fast heat-up times and short reaction times.
- Perfect handling and professional performance thanks to a functional design.



As though they're one piece.
BLANCO COOK griddle with ribbed griddle surface,
induction wok and deep griddle.



**Served up from the best:
Everything for heating up and keeping hot.**

Appearance is also important! If front cooking is done professionally and, tastefully put in the limelight, you can increase your prices up to 40%.

Roasting, grilling, cooking, deep frying and keeping hot and in demand – the new table-top units from BLANCO COOK make you hungry for more.

More flexible: Thanks to its light weight and a depth of just 62 cm, all table-top units are easy to carry and fit on any standard work surface.

More economical: The energy requirements can be adapted to the capacity level via the intelligent electronic control system.

Faster: Innovative heating system for the highest temperatures, e.g. the griddles are at 250 °C.

Excellent technology, functional in design and with well thought-out details – BLANCO COOK makes cooking fun.

**BLANCO COOK:
Innovations for front cooking and catering.**



Induction hobs and induction woks
with induction generators of the latest generation – powerful, dependable, durable and extremely fast.



Ceran® hob
with 2 cooking zones and a electronic control



Pasta cooker
for energy-saving cooking, steaming and Sous-Vide cooking.



Griddles/deep griddles
with extremely short heat-up times for maximum performance.



Deep fryer
with large oil purification zone and temperature regulation down to the degree.



Bain-marie
for keeping hot and presentation of food in GN containers.



Hot plate
with large heat-retaining area.

Induction meets perfection. For pans, pots and woks in many sizes.

The heart of the induction hobs and induction woks is the latest generator technology from E.G.O. (Oberderdingen). These generators were developed especially for commercial use. They are characterised by their especially high dependability and long service life.

Heat is produced directly in the bottom of the pot via an electromagnetic field. This ensures extremely short heat-up times. Efficiency is over 90%.

The energy is transferred extremely quickly to pots, pans and woks. For example, with the BLANCO COOK BC IH 5000 induction hob with 5 kW power consumption: It brings 5 litres of water to the boil in just 6.5 minutes.

BLANCO COOK induction hobs are equipped with automatic pot detection.

On the induction woks, the wok coil is located directly underneath the Ceran® cuvette and was specially adapted to the cuvette's curve. As a result, the energy is transferred uniformly to the wok.

- Unbreakable, easy-to-clean Ceran® glass.
- Short reaction times thanks to an extremely fast power supply and removal.

- No danger of burns, as the induction hob or the induction cuvette does not heat up.
- Minimal heating of the room due to low heat emission.
- Induction hob and induction wok in 2 models each:
3.5 kW (220-240 V) and
5 kW (400 V) power consumption.



Induction wok
BLANCO COOK BC IW 5000
With a Ceran® cuvette
and rotary knob control.



Innovation meets multifunctionality. Ultra-short heat-up times with Ultracontact.

With BLANCO COOK griddles and pasta cookers, half the menu can be prepared quickly and exactly, as these table-top units are multifunctional and offer a large range of applications.

The **griddle** is available with a flat or ribbed surface. The **deep griddle** has a recessed, welded-in frying surface with a liquid drain. Griddles and deep griddles shine with a seamlessly welded-in, hygienic frying surface and many more technical treats:

- High performance Ultracontact heating system for short heat-up times (to 250°C in 4.5 minutes).
- Three-step heating system for energy-saving use.
- Uniform surface temperature.
- Electronic control and digital temperature display.
- Griddle with integrated grease catch tray.

The **pasta cooker** has space for maximum of 6 pasta baskets and not only ensures tasty noodles, but also offers multifunctional use. It can also steam, stew, vacuum steam and can be used as a bain-marie.

The water well is seamlessly welded-in, has an external water drain-off and a highly efficient heating system that ensures very short heat-up times.



**Griddle with ribbed frying surface
BLANCO COOK BC GR 4200**

With standard, large-area grease catch tray and grease drain plug (accessories).



**Pasta cooker
BLANCO COOK BC PC 4200**

With pasta basket set (accessories).

à la carte





major advantages

Innovative technology that everyone can taste.

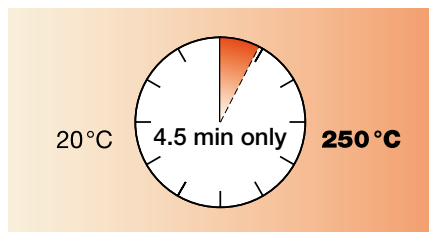
Whoever decides on the BLANCO COOK cooking system has everything from one source and does everything in no time at all, even with large quantities.

Professional technology and many well thought-out details ensure this. BLANCO COOK – a good choice.



Use less energy

The Ultracontact heating system has three zones and allows you to use the frying surface of the griddle and the entire deep griddle, two-thirds or one-third of it. That saves energy, as you can operate the units with 1400 W, 2800 W or the full 4200 W of power, depending on what you want to cook.



Faster heat-up

The innovative Ultracontact heating system achieves extremely short heating-up times through optimum energy transfer in the cooking zones. For example, the griddles: They reach a temperature of 250 °C.



Work safely

Large-dimensioned safety drains for liquids and drain plugs ensure safe operation without the risk of injury.



Easier cleaning

The micro-polished surface of the unit and the seamlessly welded-in cooking and frying zones ensure optimum cleaning and hygiene.



Save more money

The controller with an energy management system is microprocessor controlled and helps save energy and reduce operating costs.



Save more space

All BLANCO COOK table-top units are light and compact. Thanks to the depth of 62 cm, it fits on any standard work surface.

BLANCO COOK

Induction hobs and induction woks

You can request free information on BLANCO COOK and the entire BLANCO product range (please see reverse side for address).



Model	Induction hob BC IH 3500	Induction hob BC IH 5000	Induction wok BC IW 3500	Induction wok BC IW 5000
Design	Induction hob with a round cooking zone Flat surface made of Ceran®	Induction hob with a round cooking zone Flat surface made of Ceran®	Induction wok with a cuvette Cuvette made of Ceran®	Induction wok with a cuvette Cuvette made of Ceran®
Dimensions	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 430 x 320 mm Cooking zone: 220 mm dia.	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 430 x 320 mm Cooking zone: 220 mm dia.	Exterior dimensions LxWxH: 620 x 400 x 220 mm Cuvette: 300 mm dia.	Exterior dimensions LxWxH: 620 x 400 x 220 mm Cuvette: 300 mm dia.
Basic unit equipment	Ceran® cooking surface, 6 mm thick Microprocessor-controlled, high-performance induction generator (made by E.G.O.) with pot detection (from 120 mm dia.) Stepless power control with rotary knob and integrated mains switch Error code signalling by control lights in case of malfunctions Grease filter on the back of the housing Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Ceran® cooking surface, 6 mm thick Microprocessor-controlled, ATICS* high-performance induction generator (made by E.G.O.) with pot detection (from 120 mm dia.) Stepless power control with rotary knob and integrated mains switch Error code signalling by control lights in case of malfunctions Grease filter on the back of the housing Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug	Ceran® cuvette, 6 mm thick Microprocessor-controlled, high-performance induction generator (made by E.G.O.) with pot detection Stepless power control with rotary knob and integrated mains switch Error code signalling by control lights in case of malfunctions Grease filter on the back of the housing Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Ceran® cuvette, 6 mm thick Microprocessor-controlled, ATICS* high-performance induction generator (made by E.G.O.) with pot detection Stepless power control with rotary knob and integrated mains switch Error code signalling by control lights in case of malfunctions Grease filter on the back of the housing Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug
Accessories/Options	See overview page 11	See overview page 11	See overview page 11	See overview page 11
Heat emission sensitive/latent	245 W / 280 W	350 W / 400 W	245 W / 280 W	350 W / 400 W
Connected load	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 5.0 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 5.0 kW
Protection type	IP X4	IP X4	IP X4	IP X4
Material	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Ceran® cooking surface	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Ceran® cooking surface	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Ceran® wok cuvette	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Ceran® wok cuvette
Order No.	573 244	573 243	573 246	573 245

*ATICS = Advanced Technology Induction Cooking System

BLANCO COOK

Ceran® hob, pasta cooker, deep griddle

You can request free information on BLANCO COOK and the entire BLANCO product range (please see reverse side for address).



Model	Ceran® cooking surface BC CH 4200	Pasta cooker BC PC 4200	Deep griddle BC DG 3500	Deep griddle BC DG 4200
Design	Ceran® hob with radiant heaters and 2 round cooking zones	Pasta/multifunctional cooker with deep-drawn cooking well area	Deep griddle/multifunctional cooker with deep-drawn frying well area	Deep griddle/multifunctional cooker with deep-drawn frying well area
Dimensions/ Capacity	Exterior dimensions LxWxH: 620 x 400 x 220 mm	Exterior dimensions LxWxH: 620 x 400 x 220 mm	Exterior dimensions LxWxH: 620 x 400 x 220 mm	Exterior dimensions LxWxH: 620 x 400 x 220 mm
	Usable area LxW: 510 x 320 mm	Usable area LxW: 510 x 307 mm	Usable area LxW: 510 x 307 mm	Usable area LxW: 510 x 307 mm
	Cooking zones: 230 mm and 180 mm dia.	Capacity: 15 liters	Capacity: 15 litres	Capacity: 11 litres
Basic unit equipment	Ceran® cooking surface, 6 mm thick	Finely glazed well with outside-lying heating	Finely glazed well with outside-lying heating	Finely glazed well with outside-lying heating
	Microprocessor-controlled controller*	Deep-drawn, all-round, welded-in well with 5 mm thick bottom	Deep-drawn, all-round, welded-in well with 8 mm thick bottom	Deep-drawn, all-round, welded-in well with 8 mm thick bottom
	2 radiant heaters (1.7 kW and 2.5 kW), control via 6-cycle switch	Closable drain opening	Closable drain opening with drain plug	Closable drain opening with drain plug
	Error code signalling in display in case of malfunctions	Microprocessor-controlled controller*	Microprocessor-controlled controller*	Microprocessor-controlled controller*
	Remaining heat display with LEDs	Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures	Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures	Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures
	Height-adjustable rotating feet	Error code signalling in display in case of malfunctions	Error code signalling in display in case of malfunctions	Error code signalling in display in case of malfunctions
	Power cable (1.7 m)	Safety drain valve	Safety drain with protective cover	Safety drain with protective cover
	16 A CEE plug	Height-adjustable rotating feet	Height-adjustable rotating feet	Height-adjustable rotating feet
		Power cable (1.7 m)	Power cable (1.7 m)	Power cable (1.7 m)
		16 A CEE plug	Schuko plug	16 A CEE plug
Accessories/ Options	See overview page 11	See overview page 11	See overview page 11	See overview page 11
Heat emission sensitive/latent	840 W / 336 W	735 W / 840 W	1155 W / 1400 W	1386 W / 1680 W
Connected load	400 V / 3N PE / 16 A 50-60 Hz / 4.2 kW	400 V / 3N PE / 16 A 50-60 Hz / 4.2 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4.2 kW
Temp. range	--	+30°C to +190°C	+30°C to +250°C	+30°C to +250°C
Protection type	IP X4	IP X4	IP X4	IP X4
Material	CNS 18/10 stainless steel (AISI 304) with micro-polished surface	CNS 18/10 stainless steel (AISI 304) with micro-polished surface	CNS 18/10 stainless steel (AISI 304) with micro-polished surface	CNS 18/10 stainless steel (AISI 304) with micro-polished surface
	Ceran® cooking surface	AISI 304 finely glazed	AISI 304 finely glazed	AISI 304 finely glazed
Order No.	573 247	573 257	573 256	573 255

*Especially energy-saving due to the energy management system, with power step selection and stand-by function.

BLANCO COOK

Flat griddles and ribbed griddles

You can request free information on BLANCO COOK and the entire BLANCO product range (please see reverse side for address).



Model	Flat griddle BC GF 3500	Flat griddle BC GF 4200	Ribbed griddle BC GR 3500	Ribbed griddle BC GR 4200
Design	Flat griddle with inclined, smooth surface	Flat griddle with inclined, smooth surface	Griddle with inclined, ribbed surface	Griddle with inclined, ribbed surface
Dimensions	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 510 x 307 mm (460 x 307 of this heated)	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 510 x 307 mm (460 x 307 of this heated)
Basic unit equipment	Smooth, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in. Microprocessor-controlled controller* Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures Error code signalling in display in case of malfunctions Removable grease catch tray Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Smooth, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in. Microprocessor-controlled controller* Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures Error code signalling in display in case of malfunctions Removable grease catch tray Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug	Ribbed, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in. Microprocessor-controlled controller* Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures Error code signalling in display in case of malfunctions Removable grease catch tray Height-adjustable rotating feet Power cable (1.7 m) Schuko plug	Ribbed, deep-drawn griddle surface made of high-temperature-resistant and high-conductivity steel, all-round welded in. Microprocessor-controlled controller* Innovative, 3-zone Ultracontact heating system for short heat-up times and uniform surface temperatures Error code signalling in display in case of malfunctions Removable grease catch tray Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug
Accessories/Options	See overview page 11	See overview page 11	See overview page 11	See overview page 11
Heat emission sensitive/latent	1155 W / 1400 W	1386 W / 1680 W	1155 W / 1400 W	1386 W / 1680 W
Connected load	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4.2 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 3.5 kW	400 V / 3N PE / 16 A 50-60 Hz / 4.2 kW
Temp. range	+30°C to +250°C	+30°C to +250°C	+30°C to +250°C	+30°C to +250°C
Protection type	IP X4	IP X4	IP X4	IP X4
Material	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Griddle surface made of FE510D	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Griddle surface made of FE510D	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Griddle surface made of FE510D	CNS 18/10 stainless steel (AISI 304) with micro-polished surface Griddle surface made of FE510D
Order No.	573 249	573 248	573 251	573 250

*Especially energy-saving due to the energy management system, with power step selection and stand-by function.

BLANCO COOK

Deep fryer, bain-marie, hot plate

You can request free information on BLANCO COOK and the entire BLANCO product range (please see reverse side for address).



Model	Deep fryer BC DF 4500	Bain-marie BC BM 765	Hot plate BC HP 450
Design	Deep fryer with deep-drawn well for max. 2 deep dryer baskets	Bain-marie with deep-drawn well for max. 1x GN 1/1-100	Hot plate with thermally separated heat-retaining area
Dimensions/ Capacity	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 380 x 307 mm Capacity: 5 liters	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 510 x 307 mm Capacity: max. 1x GN 1/1-100	Exterior dimensions LxWxH: 620 x 400 x 220 mm Usable area LxW: 530 x 320 mm
Basic unit equipment	<ul style="list-style-type: none"> Finely glazed well with out-side-lying heating Deep-drawn, all-round, welded-in well Large oil purification zone Thermostat in the lower well area, temperature accuracy +/- 1K Microprocessor-controlled controller* Innovative, 3-zone Ultracontact heating system for short heat-up times Error code signalling in display in case of malfunctions Safety drain valve Height-adjustable rotating feet Power cable (1.7 m) 16 A CEE plug 	<ul style="list-style-type: none"> Finely glazed well with out-side-lying heating Deep-drawn, all-round, welded-in well Microprocessor-controlled controller Error code signalling in display in case of malfunctions Safety drain valve Height-adjustable rotating feet Power cable (1.7 m) Schuko plug 	<ul style="list-style-type: none"> Heat-retaining surface with micro-polished surface Silicone-sealed, 5 mm thick heat-retaining surface Microprocessor-controlled controller Error code signalling in display in case of malfunctions Height-adjustable rotating feet Power cable (1.7 m) Schuko plug
Accessories/ Options	See overview page 11	See overview page 11	See overview page 11
Heat emission sensitive/latent	405 W / 3150 W	140 W / 153 W	90 W / 36 W
Connected load	400 V / 3N PE / 16 A 50-60 Hz / 4.5 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 0.77 kW	220-240 V / 1N PE / 16 A 50-60 Hz / 0.45 kW
Temp. range	+30°C to +190°C	+30°C to +100°C	+30°C to +120°C
Protection type	IP X4	IP X4	IP X4
Material	CNS 18/10 stainless steel (AISI 304) with micro-polished surface or finely glazed (well)	CNS 18/10 stainless steel (AISI 304) with micro-polished surface or finely glazed (well)	CNS 18/10 stainless steel (AISI 304) with micro-polished surface or finely glazed (heat-retaining surface)
Order No.	573 259	573 264	573 266

*Especially energy-saving due to the energy management system, with power step selection and stand-by function.

accessories

for model	Accessories	Order No.
Induction hobs BC IH 3500 BC IH 5000	Ceran® cleaning scraper	568 489
Induction woks BC IW 3500 BC IW 5000	Round-bottom wok made of CNS/Silvinox® 7-layer material, 360 mm dia., capacity max. 6 litres	568 487
	Round-bottom wok made of CNS 3-layer material, 360 mm dia., capacity max. 6 litres	573 298
Ceran® hob BC CH 4200	Ceran® cleaning scraper	568 489
Pasta cooker BC PC 4200	Pasta basket set, consisting of 2 baskets in approx. GN 1/3-100 format and 2 baskets in approx. GN 1/6-100 format, each with insulated handles and insertion frames	573 258
	Cooking insert, size GN 1/1-100, perforated, with folding handles (Model: G-KEN G 1/1-100)	550 971
	Lid with handle, size GN 1/1 (Model: GD 1/1)	550 658
Deep griddle BC DG 3500 BC DG 5000	Griddle cleaning scraper	573 252
	Blade set (10 pcs.) for griddle cleaning scraper	573 253
Griddles BC GF 3500 BC GF 4200 BC GR 3500 BC GR 4200	Grease drain plugs made of Teflon®	573 254
	Splash guard	573 269
	Only for BC GF: Griddle cleaning scraper	573 252
	Only for BC GF: Blade set (10 pcs.) for griddle cleaning scraper	573 253
Deep fryer BC DF 4500	Deep frying basket set (2 pcs.), with insulated handles	573 260
	Deep fryer basket with insulated handle	573 261
	Grease/oil catch tray (bucket made of CNS 18/10 - AISI 304) with carrying handle, tipping handle and opening for pouring out, 315 mm dia.	573 262
	Grease/oil filter for positioning on the grease/oil catch tray, with U-handle	573 263
	For covering the deep fryer well: Lid with handle, size GN 1/1 (Model: GD 1/1)	550 658
Bain-marie BC BM 765	Work surface made of polyethylene, size GN 1/3	573 265
	GN container and GN lid in numerous models from our entire product range	See price list ¹

¹ You can request the complete price list at no charge (please see reverse side for address).

**Threefold market orientation,
simply good.**

BLANCO CS GmbH + Co KG
concentrates on the needs of
professional target groups with its
three business units Catering Systems,
Medical Care Systems and Industrial
Components.

Whether its for large kitchens and the
catering industry, for hospitals and clinics
and medical practices or for customers
from industry – BLANCO CS develops,
produces and markets high-quality
products.

Quality à la maison.

For many years, the Catering Systems
area has set standards in the catering
industry with innovative developments,
proven product quality and excellent
service.

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

**At BLANCO CS,
you take centre stage.**

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

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