

NEW!

BLANCO COOK Fume Extraction Module

Mobile, powerful and versatile –
for a hearty appetite when cooking in front of guests.

blancocook



freshair

Entices a healthy appetite: The innovative fume extraction module from BLANCO COOK.

Grilled trout and fried zucchini blossoms, tender lamb filet and roasted potatoes – prepared fresh before the guests' own eyes always tastes best.

And so that the air also stays fresh when cooking in front of guests, the BLANCO COOK cooking system offers you a new fume extraction module with efficient extraction and filter technology.

The innovative combination of several filter stages and the fume-guiding air stream remove grease, moisture and annoying odours from the cooking fumes – powerfully, hygienically and reliably.

More room for cooking.

With BLANCO COOK the fumes are caught above the cooking units where they naturally rise to. This technology enables highly efficient extraction even when using up to three table-top units.

More room for supplies.

Simply practical: the free usable space below the placement niche. Perfect for temporary storage of food in BLANCOTHERM transport containers.

As an alternative, you can roll in an underframe cooling table or equip the usable space with a base bottom.

More room for your ideas.

The cover on the extraction bridge offers plenty of space as a serving surface or for the provision of ingredients.



BLANCO COOK BC ES 3 Fume Extraction Module with three BLANCO COOK table-top units. In the usable space below the placement niche: BLT 420 KBRUH (can be heated and regulated) and BLT 420 K food transport containers on castors.



**Just set to extraction:
Excellent values for extraction and odour reduction.**

The multi-stage, powerful filter system of the BLANCO COOK fume extraction module reliably protects the cook, guests and furniture from grease vapours, moisture and odours:

1. The three-sided air stream routes the fumes directly into the extraction bridge. Vacuum also sucks in the fumes.
2. Grease is separated out in the extraction bridge. The grease collects in the collecting channels of the filter brackets.
3. A second filter stage in the exhaust ducts reduces the moisture content.

4. Activated charcoal filters in the odour filter boxes bond the odour molecules.
5. The cleaned air exits from the module at the bottom.

Simply cook whatever you want to.

The rugged, easy-to-clean exhaust module is equipped with castors as standard and is always at the point of sale. The supplemental BLANCO COOK table-top cooking units are lightweight and compact.

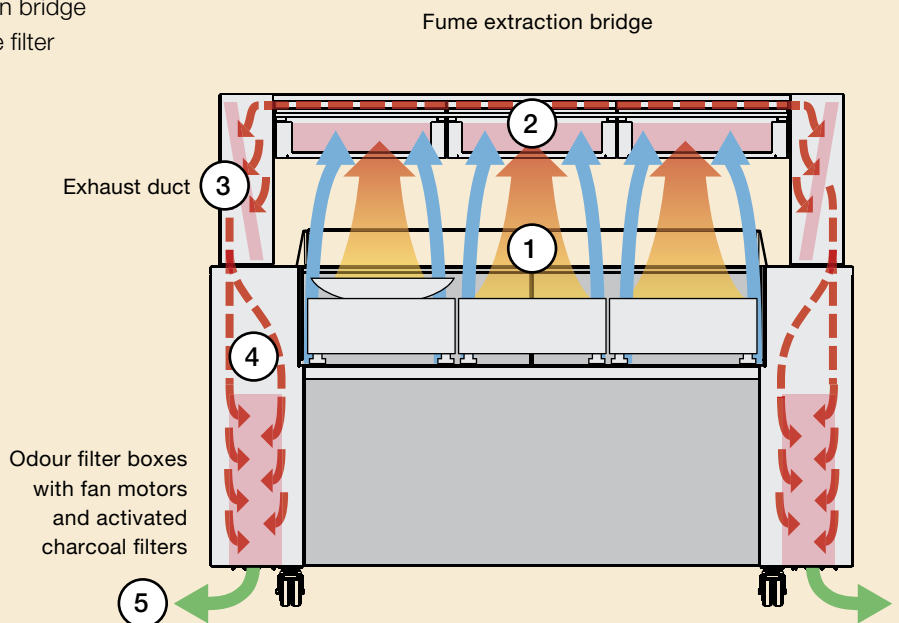
Cook as much as you want to.

The BLANCO COOK cooking system is characterised by professional technology, great performance and high-quality processing. The units can quickly handle even large quantities and can be used for a broad range of applications: From a snack bar kitchen to hotels, from event catering to front cooking in canteens or in the classic food service industry.

Open up new cooking areas with the versatile possibilities of BLANCO COOK.

Powerful filter system

The fumes are routed directly to the extraction bridge with a three-sided air stream. The multi-stage filter system provides for fresh air.



BLANCO COOK

Fume Extraction Module



Model	Fume extraction module BC ES 2	Fume extraction module BC ES 3
Design	Mobile extraction module with placement niche for a maximum of 2 table-top cooking units	Mobile extraction module with placement niche for a maximum of 3 table-top cooking units
Dimensions/ Capacity	Exterior dimensions L x W x H approx.: 1338 x 700 x 900/1354 mm Placement niche L x W x H approx.: 808 x 650 x 300 mm For a maximum of 2 table-top cooking units, max. dimensions L x D x H each: 400 x 650 x 300 mm Free usable space below placement niche L x W x H: 808 x 650 x 571 mm	Exterior dimensions L x W x H approx.: 1743 x 700 x 900/1354 mm Placement niche L x W x H approx.: 1213 x 650 x 300 mm For a maximum of 3 table-top cooking units, max. dimensions L x D x H each: 400 x 650 x 300 mm Free usable space below placement niche L x W x H: 1213 x 650 x 571 mm
Equipment basic unit	Air nozzles for fume-guiding air stream along the placement niche (guest side, right, left) Extraction bridge with 4 grease filters 2 exhaust ducts with 1 grease and 1 moisture filter each 2 x 5 activated charcoal odour filter cartridges 3 power steps for need-oriented extraction 4 twin steering castors, 75 mm dia., 2 of which have locking brakes Power cable (approx. 4 m)	Air nozzles for fume-guiding air stream along the placement niche (guest side, right, left) Extraction bridge with 6 grease filters 2 exhaust ducts with 1 grease and 1 moisture filter each 2 x 5 activated charcoal odour filter cartridges 3 power steps for need-oriented extraction 4 twin steering castors, 75 mm dia., 2 of which have locking brakes Power cable (approx. 4 m)
Optional socket outlets	4 x 230 V Schuko socket outlet (max. 10 kW), 16 A CEE plug/400 V/ 50 or 60 Hz/3N PE/10.8 kW	4 x 230 V Schuko socket outlets (max. 10 kW), 16 A CEE plug/400 V/ 50 or 60 Hz/3N PE/10.8 kW
Connected load/ Power consumption (dependent on the set cooking units)	2 x 230 V Schuko and 2 x 400 V CEE socket outlets (max. 10 kW), 16 A CEE plug/400 V/ 50 or 60 Hz/3N PE/10.8 kW 2 x 230 V Schuko and 2 x 400 V CEE socket outlets (max. 21 kW), 32 A CEE plug/400 V/ 50 or 60 Hz/3N PE/22 kW	3 x 230 V Schuko and 3 x 400 V CEE socket outlets (max. 20.8 kW), 2 x 16 A CEE plug/400 V/ 50 or 60 Hz/3N PE/2 x 10.8 kW 3 x 230 V Schuko and 3 x 400 V CEE socket outlets (max. 21 kW), 32 A CEE plug/400 V/ 50 or 60 Hz/3N PE/22 kW
Protection type	IP X4	IP X4
Material	CNS 18/10 stainless steel (AISI 304)	CNS 18/10 stainless steel (AISI 304)
Order No.	573 267	573 268

accessories

Designation

Railing

on customer and short side

Lighting

with two halogen spot lamps

Sneeze guard

open or closed on customer side

Tray slide

made of CNS round tube, on customer side, fold-down

Hook-in shelf

made of CNS, on short side, or with railing and 3 cutlery baskets

Base bottom at bottom

made of CNS, removable

Panelling

with Resopal laminated sheet material, on customer or short side

Without placement shelf for cooking units, completely free usable space

Various castor models

Underframe cooling table

ready to plug in (only for BC ES 3)

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