

BLANCO
GERMANY

BLANCO UNITRAY

The hot-air regeneration system
with separate temperature zones.

blancounitray





Cooling and regenerating – and all that on a tray: BLANCO UNITRAY

Expand your options with a universal genius.

With UNITRAY from BLANCO you can now also use hot-air regeneration for GN trays and special-format trays – with separate temperature zones for convection cooling and hot-air regeneration.

That means: With UNITRAY you can simply portion cold food and warm food on one and the same tray.

The two thermally separated temperature compartments in the UNITRAY each ensure absolute reliability in maintaining the set temperature in both zones.

Cook & Serve or Cook & Chill: Excellently suited for your workflow.

UNITRAY is perfectly oriented toward both types of production. UNITRAY can be loaded either directly or indirectly via a tray rack in the UNISERV transfer trolley.

Cook & Serve

Cold food continues to be reliably cooled in the convection-cooled compartment of the UNITRAY. Fresh food is kept at the desired temperature in the hot-air compartment in accordance with HACCP.

Cook & Chill

The convection cooling ensures refrigerated food is kept cold. The food is regenerated in the hot-air compartment at the serving point. Cold food, like salads and desserts, continue to be cooled in the convection-air compartment.



BLANCO UNITRAY T

For indirect loading with a tray rack (shown with transfer trolley).

The thermal partition wall between hot air and convection cooling is integrated in the tray rack.



cold&hot



Direct or indirect: The choice is yours.

With BLANCO UNITRAY you can choose between models for direct or indirect loading.

With direct loading the trays are simply inserted directly into the UNITRAY. The thermal partition wall integrated in the trolley ensures proper separation of the hot and cold compartment.

With indirect loading

the trays are inserted into a tray rack. With this solution the thermal partition wall is permanently integrated in the tray rack. The loaded tray rack can be transported with the UNISERV transfer trolley or with the transfer trolley and then inserted into the UNITRAY.

Big performance in a small space: UNITRAY is built for compact tray sizes.

With UNITRAY all roads are open to you at BLANCO for hot-air regeneration starting immediately.*

The design of the UNITRAY is especially oriented toward small tray sizes. You can choose between two tray sizes:

- GN format (530 x 325 mm) or
- Special format (565 x 332.5 mm).

And you're not forced to use system dishes.



BLANCO UNITRAY T-T

For direct loading.

The thermal partition wall is integrated in the trolley and can be removed for cleaning.

* The BLANCO RECALDO AVENTO is available for hot-air regeneration on EN trays or in a container. You can request additional information and documents free of charge (see reverse for address).

The perfect team for indirect loading: UNITRAY with UNISERV or transfer trolley

Short of space in the kitchen?
Or is the trolley station further away
from the kitchen?

Regardless of what logistical problems
you have to solve at your company –
UNITRAY offers you maximum flexibility
with indirect loading.

The tray racks require less space
and are easy to manoeuvre using
the UNISERV transport trolley or the
manoeuvrable transfer trolleys.

The trays are inserted into the tray
racks and adjusted for temporary
storage either in the UNISERV transfer
trolley or in the transfer trolley.

Single or double-walled insulation on
the UNISERV or covers for the transfer
trolleys protect the food and keep it
fresh.

**Just ask us. We'll be happy to
help you put together your UNITRAY
dream team.**



BLANCO UNITRAY (rear) with docked
transfer trolley **UNISERV** (at front,
double-walled model), with which the
tray rack can be transported.



Transfer trolley
with tray rack for space-saving use at
conveyor belts. The cover protects the
food during transport.



Convincing use, convincing quality.

Rugged design and easy handling make the BLANCO UNITRAY a reliable partner in the tough everyday life of large kitchens.



Hot and cold are separated

The thermal partition wall prevents undesirable temperature exchanges. Integrated in the trolley with direct loading and in the tray rack with indirect loading.



Everything under control

The operating panel is equipped with a hygienic flush film keyboard with user-friendly logic and a large display for good readability.



Double-insulated doors

The double-walled hinged doors feature 2-point locking and are self-closing. The opened doors can be locked in place (opening angle: 270° for cold compartment and 180° for hot compartment).



Safety buffer

Rugged all-round corner guards protect people, the unit and furniture when things get rough.

**UNITRAY has what it takes,
with convincing technical
features.**

Convenient control

- For manual or program-controlled regeneration
- Specially adaptable to your individual needs
- Easy to program, easy to operate

Data recording (optional)

- The data of the temperature cycles can be downloaded with an infrared interface and passed on to your PC
- HACCP compliant through registering and recording of all data

Wireless data transfer (optional)

(availability planned from 10/2007)

- The data is transferred directly to your PC via radio waves
- No additional cables and no downloading of the data required

**Light and manoeuvrable, on request
also with electric movement aid.**

Using the maintenance-free movement aid even less force is required during handling. Steering is manual in order to change direction optimally. An integrated reversing lock ensures that the unit does not roll back even on inclines.

blancounitray



BLANCO UNITRAY T-T CC for Cook & Chill

with partition wall, for direct loading

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



For Cook & Chill
(tray, with partition wall):
Compartment 1 = cooling
Compartment 2 = cooling or hot air

Model	UNITRAY 16 T-T CC	UNITRAY 24 T-T CC	UNITRAY 20 T-T CC	UNITRAY 30 T-T CC
Design	Hot-air trolley with active convection cooling for transporting refrigerated food and regenerating the cold-portioned food. Keeping food cold.			
Dimensions (L x W x H)	1140 x 770 x 1352 mm		1140 x 770 x 1590 mm	
Capacity	2 x 8 trays (565 x 332.5 mm or 530 x 325 mm), max. 16 trays	2 x 12 trays (565 x 332.5 mm or 530 x 325 mm), max. 24 trays	2 x 10 trays (565 x 332.5 mm or 530 x 325 mm), max. 20 trays	2 x 15 trays (565 x 332.5 mm or 530 x 325 mm), max. 30 trays
Weight (kg)	Approx. 192 kg		Approx. 215 kg	
Connected load	400 V /16 A /10.15 kW			
Temperature range for cooling and hot air	Cooling compartment (active convection cooling): can be regulated down to the degree from +4°C to +15°C (with an ambient temperature of +32°C) Hot-air regeneration compartment: can be regulated down to the degree from +30°C to +130°C			
Refrigerant	R 134a			
Doors	4 hinged doors, double-walled with all-round door seal 2-point locking, self-closing Opening angle: 270° (cold compartment) or 180° (hot compartment), with latching device			
Interior	2 compartments with 8 pairs of support rails with 118 mm spacing for inserting trays	2 compartments with 12 pairs of support rails with 79 mm spacing for inserting trays	2 compartments with 10 pairs of support rails with 118 mm spacing for inserting trays	2 compartments with 15 pairs of support rails with 79 mm spacing for inserting trays
Special features	Available for 2 tray sizes: either for tray size 565 x 332.5 mm or 530 x 325 mm With bumper rails on all sides Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Partition wall removable for cleaning Ergonomic push handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm, galvanised-steel castors)			
Protection type	IP X5			
Material	CNS 18/10, aluminium, synthetic			

BLANCO UNITRAY T-T CS for Cook & Serve

with partition wall, for direct loading



For Cook & Serve
(tray, with partition wall):
Compartment 1 = cooling
Compartment 2 = Hot air

Model	UNITRAY 16 T-T CS	UNITRAY 24 T-T CS	UNITRAY 20 T-T CS	UNITRAY 30 T-T CS
Design	Hot-air trolley with active convection cooling for transporting and keeping warm or later regeneration of fresh food. Keeping cold-portioned food cold.			
Dimensions (L x W x H)	1140 x 770 x 1352 mm		1140 x 770 x 1590 mm	
Capacity	2 x 8 trays (565 x 332.5 mm or 530 x 325 mm), max. 16 trays	2 x 12 trays (565 x 332.5 mm or 530 x 325 mm), max. 24 trays	2 x 10 trays (565 x 332.5 mm or 530 x 325 mm), max. 20 trays	2 x 15 trays (565 x 332.5 mm or 530 x 325 mm), max. 30 trays
Weight (kg)	Approx. 192 kg		Approx. 215 kg	
Connected load	400 V /16 A /7.0 kW			
Temperature range for cooling and hot air	Cooling compartment (active convection cooling): can be regulated down to the degree from +4°C to +15°C (with an ambient temperature of +32°C) Hot-air regeneration compartment: can be regulated down to the degree from +30°C to +130°C			
Refrigerant	R 134a			
Doors	4 hinged doors, double-walled with all-round door seal 2-point locking, self-closing Opening angle: 270° (cold compartment) or 180° (hot compartment), with latching device			
Interior	2 compartments with 8 pairs of support rails with 118 mm spacing for inserting trays	2 compartments with 12 pairs of support rails with 79 mm spacing for inserting trays	2 compartments with 10 pairs of support rails with 118 mm spacing for inserting trays	2 compartments with 15 pairs of support rails with 79 mm spacing for inserting trays
Special features	Available for 2 tray sizes: either for tray size 565 x 332.5 mm or 530 x 325 mm With bumper rails on all sides Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Partition wall removable for cleaning Ergonomic push handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm, galvanised-steel castors)			
Protection type	IP X5			
Material	CNS 18/10, aluminium, synthetic			

BLANCO UNITRAY T CC for Cook & Chill

without partition wall, for indirect loading with tray rack

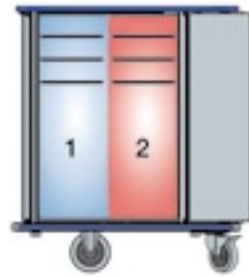


For Cook & Chill
(tray, without partition wall):
Compartment 1 = cooling
Compartment 2 = cooling or hot air

Model	UNITRAY 16 / 24 T CC	UNITRAY 20 / 30 T CC
Design	Hot-air trolley with active convection cooling for holding the tray rack and regenerating the cold-portioned food. Keeping cold-portioned food cold.	
Dimensions (L x W x H)	1140 x 770 x 1352 mm	1140 x 770 x 1590 mm
Capacity	2 x 8 trays or 2 x 12 trays (tray sizes either 565 x 332.5 mm or 530 x 325 mm, depending on tray rack), max. 16 or 24 trays (depending on tray rack)	2 x 10 trays or 2 x 15 trays (tray sizes either 565 x 332.5 mm or 530 x 325 mm, depending on tray rack), max. 20 or 30 trays (depending on tray rack)
Weight (kg)	Approx. 192 kg	Approx. 215 kg
Connected load	400 V /16 A /10.15 kW	
Temperature range for cooling and hot air	Cooling compartment (active convection cooling): can be regulated down to the degree from +4°C to +15°C (with an ambient temperature of +32°C) Hot-air regeneration compartment: can be regulated down to the degree from +30°C to +130°C	
Refrigerant	R 134a	
Doors	4 hinged doors, double-walled with all-round door seal 2-point locking, self-closing Opening angle: 270° (cold compartment) or 180° (hot compartment), with latching device	
Interior	1 compartment for holding the tray rack	
Special features	Can be used for 2 different tray sizes (565 x 332.5 mm and 530 x 325 mm) Mounting for tray rack (please order to match tray size) All-round bumper rail Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Ergonomic push handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm, galvanised-steel castors)	
Protection type	IP X5	
Material	CNS 18/10, aluminium, synthetic	

BLANCO UNITRAY T CS for Cook & Serve

without partition wall, for indirect loading with tray rack



For Cook & Serve
(tray, without partition wall):
Compartment 1 = cooling
Compartment 2 = Hot air

Model	UNITRAY 16 / 24 T CS	UNITRAY 20 / 30 T CS
Design	Hot-air trolley with active convection cooling for holding the tray rack and keeping warm or later regeneration of fresh food. Keeping cold-portioned food cold.	
Dimensions (L x W x H)	1140 x 770 x 1352 mm	1140 x 770 x 1590 mm
Capacity	2 x 8 trays or 2 x 12 trays (tray sizes either 565 x 332.5 mm or 530 x 325 mm, depending on tray rack), max. 16 or 24 trays (depending on tray rack)	2 x 10 trays or 2 x 15 trays (tray sizes either 565 x 332.5 mm or 530 x 325 mm, depending on tray rack), max. 20 or 30 trays (depending on tray rack)
Weight (kg)	Approx. 192 kg	Approx. 215 kg
Connected load	400 V /16 A /7.0 kW	
Temperature range for cooling and hot air	Cooling compartment (active convection cooling): can be regulated down to the degree from +4°C to +15°C (with an ambient temperature of +32°C) Hot-air regeneration compartment: can be regulated down to the degree from +30°C to +130°C	
Refrigerant	R 134a	
Doors	4 hinged doors, double-walled with all-round door seal 2-point locking, self-closing Opening angle: 270° (cold compartment) or 180° (hot compartment), with latching device	
Interior	1 compartment for holding the tray rack	
Special features	Can be used for 2 different tray sizes (565 x 332.5 mm and 530 x 325 mm) Mounting for tray rack (please order to match tray size) All-round bumper rail Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Ergonomic push handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm, galvanised-steel castors)	
Protection type	IP X5	
Material	CNS 18/10, aluminium, synthetic	

accessories

Illustration	Designation	Dimensions Capacity	For model	Order No.
	Tray rack	for trays 530 x 325 mm 16 trays 24 trays 20 trays 30 trays	all BLANCO UNITRAY without partition wall	573 137 573 139 573 141 573 143
	Tray rack	for trays 565 x 332.5 mm 16 trays 24 trays 20 trays 30 trays	all BLANCO UNITRAY without partition wall	573 138 573 140 573 142 573 144
	Cover for tray rack		for tray rack for BLANCO UNITRAY 16/24 without partition wall	573 154
			for tray rack for BLANCO UNITRAY 20/30 without partition wall	573 155
not shown	Transfer trolley for tray rack		all BLANCO UNITRAY without partition wall	573 149
	Transfer trolley UNISERV 16/24 single-walled	740 x 811 x 1318 mm	all BLANCO UNITRAY without partition wall	573 145
	Transfer trolley UNISERV 20/30 single-walled	740 x 811 x 1555 mm	all BLANCO UNITRAY without partition wall	573 147
	Transfer trolley UNISERV 16/24 double-walled	740 x 811 x 1349 mm	all BLANCO UNITRAY without partition wall	573 146
	Transfer trolley UNISERV 20/30 double-walled	740 x 811 x 1586 mm	all BLANCO UNITRAY without partition wall	573 148
not shown	Adapter cable Schuko plug, angled down, 400 V – 240 V		BLANCO UNITRAY Cook & Chill models (with adapter cable only Cook & Serve)	573 122
	Adapter cable blue CEE plug, angled down, 400 V – 240 V		BLANCO UNITRAY Cook & Chill models (with adapter cable only Cook & Serve)	573 123
	Controller with data recording		all BLANCO UNITRAY	on request
	Controller with service communication tool		all BLANCO UNITRAY	on request
	Data transfer via radio waves		all BLANCO UNITRAY	on request
	Electric movement aid		all BLANCO UNITRAY	on request
	Draw bar and coupling		all BLANCO UNITRAY	on request
	All-round railing		all BLANCO UNITRAY	on request
	Fold-down shelf , on short side		all BLANCO UNITRAY	on request
	Holder for garbage bag , on short side		all BLANCO UNITRAY	on request

accessories

Illustration	Designation	Dimensions Capacity	For model	Order No.
not shown	Soup pot holder with widened impact bar		all BLANCO UNITRAY	on request
	Device lockable		all BLANCO UNITRAY	on request
	Additional plug holder on top		all BLANCO UNITRAY	on request
	Socket outlet on trolley instead of connection cable		all BLANCO UNITRAY	on request
	Tray for hot air	565 x 322.5 mm, brown 565 x 322.5 mm, yellow 565 x 322.5 mm, grey 530 x 325 mm, brown 530 x 325 mm, grey	all BLANCO UNITRAY	573 132 573 133 573 134 573 135 573 136
	Hand-held unit for data transfer		all BLANCO UNITRAY	573 151
	Core temperature sensor		all BLANCO UNITRAY	573 150
	Software service communications tool	for 1x server for 3x servers for 5x servers for 5x clients for 10x clients for 15x clients	all BLANCO UNITRAY	573 151 573 127 573 128 573 129 573 130 573 131
	Clip with marking sign		all BLANCO UNITRAY	573 151
	Soup pot	3.5 l	all BLANCO UNITRAY	573 151
	Regeneration cloche	for 260 mm plates for 230 mm plates (round) for 230 mm plates (Quadro)	all BLANCO UNITRAY	572 378 573 015 573 016
	4 castors, galvanised steel, 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with brakes		all BLANCO UNITRAY	on request
	4 castors, CNS, 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with brakes		all BLANCO UNITRAY	on request
	6 castors, CNS, 2 fixed castors (200 mm dia.), 4 steering castors (160 mm dia.), 2 of them with brakes		all BLANCO UNITRAY	on request

Threefold market-orientated, simply sound.

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 results are sensible solutions that enable efficient, 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.

Our team will be happy to advise you:

BLANCO CS GmbH + Co KG
Catering Systems
P.O. Box 13 10
75033 OBERDERDINGEN
GERMANY

Phone +49 7045 44-81900

Fax +49 7045 44-81481

Internet www.blanco.de

E-Mail catering.export@blanco.de

BLANCO