

BLANCOTHERM 420 Synthetic

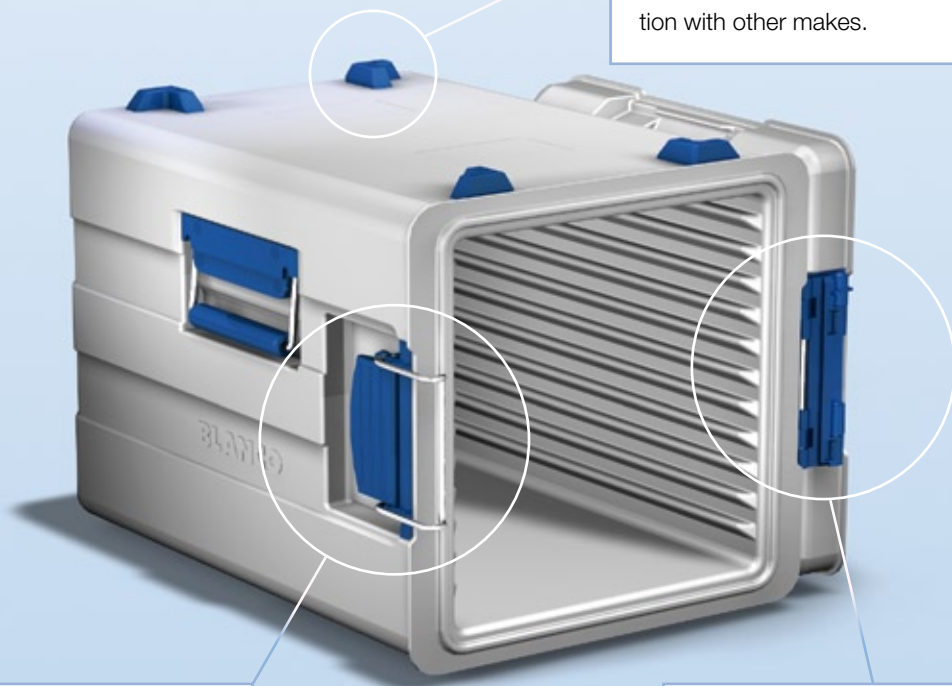
**Wider door opening angle,
improved lock and easier to stack.**

The BLANCOTHERM range allows you to serve quality that you can taste, and every single detail counts.

To make it even easier to handle the transport container, starting immediately you will receive all the BLANCOTHERM 420 models with an optimised design:

With a larger opening angle for easier loading and unloading, with a lock made of rugged stainless steel and newly designed stacking corners for even better compatibility. And that's because for us, quality isn't just a promise, but a priority, now you'll receive **the improved BLANCOTHERM 420 models at the old price.**

**New designs for the
BLT 420**



Easier to stack

The new securely screwed in stacking corners ensure optimum holding of the stacked containers – even in combination with other makes.

Improved lock

Starting immediately you'll receive all BLT 420 models with a rugged stainless-steel bent-clamp closure (previously: synthetic).

Improved door opening angle

With a 270° door opening angle (previously: 180°), the new BLT 420 models are even easier to load and unload.

The BLANCOTHERM 420 models at a glance.

Replaces the BLT 420 models
in the BLANCOTHERM K
brochure on Page 13 and 17.



Model	BLT 420 K	BLT 420 KBUH	BLT 420 KBRUH
Designation	BLANCOTHERM 420 K	BLANCOTHERM 420 KBUH	BLANCOTHERM 420 KBRUH
Model	Unheated, front loader with hinged door	Heatable, front loader with hinged door	Heatable, adjustable, with temperature indicator, front loader with hinged door
Dimensions L x W x H	670 x 445 x 475 mm	700 x 445 x 475 mm	700 x 445 x 475 mm
Capacity	2x GN 1/1-150	2x GN 1/1-150	2x GN 1/1-150
Weight	10.0 kg	16.0 kg	16.0 kg
Connected load	--	220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W
Heating/temperature range	--	Convection heating module Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock "Power" operating mode indicator Electronic temperature limitation of max. +90 °C	Convection heating module Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock
Heat-up time	--	A temperature of approx. +75 °C is reached in 45 minutes	A temperature of approx. +75 °C is reached in 45 minutes in Full-Power mode
Lock/lid	Locked via stainless-steel bent-clamp closure on the long side of the container, which securely fastens the door Hinged door can be swivelled by 270° and removed		
Container inner space	11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers		
Special features	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides Gripping depression situated to the upper left of the door for easier movement and improved handling of the container	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides Gripping depression situated to the upper left of the door for easier movement and improved handling of the container Without door, dishwasher-safe up to a maximum of +96 °C	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides Gripping depression situated to the upper left of the door for easier movement and improved handling of the container Without door, dishwasher-safe up to a maximum of +96 °C Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator Temperature indication via LED display
Material	Polypropylene, polyamide, stainless steel		
Protection type	--	IP X4	IP X4
Order No.	573 514	573 515	573 516

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