

**BLANCO RECALDO AVENTO.**  
A breath of fresh air in hot-air regeneration.

# blancoinmotion

**Regeneration using hot air  
for EN trays.**

**RECALDO AVENTO** enables **hot-air regeneration for Eurnorm trays**. It is excellently suited to regenerate pre-portioned refrigerated food, for later regeneration and for temperature maintenance of warm food. It also enables refrigerated food to be kept cold.

The RECALDO AVENTO model line is available in **many different designs**:

- with or without a partition wall
- for large, medium or small loading quantities

**With the modular design principle** the RECALDO AVENTO quickly and easily adapts to the individual requirements in each case.

The RECALDO AVENTO from  
**BLANCO INMOTION.**  
System solutions on the move.



**BLANCO RECALDO AVENTO**  
for hot-air regeneration  
on Eurnorm trays.

# a breath of fresh air

## Ideal for Cook & Serve and Cook & Chill

**Active hot air and forced convection cooling** ensure that warm food stays really hot and refrigerated food stays cold – naturally while strictly **complying with applicable hygienic guidelines**.

### Cook & Serve

The temperature zones are divided with a special partition wall. That makes RECALDO AVENTO excellently suited for Cook & Serve.

### Cook & Chill

The additional, targeted cold-air guidance in the heating compartment ensures that the portioned refrigerated food continues to be uniformly refrigerated until it is regenerated.

**Greater flexibility due to a modular principle.**

RECALDO AVENTO is available in four versions with a partition wall – for **direct loading** with 16, 20, 24 and 30 Euro-norm trays.

In addition, there are also four versions without a partition wall to choose from – for **indirect loading via a tray rack** (tray rack with partition wall).

RECALDO AVENTO therefore opens up all possibilities for **professional food distribution with an individual flair** – tasty, healthy food that will be a hit with your patients



### BLANCO RECALDO AVENTO

For hot-air regeneration on Euronorm trays

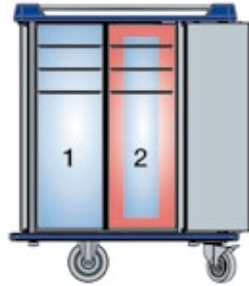


### BLANCO RECALDO AVENTO 24 T

(shown with tray rack for indirect loading, transfer trolley, Euronorm trays and system porcelain)  
For direct or indirect loading with a maximum of 2 x 12 Euronorm trays.

# RECALDO AVENTO for Cook & Chill with partition wall, for direct loading

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



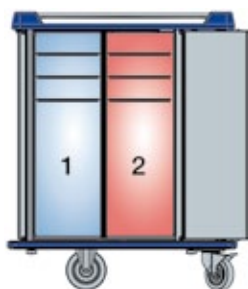
**For Cook & Chill**  
(with partition wall):  
**compartment 1** = refrigeration  
**compartment 2** = refrigeration or hot air

Model	RECALDO AVENTO 16 T-T CC	RECALDO AVENTO 24 T-T CC	RECALDO AVENTO 20 T-T CC	RECALDO AVENTO 30 T-T CC
<b>Design</b>	For Cook & Chill: Hot-air trolley with forced convection cooling for transporting refrigerated food and regenerating cold-portioned food. Keeping refrigerated food cold.			
<b>Dims (L x W x H)</b>	1150 x 855 x 1,390 mm		1150 x 855 x 1,630 mm	
<b>Capacity</b>	2 x 8 Euronorm trays, max. 16 EN trays	2 x 12 Euronorm trays, max. 24 EN trays	2 x 10 Euronorm trays, max. 20 EN trays	2 x 15 Euronorm trays, max. 30 EN trays
<b>Weight (kg)</b>	Approx. 200 kg		Approx. 215 kg	
<b>Voltage/Wattage</b>	400 V / 16 A / 10.15 kW			
<b>Cooling and hot air temperature range</b>	Refrigeration compartment (forced convection cooling): can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration compartment: can be regulated down to the degree from +30 °C to +130 °C			
<b>Refrigerant</b>	R 134a			
<b>Doors</b>	4 hinged doors, double-wall insulation with full circumferential door seal 2-point locking, self-closing 270° (refrigeration compartment) or 180° (heating compartment) opening angle with latching device			
<b>Interior</b>	2 compartments with 8 pairs of support rails each with 118 mm spacing for inserting EN trays	2 compartments with 12 pairs of support rails each with 79 mm spacing for inserting EN trays	2 compartments with 10 pairs of support rails each with 118 mm spacing for inserting EN trays	2 compartments with 15 pairs of support rails each with 79 mm spacing for inserting EN trays
<b>Special features</b>	With circumferential impact guard and railing 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-pull handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm; galvanized-steel castors)			
<b>Options/ Accessories</b>	See Page 11			
<b>Protection type</b>	IP X5			
<b>Material</b>	CNS 18/10, aluminum, synthetic material			

## RECALDO AVENTO for Cook & Serve

with partition wall, for direct loading

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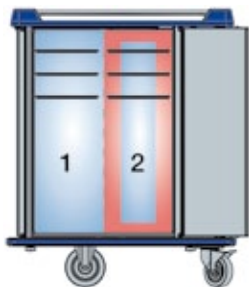
For Cook & Serve  
(with partition wall):  
**compartment 1** = refrigeration  
**compartment 2** = hot air

Model	RECALDO AVENTO 16 T-T CS	RECALDO AVENTO 24 T-T CS	RECALDO AVENTO 20 T-T CS	RECALDO AVENTO 30 T-T CS
<b>Design</b>	For Cook & Serve: Hot-air trolley with forced convection cooling or transporting, keeping warm or later regeneration of fresh food. Keeping cold-portioned food cold.			
<b>Dims (L x W x H)</b>	1150 x 855 x 1,390 mm		1150 x 855 x 1,630 mm	
<b>Capacity</b>	2 x 8 Euronorm trays, max. 16 EN trays	2 x 12 Euronorm trays, max. 24 EN trays	2 x 10 Euronorm trays, max. 20 EN trays	2 x 15 Euronorm trays, max. 30 EN trays
<b>Weight (kg)</b>	Approx. 200 kg		Approx. 215 kg	
<b>Voltage/Wattage</b>	400 V / 16 A / 7.0 kW			
<b>Cooling and hot air temperature range</b>	Refrigeration compartment (forced convection cooling): can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration compartment: can be regulated down to the degree from +30 °C to +130 °C			
<b>Refrigerant</b>	R 134a			
<b>Doors</b>	4 hinged doors, double-wall insulation with full circumferential door seal 2-point locking, self-closing 270° (refrigeration compartment) or 180° (heating compartment) opening angle with latching device			
<b>Interior</b>	2 compartments with 8 pairs of support rails each with 118 mm spacing for inserting EN trays	2 compartments with 12 pairs of support rails each with 79 mm spacing for inserting EN trays	2 compartments with 10 pairs of support rails each with 118 mm spacing for inserting EN trays	2 compartments with 15 pairs of support rails each with 79 mm spacing for inserting EN trays
<b>Special features</b>	With circumferential impact guard and railing 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-pull handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm; galvanized-steel castors)			
<b>Options/ Accessories</b>	See Page 11			
<b>Protection type</b>	IPX5			
<b>Material</b>	CNS 18/10, aluminum, synthetic material			

## RECALDO AVENTO for Cook & Chill

without partition wall, for indirect loading with tray rack

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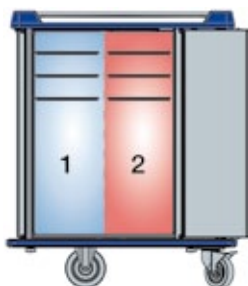
**For Cook & Chill**  
(without partition wall):  
**compartment 1** = refrigeration  
**compartment 2** = refrigeration or hot air

Model	RECALDO AVENTO 16 / 24 T CC	RECALDO AVENTO 20 / 30 T CC
<b>Design</b>	For Cook & Chill: Hot-air trolley with forced convection cooling for holding the tray rack and regenerating the cold-portioned food. Keeping refrigerated food cold.	
<b>Dims (L x W x H)</b>	1150 x 855 x 1,390 mm	1150 x 855 x 1,630 mm
<b>Capacity</b>	2 x 8 Euronorm trays or 2 x 12 Euronorm trays (depending on tray rack), max. 16 or 24 EN trays (depending on tray rack)	2 x 10 Euronorm trays or 2 x 15 Euronorm trays (depending on tray rack), max. 20 or 30 EN trays (depending on tray rack)
<b>Weight (kg)</b>	Approx. 200 kg	Approx. 215 kg
<b>Voltage/Wattage</b>	400 V / 16 A / 10.15 kW	
<b>Cooling and hot air temperature range</b>	Refrigeration compartment (forced convection cooling): can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration compartment: can be regulated down to the degree from +30 °C to +130 °C	
<b>Refrigerant</b>	R 134a	
<b>Doors</b>	4 hinged doors, double-wall insulation with full circumferential door seal 2-point locking, self-closing 270° (refrigeration compartment) or 180° (heating compartment) opening angle with latching device	
<b>Interior</b>	1 compartment for holding the tray rack	
<b>Special features</b>	With circumferential impact guard and railing Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Ergonomic push-pull handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm; galvanized-steel castors)	
<b>Options/Accessories</b>	See Page 11	
<b>Protection type</b>	IP X5	
<b>Material</b>	CNS 18/10, aluminum, synthetic material	

## RECALDO AVENTO for Cook & Serve

without partition wall, for indirect loading with tray rack

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



**For Cook & Serve**  
(without partition wall):  
**compartment 1** = refrigeration  
**compartment 2** = hot air

Model	RECALDO AVENTO 16 / 24 T CS	RECALDO AVENTO 20 / 30 T CS
<b>Design</b>	For Cook & Serve: Hot-air trolley with forced convection cooling for holding the tray rack and keeping warm or later regeneration of fresh food. Keeping cold-portioned food cold.	
<b>Dims (L x W x H)</b>	1150 x 855 x 1,390 mm	1150 x 855 x 1,630 mm
<b>Capacity</b>	2 x 8 Euronorm trays or 2 x 12 Euronorm trays (depending on tray rack), max. 16 or 24 EN trays (depending on tray rack)	2 x 10 Euronorm trays or 2 x 15 Euronorm trays (depending on tray rack), max. 20 or 30 EN trays (depending on tray rack)
<b>Weight (kg)</b>	Approx. 200 kg	Approx. 215 kg
<b>Voltage/Wattage</b>	400 V / 16 A / 7.0 kW	
<b>Cooling and hot air temperature range</b>	Refrigeration compartment (forced convection cooling): can be regulated down to the degree from +4 °C to +15 °C (at an ambient temperature of +32 °C) Hot-air regeneration compartment: can be regulated down to the degree from +30 °C to +130 °C	
<b>Refrigerant</b>	R 134a	
<b>Doors</b>	4 hinged doors, double-wall insulation with full circumferential door seal 2-point locking, self-closing 270° (refrigeration compartment) or 180° (heating compartment) opening angle with latching device	
<b>Interior</b>	1 compartment for holding the tray rack	
<b>Special features</b>	With circumferential impact guard and railing Can be loaded from both sides (crosswise insertion) Inner body with hygienic design H1 with edge radii R 3 Ergonomic push-pull handles Manual or program operation HACCP documentation (via PC) Mobile (front: 2 steering castors 160 mm, rear: 2 fixed castors 200 mm; galvanized-steel castors)	
<b>Options/Accessories</b>	See Page 11	
<b>Protection type</b>	IP X5	
<b>Material</b>	CNS 18/10, aluminum, synthetic material	

# accessories

Illustration	Designation	for models with partition wall	for models without partition wall	Order No.
	Tray rack for 16 trays	—	X	572 789
	Tray rack for 24 trays	—	X	572 882
	Tray rack for 20 trays	—	X	572 790
	Tray rack for 30 trays	—	X	572 881
	Transfer trolley for tray rack	—	X	572 797
	Cover for tray rack 16/24	—	X	572 795
	Cover for tray rack 16/24	—	X	572 796
		Transfer trolley 16/24, double-walled	—	X
Transfer trolley 20/30, double-walled		—	X	572 794
Not shown	Controller with data recording	X	X	
	Hand-held unit for data recording	X	X	
	Controller with service communication tool	X	X	
	Software for service communication tool	X	X	
	Draw bar and coupling	X	X	
	Fold-down shelf, on short side	X	X	
	Holder for garbage bag, on short side	X	X	
	Castors, galvanized steel, 4 steering castors with brakes	X	X	
	Castors, galvanized steel, 2 fixed castors, 4 steering castors with brakes	X	X	
	Castors, galvanized steel, 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with central brake	X	X	
	Castors, CNS, 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with brakes	X	X	
	Castors, CNS, 4 steering castors (160 mm dia.) with brakes	X	X	
	Castors, CNS, 2 fixed castors (200 mm dia.), 4 steering castors (160 mm dia.) with brakes	X	X	
	Castors, CNS, 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with central brake	X	X	
	EN tray for hot air	X	X	572 787
	Regeneration cloche for 260 mm plates	X	X	572 378
	Regeneration cloche for 230 mm plates (round)	X	X	573 015
	Regeneration cloche for 230 mm plates (Quadro)	X	X	573 016
	Waiting Tray	X	X	573 521
	Transport trolley for waiting tray	X	X	573 522
	Tray dispenser CCE-V 54/38 for 100 hot-air trays with Euronorm size 530 x 370 mm	X	X	573 539

X = available

— = not available

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## BLANCO INMOTION – the system is the star.

To become a mover and shaker in the catering industry you have to think beyond the „pot“. There are no stand-alone products; they are part of a system in which man and technology harmonize and interact perfectly, even at peak business hours.

The **BLANCO INMOTION food distribution system** provides over 100 high-quality models that work hand-in-hand and help you make sure everything runs smoothly from portioning in the kitchen to serving the food: **setup, portioning, distributing, storing, transporting, refrigerating, regenerating, keeping warm, serving, cleaning up** – we've thought of everything.

Whether it's **fresh food** (Cook & Serve), **refrigerated food** (Cook & Chill), **tray systems** or **lading systems** – BLANCO INMOTION provides the ideal solution for every application.

**BLANCO INMOTION** is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high quality finish, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **investment security**:

- regeneration using induction technology
- regeneration using hot air
- tray transport trolleys
- food service conveyor belts
- actively cooled food service conveyor belts
- cutlery return conveyors
- food distribution trolleys
- food transportation trolleys
- platform dispensers
- basket dispensers
- tray dispensers
- universal dispensers
- plate dispensers
- build-in dispensers
- banquet trolleys

**BLANCO INMOTION.**  
**System solutions on the move.**

## Our team will be happy to advise you:

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