

RECALDO CLASSICO

The reliable induction trolley for Cook & Chill,
Cook & Serve and Cook & Freeze

recaldoclassico

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The main thing is how it gets there: Clever system solutions for HACCP-compliant food distribution.

Those who want to become movers and shakers in food distribution have the perfect partner in BLANCO CS. From portioning to temporary storage and transport to regeneration, we offer you systems ideally matched to your requirements.

Regardless of whether you prefer Cook&Chill, Cook&Serve or Cook&Freeze and whether you produce 50 or 5,000 meals per day – you will find the suitable solution at BLANCO CS.

www.blanco-inmotion.de

Ergonomic design and clever technology facilitate everyday work. The high-quality finish and the first-class service ensure a high level of investment security.

RECALDO CLASSICO with integrated convection cooling: For an extra helping of satisfied faces.

What is so special about the technology of RECALDO CLASSICO from BLANCO? – Simple: The reliability.

With its even convection cooling and the proven BLANCO induction technology, the RECALDO CLASSICO helps you get your food to the guest the way it should be. Salads stay fresh, and desserts stay cool.

The soup and main dish are regenerated or reheated exactly to perfection, and their temperature is also maintained precisely.

In this way, all of the meal components in Cook & Chill, Cook & Serve or Cook & Freeze can be served perfectly and in compliance with the HACCP requirements.

The high-quality finishing "made in Germany" and energy-saving induction technology make the RECALDO CLASSICO an investment in the future that's worth every cent.

**BLANCO RECALDO CLASSICO.
Puts an extra smile on the face of
guests, kitchen directors and staff.**

Tray carrier system
can be removed without
tools for cleaning

HACCP-compliant controller
with clear LCD display
and USB interface

Two separately insulated compartments
which can be programmed independently
of each other



RECALDO CLASSICO
with accessories and
optional railing

Interior and body made
completely of rugged,
hygienic stainless steel

All-round rugged
bumper rail made of abrasion-
resistant synthetic

Double-walled body with
strong insulation made of
PUR hard foam plates

When you want a little more: More taste, more safety, more economy.

The comfort of your guests is particularly important to you. And you know that it's no easy job to regenerate or reheat food with reliable quality results, or to keep it hot or cold.

RECALDO CLASSICO offers you decisive advantages when it comes to the appearance, taste and nutrients of the food. It also provides reliable security in the documentation and compliance of all statutory regulations.

The powerful active convection cooling in Cook&Chill keeps all menu components cold in compliance with HACCP regulations during transport and temporary storage.

In program operation, the RECALDO CLASSICO begins the regeneration process for the warm food precisely at the specified time. Alternatively, operation can also be manual.

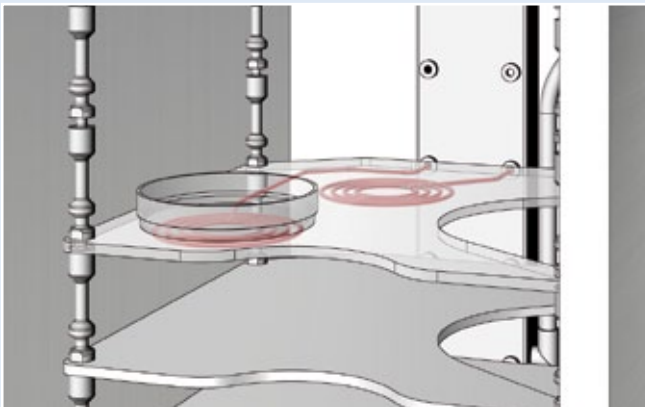
In Cook&Chill, the nearly silent BLANCO induction technology gently brings the soup and main dishes to the required temperature in only 35–45 minutes (approx. 55–65 minutes for Cook&Freeze). In Cook&Serve, induction ensures gentle reheating for consistent temperature safety of the warm food.

The program-controlled keeping warm phase always allows you enough time to distribute the trays after regeneration.

RECALDO CLASSICO also pays off in terms of economy for regenerating, reheating and keeping warm.

- » Induction only works where it should and is therefore very efficient and saves energy. Energy consumption is particularly low in the RECALDO CLASSICO model with 230V connected load.
- » Induction power is immediately highly effective when switched on and immediately ceases when switched off. Therefore the energy supply and power steps can be controlled precisely and effectively – energy consumption can be reduced to a minimum.

knowhow



How does heating food with induction work in the RECALDO CLASSICO?

Each RECALDO CLASSICO contains two special generators which create high-frequency alternating current. This current flows through the induction coils which are integrated in the tray carriers.

In this way, an alternating electromagnetic field results which only generates thermal energy in metal-coated dishes (induction dishes) – cold food on the same tray is not affected.

More than meets the eye

Two* induction coils are integrated as a standard in each tray carrier plate of the RECALDO CLASSICO: one for soup and one for the main dish. They can be controlled independently from each other. Markings on the trays ensure that the coated porcelain is located in the exact suitable position.

What is unique about induction reheating is that energy is transmitted contactless and at the same time absolutely targeted – gently, fast and extremely energy efficiently.

* The RECALDO CLASSICO is also available with three induction coils on request, e.g. for soup, main dish and warm dessert.

Unmistakeable quality from BLANCO CS: Convincing down to the smallest detail.



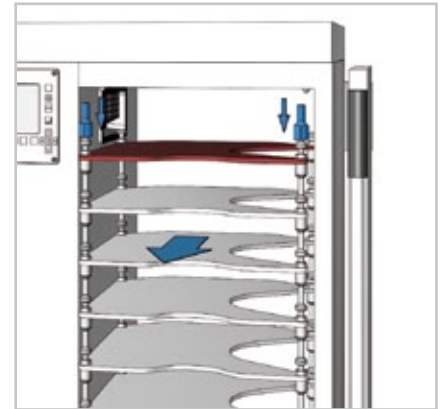
The top of the line in cooling

The integrated active convection cooling can be regulated down to the degree from +3 °C to +15 °C. In combination with the special shaping of the tray carrier, it enables reliable cooling of the food – evenly from the top to the bottom tray.



Programmed for appetising freshness

The user-friendly controller with its large LCD display can be programmed directly on the trolley or your PC (data transfer via USB stick). Thus you can document the compliance of all statutory regulations such as HACCP or LMHV in an understandable way at any time.



Hygienic cleaning and easy service

The modular design principle makes it easy to clean and quickly replace the components if necessary. For example, the tray carrier systems: They can be removed and installed simply without the use of additional tools.



Maximum flexibility for your meal planning

The two compartments of the RECALDO CLASSICO can be programmed independently of each other, and thus the meals with differing temperature requirements can be regenerated or kept warm separately in the two compartments.

Accessories and options: RECALDO CLASSICO adapts to your requirements.

The particular conditions on site and individual requirements on the system must be considered for food distribution. So that none of your wishes remain unfulfilled, RECALDO CLASSICO offers a variety of options to adapt the trolley

ideally to your requirements. And of course we provide you with the compatible trays and high-quality induction dishes for an optimum regeneration result.

Practical selection of porcelain, trays and cloches for induction

You can use the induction porcelain of renowned manufacturers with RECALDO CLASSICO. Markings on the induction trays help the personnel to position hot foods correctly to achieve ideal results when regenerating or reheating food and keeping it warm.

The stainless steel inlay of the BLANCO induction cloche effects that the main dish is also heated from above using the induction power from the tray carrier above it. A microclimate results in the cloche which accelerates the heating process and has a positive effect on maintaining the quality of the food.



We have integrated a standard additional coil carrier plate (red) so that the top tray can also profit from this effect. Thus the food is heated evenly on all the trays and served in the optimum quality.

Additional accessories and options for your RECALDO CLASSICO

- » Numerous castor arrangements and models
- » Central brake
- » Central direction brake
- » All-round railing made of CNS
- » Lockable doors
- » Card holder DIN A5
- » Grounding strip
- » Various plug models
- » CD-ROM with PC program "PC Soft" (Order No. 573 441)
- » USB stick
- » Draw bar and coupling (on request)

We would be pleased to assist you in selecting the suitable equipment for your establishment.



addedvalue

More professionalism from the beginning on.

Profit from the added value which a strong brand can offer. BLANCO CS is one of the leading providers of induction systems with reliable technology "made in Germany".

Our competent and experienced employees would be pleased to offer you advice and support. And years after the purchase, you can still rely on our

first-class service around the clock when you need it.

With its more than 600 employees and over 100 million Euro annual turnover (fiscal year 2010) in BLANCO CS you will find a partner you can build upon.

RECALDO CLASSICO

Induction trolley with active convection cooling



| Models | RECALDO CLASSICO 16/20 IZE | RECALDO CLASSICO 20/24 IZE |
|------------------------|---|--|
| Description | The RECALDO CLASSICO is an induction trolley with active convection cooling and can be used for: <ul style="list-style-type: none"> » Actively keeping food cold and regeneration of cold portioned food (Cook & Chill, Cook & Freeze) » Reheating and keeping warm portioned food warm (Cook & Serve) | |
| Body model | <ul style="list-style-type: none"> » Trolley interior made of high-quality CNS in H1 hygienic design » Two neighbouring, separately-insulated compartments » Double-walled and insulated with PUR hard foam plates | |
| Special features | <ul style="list-style-type: none"> » The two compartments can be programmed independently of one another » The tray carrier systems can be removed easily without tools for cleaning » Active convection cooling – ideal in Cook & Chill for maintaining the temperature requirements according to HACCP » Easy and secure exchange of data/updates via USB interface | |
| Temperature ranges | <ul style="list-style-type: none"> » Cooling: can be regulated down to the degree from +3 °C to +15 °C » Regeneration: Can be regulated separately for soup and main dish in several power steps (depending on the unit type) » Heat-retaining mode | |
| Controller | <ul style="list-style-type: none"> » Large, clear LCD display with pictograms » Manual or program-controlled operation is possible » HACCP-compliant controller by recording the temperature values and status reports » Convection cooling and regeneration can be controlled independently of one another » The power parameters for the two compartments can be programmed independently of one another | |
| Doors | Two hinged doors, can be opened 270° and locked in open position | |
| Maximum top load | approx. 25 kg (for example for ward requirements) | |
| Material | CNS 18/10 stainless steel, insulation: PUR hard foam plates | |
| Connected load* | Depending on the model, possible with 230 V or 400 V: <ul style="list-style-type: none"> » 230 V / 16 A / 50 Hz / 3.6 kW » 400 V / 16 A / 50 Hz / 8.0 kW » 400 V / 10 A / 50 Hz / 5.4 kW | |
| Bumper rail | All-round rugged bumper rail made of abrasion-resistant synthetic | |
| Refrigerant | R 134a | |
| Protection type | IP X5 | |
| | RECALDO CLASSICO 16/20 IZE | RECALDO CLASSICO 20/24 IZE |
| Capacity | <ul style="list-style-type: none"> » Depending on the model 16 or 20 EN trays (in Euronorm format 530 x 370 mm) » Lengthwise insertion | <ul style="list-style-type: none"> » Depending on the model 20 or 24 EN trays (in Euronorm format 530 x 370 mm) » Lengthwise insertion |
| Tray spacing | <ul style="list-style-type: none"> » Model with 16 trays: 100 mm » Model with 20 trays: 85 mm | <ul style="list-style-type: none"> » Model with 20 trays: 100 mm » Model with 24 trays: 85 mm |
| Dimensions (L x W x H) | 1363 x 762 x 1473 mm | 1363 x 762 x 1659 mm |
| Weight | approx. 262 kg | approx. 285 kg |

*The power details refer to the maximum permissible power consumption of the respective units. The power actually consumed is largely dependent on the type of dishes, power settings and the number of loaded trays. The workplace-specific noise level of the unit is less than 70 dB(A).

The BLANCO Professional Group: Fourfold market-orientated, simply sound.

BLANCO Professional concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Railway.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO Professional develops and produces high quality products which are market leaders in many areas.

At BLANCO Professional, people take centre stage.

BLANCO Professional is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

All of BLANCO Professional divisions have DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

For many years, CATERING 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.

BLANCO
PROFESSIONAL

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