



**B.PRO**  
CATERING SOLUTIONS

# BASIC LINE

The versatile food serving system by B.PRO Catering Solutions





VARIETY IN SERIES



To discover more details and view  
all the new B.PRO BASIC LINE models, visit  
[www.bpro-basicline.com](http://www.bpro-basicline.com)



**B.PRO BASIC LINE follows a simple principle:  
perfect food presentation for every taste and budget.  
The new Smart, Emotion, Design and Kids equipment variants,  
with their defined presence, modular structure and improved  
functions offer unlimited scope for all purposes, all ambiances  
and all investment budgets.**

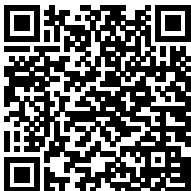
**The new BASIC LINE. Even more flexible and modular.  
The perfect combination of form and function.**





FOR GROWN-UPS  
AND LITTLE ONES





Easily done: Configure your B.PRO BASIC LINE modules at  
[https://konfigurator.bpro-solutions.com/basicline\\_en](https://konfigurator.bpro-solutions.com/basicline_en)



**Family-friendly: low, child-friendly serving modules.**  
The new BASIC LINE Kids is a perfect fit for children and can be laid out in exactly the same way as modules for adults.

# SMART

**B.PRO BASIC LINE Smart equipment variant:** This variant focuses on cost efficiency while putting function at the top of the priority list.

**Are you looking for greater food quality, more flexibility and creative freedom to design ambiance for serving your food?**

Anyone who finds the price-function ratio important is in excellent hands with the BASIC LINE Smart equipment variant. It is the perfect basic configuration. Its modules meet all functional requirements

for accomplished food presentation with no compromises on quality.

This variant is designed for short planning times and a long service life. It features modules for all needs: hot buffets, cold buffets, plain buffets, roll-in and servery counters, corner modules, a cash register booth, a soup station and different showcases.

You'll receive all modules in a 3x or 4x GN 1/1 format or with customised dimensions, suitable for setting up individually or in a line, against a wall or as free-standing units. All modules are produced to top B.PRO Catering Solutions quality standards.





**B.PRO BASIC LINE W-3, hot buffet,  
Smart equipment variant**

Standard configuration:

- Mobile hot buffet with body in traffic grey B (RAL 7043)
- Stainless steel top surface with three individual wet- or dry-heated bain-maries for GN 1/1, 230 V connection
- Bridge attachment in stainless steel
- Customer-side sneeze guard made of toughened safety glass
- 4 twin steering castors, 2 of which have brakes



**Bridge attachment and sneeze guard**

The optimised bridge attachment comes in a slimmer design, allowing diners a better view of foods. The extended toughened safety glass sneeze guard has a pass-through height of 280 mm. It can also extend down to the top surface as an option.



**New: elegant body colour**

The new standard body colour traffic grey B (RAL 7043) adds elegance and blends into almost any surroundings. The contrast with the stainless steel of the top surface and bridge attachment is particularly striking.



**Flexible and mobile**

Four steering castors with twin tyres allow modules to be quickly and easily manoeuvred or re-arranged for an event. You can securely lock the module in position with the two brakes fitted as standard.



**Optional: radiant heaters and lighting**

Energy-efficient ceramic infrared heaters focus their heat on foods while the bridge attachment remains cool. State-of-the-art LED technology provides uniform lighting, placing foods under a warm or cold light as required. Both options can be configured separately.



**Optional: tray slide in stainless steel, round tube**

Time-tested: the fold-down stainless steel round tube tray slides are sturdy and practical. Shelves in the same design can also be attached at the same height on the short sides.



**Optional: plate slide in stainless steel with smooth surface**

The stainless steel plate slides feature a smooth surface, are flush with the top surface and can also be folded down. Added short-side shelves provide extra storage options.

# EMOTION

**B.PRO BASIC LINE Emotion equipment variant – because brighter is better.**  
**Bring a breath of fresh air to everyday life with coloured panelling sections.**

**More colour, more emotion, more diners. Of course, the food needs to taste delicious. But your diners expect more than this. They want to feel good and enjoy themselves.**

The diverse B.PRO colours enable you to offer your diners harmonious surroundings complete with a feel-good factor.

The BASIC LINE Emotion equipment variant provides the basis for their enjoyment and is optimally equipped for self-service on trays thanks to the tray slide.

It also features many ingenious options for convenient use and a visually appealing layout. Operator-side panelling sections are designed as

doors to ensure optimum space usage and a neater presentation in free-flow layouts, for example. Module connector sets allow units to be arranged in a line at a later stage and can be easily separated again. This variant is also extremely versatile with removable front panelling sections, retrofittable sneeze guard and plate and tray slides to interchange and retrofit.







**B.PRO BASIC LINE W-3, hot buffet,  
Emotion equipment variant**

Standard equipment:

- Mobile hot buffet with body in traffic grey B (RAL 7043)
- Stainless steel top surface with three individual wet- or dry-heated bain-maries for GN 1/1, 230 V connection
- Bridge attachment in stainless steel
- Customer-side sneeze guard made of toughened safety glass
- 4 twin steering castors, 2 of which have brakes
- + Front panelling in candy red
- + Customer-side tray slide in stainless steel, round tube



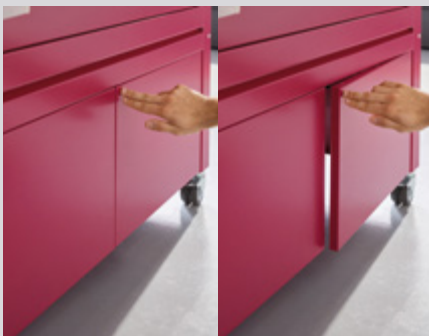
**Mix and match: body colour and front panelling**

Cool modernity, comfy atmosphere or colourful mix and match?  
12 B.PRO colours offer the right shade for every ambience.



**Mobile or fixed in place**

B.PRO BASIC LINE modules include castors in the standard equipment version. They can also be fitted with adjustable feet and surrounding skirting panels if you are planning to install modules permanently.



**Optional: operator-side panelling with hinged doors**

A gentle press on the doors is enough to open them. The doors conceal plenty of storage space, which can be used with or without a base bottom.



**Optional: base bottom**

The storage space beneath the module becomes a mobile compartment thanks to the fitted base bottom.



**Optional: switch panel cover, fold-down**

This cover not only looks good when the module is installed along a wall or as a free-flow solution, but also prevents switches from being turned on accidentally or with intent.

# DESIGN

**B.PRO BASIC LINE Design equipment variant: The ultimate.**  
**Enjoy maximum versatility and supreme food presentation.**

**Design is more than just the appetising presentation of food. Do you require a high-grade serving system which leaves nothing to be desired?**

Let your ideas flow with BASIC LINE Design. The combination of colours

and materials produces completely different designs to match your ideas and diners' needs, perfectly tailored to your ambiance.

The new Highline sneeze guard is featured as standard. It not only looks fantastic, but can also be used as

a shelf. It goes without saying that BASIC LINE Design also features all other options for even greater comfort.

**BASIC LINE Design offers a high-grade design, material and appearance in every respect.**







### **B.PRO BASIC LINE W-3, hot buffet, Design equipment variant**

Standard equipment:

- Mobile hot buffet with body in traffic grey B (RAL 7043)
- Stainless steel top surface with three individual wet- or dry-heated bain-maries for GN 1/1, 230 V connection
- 4 twin steering castors, 2 of which have brakes
- + Front panelling on customer side, faced with Rustic Oak Resopal laminated sheet material
- + Customer-side tray slide, faced with Rustic Oak Resopal laminated sheet material
- + Highline bridge attachment in stainless steel with customer-side sneeze guard made of toughened safety glass



#### **Highline bridge attachment**

The elegant Highline bridge attachment – here with a customer- and operator-side sneeze guard – offers more storage surface and an even better view. GN containers can be replaced even more easily thanks to the greater pass-through height.



#### **Resopal front panelling**

For greater variety in colour and material combinations: the front panelling consisting of a wooden panel, faced with Resopal laminated sheet material, available in about 200 different "Colours" or "Woods" Resopal decors.



#### **Resopal tray slides**

The fold-down tray slides are made of plywood and faced with Resopal laminated sheet material. Metal rails for trays prevent wear. The corners are neatly rounded off on the customer side.



#### **Optional: Resopal shelf, short side**

Fold-down shelves can also be attached at the same height as the tray or plate slide to provide even more storage options.



#### **Optional: adjustable feet with skirting panels**

If you're planning to install your B.PRO BASIC LINE permanently, there are stainless steel adjustable feet and skirting panels to provide a hygienic, clean-cut finish with the floor.



#### **Optional: B.PRO BASIC LINE in line**

Mobile and fixed modules can be easily and firmly interconnected using module connector sets. Finished in the chosen colour for the body, a profile panel covers the gap between modules.

# KIDS

**Child-friendly:** BASIC LINE Kids and also all B.PRO BASIC LINE equipment variants with a lowered tray slide are available to cater for children and young people.

Whether you use it for school catering or in family restaurants, the serving system for children works best when the food display is adapted to the height of the children.

That's why the new BASIC LINE Kids supplies lower modules with a serving height of 750 mm, designed for children from nursery school to primary school age.

BASIC LINE Kids modules are available as

- Hot buffet
- Cold buffet with active contact cooling
- Cold buffet with active convection cooling
- Plain buffet

Standard modules at a height of 900 mm can be used with a lowered tray slide, for example, for older children. The tray slide can be effortlessly fastened at a lower height on all Smart, Emotion and Design equipment lines.

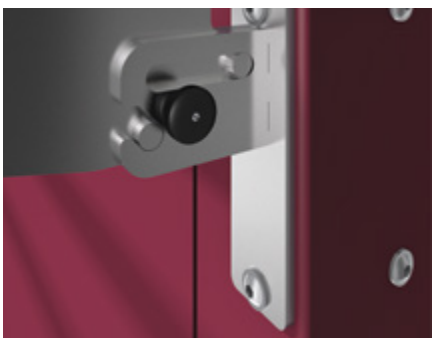


**Easy to find:** we have marked all modules which are suitable for catering for children with this icon.



**No playing around here: the new switch panel cover.**

A fold-up cover panel is available on request to cover up on-off switches and temperature controls on warm or plain buffets. This option not only looks good when the module is installed along a wall or as a free-flow solution, but also prevents people from fiddling around with switches inadvertently or with intent.



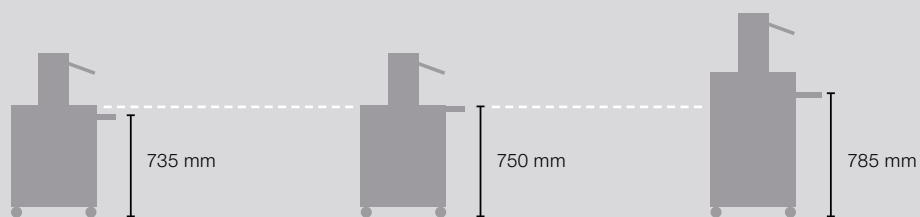
**Safety first: child-safe lock mechanism for fold-down tray slides.**

A locked bolt can firmly secure tray slides into both the folded-up and folded-down position, making it safe for young diners.





## Serving heights for children's catering



### **B.PRO BASIC LINE Kids**

Kids module height (750 mm)  
with tray slide at 735 mm  
for children up to 10 years of age

### **B.PRO BASIC LINE Kids**

Kids module height (750 mm)  
featuring plate slide flush with  
the top surface for children up to  
10 years of age

### **B.PRO BASIC LINE Smart, Emotion or Design**

Module height (900 mm)  
with tray slide at 785 mm  
for children over 10 years of age



**B.PRO BASIC LINE Kids**  
Low module height (750 mm)  
with plate slide and shelf

## B.PRO BASIC LINE – ALL MODULES



Hot buffet



Cold buffet with  
active contact cooling



Cold buffet with  
active convection cooling



Plain buffet



Soup station



Cash register booth



Roll-in counter



Servery counter



Interior corner



Outside corner



Attached refrigeration  
showcase

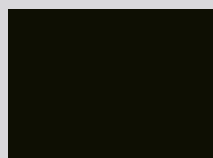


Refrigerated stand  
showcase

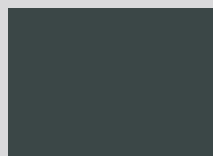


## B.PRO COLOURS AND DECORS

### NEUTRAL COLOURS



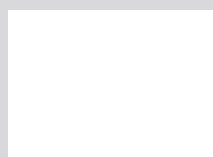
Graphite black



Traffic grey B



Stone grey



Signal white

### LIVING COLOURS



Broom yellow



Merlot red



Petrol green



Sea blue

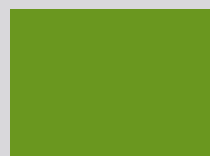
### FRESH COLOURS



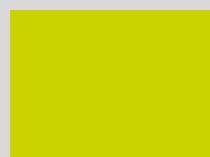
Candy red



Neomint

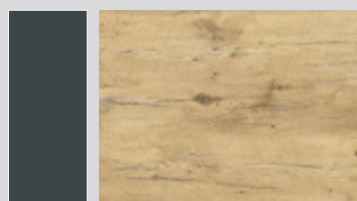


Apple green

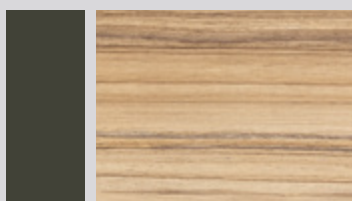


Lime

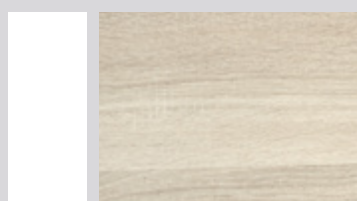
## INSPIRATION: FOR BODIES AND PANELLING



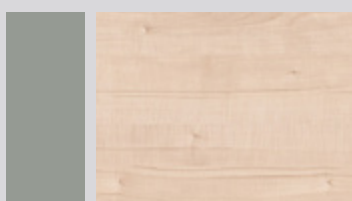
**Body:** Traffic grey B, RAL 7043  
**Front:** Resopal Rustic Oak



**Body:** Umbra grey, RAL 7022  
**Front:** Resopal Coco Bolo



**Body:** Signal white, RAL 9003  
**Front:** Resopal Solano Oak



**Body:** Stone grey, RAL 7030  
**Front:** Resopal Visby Maple



You will find more info on  
Resopal colours and decors at  
[www.bpro-solutions.com/en/resopal](http://www.bpro-solutions.com/en/resopal)

# THE DETAILS

**B.PRO BASIC LINE** Versatile in action, unique in quality.



## **Elegant and resilient: the Highline bridge attachment**

The new Highline bridge attachment is a real eye-catcher. Attached on one or both sides, these glass ledges act as a sneeze guard and make an excellent additional shelf. Each glass shelf can hold up to 10 kg. They also bring a further advantage: the greater pass-through height enables GN containers beneath to be replaced even more easily and foods viewed more clearly.



## **Readily accessed: clearly arranged operating panel for radiant heaters and LED lighting**

The new operating panel: on-off switch and temperature controls are clearly arranged and can be switched on an individual basis. Power is therefore only consumed as needed. Energy-efficient LED lamps place foods under a warm or cold light as required. The operating controls disappear behind the optional switch panel cover if desired.



## **Secret space marvel: operator-side panelling with hinged doors**

There's plenty of room for storage: A gentle press on the doors is enough to open them. The storage space can be used with or without a base bottom. The bain-maries are easily accessible and can be drained quickly.





### Visually flawless:

#### Module connection for modules in a line

Quite simple: the new module connectors can be effortlessly fastened to the modules at any time, also as a retrofit. The profile panel to cover the gap between modules is coated in the same colour as the body. This means both mobile modules and those on adjustable feet can be interconnected.



### Perfectly flexible: Shelves and tray and plate slides

Ready-made holes allow the fold-down tray and plate slides to be screwed into position on both the customer and operator side. This ensures perfect flexibility for layouts and the option of a retrofit. All modules feature lower drill holes for lower tray slides and shelves to cater for children.



### Perfectly integrated: ventilation slits in the bridge attachment

A new profile element has been used in all modules. The ventilation slits are used to extract heat from the radiant heaters in hot buffets. All modules are fitted to offer a uniform appearance, no matter whether they feature a standard or Highline bridge attachment.

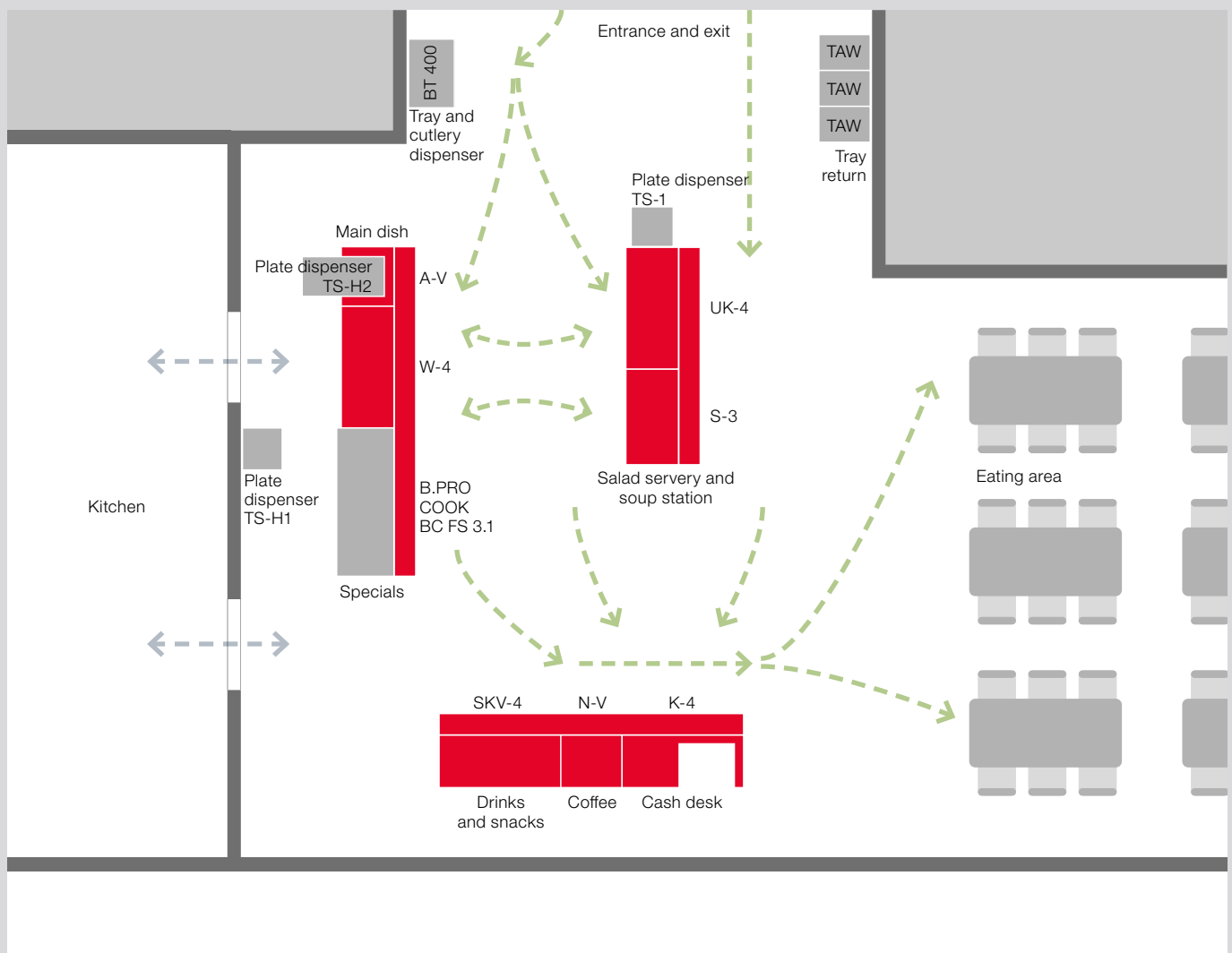


### Greater design scope for lengths and angles: variable modules

Plain buffets and roll-in and servery counters can be ordered in variable lengths. Corner module angles can be freely selected. This provides greater scope for planning layouts using more than just right angles. You will find customised solutions for your requirements or your particular space.

# IN DAILY USE

## B.PRO BASIC LINE example to cater for around 150 diners



### Cutlery and tray dispenser:

- Mobile transport trolley BT 400 for around 120 trays and up to 500 pieces of cutlery

### Salad bar and soup station:

- Plate dispenser TS-1 for around 80 salad plates or bowls
- BASIC LINE UK-4 cold buffet with active convection cooling for 4 GN 1/1
- BASIC LINE S-3 soup station for about 10 l soup, with built-in, heated plate dispenser TSE-1H for soup bowls

### Heated servery counter:

- BASIC LINE A-V servery counter (1000 mm) for heated plate dispenser TS-H2 for about 160 plates
- BASIC LINE W-4 hot buffet for 4 GN 1/1
- Front cooking station B.PRO COOK BC FS 3.1 for 3 table-top cooking units with added heated plate dispenser TS-H1

### Drinks, snacks, coffee and cash desk:

- BASIC LINE SKV-4 cold buffet with active contact cooling and refrigerated showcase for drinks, snacks and pre-portioned desserts
- BASIC LINE N-V plain buffet for serving coffee
- BASIC LINE K-4 cash register booth

### Crockery return:

- Tray clearing trolley TAW to return used trays



## B.PRO BASIC LINE example to cater for around 300 diners



### Cutlery and tray dispenser:

- Two BT 400 transport trolleys for around 120 trays and up to 500 pieces of cutlery

### Salad bar:

- Two BASIC LINE SK-4 cold buffets with convection cooling for 4 GN 1/1
- Two TS-2 plate dispensers for around 160 salad plates or bowls

### Heated servery counter:

- BASIC LINE A-V servery counter (800 mm) for heated plate dispenser TS-H1 for about 80 plates
- Two BASIC LINE A-V roll-in counters (550 mm) for heated plate dispenser TS-H1 for about 80 plates in each
- BASIC LINE W-3 hot buffet for 3 GN 1/1
- Two BASIC LINE W-4 hot buffets for 4 GN 1/1 in each
- Two BASIC LINE AE-V outer corner modules with different angles to match layout of space

### Cooled servery counter for desserts:

- BASIC LINE UK-4 cold buffet for 4 GN 1/1, convection-cooled

### Snacks and coffee:

- BASIC LINE AKV-4 plain buffet with top-mounted refrigerated showcase for snacks
- BASIC LINE N-3 plain buffet for serving coffee.

### Crockery return:

- Tray clearing trolley TAW to return used trays

## THE B.PRO GROUP

Our customers are as diverse and varied as our portfolio. To ensure we do our very best for every client, we concentrate our skills, abilities and capacities in two highly specialised business units: B.PRO Catering Solutions – Products and systems for professional commercial kitchens. ENOXX Engineering – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

All business units of B.PRO hold DIN EN ISO9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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