

B.PRO
CATERING SOLUTIONS



B.PROTHERM E

Extra elegant. Extra large. Food transport containers made of stainless steel.

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STAINLESS STEEL

Food transport with quantity and quality

Large quantities of food represent special challenges in the field of food transport. With the B.PROTHERM E system family, you'll be ready for anything. It combines a stylish appearance, perfected technology and maximum convenience.

It is available in three sizes, unheated and with convection heating. B.PROTHERM EUK models with active convection cooling supplement this. All models are compatible with the plastic system family and the 5-star B.PROTHERM quality is extremely persuasive:

technology, design, material, function and accessories — all the very best, all at a fair price.

The highlight of the heatable models is the all-rounder B.PROTHERM 820 EBTF. It is both a top and front loader and has been provided with an additional distribution option. This allows it to be used for food transport and preparation just as perfectly as for food distribution.

**The B.PROTHERM system family.
Always one innovation ahead.**



GRAND-MASTER

Stylish, strong and compatible:
the B.PROTHERM E system family.

Sometimes you need a little more, and sometimes it's got to be quick. The B.PROTHERM system family offers a perfect selection:

The tried-and-tested plastic models make your work easier, and the stainless steel generation offers you stability and security. The best part about it, is that you can freely combine the equipment as you choose and assemble the optimum set for each application.

The models of the stainless-steel generation are ready for anything:

Versatile enough to handle any situation: Available as a front loader, front and top loader, unheated, with convection heating and with convection cooling. An extensive range of accessories rounds out the line.

The **watertight inner body** with no dirt-catching joints offers you optimum hygiene (hygienic design H1, protected against sprayed water).

The **double-walled stainless-steel unit body** and the **superb insulation** of CFC-free PUR foam ensure even temperature distribution: Cold food stays fresh and hot food stays delicious for hours.

Mobile: All models have stable castor receptacles.

Guaranteed safety guarantees greater convenience.

The B.PROTHERM E system family has everything you need. Always the perfect solution for cafeterias, social facilities, canteens, dining halls or catering of large-scale events.

Totally stainless steel? Stainless steel and plastic? Have it how you like it.

The B.PROTHERM system family offers compatibility across the board.



A technological head-start: Finesse for good eating.

The B.PROTHERM E is a perfect combination of appearance and technology. The stainless steel generation features a variety of practical features not found anywhere else. Taste is a question of technology:

Automatic steam regulation.

Warm foods create moisture, which leads to steam, which in turn makes food suffer due to excess pressure. Not with B.PRO. This is because the valve mechanism ensures equalization of pressure. It can be actuated manually or automatically in case of excess pressure on the interior.

Unique: Collecting channel for condensation water.

It catches the condensation water and prevents it from running out when the door is opened. Be safe, don't go skating; the danger of injury is reduced. The way it's got to be: quality inside, safe outside.

Reliable: Watertight inner body. Careful construction of the inner body with no dirt-catching joints offers reliable protection from sprayed water with the standard H1 hygienic design. Top quality from B.PRO Catering Solutions.

Quality inside, quality outside: it makes all the difference. B.PROTHERM E, simply an all-round perfect unit.



BPT 820 EBTF

Has everything, does everything: top loader, front loader, convection heating and an option for distribution. The all-rounder 820 EBTF is a single unit for all your needs: food transport, food preparation and food distribution.

THE BEST BRAND

Stylish appearance, robust technology:

B.PROTHERM E sets standards.

High-quality materials, the best workmanship and sophisticated technology in every detail: Doors with quick-action bent-clamp closures, automatic moisture control, interior temperature display, collecting channel for condensation water and many other clever features are available as standard from B.PRO Catering Solutions.

B.PROTHERM E transport containers are **manufactured CFC-free**.

They are made of **environmentally-friendly** materials, pose no health risks to people and are foodstuff resistant.

B.PROTHERM E transport containers will convince you with their **top quality** across the board. Should service be required, however, wear parts like castors and handles can be easily replaced.



Moisture regulation

Valves opened automatically or manually in case of excess pressure from steam on the interior. Immediate pressure compensation protects the product (long service life) and ensures the best possible food quality.



Watertight inner body

No dirty edges or joints — for optimum hygiene. The edge radii allow easy cleaning. Hygienic design H1 and sprayed-water protection.



Interior temperature display

High operating comfort with heated and unheated models through simple reading of interior temperature: no mains adapter, no need to open the container door, no temperature loss



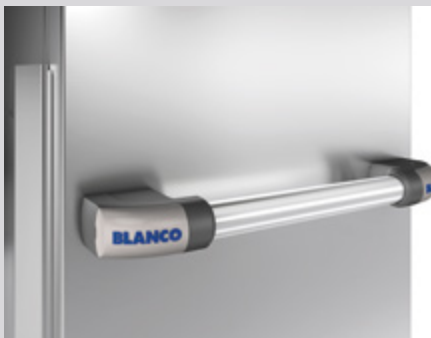
Collecting channel for condensation water

Open the door and out comes water, right? Not with B.PRO. A special channel catches exiting condensation water. This minimizes danger of slipping and injury.



Quick-action bent-clamp closures

The bent-clamp closure makes for optimum handling: Opened and closed with ease using one hand.



Ergonomical push handle

Fits nicely in your hands and goes easy on them too: ergonomically optimized height and comfortable handle diameter for effortless handling. The integrated impact-protection function also ensures a high degree of safety.



Highly-functional heating module, VDE-inspected, IP X5

Easy to operate, remove and clean. The power plug is protected from impact, and the stretchable helix cord does not contact the ground. Optimum for hygiene, safety and long service life. (Heating module part of heated models only.)



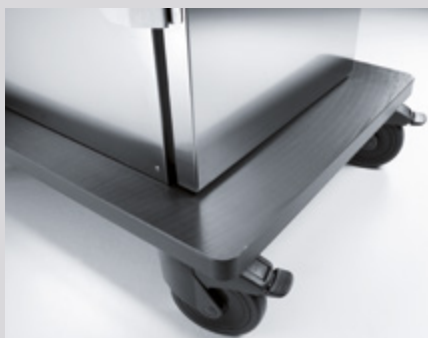
Ideal hot-air circulation

The new technological standard: Impressions on the rear wall of the inner body ensure optimum hot-air circulation. This retains optimum food quality via even temperature distribution.



DIN-compliant as standard

First in standard and design: The rugged synthetic castors already comply with all requirements according to DIN 18867 (Part 8) on the basic equipment level.



Its strength: Stability

The rugged synthetic floor panel offers optimum impact protection, the stable castor receptacle and the wide castor spacing provide for a high degree of upright sturdiness and security against tipping – even during truck transport.



Micro-polished surface

Macro quality: Optimum hygiene and minimal cleaning expenditure thanks to a micro-polished surface made of stainless steel CNS 18/10.

COOL MODEL

B.PROTHERM EUK food transport container – with active convection cooling.



How to keep the dessert mousse fresh and appetizing after several hours? Where to temporarily store the cooled containers from the central kitchen until regeneration?

No problem with the new models B.PROTHERM EUK (of stainless steel, with convection cooling). The active convection cooling system ensures HACCP-compliant refrigeration of food. Regardless of whether for Cook&Serve or for Cook&Chill.

With the new B.PROTHERM EUK you are well equipped for the safe transportation and reliable storage of refrigerated foods.



Even refrigeration

A special air baffle provides for a uniform cooling temperature in the entire interior – both above and below, whether half or fully loaded. It's easy to remove and simple to clean.

Extremely clever – the air baffle for all-around uniform cooling. The unique air guidance is the main attraction on the new B.PROTHERM EUK:

The active convection cooling generates a constantly moving stream of refrigerated air. The special air baffle ensures uniform distribution of cold air in the interior and produces an air shroud over the food line.

This clever solution provides excellent refrigerating results in both the upper and lower area of the B.PROTHERM EUK. Regardless of whether the usable space is half or fully loaded.



No condensation water in the usable space

Thanks to convection cooling, condensation water only results on the evaporator, which is completely separated from the usable space, and is collected in the easy-to-remove catch tray.

These cool models win every match.

Faster: The same volume space is cooled from +25 °C to +2 °C twice as quickly as with comparable models with active contact cooling.

Safer: With the active convection cooling no condensation water can form on the outer and inner walls of the containers. No water, no slipping and no risk of accidents! And it's simply better for the quality of the food.

More reliable: With their integrated automatic defroster, the new B.PROTHERM EUK models are excellently suited for continuous use. No icing-up, no problems!

Energy-saving: The integrated door contact switch automatically switches off the cooling system when the door is opened.



Digital temperature control

User-friendly due to LED display at eye level and integrated On/Off switch. The temperature can be adjusted exactly to the degree and checked from +2 °C to +15 °C.



High ground clearance

Running over bumps? Uneven spots? Cleaning with water? No problem! The splash-water protected cooling unit (IPX4) lies above the floor construction, and is therefore outside the danger zone.



Cable on body

The rugged helix cord for the mains connection is extremely stretchable and withstands heavy loading. It is permanently anchored in the body and cannot be lost or forgotten.

IDEAS WITH A SYSTEM

Everything fits in. Just right.

The stainless steel generation is a perfect addition to the B.PROTHERM system family. It is compatible and combinable with all plastic transport containers. Indentations on the covers allow easy stacking and also make for easy handling.

Stainless steel next to plastic, plastic on stainless steel — it all fits together perfectly.



Overview of model: B.PROTHERM E (stainless steel)

	unheatable	heatable (convection) and adjustable with temperature indicator	cooled (convection) and adjustable with temperature indicator
Front loader = loaded from the front	BPT 820 E BPT 1020 E BPT 1220 E	BPT 820 EB BPT 1020 EB BPT 1220 EB	BPT 1020 EUK BPT 1220 EUK
Front/top loader = loaded from the front and above	--	BPT 820 EBTF	--

- Model designations**
- BPT = B.PROTHERM
 - E = stainless steel
 - EB = stainless steel, heatable
 - EUK = stainless steel, with convection cooling
 - TF = top and front loader

BPT E – unheatable



Maximum loads

	BPT 820 E / EB / EBTF		BPT 1020 E / EB / EUK		BPT 1220 E / EB / EUK	
Loaded with GN 1/1-55	max. equivalent to	11 x 79.2 litres	max. equivalent to	14 x 100.8 litres	max. equivalent to	20 x 144.0 litres
Loaded with GN 1/1-65	max. equivalent to	6 x 51 litres	max. equivalent to	7 x 59.5 litres	max. equivalent to	10 x 85.0 litres
Loaded with GN 1/1-100	max. equivalent to	5 x 66.5 litres	max. equivalent to	7 x 93.1 litres	max. equivalent to	10 x 133.0 litres
Loaded with GN 1/1-150	max. equivalent to	3 x 60.0 litres	max. equivalent to	4 x 80.0 litres	max. equivalent to	6 x 120.0 litres

Maximum loading of B.PROTHERM E (stainless steel) food transport container with B.PRO GN 1/1 Gastronorm containers

BPT EUK – convection-cooled



BPT 1020 EUK



BPT 1220 EUK

BPT EB – heatable



BPT 820 EB



BPT 820 EBTF



BPT 1020 EB



BPT 1220 EB

B.PROTHERM E, UNHEATABLE



We will be happy to provide you with additional information on these products, on B.PROTHERM K (made of synthetic) and the entire B.PRO product range free of charge (see back for address).

Model	BPT 820 E	BPT 1020 E	BPT 1220 E
Designation	B.PROTHERM 820 E	B.PROTHERM 1020 E	B.PROTHERM 1220 E
Design	unheated, front loader	unheated, front loader	unheated, front loader
Dimensions L x W x H	540 x 815 x 977 mm	540 x 815 x 1150 mm	540 x 815 x 1495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 92.8 liters	max. 132.5 liters
Weight	56 kg	63 kg	83 kg
Electrical connection	—		
Range of use	-20 °C to +100 °C		
Heating and temperature range	—		
Heat-up time	—		
Lock/Lid	- Front lock: hinged door with bent-clamp closure mechanism - Door can be swiveled 180°; fully removable		
Container inner space	Deep-drawn support ledges for the insertion of GN containers		
Support ledges	11 pair	14 pair	20 pair
Spacing between ledges	57.5 mm		
Special features	- Watertight inner body with hygienic design H1 - Impressions in the rear wall for optimum hot-air circulation - With collecting channel for condensation water - Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)		
Material	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 515	572 518	572 520

B.PROTHERM EB, HEATABLE



Model	BPT 820 EB	BPT 820 EBTF	BPT 1020 EB	BPT 1220 EB
Designation	B.PROTHERM 820 EB	B.PROTHERM 820 EBTF	B.PROTHERM 1020 EB	B.PROTHERM 1220 EB
Design	heatable, front loader	heatable, top and front loader, additional distribution option, as it is a top and front loader	heatable, front loader	heatable, front loader
Dimensions L x W x H	540 x 815 x 977 mm	540 x 815 x 1060 mm	540 x 815 x 1150 mm	540 x 815 x 1495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 88.0 liters	max. 92.8 liters	max. 132.5 liters
Weight	59 kg	61 kg	66 kg	86 kg
Electrical connection *	220–240 V AC / 50–60 Hz / 0.76 kW	220–240 V AC / 50–60 Hz / 0.76 kW	220–240 V AC / 50–60 Hz / 0.76 kW	220–240 V AC / 50–60 Hz / 0.76 kW
Range of use	–20 °C to +100 °C			
Heating and temperature range	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable			
Heat-up time	25 minutes			
Lock/Lid	- Front lock: hinged door with bent-clamp closure mechanism - Door can be swiveled 180°; fully removable			
	--	Top lock (lid): short-side bent-clamp closures	--	--
Container inner space	Deep-drawn support ledges for the insertion of GN containers			
Support ledges	11 pair	11 pair	14 pair	20 pair
Spacing between ledges	57.5 mm			
Special features	- Watertight inner body with hygienic design H1 - Impressions in the rear wall for optimum hot-air circulation - With collecting channel for condensation water - Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)			
Material	CNS 18/10, polyamide	CNS 18/10, polyamide, polypropylene	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 516	572 517	572 519	572 521

* The workplace-specific noise level of the unit is less than 70 dB(A).












B.PROTHERM EUK, CONVECTION-COOLED



Model	BPT 1020 EUK	BPT 1220 EUK
Designation	B.PROTHERM 1020 EUK	B.PROTHERM 1220 EUK
Design	cooled (active convection cooling), front loader	cooled (active convection cooling), front loader
Dimensions L x W x H	540 x 845 x 1430 mm	540 x 845 x 1775 mm
Capacity	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 92.8 liters	max. 132.5 liters
Weight	100 kg	120 kg
Connected load *	220–240 V AC / 50 Hz / 0.3 kW	
Cooling, refrigerant and temperature range	- Active convection cooling, refrigerant R 134a, - Control down to the degree from +2 °C to +15 °C (at +32 °C surrounding temperature)	
Refrigerating capacity	0.37 kW at t ₀ = –10 °C (evaporation temperature) and t _u = +32 °C (surrounding temperature)	
Cool-down time to +2 °C	25 min. (at +25 °C surrounding temperature)	30 min. (at +25 °C ambient temperature)
Lock/Lid	- Front lock:hinged door with bent-clamp closure mechanism - Door can be swiveled 150°; fully removable	
Container inner space	Deep-drawn support ledges for the insertion of GN containers	
Support ledges	14 pairs	20 pairs
Spacing between ledges	57.5 mm	
Special features	- Powerful, active convection cooling - Uniform horizontal and vertical cooling distribution with special air guidance in the door - Cooling unit above floor construction for maximum ground clearance and hygiene - Watertight inner body with hygienic design H1 - Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, synthetic)	
Protection type	IP X4	IP X4
Material	CNS 18/10, synthetic	CNS 18/10, synthetic
Order No.	572 862	572 863

* The workplace-specific noise level of the unit is less than 70 dB(A).

ACCESSORIES

Illustration	Model Designation	Dimensions	Weight (kg)	Order No.
	Menu card holder for front side of door (Fig. with BPT E menu card; not included in scope of delivery)	--	--	Please specify when ordering.
	BPT E menu card with hanging slot (only in conjunction with menu card holder)	DIN A6 (148 x 105 mm)	--	572 513
	Special pen for labeling menu cards	--	--	564 361
	Menu card box Card box for B.PROTHERM menu cards, Capacity: 25 x (Fig. shows accessory menu cards)	--	--	564 355
	Slide-in frames made of stainless steel for Gastronorm containers suitable up to depth of 150 mm	L x W X H (mm): 530 x 325 x 156	--	564 352
	ST 3 GN crossbar made of stainless steel, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 325 mm	--	550 650
	ST 5 GN crossbar made of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 530 mm	--	550 651
	Eutectic plate (-3 °C) made of plastic, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	568 136
	Eutectic plate (-12 °C) made of plastic, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	573 332
	Push handle additional push handle on back of unit	32 mm dia.	--	Please specify when ordering.
	Additional bumper rail on top Synthetic panel same as bottom plate, for BPT E 1220 and BPT EB 1220 only in conjunction with castors 160 mm dia., only for new orders, retrofitting not possible	--	--	
	Smooth top surface with 4-sided railing Made of stainless steel, for BPT E 1220 and BPT EB 1220 only in conjunction with castors 160 mm dia., only for new orders, retrofitting not possible	--	--	
Anti-static castors	2 fixed and 2 steering castors with brakes, corr.-resist. in compliance with DIN 18867-8, synthetic, 125 mm dia. (in conjunction with 540 x 815 mm bottom plate)	125 mm dia.	--	
Stainless-steel castors	2 fixed and steering castors with brakes, 125 mm dia. (in conjunction with 540 x 815 mm bottom plate)	125 mm dia.	--	
	2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 640 x 845 mm or 700 x 845 mm bottom plate)	160 mm dia.	--	
	2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 640 x 845 mm or 700 x 845 mm bottom plate)	160 mm dia.	--	
Galvanised steel castors	2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 640 x 845 mm or 700 x 845 mm bottom plate)	160 mm dia.	--	
	2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 640 x 845 mm or 700 x 845 mm bottom plate)	160 mm dia.	--	

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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