

## A SPLASH OF COLOUR

Food serving trolleys SAG 2 and SAG 3 – now with a film-coated surface.

Wide range of colours for a harmonious ambience.

The sturdy trolley made of stainless steel has had a makeover: With the new, decorative film coating it is now available in 14 colours and blends in with all surroundings.

The SAG 2 and SAG 3 therefore perfectly match the BLANCO serving and tray clearing trolleys with panelling.

For quality-focused serving of hot food in the ladling system, for example in canteens, retirement and care homes, hospitals, schools and nurseries.



SAG 3, lime film coating



SAG 3, sapphire blue film coating



SAG 3, broom yellow film coating

## **BLANCO SAG**

## **FOOD SERVING TROLLEYS**

The food serving trolleys with closed underframe (SAG) are equipped with heat-retaining wells and heatable compartments and are ideal for serving food in the ladling system.

Practical options such as a sneeze guard, heating shelf and fold-down shelves turn the SAGs into flexible assistants.

More information at www.blanco-professional.com







SAG 3, raspberry film coating

Model	SAG 2	SAG 3
Design	- Welded-in, deep-drawn wells for 2x GN 1/1-200 or their subdivisions, the basins can be heated when wet or dry and can be heated or regulated individually	
	<ul> <li>- Heatable compartments with 6 support ledges each for GN 1/1, hygienic type H1, temperature can be regulated from +30 °C to +80 °C</li> </ul>	
	- The temperature of the wells can be regulated down to the degree from $+30^{\circ}\mathrm{C}$ to $+95^{\circ}\mathrm{C}$	
	- Stainless-steel safety push handle, also serves to protect switch elements	
	<ul> <li>Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket</li> <li>Solid synthetic corner guards protect against damage</li> </ul>	
Capacity	2 individual wells 2 compartments	3 individual wells 3 compartments
Order No.	362 576	362 593
Accessories/options	Sneeze guard with/without heating shelf, Sliding lid with railing, Fold-down shelf, Special insulation between well and warming compartment, Hinged lid, GN lid support, All-round bumper rail, Various castor models and much more.	

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## 14 colours available

Please specify optional film coating and colour when ordering.



**RAL 9011** 

Raspberry

Pantone 228 C



**RAL 1032** 



Pale brown RAL 8025



Stone grey RAL 7030



Umbra grey **RAL 7022** 





Carmine red

**RAL 3002** 



Sapphire blue **RAL 5003** 



Traffic grey B **RAL 7043** 





Pantone 382 C



Pantone 4695 C



Apple green Pantone 370 C