



BLANCO
PROFESSIONAL



BLANCO SAW/SAG/STW

In the fast lane: food serving trolleys and food transport trolleys
that get you moving.

PERFECT SERVICE.

On the safe side with the food serving and transport trolleys by **BLANCO Professional**.

In food distribution, time is crucial to guarantee quality. The fresher the food is when it is served, the tastier it will be for guests. But its way from kitchen to table often requires tackling long corridors, narrow spaces, lifts and thresholds.

The food serving and transport trolleys by BLANCO Professional will get you moving quickly and safely. Every last detail of the sturdy, durable trolleys has been tried and tested and carefully developed: from the ergonomic handles and rugged bumper rail to the stamped bain-marie basin numbers and the wide selection of castors.

With the food serving and transport trolleys by BLANCO Professional, you're always a step ahead in food distribution.



A well-rehearsed team makes your work easier.

All food serving and transport trolleys are part of the BLANCO system for quality-conscious, efficient food distribution. For more information, please visit www.blanco-professional.com or consult your specialist dealer.

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NO BRAINER.

Food distribution for professionals. Whether for food serving or portioning on conveyor belts, with the ergonomically optimised food serving and transport trolleys by BLANCO Professional, you are perfectly equipped to overcome any challenge.



SAW 3 food serving trolley shown with GN container accessories

SAW food serving trolleys with open underframe

These models are available with one to four heat-retaining wells (bain-maries). The welded-in and deep-drawn basins each offer space for GN 1/1-200 or their subdivisions. All basins are equipped with temperature controller down to the degree from +30 °C to +95 °C and can be heated and adjusted.

SAW-L food serving trolleys

These serving trolleys with open underframe are especially designed for use at servery counters. The operating elements and push handle of this model are located on the long side of the trolley.



SAW 2-UK convection-cooled food serving trolley

SAW-UK food serving trolleys with convection cooling.

The serving trolleys with convection cooling (SAW-UK) are equipped with a convection-cooling well integrated in the top surface. Depending on the model, the cooling tray offers space for two or three GN 1/1-200 or their subdivisions. The tray can be removed and the evaporator can be folded up for easy cleaning. The convection-cooling well is equipped with temperature controller down to the degree from +2 °C to +15 °C (at an ambient temperature of +32 °C).

BRIEF DESCR.	PRODUCT	PAGE
SAW	Food serving trolleys, open	10
SAW-L	Food serving trolleys, open, for servery counters	11
SAW-UK	Food serving trolleys, coolable (convection)	11
SAG	Food serving trolleys, closed	12
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SAG 3 food serving trolley

SAG food serving trolleys with compartments

The food serving trolleys with closed underframe (SAG) are equipped with two or three heat-retaining wells (can be regulated down to the degree from +30 °C to +95 °C) and two or three heatable compartments (can be regulated from +30 °C to +80 °C).



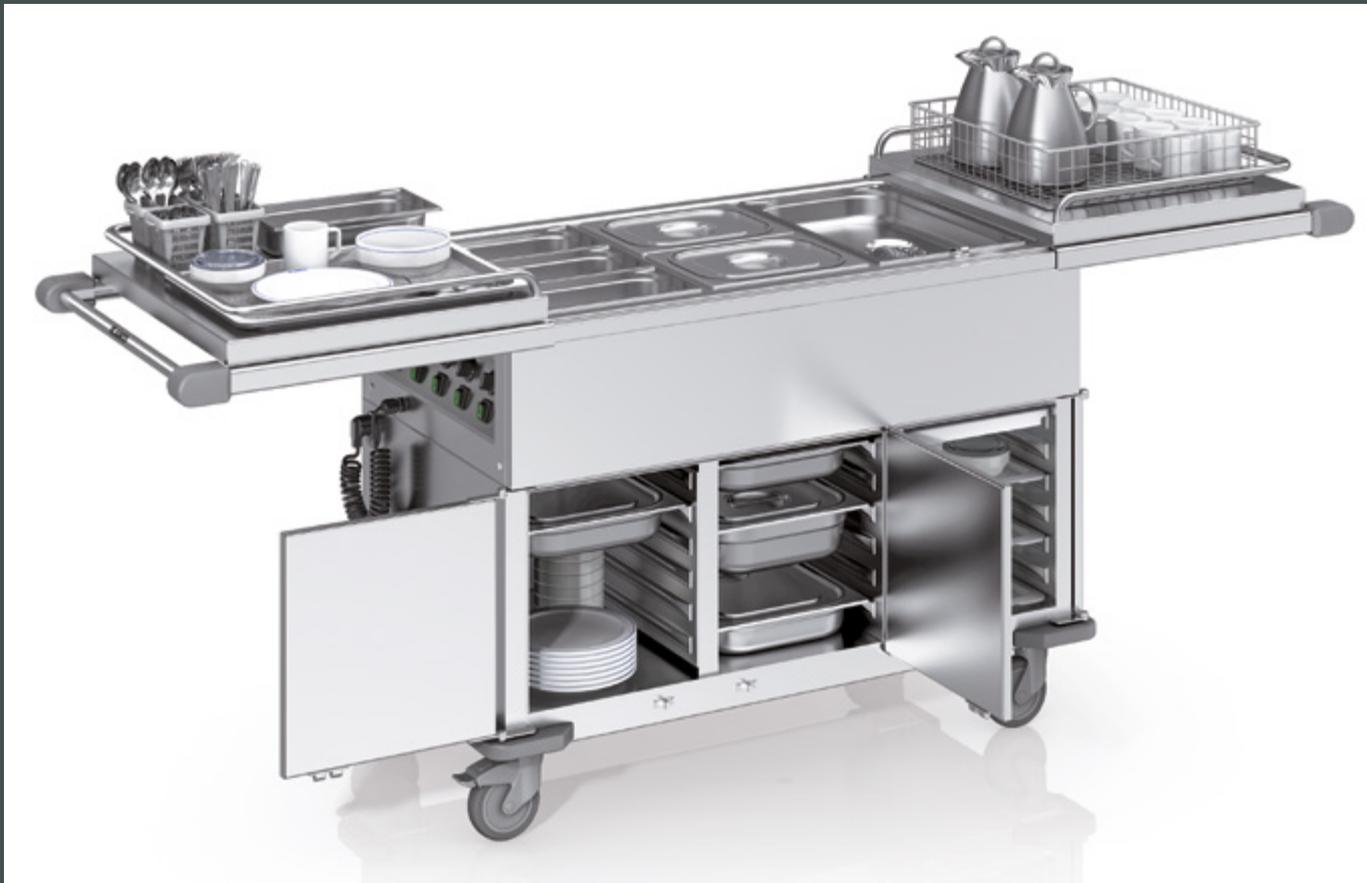
STW 2 food transport trolley

STW food transport trolleys

The transport trolleys by BLANCO Professional are equipped with two heatable compartments (can be regulated from +30 °C to +85 °C). The compartments have 9 pairs of deep-drawn support ledges with spacing of 57.5 mm. This means that you can transport 9 x GN 1/1 per compartment. One possible option is, for instance, a 3-sided or all-round railing mount – for an additional storage surface that prevents anything from falling.

MORE PLAY FOR PROFESSIONALS.

You know best what's good for you. Our practical options help you to execute your tasks. Day after day.



SAG 3 food serving trolley

with sliding lid (including railing) featured as a storage surface. Your welcome companion for food dispensing in a lading system.

No two catering logistics are the same: you decide what you need.

Alongside tried-and-tested basic models, BLANCO Professional offers a practical range of options. With their ergonomic handling and proven functionality, all trolleys are guaranteed to impress. Standard details, such as the detachable revision panel for the electrical system on the short side, ensure first-class service friendliness.

The food serving and transport trolleys by BLANCO Professional can be flexibly adapted to meet your requirements: from the stainless steel fold-down shelf to the sliding lid with mounted railing, from the GN receptacle to the all-round bumper rail. And with a wide selection of different castor models.



SAG with sneeze guard and integrated heating shelf

All food serving trolleys except SAW 1 are also available with an optional sneeze guard and integrated heating shelf. The sturdy glass gantry with sneeze guard guarantees optimal hygiene, whilst the integrated heating shelf helps to keep things warm.



SAW 2 food serving trolley

with fold-down shelves made of stainless steel. The shelves offer storage space during serving. And can easily be folded down again after use.



THE BIG LITTLE THINGS.

We take care of every last detail for you. Take advantage of our expertise.

As our customer, you are entitled to expect the best from us. This is why we also pay particular attention to the seemingly small details. With more than 65 years of experience in equipping commercial kitchens, we know what is important for you. And make sure every single product is given the perfect finishing touch. To guarantee your lasting satisfaction with the quality of BLANCO Professional.



User friendliness

Clear operating panels facilitate your daily use of electrical devices by BLANCO Professional.



High-quality finish

No ridges, no gaps. The seamlessly welded top surfaces offer the perfect protection against dirt and water penetration whilst ensuring easy cleaning.

**Impressive from all sides:
quality from BLANCO Professional.**



Micro-polished surface

The one-piece micro-polished surface made of stainless steel is particularly resistant to dirt and ensures optimal hygiene.



Synthetic castors in accordance with DIN

The rugged synthetic castors included in the basic equipment meet all requirements stipulated by DIN 18867, Section 8. Still not enough? More castor models on page 14.



Ergonomic push handles

The one-piece safety push handle with integrated bumper rail fits comfortably in the hand and ensures safe manoeuvring.



Rugged corner guards

No need to panic if things get a little close for comfort: the wide protective corner guards made of polyamide make sure furniture and appliances remain unscathed.



Welded-in shelves

The welded-in shelves on the open food serving trolleys (SAW) guarantee maximum stability.



Protection against splashed and sprayed water

All trolleys are protected against splashed and sprayed water (protection type IPX5).



Top surface with profile edge

The profile edge (SAW 2-4 and SAG) makes sure that condensation water drains back into the bain-marie basin, thus minimising the risk of slipping.



Stamped basin numbers

The stamped basin numbers facilitate the work process and are still easy to read even after repeated wiping.



Hygiene made easy

The one-piece compartment interiors are of the hygienic type H1, in accordance with hygiene regulations.

BLANCO FOOD SERVING TROLLEYS, OPEN, HEATABLE

We will be happy to provide you with additional information on these products and on the entire BLANCO product line on request (see back for address).



Model	SAW 1	SAW 2	SAW 3	SAW 4
Model	<ul style="list-style-type: none"> - Welded-in, deep-drawn basins, the basins can be heated when wet or dry and can be heated or regulated individually, stamped level mark on basins - The temperature can be regulated down to the degree from +30 °C to +95 °C - Drain valve secured against accidental opening - Temperature controller under push handle - Welded-in storage shelf - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 			
Basic equipment	<ul style="list-style-type: none"> - Stainless-steel safety push handle with side bumper elements, also serves to protect switch elements - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Solid synthetic (polyamide) corner guards protect against damage - Mains voltage 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18867, Section 7 			
Special features	- Top surface without profile edge	<ul style="list-style-type: none"> - Top surface with profile edge - Helix cord connector with dummy plug socket opposite operating panel side 		
Dimensions L x W x H (mm)	750 x 508 x 933 mm	936 x 714 x 933 mm with optional sliding lid: 1006 x 714 x 1000 mm	1276 x 714 x 933 mm with optional sliding lid: 1346 x 714 x 1000 mm	1615 x 714 x 933 mm
Working height (mm)	900 mm			
Capacity	1 individual well for 1x GN 1/1-200 or subdivision	2 individual wells for 2x GN 1/1-200 or subdivision	3 individual wells for 3x GN 1/1-200 or subdivision	4 individual wells for 4x GN 1/1-200 or subdivision
Weight (in kg)	24.5 kg	35.5 kg	44 kg	57.5 kg
Connected load*	0.7 kW	1.4 kW	2.1 kW	2.8 kW
Protection type	IP X5			
Material	Stainless steel with micro-polished surface			
Accessories/ options	- Fold-down shelf mounted on long side	<ul style="list-style-type: none"> - Sneeze guard or sneeze guard with heating shelf - Fold-down shelf mounted on short and/or long sides - Hinged lid 1/3 to 2/3 (1/3 can be used as a shelf, 2/3 with integrated lid support) - Sliding lid with synthetic or ball bearing guide - GN lid receptacle for holding GN lids 1/1 and their subdivisions, mounted on short side 		
	More castor models on page 14			
Order No.	572 152	572 153	572 154	572 155

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

BLANCO FOOD SERVING TROLLEYS, COOLABLE (CONVECTION)



SAW L-2	SAW L-3	SAW L-4	SAW 2-UK coolable (convection)	SAW 3-UK coolable (convection)
- see left			<ul style="list-style-type: none"> - Convection-cooling well integrated in top surface, removable, evaporator can be folded up - Temperature can be regulated down to the degree from +2 °C to +15 °C at an ambient temperature of +32 °C - Digital temperature controller under push handle, helix cord connector with dummy plug socket on the long side of the unit - Synthetic castors, 2 fixed and 2 steering castors with brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 	
<ul style="list-style-type: none"> - Stainless-steel safety push handle with side bumper elements, also serves to protect switch elements - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket - Solid synthetic (polyamide) corner guards protect against damage - Suitable for optimisation systems - In accordance with DIN 18867, Section 7 				
- Mains voltage 220–240 V, 50–60 Hz, CE conformity			- Mains voltage 220–240 V, 50 Hz, CE conformity	
- Operating elements and push handle are located on the long side, the trolley is especially designed for use at a servery counter			<ul style="list-style-type: none"> - Convection cooling, refrigerating capacity: 0.37 kW at $t_0=-10\text{ °C}$ (evaporation temp.) and $t_a=+32\text{ °C}$ (ambient temp.) - Refrigerant: R 134a 	<ul style="list-style-type: none"> - Convection cooling, refrigerating capacity: 0.45 kW at $t_0=-10\text{ °C}$ (evaporation temp.) and $t_a=+32\text{ °C}$ (ambient temp.) - Refrigerant: R 134a
900 x 749 x 933 mm	1241 x 749 x 933 mm	1574 x 749 x 933 mm	936 x 714 x 933 mm	1276 x 714 x 933 mm
900 mm				
2 individual wells for 2x GN 1/1-200 or subdivision	3 individual wells for 3x GN 1/1-200 or subdivision	4 individual wells for 4x GN 1/1-200 or subdivision	1 cooling tray for 2 x GN 1/1-200 or subdivision	1 cooling tray for 3 x GN 1/1-200 or subdivision
35.5 kg	48 kg	65.5 kg	98 kg	118 kg
1.4 kW	2.1 kW	2.8 kW	0.4 kW	0.5 kW
IP X5				
Stainless steel with micro-polished surface				
<ul style="list-style-type: none"> - Sneeze guard or sneeze guard with heating shelf - GN lid receptacle for holding GN lids 1/1 and their subdivisions, mounted on long side below push handle 			<ul style="list-style-type: none"> - Fold-down shelf mounted on short and/or long sides - GN lid receptacle for holding GN lids 1/1 and their subdivisions - All-round synthetic bumper rail 	
More castor models on page 14				
572 156	572 157	572 551	572 429	572 430

BLANCO FOOD SERVING TROLLEYS, CLOSED, HEATABLE

We will be happy to provide you with additional information on these products and on the entire BLANCO product line on request (see back for address).



Model	SAG 2	SAG 3
Model	<ul style="list-style-type: none"> - Welded-in, deep-drawn basins for GN 1/1-200 and their subdivisions, the basins can be heated when wet or dry and can be heated or regulated individually, stamped level mark on basins - The temperature can be regulated down to the degree from +30 °C to +95 °C - Drain valve secured against accidental opening - Top surface with profile edge - Heatable compartments with 6 support ledges each for GN 1/1, hygienic type H1, temperature can be regulated from +30 °C to +80 °C - Synthetic castors, 2 fixed and 2 steering castors with brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 	
Basic equipment	<ul style="list-style-type: none"> - Stainless-steel safety push handle with side bumper elements, also serves to protect switch elements - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket, temperature controller on short side below push handle - Solid synthetic (polyamide) corner guards protect against damage - Mains voltage 220–240 V, 50–60 Hz, CE conformity - Suitable for optimisation systems - In accordance with DIN 18867, Section 7 	
Special features	—	—
Dimensions L x W x H (mm)	936 x 714 x 933 mm	1276 x 714 x 933 mm
Working height (mm)	900 mm	
Capacity	<ul style="list-style-type: none"> - 2 individual wells for 2x GN 1/1-200 or subdivision - 2 compartments, each with 6 pairs of support ledges for GN 1/1 (57.5 mm spacing) 	<ul style="list-style-type: none"> - 3 individual wells for 2x GN 1/1-200 or subdivision - 3 compartments, each with 6 pairs of support ledges for GN 1/1 (57.5 mm spacing)
Weight (in kg)	62 kg	85.5 kg
Connected load*	1.9 kW	2.85 kW
Protection type	IP X5	
Material	Stainless steel with micro-polished surface	
Accessories/options	<ul style="list-style-type: none"> - Fold-down shelf mounted on short and/or long sides - Hinged lid 1/3 to 2/3, (1/3 can be used as a shelf, 2/3 with integrated lid support) - Sliding lid with synthetic or ball bearing guide - GN lid receptacle for holding GN lids 1/1 and their subdivisions, mounted on short side - Draw bar, left or right - Sneeze guard or sneeze guard with heating shelf - All-round synthetic (polyamide) bumper rail - Cooling element (eutectic plates) - More castor models on page 14 	
Order No.	572 150	572 151

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

BLANCO FOOD TRANSPORT TROLLEYS

We will be happy to provide you with additional information on these products and on the entire BLANCO product line on request (see back for address).



Model	STW 2 (Shown with accessories GN containers)
Model	<ul style="list-style-type: none"> - Heatable compartments for 9 x GN 1/1 each, hygienic type H1, temperature can be regulated from +30 °C to +85 °C - Stainless-steel safety push handle with side bumper elements, also serves to protect switch elements - Operating panel with On/Off switch, control lamp, helix cord connector with dummy plug socket, temperature controller on short side below push handle, mains voltage 220–240 V, 50–60 Hz, CE conformity - Synthetic castors, 2 fixed and 2 steering castors with brakes, 125 mm dia., corrosion-resistant in compliance with DIN 18867, Section 8 - Solid synthetic (polyamide) corner guards protect against damage - Suitable for optimisation systems - In accordance with DIN 18867, Section 7
Dimensions L x W x H (in mm)	1009 x 714 x 915 mm
Working height (mm)	885 mm
Capacity	2 heatable compartments for 9 x GN 1/1/ with 9 pairs of support ledges (57.5 mm spacing)
Weight (in kg)	68.5 kg
Connected load*	1.0 kW
Protection type	IP X5
Material	Stainless steel with micro-polished surface
Accessories/options	<ul style="list-style-type: none"> - All-round synthetic (polyamide) bumper rail - Mounted railing on 3 sides or all round - Electronic temperature controller with digital display - Draw bar, left or right - Cooling element (eutectic plates)
Order No.	572 159

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

ACCESSORIES FOR SAW/SAG/STW

Illustration	Designation	For models	Order No.
	Sneeze guard curved, reaches to top surface on customer side or on customer side with a pass-through height of 275 mm	SAW 2, SAW L-2 SAG 2 SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4	—
	Sneeze guard curved, reaches to top surface on customer side or on customer side with a pass-through height of 275 mm	SAW 2, SAW L-2 SAG 2 SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4 (with 400V CEE plug)	—
	Heating shelf made of stainless steel with 1 ceramic radiator per bain-marie, 250 W, unregulated, can be activated separately, 230 V		
	Sliding lid made of stainless steel, with condensation stripper, synthetic guide and all-round railing, height 50 mm	SAW 2, SAW 3 SAG 2, SAG 3	—
	Sliding lid made of stainless steel, with condensation stripper, ball bearing guide and all-round railing, height 50 mm	SAW 2, SAW 3 SAG 2, SAG 3	—
not shown	Railing, 3-sided made of stainless steel, height 50 mm	STW 2	—
not shown	Railing, 4-sided made of stainless steel, height 50 mm	STW 2	—
	Fold-down shelf, long side 245 mm wide, max. surface load 25 kg	SAW 1, SAW 2, SAW 3, SAW 4 SAW 2-UK, SAW 3-UK SAG 2, SAG 3	—
	Fold-down shelf, short side 245 mm wide, max. surface load 25 kg	SAW 2, SAW 3, SAW 4 SAW 2-UK, SAW 3-UK SAG 2, SAG 3	—
not shown	Hinged lid 2/3 to 1/3 , made of stainless steel, 1/3 can be used as a shelf, 2/3 with integrated lid support	SAW 2, SAW 3, SAW 4 SAG 2, SAG 3	—
not shown	GN lid receptacle made of stainless steel, for GN 1/1 or subdivision Note: ¹⁾ mounted on short side opposite push handle ²⁾ mounted on long side below push handle	SAW 2 ¹⁾ , SAW 3 ¹⁾ , SAW 4 ¹⁾ SAW L-2 ²⁾ , SAW L-3 ²⁾ , SAW L-4 ²⁾ SAW 2-UK, SAW 3-UK SAG 2 ¹⁾ , SAG 3 ¹⁾	—
not shown	All-round bumper rail	SAG 2, SAG 3 STW 2 SAW 2-UK, SAW 3-UK	—
not shown	Draw bar and coupling made of stainless steel	SAG 2, SAG 3 STW 2	—
	Electronic temperature controller	STW 2	—
	Eutectic plate (-12 °C) synthetic, Gastronorm-compatible	all SAG STW 2	573 332
	Eutectic plate (-3 °C) synthetic, Gastronorm-compatible	all SAG STW 2	568 136

CASTOR MODELS FOR SAW/SAG/STW

Designation	Castor diameter	Model	For models
Antistatic synthetic castors	125 mm dia.	4 steering castors, 2 of which have brakes	all SAW
		2 fixed and 2 steering castors with brakes	all SAW-UK, all SAG, STW 2
Stainless-steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all SAW, all SAW-UK, SAG 2, SAG 3, STW 2
		2 fixed and 2 steering castors with brakes	all SAW-UK, all SAG, STW 2
	160 mm dia.	2 fixed and 2 steering castors with brakes	all SAG, STW 2
Galvanised steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	all SAW-UK, all SAG
	160 mm dia.	2 fixed and 2 steering castors with brakes	all SAG, STW 2, all SAW-UK
	200 mm dia.	2 fixed and 2 steering castors with brakes	all SAG, STW 2
Air-identical castors	160 mm dia.	4 steering castors, 2 of which have brakes	SAW 2, SAW 3, SAW 4, SAW L-2, SAW L-3, SAW L-4, all SAW-UK, all SAG, STW 2
		2 fixed and 2 steering castors with brakes	

THE BLANCO PROFESSIONAL GROUP.

Our clients are as diverse and varied as our portfolio. In order to ensure we do our very best for every client, we concentrate our skills, abilities and capacities in four highly specialised business units: Catering – Products and systems for professional commercial kitchens. Medical – Functional medical furniture for clinics, medical practices and outpatient departments. Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. And Railway – Equipment for galley kitchens and bistros on high-speed trains.

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

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