

BLANCO COOK Cooking System

BLANCO COOK extraction technology

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BLANCO COOK table-top units

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Front cooking system for professionals: BLANCO COOK with a licence to breathe freely.

The front cooking station is the heart of the mobile BLANCO COOK cooking system. With its highly efficient extraction and filter technology, it ensures an optimum climate and frees you from stationary extractor hoods. The front cooking station is available for two to four cooking units.

Thirteen different table-top cooking units enhance the front cooking station and allow flexible compositions.

With BLANCO COOK you can fry, cook, grill, deep-fry, keep hot and present - in an energysaving, efficient and tempting way.





For good air

The three-sided air stream and an additional suction, route the rising cooking fumes directly into the extraction bridge, which means grease, moisture and bad odours don't have a chance.



BLANCO COOK front cooking station: well-designed down to the last detail.

- The extraction bridge offers ample space for ingredients or serving, whilst affording a clear view of the preparation process.
- Functional design with one-piece flat surfaces.
- Socket outlets behind the cooking units ensure cables are stored safely.
- Fans and filters can be accessed from the cooking side.
- Usable storage space is located under the placement niche.

Faster, hotter, better! The BLANCO COOK front cooking system is on top form.

Those who cook before their guests' eyes need to be able to trust their equipment unconditionally. BLANCO COOK offers innovative technology and reliable performance for professionals. In a high-quality BLANCO design for top performance with regard to handling and hygiene. With rotary knob control, you can adapt your energy consumption to the capacity level. Thanks to the compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.

The next generation







Surface



Induction hobs and induction woks

Depending on requirements, we offer a 1-zone induction hob, 2-zone induction hob, surface induction or induction wok - powerful, durable and extremely fast.







Hot plate with large heat-retaining area.



Pasta cooker for energy-saving cooking and steaming in pasta baskets or GN cooking inserts.



Bain-marie for keeping food hot and presenting dishes in GN containers.

BC ME multi element

offers storage space for cooking utensils and ingredients, an additional work surface and help when arranging the food.







Deep fryer with swivelling heating and unheated cold zone at the

bottom of the basin.



Deep griddle can be used flexibly for braising, grilling or cooking.



Griddles ribbed or flat - the seamlessly welded-in griddle achieves a uniform temperature as desired. Excessive grease is collected in the large catch tray. With independently adjustable heating zones, the double-wide griddle offers efficiency at the touch of a button.



BLANCO COOK cooking system: Innovative technology that everyone can taste.

BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes



Front cooking station

Illustration	Model	Designation	Dimensions W x D x H (mm)	Socket outlets/power/ connected load	Order No.	Price in € w/o VAT
BC FS 2	BC FS 2	Front cooking station with removable placement shelf Maximum load: approx. 150 kg	Exterior dimensions: 1538 x 750 x 1361 mm Height of underframe: 900 mm Device placement niche: 806 x 648 x 300 mm Usable space below placement shelf: 830 x 648 x 575 mm	2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW) 16 A CEE plug 400 V, 50/60 Hz, 3N PE, 10.8 kW	573 973	
BC FS 3	BC FS 3	Front cooking station with removable placement shelf Maximum load: approx. 150 kg	1943 x 750 x 1361 mm Height of underframe: 900 mm Device placement niche: 1211 x 648 x 300 mm Usable space below placement shelf:	3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW	573 974	
	BC FS 3 BHG	Front cooking station with removable placement shelf, with lighting, closed sneeze guard and railing Maximum load: approx. 150 kg		3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW	573 975	

BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes



Front cooking station

Illustration	Model	Designation	Dimensions W x D x H (mm)	Socket outlets/power/ connected load		Price in € w/o VAT
BC FS 4	BC FS 4	Front cooking station with removable placement shelf and closed sneeze guard Maximum load: approx. 150 kg	Exterior dimensions: 2348 x 750 x 1361 mm Height of underframe: 900 mm Device placement niche: 1616 x 648 x 300 mm Usable space below placement shelf: 1640 x 648 x 575 mm	4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW	573 976	

Connected loads, socket outlets

Illustration	Designation	For models	Order No.	Price in € w/o VAT
not shown	Connected load 16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW	BC FS 3		
	32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW	BC FS 2		
	63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW	BC FS 4		
	Additional socket outlets 2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left	all BC FS	B	

Accessories for front cooking station

Options for front cooking station BC FS

Illustration	Designation		For models	Order No.	Price in € w/o VAT
not shown	ION TEC electrostatic filtering for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters			B	
TT	Lighting with LED spots (4 W each) located above the cooking units	5 spots, 20 W	BC FS 2		
WILLIAM CONTRACTOR		7 spots, 28 W	BC FS 3		
		9 spots, 36 W	BC FS 4		
	Sneeze guard made of safety glass (ESG) closed to customer side, can be folded up for cleaning	1	BC FS 2		
			BC FS 3		
		BC FS 4			
	Railing, made of stainless steel round tube, on the customer and short sides	BC FS 2			
-			BC FS 3		
			BC FS 4		
not shown	Tray slide made of stainless steel round tube, on the customer side, can be folded down	Height 885 mm for castor dimension 75 mm, corresponds to the normal height of the BASIC LINE tray slide	BC FS 2		
			BC FS 3		
			BC FS 4		
		Height 850 mm for castor dimension 75 mm, corresponds to the height of the MANHATTAN tray slide			
			BC FS 3		
			BC FS 4		

Accessories for front cooking station

Options for front cooking station BC FS

Illustration	Designation			Order No.	Price in € w/o VAT
	Panelling made of HPL (High Pressure Laminate),	on customer side	BC FS 2		
	colour: FunderMax 0077-FH, 0077-FH, material thickness: 4 mm,		BC FS 3		
	other colours available on request		BC FS 4		
		on short side, on right or left	all BC FS		
not shown	Base bottom made of stainless steel, removable, maximum load: 80 kg				
		BC FS 4			
not shown	Stainless steel castors, 8 steering castors, 2 of which have brakes, 125 mm dia., total height is increased by 60 mm, height of the underframe is then 960 mm				
not shown	Feet made of stainless steel				
not shown	Skirting panels made of stainless steel, on customer side		BC FS 2		
			BC FS 3		
			BC FS 4		

Accessories for BLANCO COOK



Underframe cooling table for BLANCO COOK BC FS 3, BC FS 4

Illustration	Model	Designation	Dimensions W x D x H (mm)	Power/ Connected load	Order No.	Price in € w/o VAT
KTE 2-462	KTE 2-462	Underframe cooling table 2 hinged doors, 2 height-adjustable support ledges for Gastronorm containers (max. 2 x GN 1/1), for rolling into BC FS 3, BC FS 4 or, two full extensions one on top	1190 x 654 x 564 mm	220 – 240 V 1N PE 16 A 50 Hz 0.265 kW	370 396	
	GN grate GR 1/1, made of stainless steel					
	GN grate, Rilsan-coated, GRR 1/1					

Accessories				
Illustration	Designation	For models	Order No.	Price in € w/o VAT
not shown	Transport dolly BC ROL 6x4 for rolling a BLANCOTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm dia.	all BC FS	573 570	
	Multi-frame with bracket made of stainless steel for customer-side fastening to the odour filter boxes, for holding a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels	all BC FS	573 977	
	Insert base made of glass for insertion into the multi-frame as additional storage surface	Multi-frame	573 978	
	Drawer insert set consisting of two rails for holding a GN 1/1, to be mounted on the underside of the unit placement shelf	all BC FS	573 979	
	BLANCO COOK system instruction technical instruction (cleaning, filter change) for the BLANCO COOK front cooking station installed ready for operation, handling the BLANCO COOK table-top units. Date upon request.	all BC FS	999 112	

- Smooth Ceran surface
- Microprocessor-controlled high-performance induction generator made by E.G.O.
- Continuous power adjustment with rotary knob, indicator light to display operating mode and error code in the event of faults
- High efficiency
- Air filter on unit base
- Height-adjustable rotating feet, mains connection cable (1.5 m)



Induction hob

Illustration	Model	Designation	Dimensions L x W x H (mm)	Rating/ conn. load	Order No.	Price in € w/o VAT
BC IH 3500	BC IH 3500	Induction hob, automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 220 x 220 mm Weight: 19 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 197	
BC IH 5000	BC IH 5000	Induction hob, automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 220 x 220 mm Weight: 19 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW	574 198	
BC IH 2Z 5000	BC IH 2Z 5000	2-zone induction hob, 2 separately adjustable heating zones (2 coils, each with 220 mm dia.), automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm 2 cooking zones, each with Ø 220 mm Weight: 27 kg	400 V 3N PE 16 A 50–60 Hz 2 x 2.5 kW (5.0 kW)	574 199	
BC SIH 5000	BC SIH 5000	Surface induction hob, 1 rectangular cooking zone (1 heating zone 447 x 220 mm), automatic pot detection from 120 mm dia.	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 447 x 220 mm Weight: 27 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW (2 x 2.5 kW)	574 200	
Induction wok						
BC IW 3500	BC IW 3500	Induction wok	Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. Weight: 18 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 201	
BC IW 5000	BC IW 5000	Induction wok	Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. Weight: 18 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW	574 202	

- All-round seamlessly welded, 15 mm-thick griddle with rounded corners for optimal hygiene and even, full-surface heat distribution through tubular heating elements
- Unheated resting zone (70 mm) on operator side
- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)



Griddle

Illustration	Model	Designation	Dimensions L x W x H (mm)	Rating/ conn. load	Order No.	Price in € w/o VAT
BC GF 3500	BC GF 3500	Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 34 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 203	
BC GF 4200	BC GF 4200	Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 34 kg	400 V 3N PE 16 A 50–60 Hz 4.2 kW	574 204	
BC GF 8400	BC GF 8400	Griddle, flat incl. grease drain plug, extremely powerful from +80 to +250 °C, 2 separately adjustable heating zones	Exterior dimensions: 620 x 800 x 240 mm Usable area: 506 x 704 mm of which 435 x 704 mm is heated Weight: 69 kg	400 V 3N PE 16 A 50–60 Hz 8.4 kW (2 x 4.2 kW per heating zone)	574 205	
BC GR 3500	BC GR 3500	Griddle, ribbed incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 31 kg	220–240 V 1N PE 16 A 50–60 Hz 3.5 kW	574 206	
BC GR 4200	BC GR 4200	Griddle, ribbed incl. grease drain plug, extremely powerful from +80 to +250 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 506 x 304 mm of which 435 x 304 mm is heated Weight: 31 kg	400 V 3N PE 16 A 50–60 Hz 4.2 kW	574 207	

Grill-Bräter

BC DG 4200 Deep griddle 400 V BC DG 4200 Exterior dimensions: incl. grease drain plug, 620 x 400 x 240 mm 3N PE extremely powerful Usable area: 506 x 304 mm 16 A from +80 to +250 °C Capacity: 7 litres Basin depth: 65 mm



50-60 Hz 4.2 kW Weight: 33 kg

574 208

- Continuous temperature adjustment with rotary knobs
 Height-adjustable rotating feet
- Mains connection cable (1.5 m)



Ceran® hob

Ceran nob						
Illustration	Model	Designation	Dimensions L x W x H (mm)	Rating/ conn. load	Order No.	Price in € w/o VAT
BC CH 4300	BC CH 4300	Ceran® hob, indicator lights to display operating mode	Exterior dimensions: 620 x 400 x 240 mm Usable area: 564 x 339 mm Cooking zone: 170 mm dia. and 230 mm dia. Weight: 12 kg	400 V 3N PE 16 A 50–60 Hz 4.3 kW	574 209	
Pasta cooker						
BC PC 4800 (shown with accessories)	BC PC 4800	Pasta cooker, seamlessly deep-drawn basin, for the insertion of GN containers or pasta baskets up to 150 mm in depth, indicator light to display operat- ing mode and heating phase	Exterior dimensions: 620 x 400 x 240 mm Usable area: 509 x 304 mm Capacity: 20 litres Weight: 14 kg	400 V 3N PE 16 A 50-60 Hz 4.8 kW	574 210	
	Pasta basket set Baskets with insu insertion frame	lated handles and	6 baskets: approx. GN 1/6-100		574 254	
			2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100		574 255	
	Gastronorm cooking insert G-KEN G 1/1-95 perforated, with folding handles		For additional GN cooking inserts, please turn to page 30		550 971	
	Lid with handle, for covering	GD 1/1			550 658	

- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)



Deep fryer

Illustration	Model	Designation	Dimensions L x W x H (mm)	Rating/ conn. load	Order No.	Price in € w/o VAT
BC DF 5000 (shown with accessories)	BC DF 5000	Deep fryer Seamlessly deep-drawn basin, cold zone at the bottom of the basin, swivelling, interior heat- ing elements, incl, lid to cover deep-frying basin	Exterior dimensions: 620 x 400 x 240 mm Usable area: 346 x 238 mm Capacity: min. 5 litres, max. 6.5 litres Weight: 16 kg	400 V 3N PE 16 A 50–60 Hz 5.0 kW	574 211	
	Deep-frying basket set (2 pcs.) with insulated handles		260 x 95 x 110 mm each		574 258	
	Deep-frying basket with insulated handle		260 x 220 x 110 mm		574 259	
Bain-marie						

BC BM 700	BC BM 700	Bain-marie	Exterior dimensions:	220-240 V	574 212
BC BM 700	BC BM 700	Seamlessly deep-drawn basin, suitable for stainless-steel GN containers and GN lids, can be heated from +45 to +95 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 509 x 304 mm Capacity: max. 1 x GN 1/1-150 Weight: 15.5 kg	220-240 V 1N PE 16 A 50-60 Hz 0.7 kW	5/4 212

Hot plate					
BC HP 700	BC HP 700	Hot plate Hot plate with thermally separated heating-retaining area, silicone-sealed heat-retaining surface made of stainless steel, temperature range: +55 to +120 °C	Exterior dimensions: 620 x 400 x 240 mm Usable area: 565 x 340 mm Weight: 18 kg	220–240 V 1N PE 16 A 50–60 Hz 0.7 kW	574 213

• Height-adjustable rotating feet



Multi-element

Illustration	Model	Designation	Dimensions L x W x H (mm)	Rating/ conn. load		Price in € w/o VAT
BC ME	BC ME	Multi-element	Exterior dimensions: 620 x 400 x 240 mm Capacity: Top: max. GN 1/1-150 (depending on depth of container located below) Below: max. GN 1/1-100 (in the case, top max. GN 1/1-65) Weight: 7 kg		573 458	

Accessories for BLANCO COOK table-top units

Accessories

Illustration	Designation		For model	Order No.	Price in € w/o VAT
1000	Ceran® cleaning scraper		For BC IH, induction hob, BC CH Ceran® hob	568 489	
0	Round-bottom wok made of st. 360 mm dia., max. capacity 5.5	•	For BC IW induction wok	573 513	
Baskets wit	Pasta basket set Baskets with insulated handles	6 baskets: approx. GN 1/6-100	For BC PC pasta cooker	574 254	
	and insertion frame	2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100		574 255	
	G-KEN G 1/1-95 Gastronorm cooking insert perforated, with folding handles		For BC PC pasta cooker	550 971	
	Lid with handle, GD 1/1 for covering		For BC PC pasta cooker	550 658	
	Grill cleaning scraper, flat		For BC DG deep griddle, for BC GF griddle, flat	573 252	
not shown	Grill cleaning scraper, ribbed		For BC GR griddle, ribbed	574 306	
	Splash guard		For BC GF and BC GR griddles (except BC GF 8400)	574 256	
			For BC GF 8400 griddle	574 257	
not shown	BLANCO COOK anti-stick care for the grill surface and improves		For griddles and deep griddles	574 302	
Web .	Deep-frying basket set (2 pcs.) 260 x 95 x 110 mm each (L x W		For BC DF deep fryer	574 258	
	Deep-frying basket with insulat 260 x 220 x 110 mm each (L x V		For BC DF deep fryer	574 259	
-	Clamping bar made of stainless between two BLANCO COOK ta	0 1	For all models	574 298	