**BASIC LINE W-4 – Hot buffet 4 x GN 1/1**

**Dimensions:**

Width: 1595 mm

Depth: 690 mm

Depth 1: 775 mm

(= with folded-down tray slide on customer side)

Depth 2: 990 mm

(= with folded-up tray slide on customer side)

Height of top surface: 900 mm

Height, including bridge attachment: 1305 mm

*The final module equipment depends on the selected configuration or the selected equipment variant: Smart, Emotion or Design.*

**Basic module:**

Mobile module, based on a sturdy, self-supporting sheet metal structure, installed ready to plug in, with approx. 2 m connection cable and plug.

**Top surface:**

Four deep-drawn bain-marie wells with individual regulation and switching and a stamped fill-level marking are seamlessly welded into the 40 mm high, micro-polished stainless-steel top surface with smooth bevelling on all sides. The bain-marie wells are designed to hold 1/1-GN-200 GN containers or their subdivisions. The wells can be indirectly heated wet or dry, and the power consumption per well is
0.7 kW. Each well is equipped with a ¾" drain and all wells are connected to a common drain pipe with a central safety drain valve. The safety drain valve is designed in two sections to prevent accidental opening.

The on/off switches and thermostats for the individually switchable bain-marie wells in the heat bridge are installed in the angled well trim panel (switch panel cover) on the operator side to protect them against impact.

**Underframe:**

The side faces and the trim panel in front of the well section on the customer and operator sides are made of powder-coated thin sheet electrolytically galvanised on both sides. The standard colour of the basic buffet below the stainless-steel top surface:

Traffic grey B (RAL 7043)

*The following colours are available for the underframe as an alternative:* See under Accessories/B.PRO colour options. \*

The castors are mounted on the lower surface of the side faces: 2 twin steering castors with brakes on the operator side, 2 twin steering castors on the customer side, castor diameter: 75 mm.

**Standard bridge attachment and sneeze guard:**

The smooth-surfaced, fully panelled bridge attachment of micro-polished stainless-steel sheet is mounted in the centre of the top surface. Stainless-steel brackets for fastening the sneeze guard glass are mounted on the left and right of the bridge attachment. The brackets are U-shaped to protect the glass against damage on the short sides. Made of toughened safety glass, the sneeze guard is mounted, so it slopes towards the customer side and provides a pass-through opening. Pass-through height: 280 mm.

**Accessories/options:**

* Body colour: Side faces & panels, powder-coated in B.PRO colours. \*
* Front panelling on customer side, between side faces, easy to remove and mount,
* made of thin sheet, electrolytically galvanised on both sides, powder-coated in B.PRO BASIC LINE colours. \*
* or particle board, coated with Resopal laminated sheet
* Operator-side front panelling, featured as hinged doors between the side faces.
* Made of thin sheet, electrolytically galvanised on both sides, powder-coated in B.PRO BASIC LINE colours \* or faced with Resopal laminated sheet.
* B.PRO colours: \*

signal white, RAL 9003

pearl white, RAL 1013

pale brown, RAL 8025

stone grey, RAL 7030

umbra grey, RAL 7022

traffic grey B, RAL 7043

graphite black, RAL 9011

broom yellow, RAL 1032

carmine red, RAL 3002

sapphire blue, RAL 5003

raspberry, Pantone 228 C

lime, Pantone 382 C

espresso, Pantone 4695 C

apple green, Pantone 370 C

* Resopal laminated sheet in over 180 "Colours" or "Woods" Resopal decors
* Highline bridge attachment with toughened safety glass sneeze guard is attached, so that it is horizontal to the top surface on the customer side and provides a pass-through opening. Pass-through height: 395 mm.
* Operator-side sneeze guard made of toughened safety glass.

Pass-through height standard attachment:
280 mm

Pass-through height Highline attachment:
395 mm

* Customer-side sneeze guard made of toughened safety glass, without pass-through, down to the top surface.
* Four individually switchable ceramic radiators with a power consumption of 200 W each. Fitted into the bridge attachment. The ceramic radiators are protected against being touched directly with a close-meshed stainless-steel grid plate.
* LED lighting with 4 LED spotlights (or 5 LED spotlights when radiant heater/LED combination) are installed in the bridge attachment. Spotlights can be switched off and on separately from the radiant heaters.
* Tray slide made of stainless-steel round tube (tube 25 mm in diameter) on customer side and/or operator side, fold-down. At height of 885 mm or at reduced height of 785 mm for children's catering.
* Tray slide made of stainless-steel sheet on customer side and/or operator side, fold-down. At height of 885 mm or at reduced height of 785 mm for children's catering.
* Tray slide made of Multiplex panel, faced with Resopal on customer side and/or operator side, fold-down. At height of 885 mm or at reduced height of 785 mm for children's catering.
* Plate slide made of stainless-steel sheet on customer side and/or operator side, fold-down. Flush with the top surface at height of
900 mm.
* Plate slide made of Multiplex panel, faced with Resopal on customer side and/or operator side, fold-down. Flush with the top surface at height of 900 mm.
* Shelf made of stainless-steel round tube (tube 25 mm in diameter) on short side, right and/or left, fold-down. At height of 885 mm or at reduced height of 785 mm for children's catering.
* Shelf made of stainless-steel sheet on short side, right and/or left, fold-down. Flush with the top surface (900 mm) or at height of 885 mm or reduced height of 785 mm for children's catering.
* Shelf made of Multiplex panel, faced with Resopal on short side, right and/or left, fold-down. Flush with the top surface (900 mm) or at height of 885 mm or reduced height of
785 mm for children's catering.
* Switch panel cover top surface To cover switches and operating elements
* Heatable underframe with 2 hinged doors, temperature range + 30 °C to + 85 °C, capacity: 2 x 6 GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW
* Digital temperature display for heatable underframe (can only be ordered in combination with heatable underframe)
* Additional socket outlets. Two additional socket outlets with 230 V Schuko socket each, on operator side installed on inside of right side face. The maximum permitted power input for socket outlets to connect external units depends on the unit equipment.
* Mains connection with 16A CEE plug, 400 V
* Stainless-steel base bottom, to hold B.PROTHERM BPT 420 K / KBUH / KBRUH, for example
* Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules.
* Stainless-steel castors, 125 mm in diameter,
4 steering castors, 2 of which have brakes. Total height is increased by 60 mm, underframe height is then 960 mm
* Adjustable feet made of stainless steel (instead of castors)
* Stainless-steel skirting panels on customer side/short side right/left (can only be ordered in conjunction with adjustable feet)

**Technical data:**

Material: Stainless steel (AISI 304) micro-polished; combined with powder-coated thin sheet electrolytically galvanised on both sides.

Weight: approx. 110 kg (without options)

Capacity: max. 4 x GN 1/1-200

Temperature range: +30 °C to +95 °C

Connected load: 230 V/16 A/1N PE/

50–60 Hz

*The module's connected load depends on the optional accessories.*

**Special features:**

* Individually heated and controlled bain-marie wells for wet or dry operation
* Separately switchable ceramic radiators over each bain-marie well
* Sneeze guard made of toughened safety glass
* Micro-polished surface made of stainless steel
* Two-section safety drain valve
* Fold-down tray and plate slides made of stainless-steel round tube, stainless-steel sheet and Multiplex with Resopal lining.
* Large selection of colour scheme and customisation options

**Make:**

Manufacturer: B.PRO

Model: BASIC LINE W-4

Order no.: 381 878