**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: \*

merlot red 19-1531 TPG

sea blue 19-4234 TPG

petrol green 18-5112 TPG

candy red 17-1562 TPG

neomint 15-5718 TPG

signal white, RAL 9003

stone grey, RAL 7030

traffic grey B, RAL 7043

graphite black, RAL 9011

broom yellow, RAL 1032

lime, Pantone 382 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