**Preliminary remarks:** This OR text applies to the following installation versions/models of the BASIC LINE hot serving buffet:

First installation version = standard installation: Buffets installed individually or in a row at a suitable distance from the wall, at which guests are either served by service personnel or serve themselves. This standard installation situation is described in the **black text**.

Second installation version: Free-standing buffet(s) accessible from both long sides (accessible from both sides for serving). The text with information relevant for this installation version is **blue**.

The texts with relevant information on the design of the buffet for self-serve children's catering are **green**. In this version the overall height of the buffet is reduced and the choice of accessories is limited.

The passages not applicable for the respective invitation to tender/planning can simply be removed from the OR text.

**BASIC LINE W-4 hot serving buffet with**

**4 bain-marie heat retaining wells for GN 1/1**

**Version:** Standard installation (with service or self-serve)

or

accessible for serving on both sides (= guest and serving side), free-standing installation (self-serve)

**Dimensions:**

Length: 1,594 mm

Width 1: 770 mm

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

Width 2: 990 mm

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

*Width 3: 1,302 mm*

*(= with tray slide folded down on guest and serving side: accessible for serving on both sides)*

Height of top surface: 900 mm

Height including heat bridge: 1,305 mm

*Alternative overall height for self-serve children's catering:*

*Height of top surface: 725 mm*

#### Height including heat bridge: 1,130 mm

*(The range of accessories described in the following cannot be completely offered with a reduced overall height.)*

**Basic buffet:**

Mobile buffet, 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 CNS (chrome nickel steel) top surface with smooth beveling on all sides. The bain-marie wells are designed to hold GN containers of the size 1/1-GN-200 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 eliminate the possibility of accidental opening.

The On/Off switches and thermostats for the bain-marie wells and the individually switchable ceramic radiators in the heat bridge are installed in the angled well trim panel (regulator trim panel) on the serving side for protection against impacts.

**Heat bridge and sneeze guard:**

The smooth-surfaced, fully paneled heat bridge of micro-polished CNS sheet is mounted in the center of the top surface. The four individually switchable ceramic radiators with a power consumption of 0.25 kW each are installed in the heat bridge. The ceramic radiators are protected against being touched directly with close-meshed CNS grid plate. CNS brackets for fastening the sneeze guard glass are mounted at the left and right on the heat bridge. The brackets are U-shaped to protect the glass against damage at the short ends. The sneeze guard of ESG safety glass is mounted angled toward the guest side and provided with a pass-through opening. Pass-through height: 275 mm.

**Tray slide in standard design:**

The folding brackets of CNS sheet for the CNS round-tube tray slide are mounted below the CNS top surface on the two flanks for the side faces on the guest side. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 885 mm.

***Alternative:***

***Tray slide model for self-serve children's catering***

*The folding brackets of CNS sheet for the CNS round-tube tray slide are mounted below the CNS top surface on the two flanks for the side faces on the guest side. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 710 mm.*

***Alternative: Tray slide model for***

***children's catering w i t h s e r v i c e***

*The folding brackets of CNS sheet for the CNS round-tube tray slide are mounted below the CNS top surface on the two flanks for the side faces on the guest side. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 785 mm.*

**Underframe:**

The side faces and the trim panel in front of the well area on the guest and serving side are of powder-coated thin sheet galvanized on both sizes. The standard color of the basic buffet below the CNS top surface:

Stone grey (RAL 7030)

*As an alternative, the following colors are available instead of gray for the underframe:*

*"Ocean blue" (B.PRO 5701)*

*"Oyster white"“ (RAL 1013)*

*"Pastel yellow“ (RAL 1034)*

*"Leaf green" (B.PRO 6644)*

*"Ultramarine blue“ (RAL 5002)*

*"Vanilla yellow" (NCS S0520)*

*"Traffic red“ (RAL 3020)*

*RAL colors on customer request*

The castors are mounted on the underside of the side faces: 2 twin steering castors with locking brakes on the serving side, 2 twin steering castors on the guest side, castor diameter: 75 mm.

**Accessories and options:**

**for heat bridge and sneeze guard:**

* Swiveling low-voltage halogen lighting (3 x 20 W), integrated in the heat bridge on the guest side for optimum illumination of the work area and sales-promoting product presentation.
* *Second sneeze guard of ESG safety glass, designed and fastened on the heat bridge, as described for the basic buffet, however on the serving side of the buffet for accessibility for serving on both sides.*

**Tray slides and side shelves:**

* *Second fold-down tray slide of CNS round tube, designed and fastened on the side faces as described for the basic buffet, however on the serving side of the buffet for accessibility for serving on both sides. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 885 mm.*
* *Second fold-down tray slide of CNS round tube, designed and fastened on the side faces as described for the basic buffet, however on the serving side of the buffet for accessibility on both sides when used for self-serve children's catering. Tube diameter: 25 mm. Height of upper edge of round-tube tray slide: 710 mm.*
* Fold-down shelf of CNS round tube, fastened on the left and/or right-hand side face (short end). Tube diameter: 25 mm. Height of upper edge of round-tube shelf: 885 mm.

*With a reduced overall height for self-serve children's catering, the height of the upper edge of the round-tube shelf is reduced to 710 mm.*

**Additional electrical outlets:**

* Two 230-V electrical outlets with hinged safety cover installed on the inside right-hand side face on the serving side. For connection of a maximum of 2 peripheral devices with a maximum power consumption of 3.5 kW, 16 A each.

**Base bottom:**

* CNS base bottom, installed at very bottom between side faces. For example, suitable for installing two B.PROTHERM BPT 420 K/KBUH/KBRUH insulated food transport containers.

*With a reduced overall height for self-serve children's catering, no B.PROTHERM BPT 420 K/KBUH/KBRUH food transport containers can be used.*

**Module connectors:**

* Module connectors for permanent connection of two buffets.

**Decors:**

* High front paneling on guest side. Can easily be hung and removed between side faces below CNS top surface. Of thin sheet galvanized on both sides and powder-coated on all sides in the colors:

"Stone grey" (RAL 7030)

"Ocean blue" (B.PRO 5701)

"Oyster white"“ (RAL 1013)

"Pastel yellow“ (RAL 1034)

"Leaf green" (B.PRO 6644)

"Ultramarine blue“ (RAL 5002)

"Vanilla yellow" (NCS S0520)

"Traffic red“ (RAL 3020)

RAL colors on customer request

* High front paneling on guest side. Can easily be hung and removed between side faces below CNS top surface. Of micro-polished CNS sheet.
* High front paneling on guest side. Can easily be hung and removed between side faces below CNS top surface. Of particle board, coated with laminated sheet-material/veneer according to customer specifications: \_\_\_\_\_\_\_\_\_\_\_\_
* *Low front paneling on serving side (for accessibility for serving on both sides). Can easily be hung and removed between side faces below regulator trim panel. Of thin sheet galvanized on both sides and powder-coated on all sides in the colors:*

*"Stone grey" (RAL 7030)*

*"Ocean blue" (B.PRO 5701)*

*"Oyster white"“ (RAL 1013)*

*"Pastel yellow“ (RAL 1034)*

*"Leaf green" (B.PRO 6644)*

*"Ultramarine blue“ (RAL 5002)*

*"Vanilla yellow" (NCS S0520)*

*"Traffic red“ (RAL 3020)*

*RAL colors on customer request*

* *Low front paneling on serving side (for accessibility for serving on both sides). Can easily be hung and removed between side faces below regulator trim panel. Of micro-polished CNS sheet.*
* *Low front paneling on serving side (for accessibility for serving on both sides). Can easily be hung and removed between side faces below regulator trim panel. Of particle board, coated with laminated sheet-material/veneer according to customer specifications: \_\_\_\_\_\_\_\_\_\_\_\_*

**Technical data:**

Material: Chrome nickel steel 18/10 (WN 1.4301/AISI 304), micro-polished; combined with

powder-coated thin sheet

galvanized on both

sides.

Weight: ca. 105 kg (without options)

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

Temperature range: +30°C to +95°C

Connected load: 400 V/16 A/3N PE/50-60 Hz/

3.8 kW/CEE plug.

*With the optional additional electrical outlets, a new connected load results for the buffet:*

Connected load: 400 V/16 A/3N PE/50-60 Hz/

10.85 kW/CEE plug.

**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 ESG safety glass
* Micro-polished CNS surface
* Two-section safety drain
* Fold-down CNS round-tube tray slide

**Make:**

Manufacturer: B.PRO GmbH + Co.KG

Model: BASIC LINE W-4

Order No.: 573 072