**Preliminary remark:** 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 passages not applicable for the respective invitation to tender/planning can simply be removed from the OR text.

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

**4 bain-marie heat retaining wells for GN 1/1 and heated underframe with hinged doors**

**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

**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 bevelling 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 panelled heat bridge of micro-polished CNS sheet is mounted in the centre 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***

 ***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 colour of the basic buffet below the CNS top surface:

Stone grey (RAL 7030)

*As an alternative, the following colours are available instead of grey for the underframe:*

Signal white (RAL 9003)

Oyster white (RAL 1013)

Pale brown (RAL 8025)

Umbra grey (RAL 7022)

Graphite black (RAL 9011)

Broom yellow (RAL 1032)

Carmine red (RAL 3002)

Sapphire blue (RAL 5003)

*RAL colours on customer request*

The following are integrated in the underframe:

Two statically heated compartments with 6 pairs of deep-drawn support ledges spaced 57.5 mm apart for accepting GN containers

of the size GN 1/1 or its subdivisions. The compartment is 350 mm high.

The hinged doors of CNS are double-walled, insulated and can be swivelled by 270°.

The hinged doors are provided with handle grips and a self-locking closure.

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:**

* Swivelling 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.*
* 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.

**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.

**Temperature display:**

* Digital temperature display for the heated underframe.

**Module connectors:**

* Module connectors for permanent connection of two buffets.

**Feet:**

* CNS feet
* CNS skirting panels for guest side or short side
* CNS profile tram plate for covering the gap between the two modules (does not replace the module connector).

**Decors:**

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

 Signal white (RAL 9003)

 Oyster white (RAL 1013)

 Pale brown (RAL 8025)

Stone grey (RAL 7030)

 Umbra grey (RAL 7022)

 Graphite black (RAL 9011)

 Broom yellow (RAL 1032)

Carmine red (RAL 3002)

 Sapphire blue (RAL 5003)

RAL colours on customer request

Trendy colours

Blackberry

Lime

Granny

Espresso

* High front panelling on guest side. Can easily be hung and removed between side faces below CNS top surface. Of micro-polished CNS sheet.
* High front panelling 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: \_\_\_\_\_\_\_\_\_\_\_\_

**Technical data:**

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

powder-coated thin sheet

galvanised on both

sides.

Weight: approx. 135 kg (without options)

Capacity: max. 3 x GN 1/1-200 above/

 max. 12 x GN 1/1-55 below

Temperature range: +30°C to +95°C /

+30°C to +85°C

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

4.3 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/

max. 10.8 kW/CEE plug.

**Special features:**

* Individually heated and controlled bain-marie wells for wet or dry operation
* Heatable underframe with two hinged doors.
* 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

Model: BASIC LINE WU-4

Order No.: 573 094