

The new cart in the kitchen: **BLANCO RECALDO FAMOSO.**
Multi-function cart for hot-air regeneration.

blancoinnovation



RECALDO FAMOSO provides you with all the options: transportation, refrigeration, temporary storage, container regeneration with hot air, soup regeneration through contact heating and serving food in a ladling system.

The new combination cart: hot-air regeneration and contact heating for soups.

RECALDO FAMOSO is the new star in the world of professional food distribution. The innovative **multi-function cart with hot-air regeneration** provides a wide range of options: transportation, cooling, temporary storage, container regeneration and serving food in a ladling system.

RECALDO FAMOSO also makes soups and sauces happy, because now **liquid food can be regenerated** too (contact heating). This multi-function cart has a unique and patent-pending regeneration combination.

It's a terrific scoop.

Long gone are the times when a full stomach was enough. Now, people want to decide spontaneously and choose themselves what ends up on their plates.

The multi-function cart RECALDO FAMOSO is happy to oblige. Whether it's fish or meat, pudding or pancakes, soups or sauces – it provides a variety of hot-air and contact-heating regeneration options and an easy-to-use food-serving mechanism.

RECALDO FAMOSO: Has everything, does everything.

RECALDO FAMOSO is a mobile regeneration station with **a heating compartment** (hot air), **a cooling compartment** (forced convection cooling) and **an integrated soup-regeneration unit** (contact heating).

For example, 40 servings of soup can be regenerated in one container without stirring; even sauces enjoy staying as fine and tasty as though the cook had just made them.

The **electronic control** allows for exact control of the individual components; **separately switchable heat retaining zones** and, thanks to a rich assortment of accessories, the variety of application options of the RECALDO FAMOSO are virtually limitless.

The entire range from hot to cold:

- keep fresh food warm (Cook & Serve)
- active subsequent regeneration of warm food
- cooled temporary storage
- regeneration of refrigerated food (Cook & Chill)
- integrated regeneration of liquid food
- active cooling of refrigerated food
- heated surfaces for serving
- heating shelf with lighting

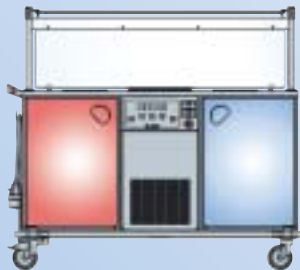
The underframe and countertop versions can be freely combined with each other:

Model versions for the underframe

(all models have a fold-out shelf of CNS on the customer side as a standard feature)



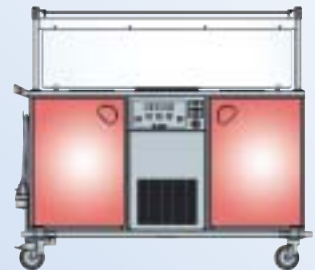
- Basic model:** underframe with
- 1 heatable compartment and
 - 1 neutral compartment



- Underframe with
- 1 heatable compartment and
 - 1 convection-cooled compartment



- Underframe with
- 1 neutral compartment and
 - 1 convection-cooled compartment



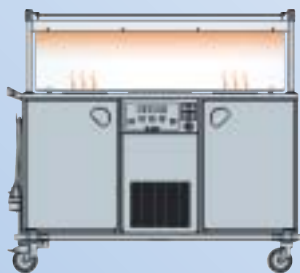
- Underframe with
- 2 heatable compartments

Model versions for the countertop

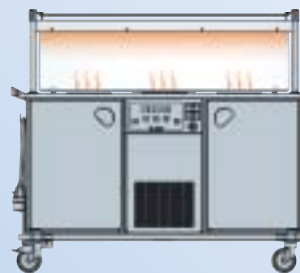
(sneeze guard and an integrated heating and lighting shelf are standard features on all models)



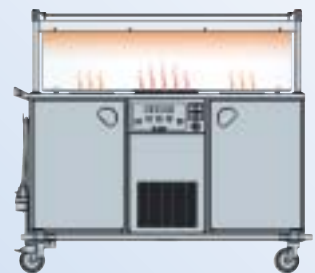
- Basic model:** countertop
- smooth, unheated



- Countertop with
- 2 heat-retaining surfaces (heatable)



- Countertop with
- 3 heat-retaining surfaces (heatable)



- Countertop with
- 2 heat-retaining surfaces (heatable)
 - and soup regeneration

The mobile regeneration station from BLANCO INMOTION.

One basic model, many variations.

With RECALDO FAMOSO you'll always have the right equipment: the compartments in the underframe can be selected in different combinations; from forced convection-cooled, neutral, to convection heated.

A fold-out shelf on the customer side makes convenient setting down of plates and trays possible with all models. All models are equipped with a sneeze guard with an integrated heating and lighting shelf.

The choice is yours.

The different underframe and countertop versions can be combined freely – simply put together your own perfect RECALDO FAMOSO.

The new RECALDO FAMOSO made by BLANCO INMOTION. System solutions on the move.

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	RECALDO FAMOSO
	Mobile regeneration station with variation possibilities: heating compartment, cooling compartment (forced convection cooling), heatable surfaces for serving and integrated soup regeneration unit. For storage, transportation, keeping warm and serving fresh food, or for keeping cool and regenerating cold-portioned food in the container.
Basic model design	Smooth countertop, without heat-retaining surfaces (heatable); underframe with 1 neutral and 1 heatable compartment; fold-out shelf on customer side; sneeze guard with pass-through with integrated heating and lighting shelf; galvanized-steel castors, 160 mm dia., 2 fixed castors and 2 steering castors with brakes
Dimensions (L x W x H)	1500 x 700 x 1320 mm (height up to sneeze guard) Operating height: 900 mm
Capacity	Max. 8 x GN 1/1-65 per compartment
Weight (kg)	Approx. 175 kg
Voltage/Wattage	400 V / 16 A / max. 10,8 kW
Cooling and hot air temperature range	Refrigeration compartment (forced convection cooling): can be regulated down to the degree from +2°C to +15 °C (with an ambient temperature of +32 °C) Hot-air regeneration compartment (convection heating): can be regulated down to the degree from +30 °C to +130 °C
Refrigerant	R 134a
Special features	Regeneration of food in the hot-air compartment and of liquid food in the «soup regeneration unit» and cooling of refrigerated food in one mobile unit With sneeze guard and integrated heating shelf All functions (cooling, hot air, heating shelf, heatable surfaces for serving, soup regeneration) can all be controlled separately Modular design principle
Underframe model versions	Underframe with 1 heatable compartment and 1 convection-cooled compartment Underframe with 1 convection-cooled compartment and 1 neutral compartment Underframe with 2 heatable compartments
Countertop model versions	Countertop with 2 heat-retaining surfaces (heatable) Countertop with 3 heat-retaining surfaces (heatable) Countertop with 2 heat-retaining surfaces (heatable) and soup regeneration (contact heating, capacity 1x GN container 1/2-195 for regeneration of liquid food (approx. 40 servings)
Material	CNS 18/10, plastic

accessories

Accessories / Option	Available for all RECALDO FAMOSO model versions
Circumferential impact guard	X
Fold-out shelf, right short side, CNS smooth	X
Fold-out shelf, right short side, CNS round tubing	X
Sneeze guard with pass-through, pass-through height 275 mm	X
2 x GN lid receptacle, right (not available in combination with fold-out shelf on right short side)	X
Fold-out shelf, customer side, CNS round tubing	X
Eutectic plate of plastic, GN 1/1 (-3 °C), Art. No. 568 136	X
Eutectic plate of CNS, GN 1/1 (-12 °C), Art. No. 564 756	X
Galvanized-steel castors with soft-rubber tires, 2 fixed, 2 steering castors with brakes, 160 mm	X
Stainless-steel castors, 2 fixed, 2 steering castors with brakes, 160 mm	X
Stainless-steel castors with soft-rubber tires, 2 fixed, 2 steering castors with brakes, 160 mm	X
Galvanized-steel castors, 2 fixed, 2 steering castors with brakes, 200 mm	X
Galvanized-steel castors with soft-rubber tires, 2 fixed, 2 steering castors with brakes, 200 mm	X
Stainless-steel castors, 2 fixed, 2 steering castors with brakes, 200 mm	X
Stainless-steel castors with soft-rubber tires, 2 fixed, 2 steering castors with brakes, 200 mm	X
<u>by request for all listed castor options:</u> alternative model with six castors (instead of 4 castors) with 2 fixed and 4 steering castors, 2 of them with brakes	X

X = available
— = not available



quality

**System solutions from BLANCO
for the catering industry.**

In the beginning are your requirements. Finding suitable solutions is both a challenge and a claim for us.

With an extensive, matched product line and our many years of know-how, we will find the right solution for you.

Products from BLANCO are known for their high quality – from the materials used to their finishing. With their ergonomic design and well thought-out functions, they simply make everyday work in the catering industry easier.

From consulting to service, BLANCO offers you reliable professionalism you can trust.

blancoinmotion

BLANCO INMOTION – the system is the star.

To become a mover and shaker in the catering industry you have to think beyond the "pot". There are no stand-alone products; they are part of a system in which man and technology harmonize and interact perfectly, even at peak business hours.

The **BLANCO INMOTION food distribution system** provides over 100 high-quality models that work hand-in-hand and help you make sure everything runs smoothly from portioning in the kitchen to serving the food. **Setup, portioning, distributing, storing, transporting, refrigerating, regenerating, keeping warm, serving, cleaning up** – we've thought of everything.

Whether it's **fresh food** (Cook & Serve), **refrigerated food** (Cook & Chill), **tray systems** or **lading systems** – BLANCO INMOTION provides the ideal solution for every application.

BLANCO INMOTION is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high-quality finish, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **investment security**:

- regeneration using induction technology
- regeneration using hot air
- tray transport carts
- food serving carts
- food transport carts
- platform dispensers
- basket dispensers
- tray dispensers
- universal dispensers
- plate dispensers
- build-in dispensers
- food service conveyor belts
- actively cooled food service conveyor belts
- cutlery return conveyor belts

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System solutions on the move.



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