

**B.PRO**  
CATERING SOLUTIONS



**NEW**

# B.PROTHERM

**Next-level food transport** – made of top-quality stainless steel, with future-ready digital connectivity and an interior concept that puts freedom at the forefront.

Whether you are transporting hearty quantities to feed many or lots of small delicacies, the food transport containers from the B.PROTHERM product family offer the perfect solution for everyone.

#### **More variety for you**

Choose from 23 models to suit your individual requirements: whether as a neutral model, with convection heating or convection cooling, as a duo or combi model with two containers with independent temperature control (heated/heated, heated/neutral, heated/cooled) or as an undercounter model.

#### **More sustainability for everyone**

All B.PROTHERM models with convection cooling exclusively use the environmentally friendly refrigerant propane R290. Natural, resource-saving and future-ready!

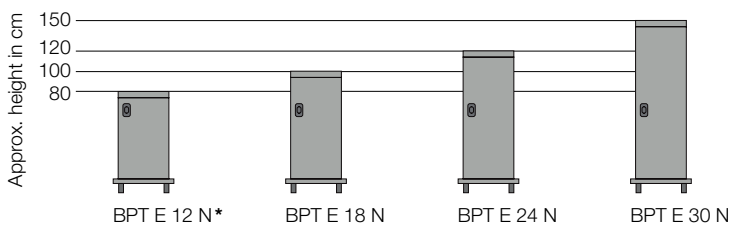


# VARIETY FOR ALL

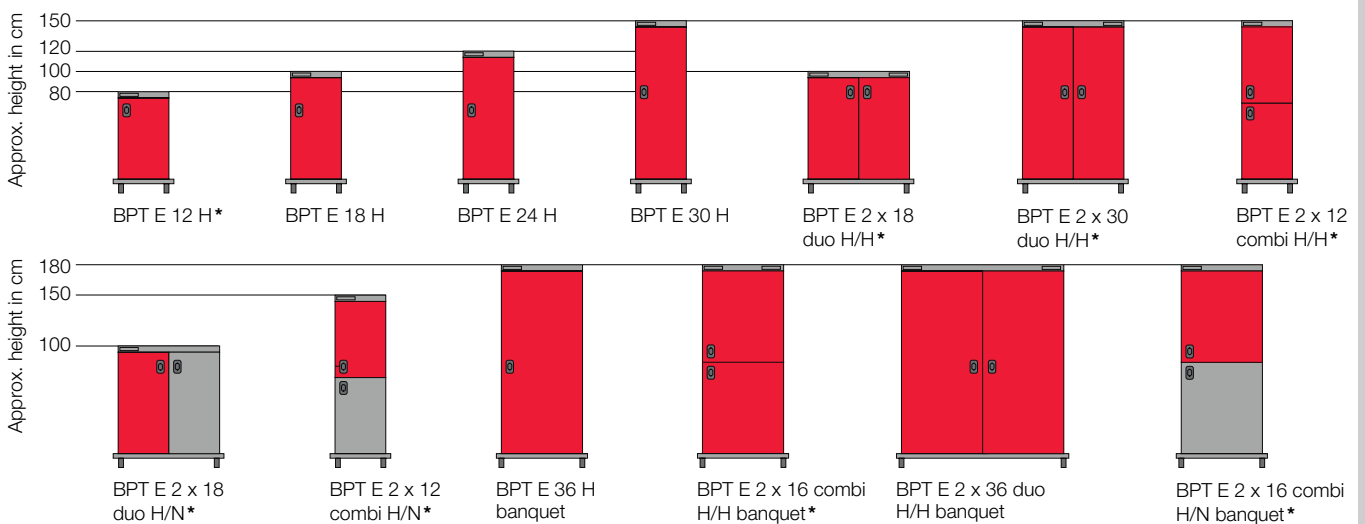
**Heated, cooled, neutral, combined – from small to large: the B.PROTHERM stainless-steel food transport containers are guaranteed to take your food logistics to a whole new level.**



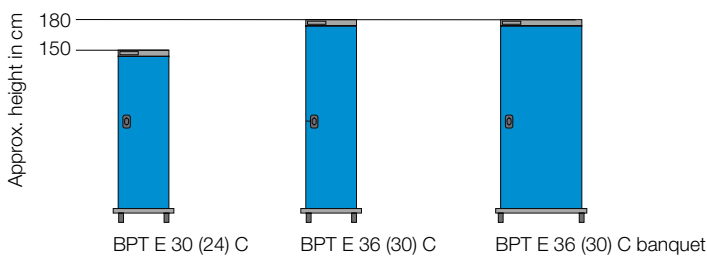
## B.PROTHERM neutral variant – available from March/April 2022



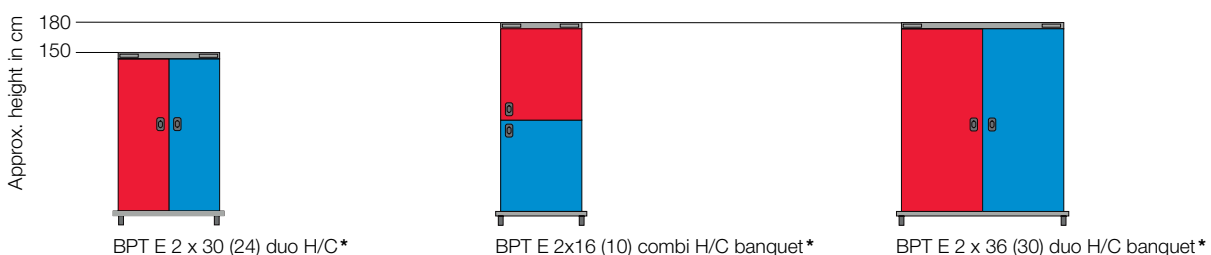
## B.PROTHERM with convection heating – available from March/April 2022



## B.PROTHERM with convection cooling – available from January 2022



## B.PROTHERM with convection heating and convection cooling – available from June 2022





**One compartment, one temperature – for transport, stocking, serving and as an undercounter model**

- Twelve different models with convection heating, convection cooling or as a neutral variant
- As GN 1/1 models or GN 2/1 banquet models
- Undercounter models (convection-heated or neutral) for pushing under tables and counters

**Two compartments, two temperature zones – for even more flexibility during transport and temporary storage**

- Two separately adjustable compartments with convection heating or as a convection heating/convection cooling or convection heating/neutral combination
- Space-saving combi models with two stacked compartments
- Duo model for large quantities with two side-by-side compartments
- As GN 1/1 models or GN 2/1 banquet models



**B.PROTHERM model designations**

Number of compartments	Number of ledges	Number of ledges, convection-cooled models	Compartment arrangement	Compartment design	Model
<b>2 x =</b> 2 compart- ments	<b>12</b> <b>16</b> <b>18</b> <b>24</b> <b>30</b>	<b>16 (10)</b> = 10 x 2/1 and 6 x 1/1 <b>30 (24)</b> = 24 x 1/1 and 6 x 1/2 <b>36 (30)</b> = 30 x 2/1 and 6 x 1/1 <b>36 (30)</b> = 30 x 1/1 and 6 x 1/2	<b>combi</b> = stacked <b>duo</b> = side by side	<b>N</b> = neutral <b>H</b> (heated) = convection-heated <b>C</b> (cooled) = convection-cooled <b>H/H</b> = convection-heated/ convection-heated <b>H/N</b> = convection-heated/neutral	<b>banquet</b> = banquet trolley for GN 2/1



### Extremely efficient interior utilisation

All B.PROTHERM offer flexible utilisation of the interior for all GN depths – through the even spacing between ledges of 38.3 cm, all standard spacing dimensions (75 mm, 115 mm) are possible in one single unit. The B.PROTHERM can therefore be loaded in the most space-saving and efficient manner possible, whether GN 1/1 or 2/1.

### Deliberated and improved

Thanks to the intelligent placement of the refrigeration compartment, the lower ledges in front of the refrigeration compartment can even be used on all convection-cooled models. Clever!

### Quality: 1A, Hygiene: uncompromising

Only the very best design: the completely deep-drawn ledge walls are easy to clean and offer maximum hygiene – without sharp edges and hidden corners for dirt to gather. Upon request, all B.PROTHERM can be supplied in hygienic type H1 with tightly welded bottom and walls without seams.

### Even more possibilities for your workflow



**Connectivity** for digital hygiene, temperature and process management. Thanks to integrated sensors, all processes can be digitised – for safety and saving time.

**The easy way to open the door**, even with your hands full: with convenient foot-operated door opening.

**A new air guidance concept** ensures rapid, uniform heat and cooling distribution in the interior.

**Twelve optional body colours**, perfect for logistical coding and customisation



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