blu'line

Professional food and beverage transport systems

Ideal for catering and for commercial kitchens

MADE IN GERMANY

etol – for highest performance

Service to ensure your success

All our customers have one thing in common: They must meet the highest standards every single day. We help them to fulfill these expectations at all times – with first-class products, but also with a competent, modern service, which is based on decades of experience.

Cutting edge technology from Germany

etol is a family run business. It covers three areas that are closely linked: Cleanliness and hygiene, plastic technology and health care and pharmaceuticals. All our products are "Made in Germany". They are being developed and manufactured in Germany, and further improved through constant contact with our customers. We are working with a strong team that combines expertise with a pioneering spirit, and one that has established itself firmly as a leader in innovation on the market.

A sustainable future

Already today we are offering products which meet the demands of tomorrow. We achieve this goal by keeping a close eye on all processes within commercial kitchens and catering companies.

What factors play a role during transport? How should the transportation of food and beverages be made easier? And how to keep them fresh? We use the highest quality materials and process them into lasting value thermal transportation systems. This gives our customers the certainty that every meal arriving at the end-user will be impeccable.

blu'line – Products for the future

Our blu'line systems are easy to clean, food safe, temperature insulating, easy to handle and meet the highest hygiene standards. This makes them an ideal container for the commercial transport of hot and cold food and beverages. The products are made of high-impact resistant polypropylene and are durable. We offer our customers solutions that are sustainable and at the same time economical. Because that is what will count in the world of tomorrow.

Cleanliness and Hygiene

Plastics Technology

Health care and pharma-ceutical products

Differences at a glance:
blu'box versus blu'box smart edition

Products

blu'box	smart	
☒	☒	> Top loaded
☒	☒	> Front loaded
☒	☐	> Beverage container
☒	☐	> Trays
☒	☐	> Cloches

GN containers

☒	☒	> Containers suitable for Gastronorm
☒	☐	> Containers suitable for Euronorm

Material

☒	☒	> Isolated transport systems for hot and cold transport
☒	☒	> Consisting of material physiologically harmless to food

Additionally

☒	☐	> Heated versions available
☒	☐	> Modular system allows for retrofitting / conversion options
☒	☒	> Various attachments can be replaced without tools
☒	☐	> Interchangeable stack slide rails
☐	☒	> Retracted stack slide rails
☒	☐	> VDE certified

Temperature

☒	☐	> High stability under thermal stress
☐	☒	> Temperature resistant up to +90 °C
☒	☐	> Temperature resistant up to +100 °C (short-term thermal disinfection up to +130 °C possible)

Advantages

☒	☒	> Wash liquor stable
☒	☒	> Dishwasher safe
☒	☒	> Stackable
☒	☒	> Easy to use
☒	☒	> Durable
☒	☒	> Easy to clean

The blu'box series can be found from page 11

The blu'box smart editon can be found from page 7

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blu'box smart edition

When food transport primarily boils down to economics, the **blu'box smart edition** becomes the ideal solution for commercial kitchens, canteens, hospitals and catering. The containers are made of polypropylene and polyethylene and are available in three sizes. Our range includes top loaded series 13 and 26, as well as the front loaded 52 series. All ser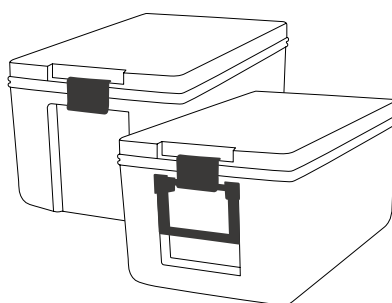ies can house GN containers of various heights. For added comfort, the "standard" models of blu'box Smart Edition are also equipped with a foldout carrying handle.
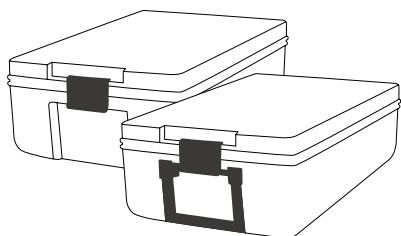
blu'box 13 smart edition
Top loaded

> blu'box 13 smart eco

> blu'box 13 smart standard

blu'box 26 smart edition
Top loaded

> blu'box 26 smart eco

> blu'box 26 smart standard
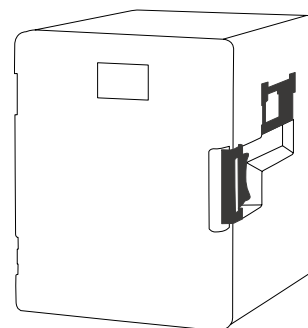
blu'box 52 smart edition
Front loaded

> blu'box 52 smart gn

**blu'box eco
smart edition**

Handle: Holder cavities, 2 clip locks
Stacking and sliding rails: Withdrawn

**blu'box standard
smart edition**

Handle: Foldout, ergonomically-shaped handles,
2 clip locks
Stacking and sliding rails: Withdrawn

**blu'box gn
smart edition**

Handle: Foldout carrying handle, 1 latch lock
Stacking and sliding rails: Withdrawn
Stacking corners: Withdrawn

blu'box 13 smart edition

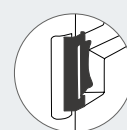**The blu'box 13 smart edition is a top loader for GN containers up to the size 1/1, 100 mm depth (or subdivisions).** Stacking and sliding rails ensure that the containers remain in place during transport. Suitable for the temperature range from –20 to +90 °C.

blu'box 13 smart

eco

Top loaded / Article no. 4000542
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 203 mm
> Weight: 4,8 kg
> Not heated

blu'box 13 smart

standard

Top loaded / Article no. 4000540
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 203 mm
> Weight: 5,3 kg
> Not heated

-20 °C +90 °C
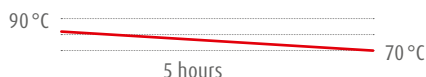
90 °C

70 °C

5 hours

Medium: 10 liters of water > room temperature: Around +20 °C

-20 °C +90 °C

90 °C

70 °C

5 hours

Medium: 10 liters of water > room temperature: Around +20 °C

Advantages

> Lightweight and sturdy construction

> Stackable on all boxes of the blu'line series

> Suitable for GN containers 1/1, 100 mm (or subdivisions)

blu'box 26 & blu'box 52 smart edition

Top loaded (blu'box 26) and front loaded (blu'box 52) for GN containers of various sizes and subdivisions. The containers are held in place during transport by stacking and sliding rails. Operating temperature range: –20 to +90 °C.

blu'box 26 smart
eco

Top loaded / Article no. 4000543
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,1 kg
> Not heated

blu'box 26 smart
standard

Top loaded / Article no. 4000539
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,7 kg
> Not heated

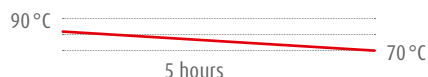## blu'box 52 smart
gn

Front loaded / Article no. 4000541
> For hot or refrigerated transport
> Dimensions: 639 × 446 × 560 mm
> Weight: 11,4 kg
> Not heated

-20 °C +90 °C
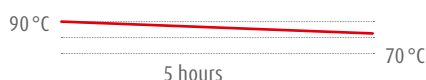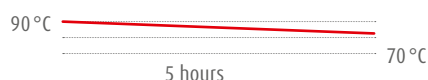
90 °C — 70 °C
5 hours

Medium: 20 liters of water > room temperature: Around +20 °C

-20 °C +90 °C

90 °C — 70 °C
5 hours

Medium: 20 liters of water > room temperature: Around +20 °C

-20 °C +90 °C

90 °C — 70 °C
5 hours

Medium: 2 × 20 liters of water > room temperature: Around +23 °C

Advantages

> Lightweight and sturdy construction

> Stackable on all boxes of the blu'line series

> blu'box 26 Series:
  Suitable for GN containers 1/1, 200 mm (or subdivisions)

> blu'box 52 Series:
  Suitable for GN containers 1/1, 200 mm (or subdivisions)

blu'box

The blu'box was developed to meet the highest hygiene standards. The food transport containers are made of high-impact PP-C. They are easy to clean, keep the food warm and have excellent insulation values. The blu'box is available in three sizes. The "standard" version is equiped with foldout carrying handles and two sturdy latch locks for higher carrying comfort. The containers are additionally distinguished by a high degree of flexibility. The operating temperature range is –20 to +100 °C.

blu'box 13
Top loaded

> blu'box 13 eco

> blu'box 13 standard

blu'box 26
Top loaded

> blu'box 26 eco

> blu'box 26 standard

> blu'box 26 plus system
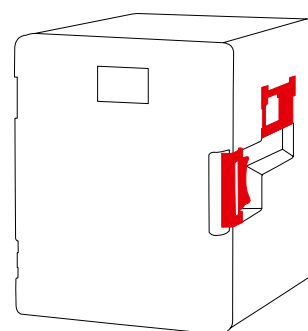
blu'box 52
Front loaded

> blu'box 52 gn and gn/en

> blu'box 52 gn hot[2] und gn/en hot[2]

> blu'box 52 gn hot[2] lite and gn/en hot[2] lite
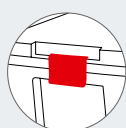
blu'box eco

Handle: Holder cavities, 2 clip locks
Stacking and sliding rails: Withdrawn

blu'box standard

Handle: Foldout, ergonomically shaped carrying handles with high-quality latch lock
Stacking and sliding rails: Screwed on and replaceable
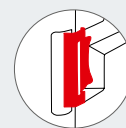
blu'box gn

Handle: Foldout carrying handles with highquality latch lock
Stacking and sliding rails: Screwed on and replaceable
Stacking corners: Screwed on and replaceable
Self Support rails: Adjustable (gn/en)

blu'box 13

Food transport containers made from high impact resistant PP-C for **GN containers up to the size 1/1, 100 mm depth (or subdivisions)**. In the "standard" models, the stacking and sliding rails can be replaced.

blu'box 13
eco

Top loaded / Article no. 4000528
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 203 mm
> Weight: 5,4 kg
> Not heated

blu'box 13
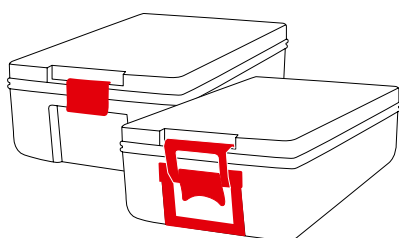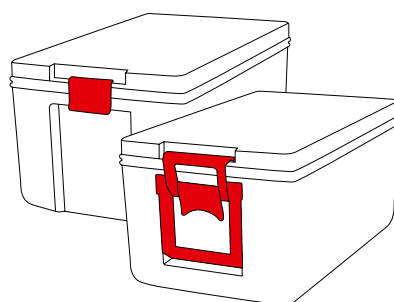## standard

Top loaded / Article no. 4000529
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 203 mm
> Weight: 6,1 kg
> Not heated

-20 °C +100 °C

90 °C
70 °C
5 hours

Medium: 10 liters of water > room temperature: Around +20 °C

-20 °C +100 °C

90 °C
70 °C
5 hours

Medium: 10 liters of water > room temperature: Around +20 °C

Advantages

> The blu'box "eco" models are particularly cost effective

> Stackable on most food transport containers available on the market

> Short term thermal disinfection up to +130 °C possible

> High thermal resistance

> Additional sturdiness reinforcement

blu'box 26

Food transport containers made from high impact resistant PP-C **for GN containers up to the size 1/1, 200 mm depth (or subdivisions).** In the "standard" models, the stacking and sliding rails can be replaced.

blu'box 26 [26]
eco

Top loaded / Article no. 4000349
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,3 kg
> Not heated

blu'box 26 [26]
standard

Top loaded / Article no. 4000330
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,8 kg
> Not heated

-20 °C +100 °C

90 °C

70 °C

5 hours

Medium: 20 liters of water > room temperature: Around +20 °C

-20 °C +100 °C

90 °C

70 °C

5 hours

Medium: 20 liters of water > room temperature: Around +20 °C

Advantages

> The blu'box "eco" models are particularly cost effective

> High thermal resistance

> Stackable on most food transport containers available on the market

> Additional sturdiness reinforcement

> Short term thermal disinfection up to +130 °C possible

The modular system **blu'box 26 plus**

The blu'box 26 plus is a real all-rounder: It features one basic element for passive warm-keeping and four dedicated units for active hot holding, cool holding, beverage transport and refrigerated beverage transport. The basic element is available in the eco plus and standard plus variants. It may be retrofitted with the appropriate accessories at any time.

plus

plus hot - for active hot holding (bain-marie). The heating rod is powered through the aperture on the front side.

plus cool – for passive cold holding. The cooling element is located in a special cover, which is 30 mm higher than the normal lid.

plus liquid – for beverage transport. For the transport of liquids a special GN beverage container is used fitted with a high-quality outlet tap.

plus liquid cool – for refrigerated beverage transport. Combination of cooling element in the lid and beverage container for transporting liquids.

![etol logo]

blu'box 26 **plus**

The basic element of blu'box 26 plus consists of high impact resistant PP-C.
It is suitable for GN containers up to the size 1/1 mit 200 mm depth (or sub-divisions). The basic element can be retrofitted depending on the application with the appropriate accessories.

blu'box 26
eco plus

Top loaded and retrofittable / Article no. 4000442
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,3 kg
> Not heated

-20 °C +100 °C
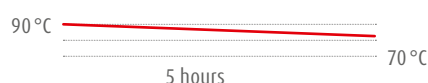
90 °C
70 °C
5 hours

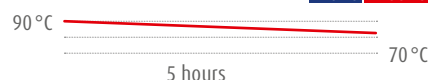Medium: 20 liters of water > room temperature: Around +20 °C

blu'box 26
plus

Top loaded and retrofittable / Article no. 4000410
> For hot or refrigerated transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 6,8 kg
> Not heated

RETROFIT-TABLE AT ANY TIME

-20 °C +100 °C

90 °C
70 °C
5 hours

Medium: 20 liters of water > room temperature: Around +20 °C

Advantages

> Easy-care, durable materials

> Can be retrofitted with heating rod, beverage container or cooling element

> Stackable on most food transport containers available on the market

> High thermal resistance

> Integrated aperture on the front side with sealing plug

> Additional sturdiness reinforcement

▼

Retrofitting options

plus hot: Installing a heating rod turns the basic element into a blu'box 26 plus hot. The heating rod can be used for wet or dry operation. etol recommends heating the water bath (bainmarie principle).

plus cool: A special cover makes the basic element a blu'box 26 plus cool. It is 30 mm higher and contains a removable cooling element. In addition, a beverage container can be installed.

plus liquid: If the basic element is retrofitted with a beverage container, a blu'box 26 plus liquid is created. For passiv cooling, a cover with removable cooling element can also be installed.

blu'box 26 **plus hot**

The blu'box 26 plus hot is equipped with a heating rod. The heating rod can be used in two ways: Either in dry operation without adding water or in wet operation (water bath) according to the bain-marie principle. It is suitable for **GN containers up to the size 1/1 with a depth of 200 mm.**

blu'box 26

eco plus hot

Top loaded heated / Article no. 4000402
> For hot transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 7,3 kg
> Aktiv heated

blu'box 26

plus hot

Top loaded heated / Article no. 4000339
> For hot transport
> Dimensions: 630 × 370 × 308 mm
> Weight: 7,7 kg
> Aktiv heated

DRY OR WET OPERATION

-20 °C +100 °C

90 °C
70 °C
5 hours
Medium: 20 liters of water > room temperature: Around +19,5 °C

-20 °C +100 °C

90 °C
70 °C
5 hours
Medium: 20 liters of water > room temperature: Around +19,5 °C

Advantages

> Easy-care, durable materials

> Can be used as "bain-marie"

> The "eco" models of blu'box 26 plus hot are particularly cost effective

> High thermal resistance

> Stackable on most food transport containers available on the market

> Additional sturdiness reinforcement

▼

The heating rod

The heating of blu'box 26 plus hot regulates itself. The heating rod has a maximum temperature of +125 °C dry operation. The average power consumption is 350 W. Especially handy when cleaning:

The heating rod can be inserted and taken out again with just one hand. In addition, the mechanical heating control is extremely durable.
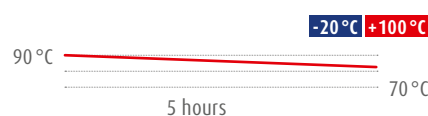
blu'box 26 **plus liquid**

The blu'box 26 plus liquid has a capacity of 18 l. The specially developed GN beverage container is fitted at the front side with a high-quality outlet tap. When the beverage container is removed, the blu'box 26 plus is able to house **GN containers up to the size 1/1 with a depth of 200 mm.**

blu'box 26
plus liquid

Top loaded with beverage container / Article no. 4000392
> For hot or refrigerated transport
> Dimensions: 666 × 370 × 308 mm
> Weight: 10,5 kg
> Capacity: 18 l

-20 °C +100 °C

90 °C
70 °C
5 hours

Medium: 18 liters of water > room temperature: Around +20 °C

Advantages

> Easy-care, durable materials

> Stackable on most food transport containers available on the market

> High quality outlet tap with bayonet lock

> High thermal resistance

> Socket lid with seal

> Additional sturdiness reinforcement

The beverage container

The container is made of stainless steel and has a lid with rubber gasket. The outlet tap is fitted with a bayonet lock on the front. The beverage container handles well thanks to its spring loaded handles.

blu'box 26 **plus cool**

The cover of the blu'box 26 plus cool contains a passive cooling system. Thanks to good insulation from the outside and high cooling performance inside, refrigerant loss is very low. **Suitable for GN containers up to the size 1/1 with a depth of 200 mm (or subdivisions).**

blu'box 26

plus cool
Top loaded with passive cooling system / Article no. 4000437
> For refrigerated transport
> Dimensions: 630 × 370 × 338 mm
> Weight: 10,5 kg

blu'box 26

plus liquid cool
Top loaded with passive cooling system / Article no. 4000436
> For beverage and refrigerated transport
> Dimensions: 666 × 370 × 338 mm
> Weight: 14,1 kg
> Capacity: 18 l

IMPACT-RESISTANT

-20 °C +100 °C

4 °C
2 °C
5 hours
Medium: 18 liters of water > room temperature: Around +19,5 °C

-20 °C +100 °C

4 °C
2 °C
5 hours
Medium: 18 liters of water > room temperature: Around +19,5 °C

Advantages

> Easy-care, durable materials
> Passive cooling of food and beverages
> Stackable on most food transport containers available on the market
> High thermal resistance
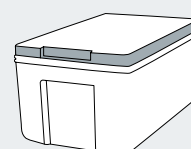> Additional sturdiness reinforcement

Lid and cooling system

The cooling telement of the blu'box 26 plus cool is located in the cover, causing the lid to be 30 mm higher than in the other models. A special cooling gel applied on the inside of the element provides additional, passive cooling.
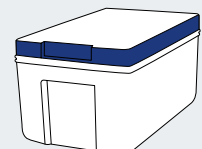
Cover with integrated cooling system

Normal lid height

Cool lid height

blu'box 52

Front loaded for GN containers with a temperature of up to +100 °C. The blu'box 52 gn has 12 retracted slots and can accommodate 2 GN containers up to the size 1/1 with a depth of 200 mm (or subdivisions). The gn/en version of the blu'box 52 gives even more flexibility.

blu'box 52

gn

Front loaded / Article no. 4000445
> For hot or refrigerated transport
> Dimensions: 639 × 446 × 560 mm
> Weight: 11,7 kg
> Not heated

-20 °C +100 °C

90 °C
5 hours   70 °C
Medium: 2 × 20 liters of water > room temperature: Around +23 °C

Advantages gn

> Lightweight and sturdy construction

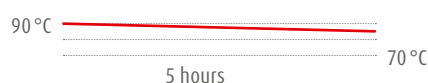> GS & EMC certified according to VDE

> Stackable

blu'box 52

gn/en

Front loaded / Article no. 4000348
> For hot or refrigerated transport
> Dimensions: 639 × 500 × 560 mm
> Weight: 15,8 kg
> Not heated

-20 °C +250 °C

90 °C
5 hours   70 °C
Medium: 2 × 20 liters of water > room temperature: Around +23 °C

Advantages gn/en

> Change possibility between gn and en over the two slide rails

UP TO 20 % MORE FILL VOLUME

▼

Variable slide rails

For GN containers (530 × 325 mm) the stack can be inserted into the inner rail, for EN containers (530 × 370 mm) into the outer rail. EN containers have up to 20 % more fill volume. Smooth surfaces facilitate cleaning.

Way to insert for Gastronorm.

Way to insert for Euronorm.

blu'box 52 hot² lite

The blu'box 52 "lite" system has a self-regulating heating system. The high-quality heating technology warms the interior of the blu'box 52 quickly and reliably to approximately +80 °C. Easy handling is ensured via the "plug and play principle".

blu'box 52
gn hot² lite

Front loaded with convection heating / Article no. 4000679
> Self-regulating heating technology
> Dimensions: 639 × 446 × 560 mm
> Weight: 14,4 kg
> Active heating (∅ 500 watts)

blu'box 52
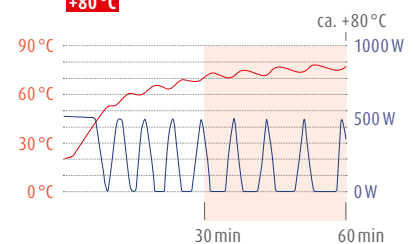### gn/en hot² lite

Front loaded with convection heating / Article no. 4000680
> Self-regulating heating technology
> Dimensions: 639 × 500 × 560 mm
> Weight: 18,1 kg
> Active heating (∅ 500 watts)

+80 °C

+80 °C

Trial was performed with empty blu'box > Measuring position in the center > Room temperature: approx. +20 °C

ca. +80 °C

90 °C — 1000 W
60 °C — 500 W
30 °C —
0 °C — 0 W

30 min   60 min

Advantages

> Easy to use (plug in and ready to use)

> Impact resistant, without protruding parts

> Tilt-secure (container does not tip when the door is open)

> Easy removal of the heater to clean the container

> Can be retrofitted to existing blu'box 52 series

> GS & EMC certified by VDE

▼

Retrofit option for all blu'box 52 models

You can easily retrofit all blu'box 52 models with the new heating system. Quickly replace the old door (without use of tools) with the new door equiped with the self-regulating heating element, to upgrade your existing blu'box 52 series to the latest technical standards. Temperature control works automatically. Simply connect the heater to the mains and it will start to heat.

blu'box 52 hot²

The new high-quality adjustable heating system for the blu'box 52 range. The sophisticated heating technology warms quickly and evenly and can be adjusted continuously from +20 °C to +85 °C. A two-button LED display on the outside of the door controls and displays actual and setpoint temperatures.

blu'box 52

gn hot ²

Front loaded with convection heating / Article no. 4000663
> Continuously adjusted heating system
> Dimensions: 639 × 446 × 560 mm
> Weight: 14,5 kg
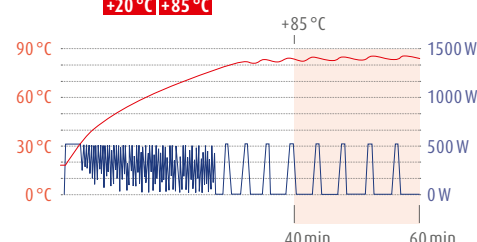> Active heating (∅ 500 watts)

blu'box 52

gn/en hot ²

Front loaded with convection heating / Article no. 4000664
> Continuously adjusted heating system
> Dimensions: 639 × 500 × 560 mm
> Weight: 18,2 kg
> Active heating (∅ 500 watts)

°C/°F
Celsius or Fahrenheit possible

+20 °C +85 °C

°C/°F
Celsius or Fahrenheit possible

+20 °C +85 °C

Medium within the blu'box: air > Room temperature: approx. +21 °C

+85 °C

90 °C — 1500 W
60 °C — 1000 W
30 °C — 500 W
0 °C — 0 W

40 min   60 min

Advantages

> LED display: Target and actual temperature can be read from the outside

> Impact resistant, without protruding parts

> Easy removal of the heater to clean the container, also in industrial kitchen dishwashers

> Can be retrofitted to existing blu'box 52 series

> GS & EMC certified by VDE

Convection heating

The newly developed heating system is, in case of the blu'box 52 gn hot², integrated into the door. The door can be replaced easily. The heater can be installed and removed as needed, for example for cleaning purposes. The retrofitting of older models of blu'box 52 series is possible. The technology warms quickly and evenly. The temperature can be regulated by means of a two-button system between +20 °C and +85 °C. A setting below +20 °C results only in circulation of indoor air. There is a LED-display which shows the actual and the desired temperature on the outside of the door.

Simply expand: The suitable con-vection heaters for your blu'box 52
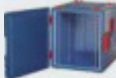
You can retrofit the blu'box 52 gn or gn/en easily and quickly with a heater. Simply replace the door and select your favorite from two different convection heaters.

blu'box 52 gn, or blu'box 52 gn/en

Swap the door of your blu'box 52 in a few steps and integrate with one of our two heating variants in no time at all.

blu'box 52 door element for heating

Variant 1:
Convection heating for the blu'box 52 hot[2] LITE
Self-regulating heating. Fast and reliable heating technology. With plug & play principle.

Variant 2:
Convection heating for the blu'box 52 hot[2]
High-quality, continuously adjustable heating. Easy operation thanks to the digital temperature controller.

blu'box product overview

| Product	Designation	Article no.	Dimensions	Weight	Heated	Equipping possibility
	blu'box 13 eco	4000528	630 × 370 × 203 mm	5,4 kg	no	1 × GN 1/1, 100 mm
	blu'box 13 standard	4000529	630 × 370 × 203 mm	6,1 kg	no	1 × GN 1/1, 100 mm
	blu'box 26 eco	4000349	630 × 370 × 308 mm	6,3 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 standard	4000330	630 × 370 × 308 mm	6,8 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 eco plus	4000442	630 × 370 × 308 mm	6,3 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 plus	4000410	630 × 370 × 308 mm	6,8 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 eco plus hot	4000402	630 × 370 × 308 mm	7,3 kg	yes	1 × GN 1/1, 200 mm
	blu'box 26 plus hot	4000339	630 × 370 × 308 mm	7,7 kg	yes	1 × GN 1/1, 200 mm
	blu'box 26 plus liquid	4000392	666 × 370 × 308 mm	10,5 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 plus cool	4000437	630 × 370 × 338 mm	10,5 kg	no	1 × GN 1/1, 200 mm
	blu'box 26 plus liquid cool	4000436	630 × 370 × 338 mm	14,1 kg	no	1 × GN 1/1, 200 mm

blu'box product overview

| Product	Designation	Article no.	Dimensions	Weight	Heated	Equipping possibility
	blu'box 52 gn	4000445	639 × 446 × 560 mm	11,7 kg	no	2 × GN 1/1, 200 mm
	blu'box 52 gn/en	4000348	639 × 500 × 560 mm	15,8 kg	no	2 × GN 1/1, 200 mm up to 12 EN trays
	blu'box 52 gn hot^2 lite	4000679	639 × 446 × 560 mm	14,4 kg	yes	2 × GN 1/1, 200 mm
	blu'box 52 gn/en hot^2 lite	4000680	639 × 500 × 560 mm	18,1 kg	yes	2 × GN 1/1, 200 mm up to 12 EN trays
	blu'box 52 gn hot^2	4000663	639 × 446 × 560 mm	14,5 kg	yes	2 × GN 1/1, 200 mm
	blu'box 52 gn/en hot^2	4000664	639 × 500 × 560 mm	18,2 kg	yes	2 × GN 1/1, 200 mm up to 12 EN trays

blu'therm liquid

The blu'therm liquid, an isulated beverage container for catering and the commercial kitchens range, allows convenient transport of hot and cold liquids from the −20 to +100 °C. The compact containers have a capacity of 10, 20 or 40 liters. They are available with or without drip tray and consist of high impact resistant PP-C.
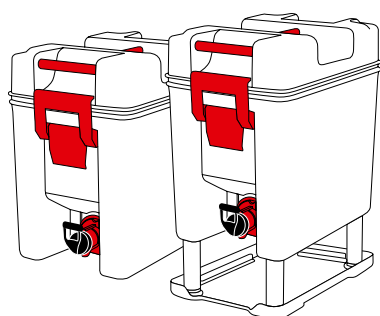
blu'therm 10
Beverage container

> blu'therm 10 without drip tray

> blu'therm 10 with drip tray
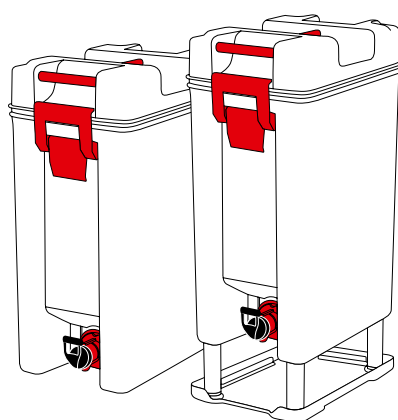
blu'therm 20
Beverage container

> blu'therm 20 without drip tray

> blu'therm 20 with drip tray
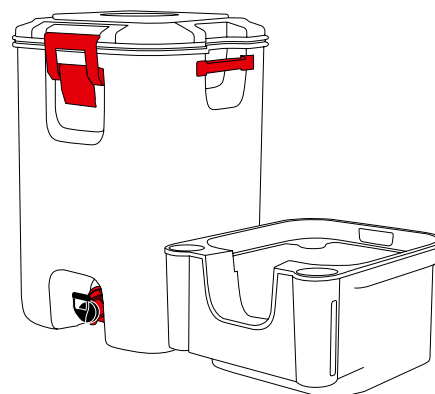
blu'therm 40
Beverage container

> blu'therm 40 liquid

> base

blu'therm 10

Handle: 3 handles with high quality latch lock
Drip tray: With or without

blu'therm 20

Handle: 3 handles with high quality latch lock
Drip tray: With or without

blu'therm 40

Handle: 2 recessed handles with high quality outlet tap
Filling opening: Separate filling opening on the lid
Drip tray: Sold separately

blu'therm 10 liquid

Robust beverage container made of high impact resistant PP-C with 10 l capacity. The shockproof outlet tap with bayonet lock is tightly connected to the interior. The container has an internal fill level indicator. Available with or without drip tray.

blu'therm 10
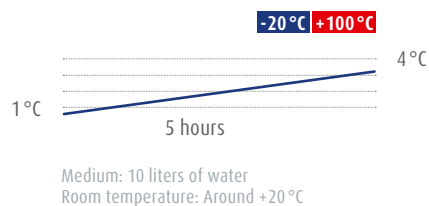
liquid

Beverage container without drip tray
Article no. 4000581
> For hot or refrigerated transport
> Dimensions: 360 × 255 × 382 mm
> Weight: 3,4 kg
> Capacity: 10 l

blu'therm 10

liquid

Beverage container with drip tray
Article no. 4000574
> For hot or refrigerated transport
> Dimensions: 360 × 255 × 490 mm
> Weight: 4,5 kg
> Capacity: 10 l

-20 °C +100 °C

4 °C

1 °C

5 hours

Medium: 10 liters of water
Room temperature: Around +20 °C

Advantages

> Internal filling amount indicator

> Compact and robust construction

> Replaceable seal in the lid

> Connection between interior and outlet tap absolutely tight

> Easy to remove the outlet tap

> Liquids are placed directly into containers (no stainless steel container required)

Outlet tap absolutely tight

The outlet tap is tightly connected to the interior, so that no liquid can penetrate the insulation foam. This means no weight gain of the container.

blu'therm 20 liquid

Beverage container with 20 l capacity and internal filling amount indicator. The shockproof outlet tap with bayonet lock is tightly connected to the interior. The container is made of high impact resistant PP-C. It is available with or without drip tray.

blu'therm 20
liquid

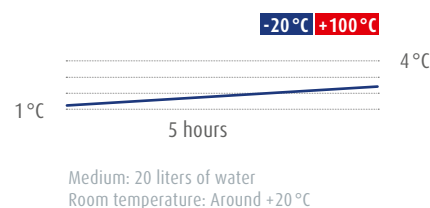Beverage container without drip tray
Article no. 4000587
> For hot or refrigerated transport
> Dimensions: 360 × 255 × 612 mm
> Weight: 6,0 kg
> Capacity: 20 l

blu'therm 20
liquid

Beverage container with drip tray
Article no. 4000591
> For hot or refrigerated transport
> Dimensions: 360 × 255 × 712 mm
> Weight: 6,8 kg
> Capacity: 20 l

HYGIENICALLY PERFECT

-20 °C +100 °C

4 °C

1 °C

5 hours

Medium: 20 liters of water
Room temperature: Around +20 °C

Advantages

> Internal filling amount indicator

> Compact and robust construction

> Replaceable seal in the lid

> Connection between interior and outlet tap absolutely tight

> Easy to remove the outlet tap

> Drinks are placed directly into containers (no stainless steel container required)

▼

Hygienically perfect

Because outlet tap and interior are sealed together, no liquid can penetrate the insulation foam. Any contamination is excluded.

blu'therm 40 liquid

A 40-liter beverage container of high impact resistant PP-C. The container may be easily and hygienically filled through an opening in the lid. The impact resistant outlet tap is tightly connected to the interior. Both lid and outlet tap have bayonet locks.

blu'therm 40

liquid

Beverage container without drip tray / Article no. 4000588
> For hot or refrigerated transport
> Dimensions: 410 × 397 × 611 mm
> Weight: 7,8 kg
> Capacity: 40 l

-20 °C +100 °C

20 °C

10 °C

12 hours

Medium: 1 × 40 liters of water > room temperature: Around +40 °C. The test was carried out deliberately with elevated ambient temperature.

Base / Article no. 4000589

Advantages

> Internal filling amount indicator

> Compact and robust construction

> Replaceable seal in the lid

> Connection between interior and outlet tap absolutely tight

> Easy to remove the outlet tap

> Drinks are placed directly into containers (no stainless steel container required)

> Separate filling opening

The drain cock

The connection between the outlet tap and the interior is absolutely tight. Since the tap is in a recess on the container, it is also protected against impacts.

The base

The drip tray (base) for the blu'therm 40 liquid is sold separately. The container is simply placed into the base. The 2 cup holders are for unused and used cups.

Special closing system

The outlet tap is tightly connected to the interior, so that the liquid can not penetrate into the insulating foam. Therefore, the container doesn't get any heavier. Any contamination of the foam is impossible.

INNOVATIVE FLUID OUTLET TAP

container

locking system

insulating foam

drip tray
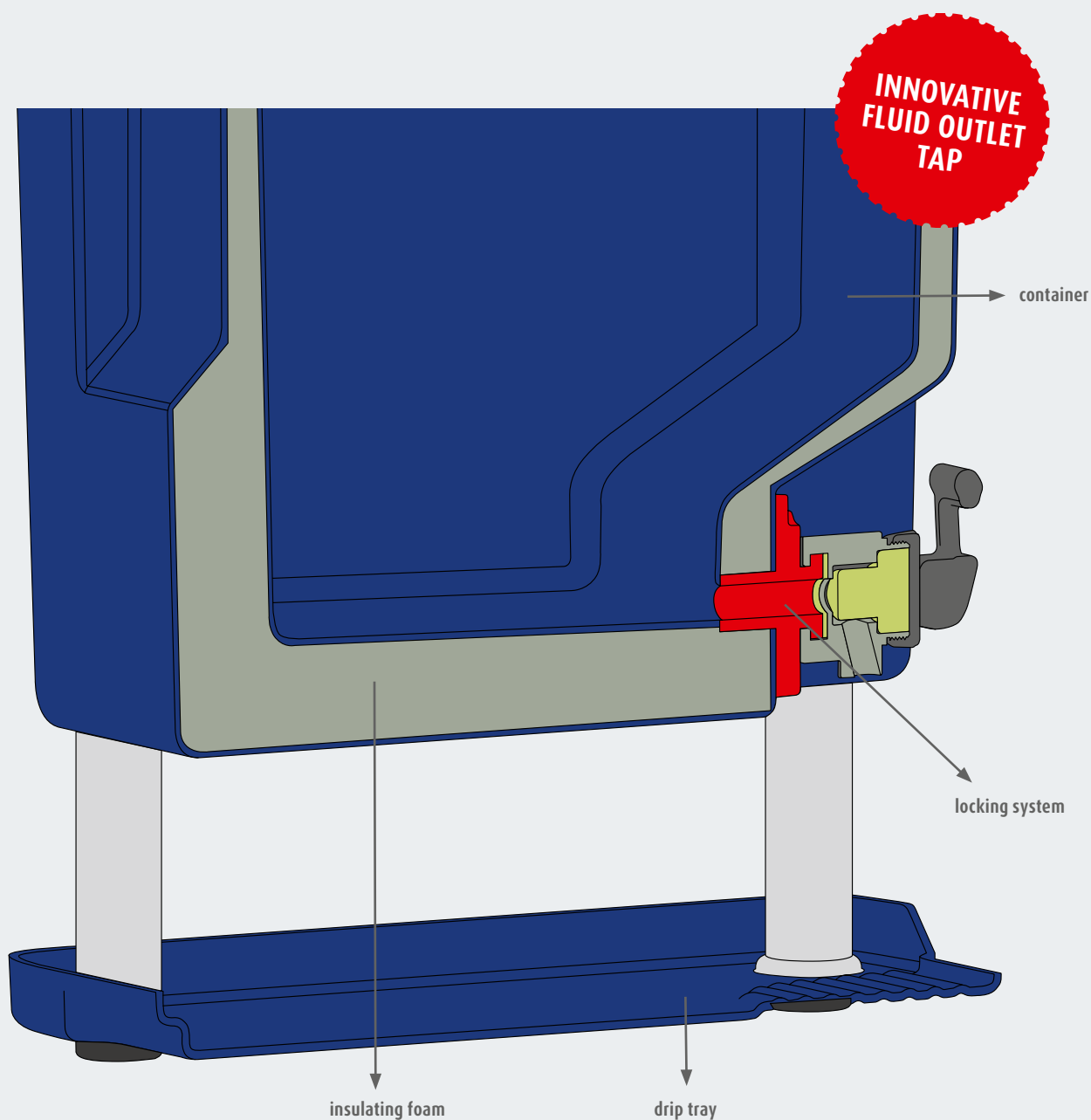
blu'tray

The blu'tray food transport trays were developed specifically for meals on wheels, nursing homes and hospitals. There are three variants: Isolated, passively heated and actively heated. Because hot and cold dishes are thermally isolated from each other, warm meals remain warm and cold things remain cold. All blu'tray meal trays are made of high impact resistant PP-C.
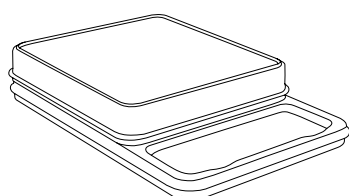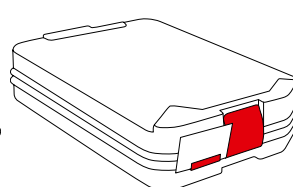
blu'tray standard
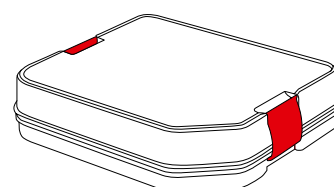Food transport tray

> blu'tray standard without dishware
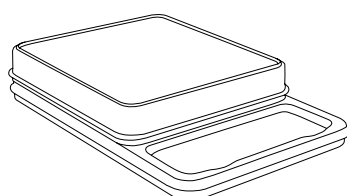
blu'tray italy
Food transport tray

> blu'tray italy without dishware

> blu'tray italy with dishware

blu'tray
Food transport tray

> blu'tray without dishware

> blu'tray with dishware

blu'tray induc 2
Food transport tray

> blu'tray induc without dishware

> blu'tray induc with dishware

> blu'tray induc 2 (induction plate)

blu'tray standard

Closure: Standard
Card Holder: None
Dishware: Unequipped

blu'tray italy

Closure: None
Card Holder: None
Dishware: Unequipped or stocked

blu'tray

Closure: High quality latches
Card Holder: Included
Dishware: Unequipped or stocked

blu'tray induc

Closure: High quality latches
Card Holder: Included
Dishware: Unequipped or stocked

blu'tray standard

For indoor transport the blu'tray standard, made of high-impact PP-C, is the optimal solution. The tray has two warm areas and two cold areas, thermally separated from each other.

blu'tray
standard

Food transport tray
Article no. 4000699
> For hot transport
> Dimensions: 370 × 530 × 100 mm
> Weight: 2,1 kg
> Not heated

Advantages

> For indoor transport

> All food is covered by the tray lid

> Thermal separation between two hot and two cold areas

> Lightweight construction

> Stackable

> EURO standard dimensions

▼

Easy handling in everyday work

The blu'tray standard was designed for transport within hospitals and nursing homes. Advantage of the closure-free trays: They can be filled quickly and are stackable. blu'tray standard is designed for the dishes of all major manufacturers. So you can continue to use your existing tableware sets.

![etol logo]

blu'tray italy

For indoor transportation the blu'tray italy of high impact resistant PP-C is the optimal solution. The container has two cold areas and two warm areas which are thermally isolated from each other. The blu'tray italy is available with or without dishware.

blu'tray italy

Food transport tray
Article no. 4000565
> For hot transport
> Dimensions: 370 × 530 × 100 mm
> Weight: 2,1 kg
> Not heated

blu'tray italy

Food transport tray with dishware
Article no. 4000608
> For hot transport
> Dimensions: 370 × 530 × 100 mm
> Weight: 3,6 kg
> Not heated

Available dishware options
> 1 divided plate
> 1 soup bowl
> 2 snack bowles
> Optional: 1 pasta bowl for 2nd main course

Advantages

> For indoor transport

> All food is covered by the tray lid

> Thermal separation between hot and cold areas

> Lightweight construction

> Stackable

> EURO standard dimensions

Additional pasta bowl

In the optional integrated pasta bowl, a second main course may be served. In some countries, for example in Italy, it is customary to eat two main courses. One of the main dishes is usually pasta. The plate can alternatively be used as a larger soup bowl.

blu'tray

The food transport tray is divided into a hot and a cold section. The warm section is heated with a passive heating inlet, and the cold section is thermally separated from it. The blu'tray consists of high impact resistant PP-C. It is available with or without dishware.

Food transport tray
Article no. 4000367
> For hot transport
> Dimensions: 370 × 530 × 114 mm
> Weight: 3,5 kg
> Not heated

Food transport tray with dishware
Article no. 4000556
> For hot transport
> Dimensions: 370 × 530 × 114 mm
> Weight: 5,8 kg
> Passively heated (heating inlet)

Passively heated (heating inlet)
> two-section plate with 1 cover incl. seal
> 3 soup / cold snack bowls with
> 3 covers incl. seal

SPILL SAFETY

Advantages

> Easy-care, durable materials

> Thermal separation of hot and cold sections

> Cover with seals (spill safety)

> Suitable for takeaway transport

The heating inlet

The passive heating inlet for main courses and soups is made of stainless steel with option of a wax core. It is heated to about +100 °C and placed under the main course dish. Heating inlet, dishware and covers are supplied upon request.

blu'tray induc & blu'tray induc 2

Ideal for meals on wheels: Thanks to active heating, the food transport tray can warm up precooked and chilled food (cook & chill), or keep warm heated and hot portioned food (cook & serve). The heat is transferred from the induction platform onto the coated dishware.

ACTIVELY HEATED

blu'tray induc

Food transport tray
Article no. 4000331
> For hot transport
> Dimensions: 442 × 370 × 103 mm
> Weight: 2,2 kg
> Not heated

blu'tray induc

Food transport tray with dishware
Article no. 4000557
> Dimensions: 442 × 370 × 103 mm
> Weight: 3,8 kg
> cook & serve and cook & chill
  (in conjunction with induction platform)

blu'tray induc 2

Induction platform
Article no. 4000610
> Dimensions: 403 × 345 × 58 mm
> Weight: 5,5 kg
> Max power: Approx. 150 watts

Advantages: Tablet

> Hot and cold areas are thermally separated from each other

> All dishes are covered by separate lids

Advantages: Tray with dishware

> High quality induction dishware by Bauscher

> All foods covered separately

> Soup bowl with spill safe lid seal

> Heatable (in connection with the induction platform)

Advantages: Induction platform

> Separate circuits for main courses and soups

> Empty dishware recognition

> Easy to use

blu'cloche

On their way from the kitchen to the consumer, foods must necessarily be covered. The blu'cloche was specially developed for hygienic, heat-insulated transport of portioned food in hospitals and nursing homes. The Cloche system consists of high impact resistant PP-C. Available in three sizes (12, 24 and 26 cm).
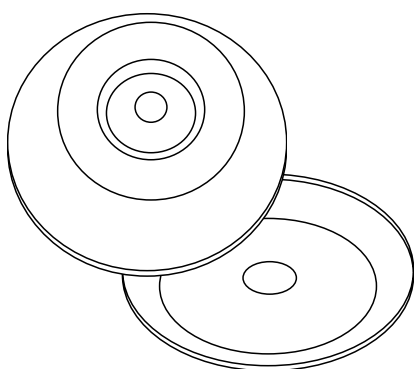
blu'cloche 12
Cloche system

> blu'cloche 12 (top part)

> blu'cloche 12 (bottom part)

blu'cloche 24
Cloche system

> blu'cloche 24 (top part)

> blu'cloche 24 (bottom part)

blu'cloche 26
Cloche system

> blu'cloche 26 (top part)

> blu'cloche 26 (bottom part)

blu'cloche 12

The blu'cloche 12 offers you the possibility to transport spill-proof soup cups of 12 cm. It is the perfect addition to the blu'cloche 24 and 26, allowing transport of a whole menu. The cloche system consists of high-impact PP-C and has a temperature range of −20 °C to +100 °C.

blu'cloche 12

Upper part: Bowl with ⌀ 12 cm
Article no. 4000671
> For hot and cold holding
> Weight: 0,10 kg
> Diameter: 170 mm
> Insert height: 90 mm

blu'cloche 12

Bottom part: Bowl with ⌀ 12 cm
Article no. 4000672
> For hot and cold holding
> Weight: 0,10 kg
> Diameter: 170 mm
> Insert height: 90 mm

FOR BOWLS
⌀ **12 cm**

Advantages

> Non-spill transport (immersion of the lid in the cup)

> High quality PP-C

> Temperature range −20 °C to +100 °C

> Covered and insulated soup cups

blu'cloche 12 cm

blu'cloche – the line with insulating covers for soup cups – is suitable for the distribution of hot meals in hospitals, nursing homes and similar institutions. The blu'cloche 12 cm completes our range of products. This way, all areas of application are optimally covered.

blu'cloche 24

Easy-care, isolated cloche system for plates, soup plates and stew pots up to a diameter of 24 cm. The blu'cloche was specially developed for use in hospitals and nursing homes. It is ideal for covering food and thermally insulating it.

blu'cloche 24

Upper part: Plate ⌀ 24 cm
> For hot and cold holding
> Weight: 0,27 kg
> Diameter: 260 mm
> Insertion height: 106 mm

blu'cloche 24

Lower part: Plate ⌀ 24 cm
> For hot and cold holding
> Weight: 0,22 kg
> Diameter: 260 mm
> Insertion height: 106 mm

FOR PLATE
⌀ 24 cm

■ Article no. 4000478
■ Article no. 4000491
■ Article no. 4000482

■ Article no. 4000479
■ Article no. 4000492
■ Article no. 4000483

Advantages

> Food is covered

> Isolated top and bottom

> Temperature range −20 °C to +100 °C

blu'cloche 24 dishware options

In food distribution, delivering the meal to the consumer covered is a must. With the blu'cloche 24, any plate, soup plate or soup bowl with a diameter of up to 24 cm can be covered and thermally insulated.

Plate   Soup plate   Soup bowl

blu'cloche 26

The cloche system for plates, soup plates and soup bowls with a maximum diameter of 26 cm. The blu'cloche consists of high impact resistant PP-C and is ideally suited use in hospitals and nursing homes.

blu'cloche 26

FOR PLATE
∅ **26 cm**

Top part: Plate ∅ 26 cm
> For hot and cold holding
> Weight: 0,35 kg
> Diameter: 295 mm
> Insertion height: 106 mm

blu'cloche 26

Bottom part: Plate ∅ 26 cm
> For hot and cold holding
> Weight: 0,33 kg
> Diameter: 295 mm
> Insertion height: 106 mm

■ Article no. 4000499
■ Article no. 4000500
■ Article no. 4000498

■ Article no. 4000502
■ Article no. 4000503
■ Article no. 4000501

Advantages

> Food is covered

> Isolated top and bottom

> Temperature range
  −20°C to +100 °C

▼

blu'cloche 26 dishware options

Cloches are perfectly suited for covering and thermally insulating food. The blu'cloche 26 is suitable for the hot or cold transport of a plate, a soup plate or a soup bowl with a diameter of up to 26 cm.
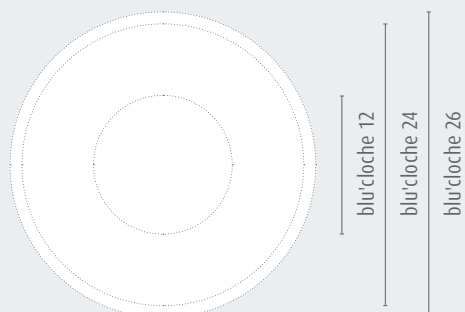
Plate   Soup plate   Soup bowl

▼

blu'cloche in size comparison

The cloche system made of highly impact-resistant PP-C is robust, is easy to clean and available in the 3 sizes – 12 cm, 24 cm and 26 cm.

blu'cloche 12

blu'cloche 24

blu'cloche 26

blu'mobil

For the blu'line products, we have developed special transport options with which the containers reliably reach their destination: The blu'mobil board and the blu'mobil easy roll are both tailored to the blu'boxes size. With the two variants, containers from our blu'box and smart edition series can be transported stacked, non-slip and safely.
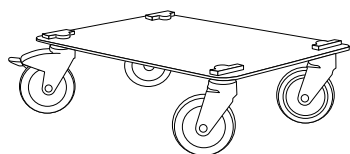
blu'mobil board
Transport

> blu'mobil board
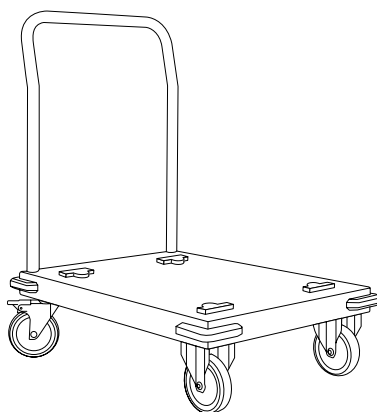
blu'mobil easy roll
Transport

> blu'mobil easy roll

blu'mobil board & blu'mobil easy roll

The trolleys has been designed especially for the blu'box technology and so has adequate locking devices, allowing up to three containers to be stacked slip-proof one above the other. The blu'mobil easy roll additionally has a handle. The loading surface of the blu'mobil board consists of antibacterial material.

blu'mobil board

Trolley for blu'box items / Article no. 4000558
> Load capacity: 120 kg
> Dimensions: 600 × 430 × 170 mm
> Weight: 6,5 kg
> All blu'box series transportable

blu'mobil easy roll

Trolley for blu'box items / Article no. 4000497
> Load capacity: 180 kg
> Dimensions: 765 × 565 × 890 mm (incl. handle)
> Weight: 15,2 kg
> All blu'box series transportable

HIGH QUALITY MATERIALS

Advantages blu'mobil board

> The loading surface made of antibacterial material

> 4 swivel castors with 2 parking brakes

> Castor diameter: 125 mm

> With locking devices for a firm stand of the containers

> Transport of up to 2 blu'box 52 or 3 blu'box 26

Advantages blu'mobil easy roll

> Includes handle

> Made of high quality stainless steel

> 2 swivel castors with 2 wheel locks (rear)

> 2 fixed castors (front)

> With locking devices for a firm stand of the containers

> Transport of up to 2 blu'box 52 or 3 blu'box 26

> Castor diameter: 125 mm

blu'box loading examples

The blu'box is available as front loaded or top loaded variety. It can house GN containers up to size 1/1 with a depth of 100 mm or 200 mm. Of course any subdivisions are also possible.

blu'box 13 series
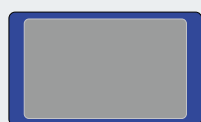
1 × GN 1/1, 100 mm	2 × GN 1/2, 100 mm	3 × GN 1/3, 100 mm	6 × GN 1/6, 100 mm	2 × GN 1/4, 100 mm 1 × GN 1/2, 100 mm

blu'box 26 series
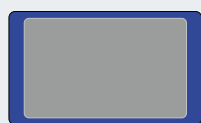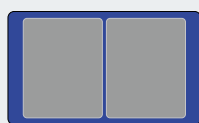
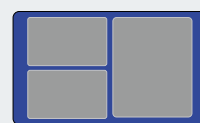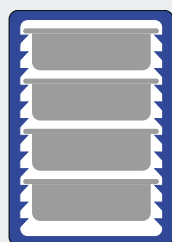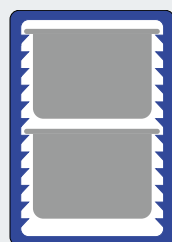|				
1 × GN 1/1, 200 mm	2 × GN 1/2, 200 mm	3 × GN 1/3, 200 mm	6 × GN 1/6, 200 mm	2 × GN 1/4, 200 mm 1 × GN 1/2, 200 mm

Front loaded blu'boxes have either retracted slots or inserts made of stainless steel. In contrast to their top loaded counterparts, front loaded blu'boxes can house several GN containers can be inserted over each other.

blu'box gn 52 series

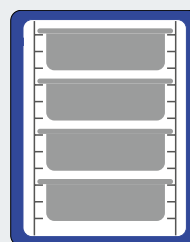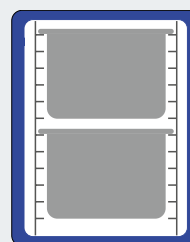|	
4 × GN 1/1, 100 mm	2 × GN 1/1, 200 mm
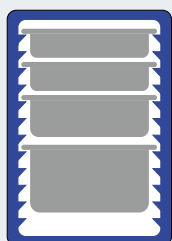
2 × GN 1/1, 65 mm
1 × GN 1/1, 100 mm
1 × GN 1/1, 150 mm

blu'box gn/en 52 series

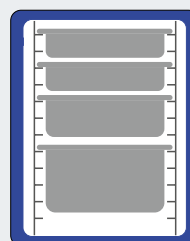|	
4 × GN 1/1, 100 mm	2 × GN 1/1, 200 mm

2 × GN 1/1, 65 mm
1 × GN 1/1, 100 mm
1 × GN 1/1, 150 mm

blu'line additional products

The blu'line additional products are not only spare parts. They can also be used for expanding the blu'line systems. With the high cover and the cooling element, for example, all blu'box models can be retrofitted for refrigerated transport.

Cooling element / Article no. 4000388
> For the blu'box 13, as well as 26 and 52 series
> Material: PP-C
> Dimensions: GN 1/1 (530 × 325 mm)
> Weight: 3,5 kg
> Cooling material: Cooling gel

High cover / Article no. 664201677
> For the blu'box 13, as well as 26 series
> Material: PP-C
> Dimensions: 630 × 370 × 90 mm
> Weight: 2,4 kg

Stacking lock / Article no. 4000514 gn Article no. 4000379 gn/en
> Fixing possibilities: Two blu'boxes 52 on top one another
> Material: Polyamide

Convection heating blu'box 52 hot^2 lite / Article no. 8003185
> Can be used with blu'box 52 series
> Self-regulating
> Power supply: 230 V, 50 Hz
> Power consumption: 500 W
> CE, GS & EMC certified

## Convection heating blu'box 52 hot^2 adjustable / Article no. 8003130
> Can be used with blu'box 52 series
> Adjustable from +20 °C to +85 °C
> Power supply: 230 V, 50 Hz
> Power consumption: 500 W
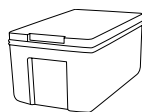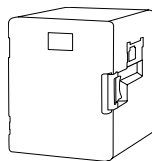> CE, GS & EMC certified

Heating rod / Article no. 8001751
> Can be used with blu'box 26 series
> Power consumption: Ø 350 W
> Max temperature: Approx. +125 °C
> Self-regulating heating technology

Catering Guide
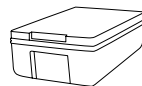
Number of people	Dishes	blu'box 13	GN containers
12	3-piece hot dish (meat, sauce, garnish) + cold dish	1×	**Dessert:** 1×2/8, 65 mm **> Salad:** 1×2/8, 100 mm **Dressing:** 1×2/8, 65 mm
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	1×	**Dessert:** 1×2/8, 65 mm **> Salad:** 1×2/8, 100 mm **Dressing:** 1×2/8, 65 mm
25	3-piece hot dish (meat, sauce, garnish) + cold dish	2×	**Meat:** 1×1/1, 65 mm **> Dessert:** 1×2/8, 100 mm **Salad:** 1×1/2, 100 mm **> Dressing:** 1×2/8, 65 mm
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	2×	**Side dish:** 1×1/1, 100 mm **> Dessert:** 1×2/8, 100 mm **Salad:** 1×1/2, 100 mm **> Dressing:** 1×2/8, 65 mm
50	3-piece hot dish (meat, sauce, garnish) + cold dish	1×	**Dessert:** 1×1/4, 200 mm **> Salad:** 1×1/2, 200 mm **Dressing:** 1×1/4, 100 mm
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	1×	**Dessert:** 1×1/4, 200 mm **> Salad:** 1×1/2, 200 mm **Dressing:** 1×1/4, 100 mm
75	3-piece hot dish (meat, sauce, garnish) + cold dish	–	–
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	–	–
100	3-piece hot dish (meat, sauce, garnish) + cold dish	–	–
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	–	–
200	3-piece hot dish (meat, sauce, garnish) + cold dish	–	–
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	–	–
300	3-piece hot dish (meat, sauce, garnish) + cold dish	–	–
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	–	–
500	3-piece hot dish (meat, sauce, garnish) + cold dish	–	–
	4-piece hot dish (meat, sauce, side dish, soup) + cold dish	–	–

blu'box 26 — **GN containers**   **blu'box 52** — **GN containers**

blu'box 26	GN containers	blu'box 52	GN containers
1×	**Meat:** 1×1/4, 150 mm **> Sauce:** 1×1/4, 65 mm **Side dish:** 1×1/2, 150 mm	–	–
1×	**Meat:** 1×1/4, 150 mm **> Sauce:** 1×1/4, 65 mm **Side dish:** 1×1/4, 150 mm **> Soup:** 1×1/4, 150 mm	–	–
1×	**Sauce:** 1×1/3, 100 mm **Side dish:** 1×2/3, 200 mm	–	–
1×	**Meat:** 1×1/2, 150 mm **> Sauce:** 1×1/4, 150 mm **Soup:** 1×1/4, 200 mm	–	–
–	–	1×	**Meat:** 1×2/3, 100 mm **> Sauce:** 1×1/3, 100 mm **Side dish:** 1×1/1, 200 mm
2×	**Meat:** 1×1/2, 200 mm **> Sauce:** 1×1/3, 200 mm **Side dish:** 1×2/3, 100 mm **> Soup:** 1×1/2, 200 mm		–
1×	**Side dish:** 1×1/1, 200 mm	2×	**Meat:** 3×1/1, 65 mm **> Sauce:** 1×1/2, 150 mm **> Side dish:** 1×1/2, 200 mm **Dessert:** 1×2/3, 150 mm **> Salad:** 1×1/1, 150 mm **> Dressing:** 1×1/3, 100 mm
1×	**Side dish:** 1×1/1, 200 mm	1×	**Meat:** 3×1/1, 65 mm **> Sauce:** 1×1/3, 200 mm **Soup:** 1×2/3, 200 mm **> Dessert:** 1×2/3, 150 mm **Salad:** 1×1/1, 150 mm **> Dressing:** 1×1/3, 100 mm
–	–	3×	**Meat:** 4×1/1, 65 mm **> Sauce:** 2×1/1, 100 mm **Side dish:** 2×1/1, 200 mm **> Dessert:** 1×2/3, 150 mm **Salad:** 2×1/2, 200 mm **> Dressing:** 1×1/3, 150 mm
–	–	3×	**Meat:** 4×1/1, 65 mm **> Sauce:** 2×1/3, 200 mm **Side dish:** 2×2/3, 200 mm **> Soup:** 1×1/1, 150 mm **Dessert:** 1×2/3, 150 mm **> Salad:** 2×1/2, 200 mm **Dressing:** 1×1/3, 150 mm
1×	**Dessert:** 2×1/2, 200 mm	5×	**Meat:** 6×1/1, 65 mm + 2×1/1, 100 mm **> Sauce:** 2×1/2, 200 mm **Side dish:** 4×1/1, 200 mm **> Salad:** 1×1/1, 100 mm + 3×1/2, 100 mm **Dressing:** 2× 2/8, 200 mm
1×	**Dessert:** 2×1/2, 200 mm	5×	**Meat:** 6× 1/1, 65 mm + 2×1/1, 100 mm **> Sauce:** 2×1/2, 200 mm **Side dish:** 1×1/1, 200 mm + 2×1/1 150 mm **> Soup:** 1×1/1, 200 mm + 1×1/1, 150 mm **> Salad:** 1×1/1, 100 mm + 3×1/2, 100 mm **> Dressing:** 2×2/8, 200 mm
1×	**Side dish:** 1×1/1, 200 mm	7×	**Meat:** 12×1/1, 65 mm **> Sauce:** 1×1/1, 150 mm + 1×1/1, 100 mm **Side dish:** 5×1/1, 200 mm **> Dessert:** 1×1/1, 100 mm + 1×1/1, 150 mm **Salad:** 1×1/1, 150 mm + 3×2/3 100 mm **> Dressing:** 2×1/3, 150 mm + 1×1/3, 100 mm
1×	**Soup:** 1×1/1, 200 mm	1×	**Meat:** 12×1/1, 65 mm **> Sauce:** 1×1/1, 150 mm + 1×1/1, 100 mm **Side dish:** 3×1/1, 200 mm + 1×1/1, 100 mm **> Soup:** 2×1/1, 150 mm **Dessert:** 1×1/1, 100 mm + 1×1/1,150 mm **> Salad:** 1×1/1, 150 mm + 3×2/3 100 mm **> Dressing:** 2×1/3, 150 mm + 1×1/3, 100 mm
1×	**Sauce:** 1×1/1, 200 mm	12×	**Meat:** 20×1/1, 65 mm **> Side dish:** 9×1/1, 200 mm + 1×1/1, 150 mm **Sauce:** 1×1/1, 200 mm **> Dessert:** 2×1/1, 200 mm **> Dressing:** 1×1/2, 150 mm + 2×1/3, 200 mm **> Salad:** 1×1/1, 150mm + 1×1/2, 150 mm + 1×1/1, 100 mm + 2×2/3, 150 mm
1×	**Sauce:** 1×1/1, 200 mm	12×	**Meat:** 20×1/1, 65 mm **> Sauce:** 1×1/1, 200 mm **> Side dish:** 6×1/1, 200 mm **Soup:** 4×1/1, 200 mm **> Dessert:** 2×1/1, 200 mm **> Dressing:;** 1×1/2, 150 mm + 2×1/3, 200 mm **> Salad:** 1×1/1, 150 mm + 1×1/2, 150 mm + 1×1/1, 100 mm + 2×2/3, 150 mm

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