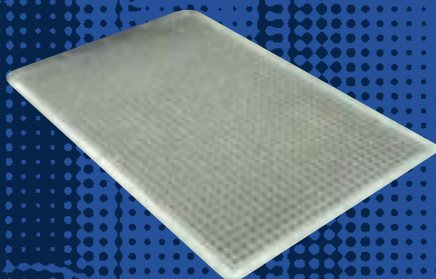
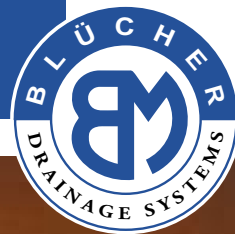


Kitchen Range

STAINLESS STEEL DRAINAGE PRODUCTS



WORLDWIDE
DRAINAGE SYSTEMS IN STAINLESS STEEL
ISO 9001 CERTIFIED

Nicro Benches



Description

Stainless steel benches/worktops, generally available 'off the shelf'. Wall/Centre Benches and Sink Unit Benches; with worktop bridging sections and other optional extras to provide a versatile ex-stock range.

Materials

- Benches/Worktops – Stainless Steel AISI 304 throughout
- Stand – 30 x 30mm sq stainless steel AISI 304
- Basin Outlets – chromed Brass
- Basin Overflows – plastic
- Adjustable Feet – nylon



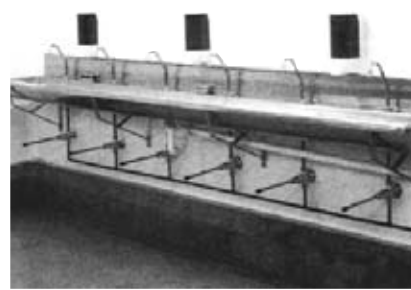
Description

Double wash trough complete with stand.

Materials

- Wash trough – stainless steel 0.9mm
- Stand – 25x25mm stainless steel square tube, with adjustable feet
- Outlets – chromed brass with stainless steel domed grating.

Outlets 1¹/₄" or 1¹/₂" positioned at end or central if 1800mm long or less/Suffix Type no. with E or C as appropriate.



Description

Single wash trough supplied with fixing brackets.

Materials

- Wash trough – stainless steel 0.9mm thick
- Fixing brackets – galvanised steel
- Outlets – chromed brass with stainless steel domed grating.

Outlets 1¹/₄" or 1¹/₂" positioned to the left or right. Can be central if 1800mm long or less. Suffix Type no. with L, R or C as appropriate.

Grease Separators



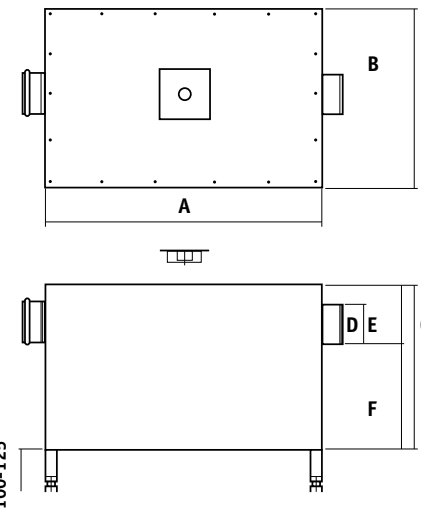
Effective Grease Control

BLÜCHER Grease Separators are a modern evolution of the traditional grease/fat trap which required emptying at least weekly. The theory behind BLÜCHER Grease Separators is that they should act as a point of treatment for either a Liquid Digestion Media (LDM) or a Powder Digestion Media (PDM). These

digestion media can be introduced either manually or automatically.

Dosing Methods/Procedures

To operate properly BLÜCHER Grease Separators must be dosed regularly with either a Liquid Digestion Media (LDM) or a Powder Digestion Media (PDM). The actual dosing rate is determined by a number of factors (No. of meals, No. of discharge units, capacity of grease separator etc.) but daily dosing is generally considered suitable. Digestion Media should be introduced manually or automatically (with an Automatic Dosing Unit) at the end of a shift/day when flows of bleaches and surfactants, which may hinder digestion, are at a minimum.



Type No.	Model	Net Volume (Litres)	A (mm)	B (mm)	C (mm)	D (mm)	E (mm)	F (mm)
970.070.110A	Above Ground (mini)	58	684	578	291	110	144	145
970.090.110A	Above Ground (standard)	114	756	506	502	110	200	300
970.090.110B	Below Ground (standard)	114	756	506	502	110	200	300
970.135.110A	Above Ground (midi)	191	756	506	702	110	200	500
970.135.110B	Below Ground (midi)	191	756	506	702	110	200	500
970.180.110A	Above Ground (maxi)	250	1006	506	702	110	200	500
970.180.110 B	Below Ground (maxi)	250	1006	506	702	110	200	500

Kitchen Channels

BLÜCHER drainage channels for Commercial Kitchen Applications and Standard Product Range

For a number of years BLÜCHER has manufactured custom-made stainless steel drainage channels for commercial kitchens. The majority of these kitchen channels fell into a few groups of almost identical types.

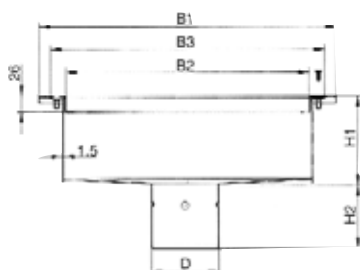
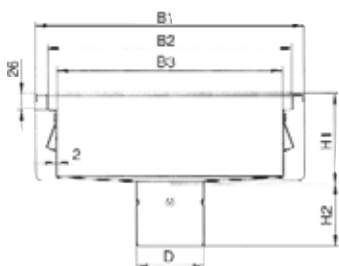
On the basis of this, BLÜCHER is now launching a standard kitchen channel range available from stock. The standard kitchen channel range

fulfils all functional hygiene requirements in connection with use under tilting kettles and bratt pans. The standard kitchen channel range comprises kitchen channels for the most widely used types of flooring, eg:

- Concrete floors/Concrete tiled floors/in-situ floors (epoxy or resin coated floors)
- Flexible sheet flooring (eg vinyl)

All standard BLÜCHER kitchen channels are made entirely from stainless steel grade AISI 304 and come with:

- 22 x 22mm mesh grating
- Vertical outlet OD 160mm or OD 110mm
- Filter basket



Type No	Designation	B1	B2	B3	H1	H2	D
660GK005-15	500x500	537x537	497x497	467	150	103	160
660GK010-15	500x1000	537x1037	497x997	467	150	103	160

Also available in depth H1 60mm or 110mm and with outlet diameter D 110mm

Type No	Designation	B1	B2	B3	H1	H2	D
662GK005-15	500x500	585x585	497x497	547x547	150	103	160
662GK010-15	500x1000	585x1085	497x997	547x1047	150	103	160

Also available in depth H1 60mm and with outlet diameter D 110mm

Manhole Covers



- 1 Frame
- 2 Cover
- 3 Seal
- 4 Reinforcement
- 5 Allen screw
- 6 Cover Cap
- 7 Anchor

Test Load 125kN

Materials

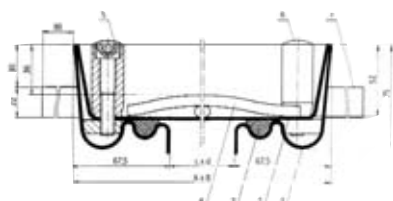
Cover and frame sections in cold formed grade 304 stainless steel, passivated after welding. Stainless Steel base plate and steel mesh reinforcement, EPDM seals.

Features

Completely water and gas tight access cover for use with high specification floor finishes. Thin 2mm sections at floor level are almost invisible when installed and the tapered design facilitates lifting. The covers are corrosion resistant even in the most aggressive environments.

Applications

For use inside buildings or their surroundings where exceptionally high standards are needed. Used in the food industry, meat processing areas, dairies, swimming pools and hospitals where the hygienic properties of stainless steel are preferred.



Type	Clear dimensions of shaft (cm)	outside dimensions (cm)	Weight empty box
BVE 44	AxD	AxB	13kg
BVE 66	60x60	73.5x73.5	20kg
BVE 110	100x100	113.5x113.5	40kg

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