







NEW PRODUCTS SPRING 2016

Cheerful, versatile, practical: fresh colours, more flexibility and smooth work with the new products from BLANCO Professional.

EATING IN COLOUR.

More colour, more emotion, more guests. With this spring's new products from BLANCO Professional, you can bring more vibrancy to your catering – from colourful and practical solutions for front cooking, all the way to plate dispensers and tray clearing trolleys that look good everywhere.



NEW: plate dispenser with body in 13 fantastic colours – made to match the BLANCO COOK front cooking and the BLANCO BASIC LINE food serving system.

Attractive surroundings whet the appetite for more.

Offer your guests a space to feel good.

Of course, it has to taste good. But your guests expect more than this. They want to feel good and enjoy their time. With the diverse colours and clever options offered by BLANCO Professional, you can offer your guests harmonious

surroundings complete with feel-good factor. Create an experience for all the senses that is guaranteed to impress your guests – authentic, unique and captivating.



MORE COLOUR, MORE PLEASURE.

An attractive breath of fresh air and simpler handling: the BLANCO COOK front cooking station is now available with changeable panelling. It is joined by the new, mobile placement table and the colourful plate dispenser to offer pure cooking pleasure that will impress your guests, too.



As you like it and just as you need.

Your new BLANCO COOK front cooking station can be equipped with colourful panelling made of powder-coated thin sheet. The fronts and sides can be chosen in different colours. In addition to the 13 BLANCO colours, fronts can

now also be chosen in Resopal laminated sheet material in the shades Plain Colors and Woodgrains. The panelling is easy to mount and can be changed at any time – to suit your rooms, colour scheme or motto.

The perfect finishing touch for a harmonious atmosphere:

the coloured plate dispensers by BLANCO Professional.

All heatable and neutral BLANCO plate dispenser models are now also available in 13 fantastic colours. The plate dispensers present the perfect finishing touch for the harmonious colour scheme of your guest area. Appealing colours for happy guests.





Saves time and energy:

the mobile placement table.

Roll instead of carry – with the new, mobile placement table, transport and changing your table-top cooking units becomes a piece of cake. The placement table can be retrofitted at any time. The shelf shown is available as an option and is easy to insert, without the need for any screws. Available for 2, 3 or 4 table-top units and suitable for all BLANCO COOK front cooking stations.



The mobile placement table is simply rolled into the BLANCO COOK front cooking station with the table-top cooking units and the show cooking is ready to commence.



THE NICER WAY TO TIDY.

Transparent, in colour or completely in stainless steel: with their new doors, the tray clearing trolleys by BLANCO Professional are the perfect match for all surroundings.

Neatly tidied, hygienically transported: with the optional doors, dirty dishes quickly disappear from guests' sight. The doors are easy to mount and can also be retrofitted on existing BLANCO tray clearing trolleys.

Available in the 13 BLANCO colours or completely in stainless steel (with or without glass insert)



Practical and safe: the doors can be locked inside the bumper rail – open or closed.

CREATIVITY AND DIVERSITY.

Colour is the root of life: with the 13 carefully selected colours by BLANCO Professional, you can bring a breath of fresh air to everyday life and make the special things even more attractive.

Whether a multicoloured mix or elegantly plain – with the targeted use of colour, you create the perfect feel-good atmosphere. BLANCO Professional offers you a matching colour scheme for your culinary concept: from the new,

changeable panelling for the BLANCO COOK front cooking stations and the tray clearing trolleys, through the plate dispensers and the BASIC LINE food serving system, all the way to the tried-and-tested serving trolleys.



THE BLANCO PROFESSIONAL GROUP.

Our clients are as diverse and varied as our portfolio. In order to ensure we do our very best for every client, we concentrate our skills, abilities and capacities in four highly specialised business units: Catering – Products and systems for professional commercial kitchens. Medical – Functional medical furniture for clinics, medical practices and outpatient departments. Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. And Railway – Equipment for galley kitchens and bistros on high-speed trains.

All of BLANCO Professional's divisions have DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

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