

**Hungry for more:**

Samples of the BLANCO MANHATTAN  
food servery system.

blancomanhattan



**BLANCO**



# samples

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skylight

**A system solution can be this inviting:  
BLANCO MANHATTAN.**

As everyone knows, food is a feast for the eyes – a friendly atmosphere and a successful food servery provide the right setting for doing good business. BLANCO MANHATTAN provides you with a modular food servery system which is individually adapted to your needs while being both flexible and variable.

On the following pages we warmly invite you to acquaint yourself with samples of BLANCO MANHATTAN.

**If you're hungry for more, your  
BLANCO advisor will be happy to  
show you the options available for  
your project.**

**Bernhard Meyer,**  
Deputy Managing Director of  
the German Youth Hostel As-  
sociation, LvB Rheinland e.V.  
"Here BLANCO MANHATTAN  
is consistently integrated in  
the overall colour concept and  
supports the lounge character.  
This resulted in Europe's most  
modern kitchen and dining  
room at a youth hostel."



# youth hostel

## German Youth Hostel in Düsseldorf

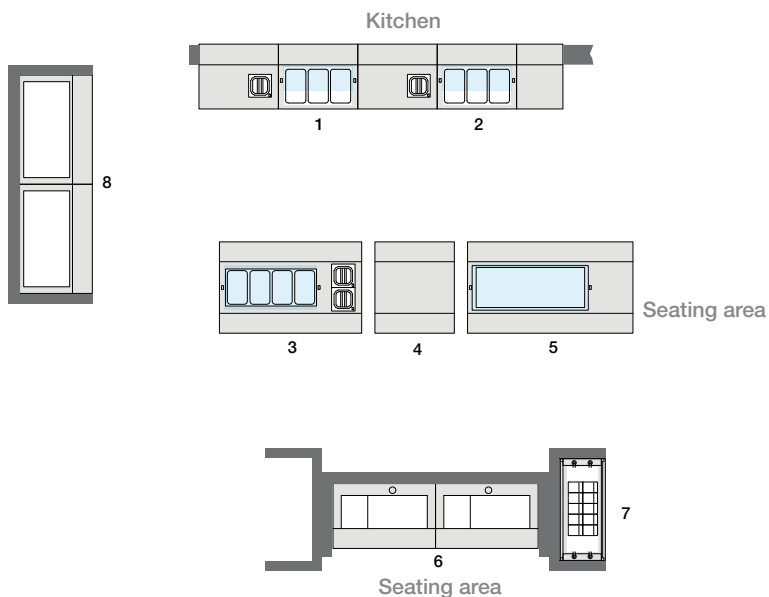
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**Size of food servery:** approx. 80 m<sup>2</sup>  
**Commissioning:** June 2008  
**No. of guests daily:** 600

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The friendly dining room with 180 seats and floor-to-ceiling windows is divided into a lounge area with long, darkly stained wooden tables and benches and a larger area with light-coloured tables and chairs. The kitchen is open toward the dining room. Up to 600 meals a day are served over the elegant "Nero Assoluto" granite top surfaces of the counters.





- 1 Hot food 1
- 2 Hot food 2
- 3 Hot food, self-service
- 4 Bread, baked goods, self-service
- 5 Salads, self-service
- 6 Hot and cold beverages, self-service
- 7 Trays, cutlery
- 8 Desserts, cakes, sandwiches, self-service



**Manfred Merk,  
Chef**

"Front cooking attracts the public like a magnet and provides for freshness, emotions and rising sales. Whoever cooks in front of their guests must have complete confidence in their equipment."



# conference hotel

## Seminar and Conference Hotel\*\*\*Superior Bildungszentrum Erkner e.V.

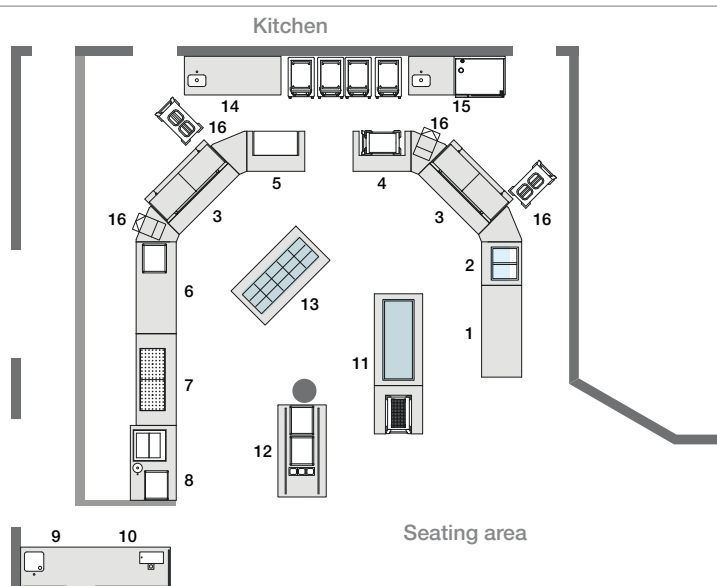
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**Size of food servery:** approx. 120 m<sup>2</sup>  
**Commissioning:** August 2009  
**No. of guests daily:** 600

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The stylish appearance of the restaurant becomes even more attractive with the addition of two front cooking areas. The installation of two highly efficient BLANCO COOK extraction modules successfully removes all odours, grease and humidity. The semi-circular food servery with free-standing self-service islands in the centre provide a marketplace character.





- 1 Presentation area
- 2 Hot food, side dishes
- 3 Front cooking station
- 4 Glasses
- 5 Cold beverages, juices
- 6 Hot beverages
- 7 Dessert buffet
- 8 Ice cream
- 9 Bar counter
- 10 Cold beverages
- 11 Salad buffet
- 12 Soups, bread, baked goods
- 13 Hot food, side dishes
- 14 Rear area
- 15 Rear area, hot-air steamer
- 16 Presentation area



**Werner Zervas,  
Kitchen director**

"The new food servery is a real hit. Thanks to the competent consulting and planning of the BLANCO CS specialists, it was possible to increase the flow of customers from 800 to 1,300 guests a day."



# hospital

## Hospital of the Brothers Hospitallers in Trier

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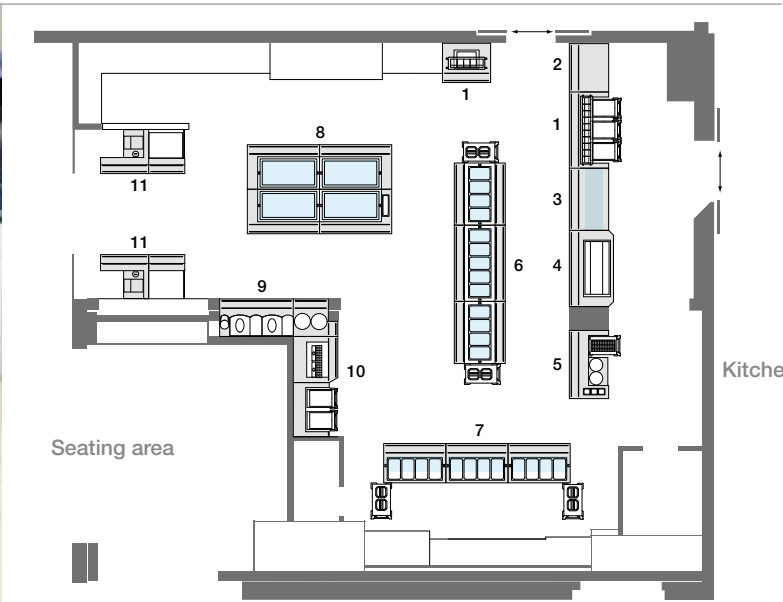
**Size of food servery:** approx. 160 m<sup>2</sup>  
**Commissioning:** August 2007  
**No. of guests daily:** 1300

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Food as if in the "Museum of Modern Art" – the visitors' and employees' restaurant banks on linear design and coloured accents. The food servery consistently continues the overall interior design concept. A place for communication and enjoyment which shows that it's even possible to provide convincing arguments in a hospital kitchen with extremely high quality and an interesting range of foods.



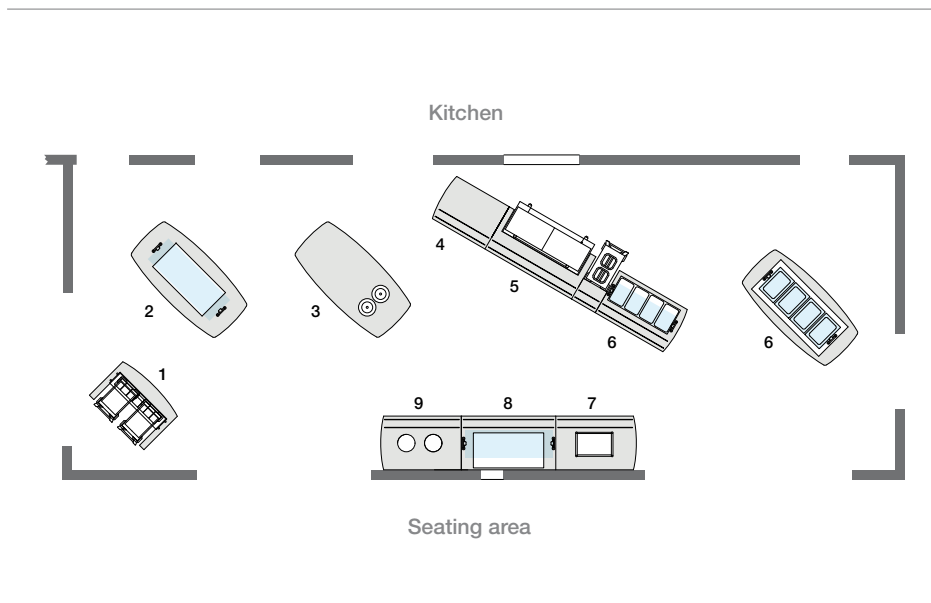




- 1 Trays, cutlery
- 2 Presentation area
- 3 Bread, baked goods, self-service
- 4 Cold snacks, self-service
- 5 Soups, self-service
- 6 Hot side dishes
- 7 Meat, fish
- 8 Salads, desserts, self-service
- 9 Hot beverages
- 10 Cold beverages, glasses
- 11 Ice cream, cash register



- 1 Trays, cutlery
- 2 Salads, self-service
- 3 Soups, presentation area, self-service
- 4 Presentation area
- 5 Front cooking station
- 6 Hot food, side dishes, self-service
- 7 Cold beverages, glasses
- 8 Desserts
- 9 Hot beverages





**Volker Stark,  
Managing Director**

"Since we've had our BLANCO food servery, the satisfaction of our guests has increased several times over. The individual design option from the modular system is really great."

# sports school

## Sports and Youth Leadership School in Nellingen-Ruit

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**Size of food servery:** approx. 100 m<sup>2</sup>  
**Commissioning:** February 2009  
**No. of guests daily:** 300

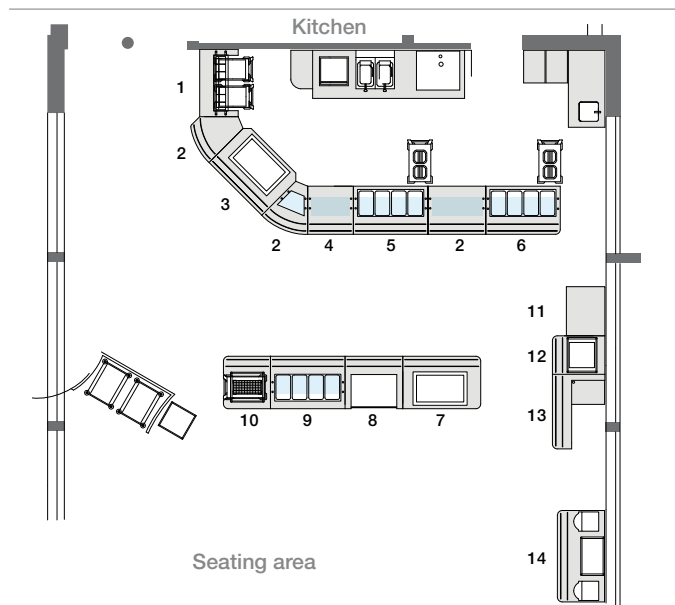
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Quite in contrast to the strict sporty basic and advanced training, the performance centre restaurant presents itself as an open feel-good oasis. The free-standing food servery islands with satin-finished glass fronts and curved granite top surfaces invite customers to go on a journey of culinary discovery which is continued in the adjacent dining room with its beautiful view.





- 1 Trays, cutlery
- 2 Presentation area
- 3 Salads, cold food, self-service
- 4 Special offer area
- 5 Hot food 1
- 6 Hot food 2
- 7 Desserts, self-service
- 8 Ice cream, self service
- 9 Hot appetisers
- Antipasti, self-serve
- 10 Dishes, plates
- 11 Bottled beverages, self service
- 12 Glasses, merchandise
- 13 Cash register
- 14 Hot beverages





**Claudia Rohrer,  
Head of Company Catering**

"We can now offer 4 menus instead of 2 and also have more options for varying cold and hot food. The more attractive presentation of the food results in a considerable increase in demand."

# paper factory

## August Koehler AG Paper Factory in Oberkirch

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**Size of food servery:** approx. 140 m<sup>2</sup>  
**Commissioning:** December 2006  
**No. of guests daily:** 350 – 400

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If the servery counter and the seating area are located in one room, particularly careful planning is required so that the canteen guests can still eat in a relaxed setting. Here the positioning of the servery on the short side and the visual separation provide a harmonious solution. The light-coloured furnishings with design classics clearly upgrade the seating area.





**Yves Darbellay,  
Plant Manager**

"From planning to the accompanying of construction work to installation – everything from one source. That was and is the trademark of BLANCO CS. And up until today, four years after the restaurant was opened, support continues to be outstanding."



# diagnostic technology

## DiaMed Diagnostics Technology in Cressier, Switzerland

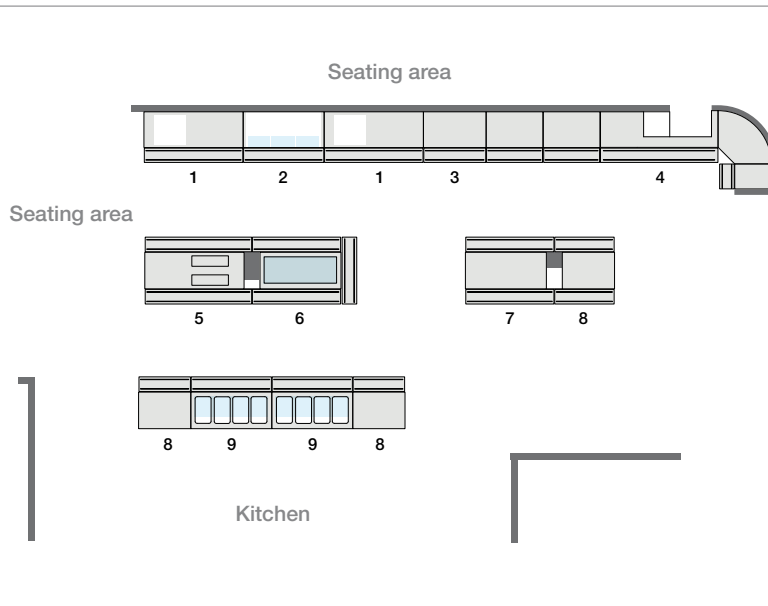
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**Size of food servery:** approx. 120 m<sup>2</sup>  
**Commissioning:** April 2004  
**No. of guests daily:** 160

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The clear division in the layout of the counters into a beverage line, cold line, snacks (centre) and the heated servery counters with service personnel ensures that everything runs smoothly at the Eurest DiaMed Personnel Restaurant. Hygienic stainless steel and "Black Galaxy" granite perfectly match the company image and give the system an elegant, high-quality character.

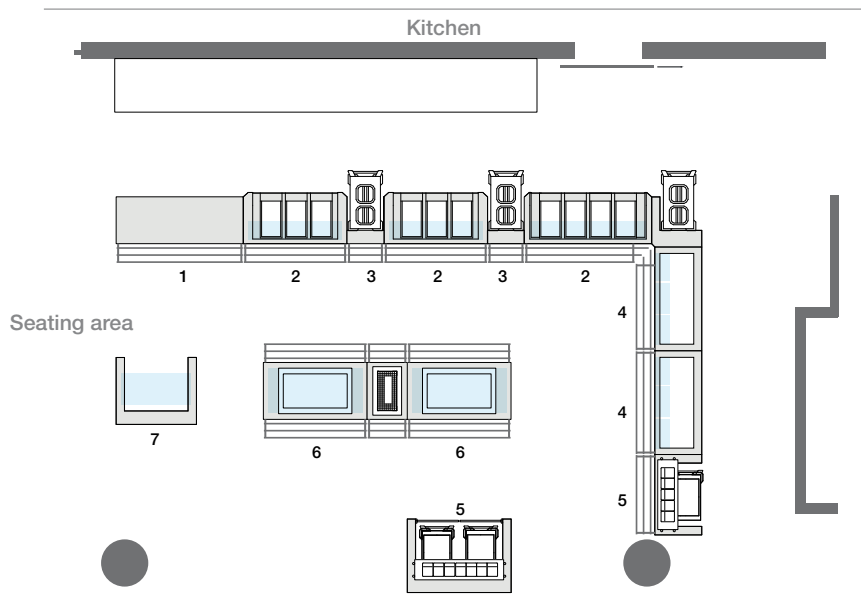




- 1 Hot beverages
- 2 Desserts
- 3 Bread, baked goods, merchandise
- 4 Cash register
- 5 Glasses, cold beverages
- 6 Cold food
- 7 Baked goods, snacks
- 8 Soups, bread, baked goods
- 9 Hot food



- 1 Cash register, merchandise
- 2 Hot food
- 3 Plate dispensers
- 4 Cold beverages, cold snacks
- 5 Trays, cutlery
- 6 Salads, desserts
- 7 Ice cream







**Jörg Färber,  
Plant Manager**

"From the architecture to the furnishings to the quality of the food - we wanted to create perceptible, tasteable values that can be experienced. And with BLANCO MANHATTAN we have done a fine job of it."

airport

**Hanover Airport**

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**Size of food servery:** approx. 120 m<sup>2</sup>  
**Commissioning:** January 2006  
**No. of guests daily:** 250 – 300

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Large, continuous windows provide a clear view of the runway. The dark parquet flooring in the "Skylight" canteen pleasantly contrasts with the bold and beautiful white of the modular food servery. In combination with the stainless-steel top surfaces, the presentation and servery counter are perfectly integrated in the architecture and ambience.



A good menu isn't perfect until it includes the right side dishes.  
 Examples of suitable additions from our product line



**BLANCO COOK**  
**Outstanding performance for professionals:** The mobile, versatile cooking system for front cooking and catering is available with nine different table-top unit variants, supplemented with the efficient extraction modules.



**BLANCO SHELF TROLLEYS**  
**A good move for good food:** You can look forward to a strong fleet that offers the right model for any occasion. There are 19 models to choose from in various sizes and designs.



**BLANCO GASTRONORM CONTAINERS**  
**Perfect in every dimension:** The product range for Gastronorm containers features over 200 different designs in all common sizes made of stainless steel or polycarbonate.



**BLANCO INMOTION**  
**Exemplary function and design:** The ergonomic food distribution trolleys, transport trolleys and dispensers really shine thanks to a host of details which help you move forward.



**BLANCOTHERM**  
**Built-in 5-star quality:** The mobile stainless-steel food transport containers are available in three different sizes, unheated, with convection heating or convection cooling.



**BLANCO SERVING TROLLEYS**  
**A lifetime investment:** In addition to stability and a high load-bearing capacity, the serving and clearing trolleys made of high-quality stainless steel also offer the best manoeuvrability during peak business hours.



# side dish recommendation

## The BLANCO Professional Group: Fourfold market-orientated, simply sound.

**BLANCO Professional** concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Railway.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO Professional develops and produces high quality products which are market leaders in many areas.

### **At BLANCO Professional, people take centre stage.**

BLANCO Professional is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

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

For many years, CATERING has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.

**BLANCO**  
PROFESSIONAL

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