



BLANCO
PROFESSIONAL

FRESH ADDS VALUE

Use front cooking for an appealing, healthy selection of foods for company catering.



A GASTRONOMIC EXPERIENCE



Freshly prepared food simply always tastes best and when you eat well, you have more energy and return to work revitalised. Your customers will love it and your turnover will be boosted too.

A HOT FAVOURITE

BLANCO COOK, the versatile front cooking station for fresh, varied foods.

Employee health is an important concern for companies. Company restaurants centre on freshness and quality. Front cooking is an ideal complement to food serving. Fresh ingredients, short preparation times and appealingly served foods ensure employees are in good spirits and transform lunch breaks into an experience.

Positioned directly over the hob, the highly efficient extraction and filter technology ensures an optimum climate in the dining area, ensuring you don't need to rely on stationary extractor hoods.



Sounds complicated?

It's really quite simple.

The BLANCO COOK front cooking system allows you to cook up a storm in a compact space:

- food prepared to order ensures optimum use of produce
- Highly adaptable to the selection of food you offer at all times
- Short preparation times for greater turnover

We will gladly assist you in setting up your concept for company catering and train your team to use BLANCO COOK.





**Buffet Line
GN containers**



**MANHATTAN
food serving system**



**Serving and clearing
trolleys with colour
panelling and doors**

Rely on intrinsic quality which impresses. As a manufacturer with more than 90 years' experience, BLANCO Professional supplies everything you need to introduce your profit-making concept.

For visually appealing food presentation matched to your concept and ambience.

**Everything thought of.
Everything cared for.**



**Plate dispensers
with coloured body**



**BLANCOTHERM stainless steel
food transport containers**



**Underframe cooling table for
BLANCO COOK**



**Gastronorm
containers**



BLANCO COOK front cooking station



Tray clearing trolleys with colour panelling



Shelf trolleys



Food serving/transport trolleys



Hand-washing basin and utility sink combination

You will find everything you need to know about
front cooking for company catering at
www.frontcooking.com



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THE BLANCO PROFESSIONAL GROUP.

Our customers are as diverse and varied as our portfolio. 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 composites for industry. Railway – equipment for galley kitchens and bistros on high-speed trains.

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