



BLANCO
PROFESSIONAL

RECIPES FOR SUCCESS

High-turnover concepts with front cooking:
inspiring gastronomic experience.



**EXPERIENCE FOR
ALL THE SENSES.**



**Restaurant with added value:
you will be a hit thanks to
entertainment value and total
visibility with front cooking.
Diners will perceive freshness
and quality with all their senses.**

STRONG CONCEPTS

BLANCO COOK, the versatile front cooking station for professional performance.

Front cooking allows you to present craftsmanship and skill close up. The freshness and quality of the produce used can be clearly seen. The chef's skills become an emotional experience for your diners, creating credibility and trust. Questions on preparation, personal preferences and direct feedback are welcome at all times.

How you benefit: fresh food prepared to order ensures optimum use of produce. Front cooking also plays to its strengths for additional terrace business or during events.

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:

- Short preparations times for greater turnover
- Highly adaptable to the selection of food you offer at all times
- Entertainment value through infotainment

We will gladly assist you in setting up your concept and train your employees to use it in front of diners.

**Freshly prepared with BLANCO COOK:
a commercial recipe for success.**





**Buffet Line
GN containers**



**SERVISTAR
plate stacking
system**



**Plate dispensers
with coloured body**



**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.**



**BLANCOTHERM stainless steel
food transport containers**



**BLANCOTHERM synthetic
food transport containers**



**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 the food service industry at www.frontcooking.com



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BLANCO
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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.