



BLANCO
PROFESSIONAL

THE SUBTLE DIFFERENCE

More profit and appeal in the hotel industry with front cooking.

WOW FACTOR

Front cooking is living proof of freshness and quality for your guests. It causes a sensation!







THE FUTURE

BLANCO COOK – the versatile, mobile front cooking station for greater pleasure and experience.

Variety and creativity: without a doubt, the enticing selection at breakfast, lunch or a celebration evening will draw guests into a hotel's restaurant area.

Still not enough? Food prepared in front of guests establishes even greater credibility and authenticity. Freshly made dishes transform into individual experiences, including special requests. Enthral both new and long-standing customers alike – at breakfast, as a complementary highlight to the buffet, in the conference centre or on the terrace.

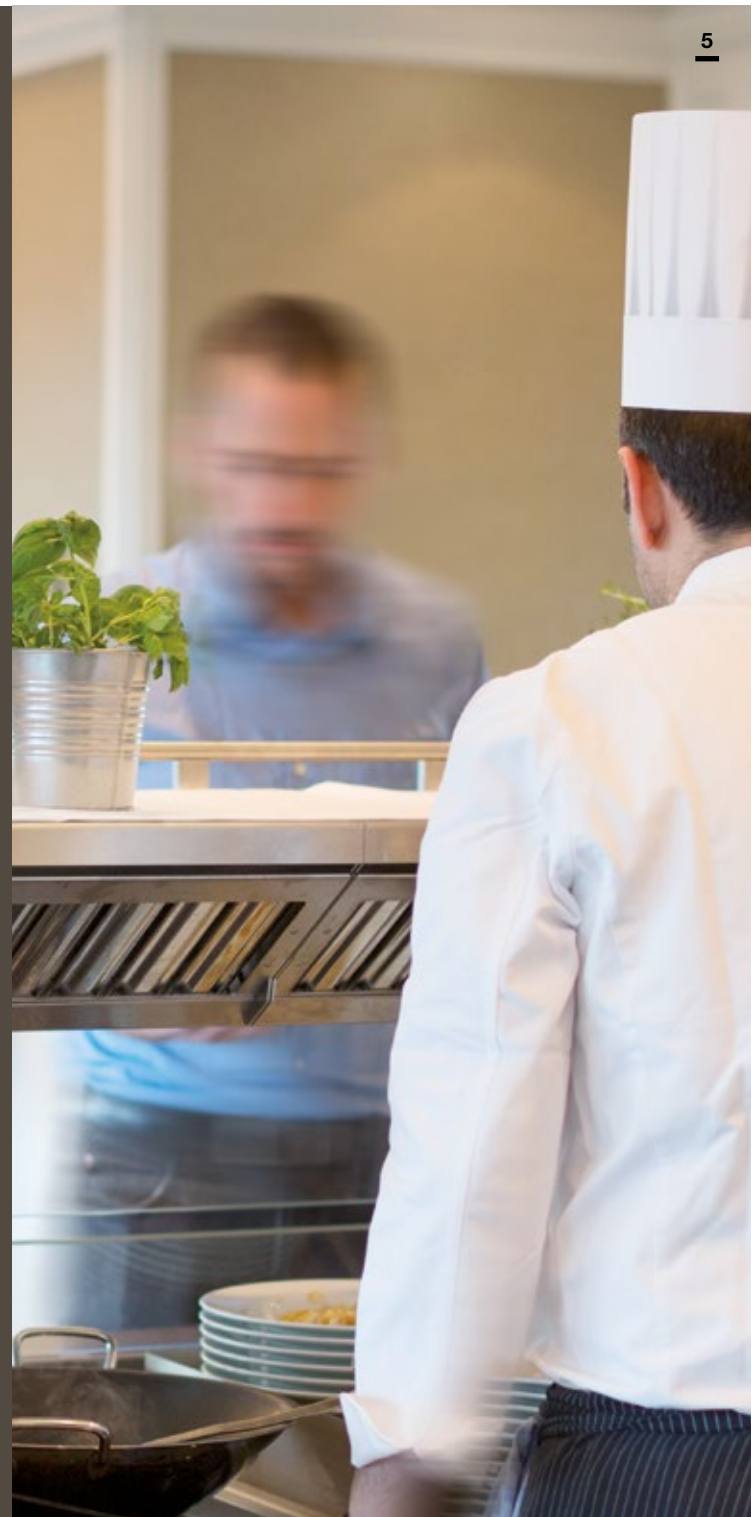
Positioned directly over the hob, the highly efficient extraction and filter technology provides an optimum climate in the guest area, ensuring you don't need to rely on stationary extractor hoods.

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 preparation times for greater turnover
- Flexibly adapted 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 guests.





**Buffet Line
GN containers**



**SERVISTAR plate
stacking system**



Banquet trolleys



**Food serving
systems**

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 hotel design.

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



**Plate dispensers with
coloured body**



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



**BLANCOTHERM
stainless steel food transport
containers**



Shelf trolleys

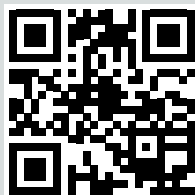


**Hand-washing basin and
utility sink combination**

BLANCO COOK
front cooking station



You will find everything you need to know
about front cooking for hotels 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.