



**BLANCO**  
PROFESSIONAL

# FRESH CONCEPT

Because fresher is simply better –  
success and high turnovers with front cooking.



# REALM OF INDULGENCE

**Strolling, shopping and snacking** – indulgence with a wow factor. Entice your customers to stop by for culinary delights with live cooking with BLANCO COOK.



# PIPING HOT

**Tempts and whets appetites:** front cooking with BLANCO COOK.

**For a pleasure world of sensations with impressive freshness and a fast preparation time.**

Front cooking allows you to combine snacks, regional quality and savouring pleasure. Live cooking with BLANCO COOK delivers an experience for all the senses. Fresh ingredients prepared directly in front of guests – appetisingly arranged to provide true variety.

A culinary concept with BLANCO COOK works equally well as a standalone food stand solution or a thriving snack concept in shopping centres.

Homemade burgers or an exotically seasoned stir-fry with fresh vegetables served directly from the wok – there are no limits to your creativity.



We will assist you in setting up your concept with BLANCO COOK, from basic training through to individual coaching for your employees.

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

**Appealing, animated, attractive:**  
**front cooking for your gastronomical recipe for success.**

MIT ZARTEM PULLED PORK ODER CHICKEN

Spicy mariniert, mit BBQ Sauce  
und feurigen Jalapeños

PULLED  
PORK 5,90

PULLED  
CHICKEN 6,90

BRUDER WUTZ™  
SAFTIGER KASSLERNACKEN

mit Kraut und Senf, im offen-  
frischen Bäckerbrötchen

3,90

1,80

100% VEGETARISCH

VEGGIE BURGER™

Gemüsepatty

4,90

mit Käse

5,80



Coca-Cola  
Currywurst  
mit Weck  
Currywurst  
mit Weck  
1,50

Coca-Cola  
Sauwagen  
mit  
Weck  
1,50

BLANCO



Serving and clearing  
trolleys with panelling



Buffet Line  
GN containers



BLANCOTHERM synthetic  
food transport containers

**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 interior design.

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



Tray clearing  
trolleys  
with colour  
panelling



Plate dispensers with  
coloured body



Cutlery and tray  
trolleys



Gastronorm  
containers



Shelf trolleys



Industrial sinks



BLANCO COOK front cooking station

You will find everything you need to know about front cooking at [www.frontcooking.com](http://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.