

Compact and flexible:
MANHATTAN food server system.

blancomanhattan



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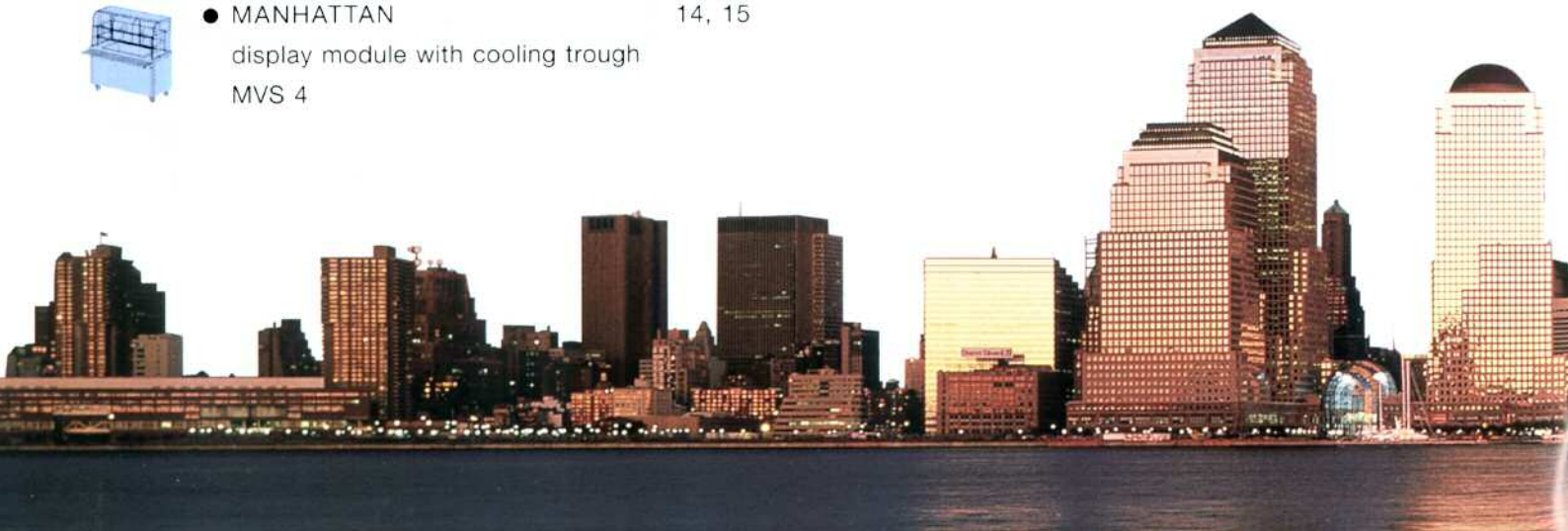
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**IF IN THE MORNING IN MANHATTAN, THE COFFEE GIVES OFF ITS AROMA,
WHERE WE ARE SOMETHING GOOD REALLY IS HAPPENING* AT THE COUNTER**

Manhattan is still asleep, just a few early risers are at breakfast, eating pancakes with maple syrup. Over here though, all hell is let loose. It's lunch time. Rush-hour in the works canteen. Everybody is enjoying their meal. Our food serving system. MANHATTAN has room for every course. Whether hot or cold, MANHATTAN has the ideal solution for all requirements. The system is open and user-friendly, even when things are not flowing freely. The design does not obstruct eye contact. The Fraunhofer Institute International Labour Office, Stuttgart worked with us on this project.

● **Complete on the building blocks principle,** MANHATTAN is a simple but ingenious food serving system. You only buy what you really need, and make up your food server on an individual basis. MANHATTAN has the right module for every operational area, and the right fittings.

● **Enormously adaptable design.** The module coverings and lids can be shaped individually and therefore adapted to the individual environment. You can choose from 1001 options.

● **Always the right size.** With various standard module lengths of 1200, 1550 or 1900 mm and a general purpose module which can be

individually dimensioned, every possible capacity is provided for.

● **Optimum use of spaces,** as with 3 standard module lengths, corner modules and one individually adaptable general purpose module, even the most difficult spatial proportions are no problem. And even if the location for food serving needs to be changed, all modules can quite easily be moved to their new location on the standard production castors which can be fitted.

● **Encouraging communications** – Transparency is our motto. You only buy attachment shelves for the modules where they are needed.

All supplementary shelves are made of transparent float glass – enabling communication without any obstacles.

● **The space is wherever you need it.** Superbly space-saving module connections, particularly low module depths (only 700 mm!), and upright supports positioned well forward. That allows plenty of space for working in the background, creating ample free working space for the staff.

● **Rapid delivery times at reasonable prices.** The new MANHATTAN food dispensers will be with you in the shortest possible time. And they will stand up to any comparison of price and quality.



8 POINTS ABOUT UNDERSTANDING AND PRACTICABILITY



FOR THE FRONTAGES, YOU HAVE THE CHOICE

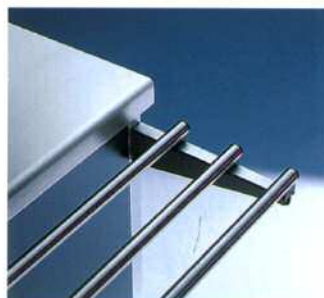
..... from 1001 options, to make up the frontages as you wish. Resopal in all colours, wood veneer, natural stone, or stainless steel. We will do whatever you wish as fitting is extremely easy. All modules are ready for coating on the customer side.

STABLE CONSTRUCTION

Four aluminium corner profiles and an all-round stabiliser are there to ensure optimum stability for every module.

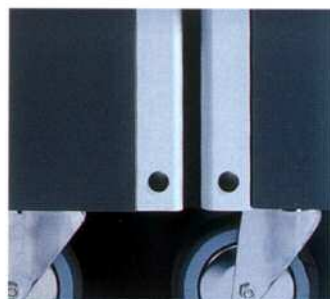
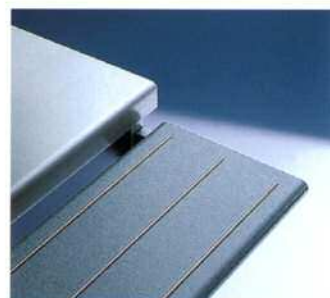


All MANHATTAN modules are produced to conform to CE standard.



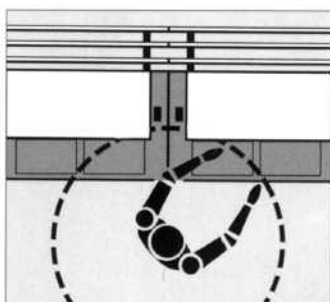
2 OPTIONS FOR TRAY PLACEMENT

You can choose the tray slider absolutely according to your preference – 3 chrome-nickel steel round tubes, or plastic-coated laminated wooden panels are possible. The tray rests can be folded down for transport, or to make cleaning of the modules easier.



MODULE CONNECTOR UNITS TO SAVE SPACE

Modules are attached to each other using 4 stable connector elements, with no space between them. A row of them gives a closed up appearance, and there is no cleaning problem with narrow gaps between them. There is more freedom to move for customers and staff alike.



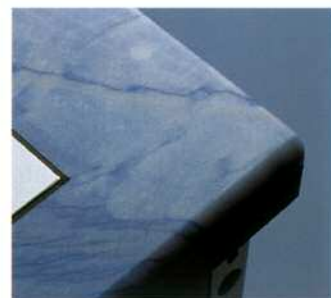
GREAT FREEDOM OF MOVEMENT WHEN WORKING...

... is provided by the upright supports which are offset well forward, so that plenty of space is left in the serving area.



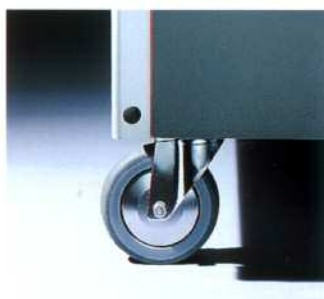
YOU CAN CHOOSE YOUR OWN COVERINGS

All worktops are mass-produced from hygienic chromium nickel steel (CNS) 18/10. Natural granite of different types is possible as well, though – the choice is yours!



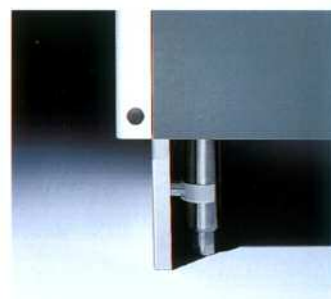
ADDITIONAL SHELVES WHEREVER NECESSARY

Most modules (hot, cold and general purpose modules in standard lengths) can be supplied with or without load-bearing shelves. The shelf units have one or two levels and are of transparent float glass, made in attractive shapes.



THEY STAY IN PLACE ON CASTORS OR ON FEET

All modules (except corner modules MI and MA) are made as standard with 4 castors of 125 mm diameter, 2 of which have brake mechanisms. However, positioning feet and base surrounds can also be supplied.



MANHATTAN HOT DISPENSER

FLEXIBLE, CLEARLY ARRANGED, FOOD IS VISUALLY APPEALING



This hot food dispenser from BLANCO will serve you well. You have the choice of three lengths and several choices of fittings. The MANHATTAN food dispenser has as standard either an open cupboard, or a closed one with sidehinged doors, which can be delivered either in heated or unheated versions. Less often means more – and on this underlying principle in the MANHATTAN programme, you are provided with float glass display shelves with halogen radiators and infrared heating radiators as accessories.



Clear layout: Hot food dispenser in MANHATTAN food serving system.

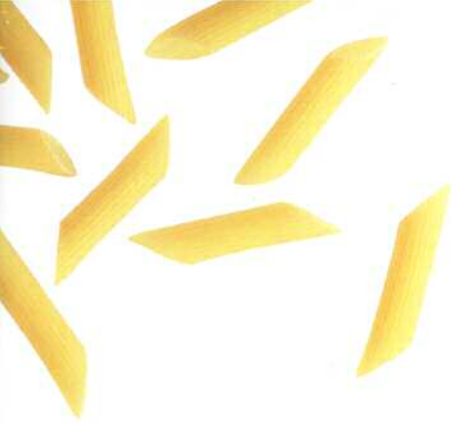


On-off switch for MANHATTAN food dispenser.



Hygienic. The MANHATTAN food cabinet compartments are hygienic and easy to clean. Each one will take up to 4 GASTRONORM container trays 1/1 – 65 mm – either for preparing food or keeping it hot.





3 MODELS

- **MWA 3** = 3 x GN 1/1

L x W x H:

1200 x 700 x 900 mm

- **MWA 4** = 4 x GN 1/1

L x W x H:

1550 x 700 x 900 mm

- **MWA 5** = 5 x GN 1/1

L x W x H:

1900 x 700 x 900 mm

ELECTRICAL SUPPLY:

By CEE plug connection

400 V.



Shelves with one or two levels are available as accessories.



Attractive: The accessories are protector screens made of float glass, halogen spots and ceramic heat radiators in the lighting strip.

STANDARD MODEL

- Cabinet either open or closed with side-hinged doors on the server side.

- Heated cabinet compartments, heated with ambient air and with double-wall insulation.
- 4 pairs of angle brackets in each corner for GN-containers 1/1 or their sub-divisions.

- Model MWA 3: without ambient air heated cabinet compartments

- Model MWA 4: with 2 ambient air heated cabinet compartments

- Model MWA 5: with 2 ambient air heated cabinet compartments

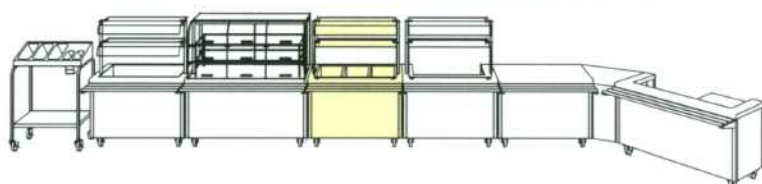
- Installation box with electricity supply and a drainage cock for all heating basins.

- Operating console with On-Off switch, temperature control and control lights.

- Heating basins for GN containers 1/1 or their sub-divisions. Depth up to maximum 200 mm. They can be heated either dry or wet. Advantage with moist heating: Water vapour for heat transfer prevents "baking on" on the base of the GN container.

ACCESSORIES

- Worktop in granite instead of stainless steel.
- Shelf with one or two levels in float glass.
- 3, 4 or 5 halogen spots in a lighting strip made of CNS on the support shelf for colour-intensive and appetising illumination of choices on offer.
- Lighting strip with a ceramic heat radiator for each heating basin.
- Covering on both end faces and customer side.
- Tray slide can be folded down. Made either of three CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Plug socket 230/400 V. Resting shelf at end, stainless steel.
- Space-saving module connection unit.
- See price list for further accessories.



BLANCO

MANHATTAN COLD FOOD AND DRINKS DISPENSER

SALADS CRACKLE, AND COKE HISSES!



MANHATTAN equipment has four sides to it, and can be used anywhere.

Anybody setting up a cafeteria or company restaurant now is to be envied, because with these universal modules he can have exactly what he needs: a cold servery as a salad bar, a breakfast bar, or cold buffet. Or how about a smart drinks dispenser? The MANHATTAN hold and cold drinks dispenser is an all-round module in your on-line system. But free-flow also gives this practical problem-solver a good image. See for yourself!



Enticing. MANHATTAN cold servery used as salad bar, breakfast bar, cold buffet, etc.



Refreshing. MANHATTAN drinks dispenser, insert CNS grill, and place the drinks on it.



Free-standing. Whether on-line or free-flow – the MANHATTAN cold servery gives you an appetite in all situations.





3 MODELS

- **MKA 3** = 3 x G/N 1/1

L x W x H:

1200 x 700 x 900 mm

- **MKA 4** = 4 x G/N 1/1

L x W x H:

1550 x 700 x 900 mm

ELECTRICAL SUPPLY

via 230 V shockproof plug
or 400 V CEE plug



Cool. Closed cabinet – chilled or unchilled – with bottle crate for storing in readiness and keeping drinks cool.



Clean. The cooling basin has a water drainage for cleaning of draining off condensation water after crashed ice¹ has been used.

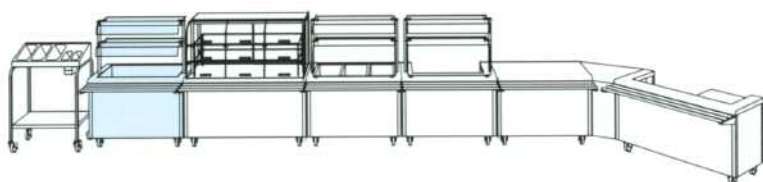
¹This is the English term used in the original; should it be "crushed ice"?

STANDARD MODEL

- Cabinet either open or with side-hinged doors both sides. Chilled or unchilled cabinet compartments.
- Cooled cabinet compartment with double wall insulation. With 4 pairs of supporting brackets for GN container 1/1 or its sub-divisions.
- Machine compartment with cooling machinery, condensation water vaporisation and electrical power box.
- Temperature control with digital display and automatic decondensation. Cooling agent R 134 a, CFC-free.
- The integrated cooling trough holds 3 or 4 GN containers 1/1 or their sub-divisions up to a maximum depth of 150 mm. Or up to 8 salad bowls for each 260 mm diameter.
- Model MKA 3: 1 cooled cabinet compartment.
- Model MKA 4: 2 cooled cabinet compartments.

ACCESSORIES

- Worktop in granite instead of stainless steel.
- Display shelves with one or two levels, made of float glass.
- 3 or 4 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.
- Covering at ends and on customer side.
- Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Closable doors. Bottle crate in left or right hand cabinet compartment.
- CNS insert grills for drinks dispenser. The bottles do not become too cold – nor freeze solid.
- Plug socket 230/400 V.
- Resting shelf at front end, stainless steel.
- Space-saving module connection unit.
- See price list for other accessories.



BLANCO

MANHATTAN GENERAL PURPOSE DISPENSER AND PRE/POST-MIX DISPENSER

CAN BE USED FOR EVERYTHING



Fresh coffee, hot water for tea, ice cold Coca Cola and Fanta – directly from the machine. Refreshment either between meals or with the menu. It lifts your spirits and creates an appetite. The MANHATTAN general purpose dispenser is the ideal presentation platform and pre- or post-mixing system. The general purpose dispenser is obtainable as standard in three lengths. Display shelves are also obtainable for these standard lengths. One practical advantage: you can also decide on lengths for yourself between 800 mm and 1900 mm. The general purpose server is also useful for installation and building up of drinks dispensers, a draught beer system, or storage point for magazines. As a multi-purpose module, it will not let you down for serving food.



Coffee or coke?
The MANHATTAN general purpose module is the ideal place for the coffee machine or pre- and post-mixing systems.



Open or closed?
Here you see the open version. You can have closing doors on it if you wish.



4 MODELS GENERAL PURPOSE DISPENSER

- **MNE 3** = L x W x H:
1200 x 700 x 900 mm
- **MNE 4** = L x W x H:
1550 x 700 x 900 mm
- **MNE 5** = L x W x H:
1900 x 700 x 900 mm
- **MNE V** = L x W x H:
800 to 1900 x 700
x 900 mm

3 MODELS PRE/POST-MIX DISPENSER

- **MPP 3** = L x W x H:
1200 x 700 x 900 mm
- **MPP 4** = L x W x H:
1550 x 700 x 900 mm
- **MPP 5** = L x W x H:
1900 x 700 x 900 mm

Short or long? MANHATTAN general purpose module. Besides standard lengths, made to measure lengths from 800 mm up to 1900 mm are also possible. (Coffee machine from WMF, Geislingen)

STANDARD MODEL GENERAL PURPOSE DISPENSER

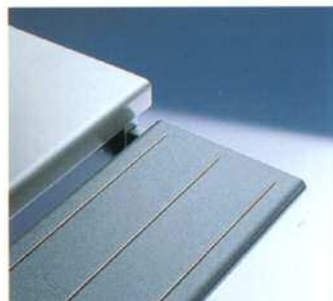
- Open, or with cabinet with swing doors on servery side, with 4 pairs of support ledgers for GASTRONORM trays. An intermediate shelf can be inserted into the open version.

STANDARD MODEL PRE/POST-MIX DISPENSER

- Docking bay for beverage container with hinged doors, closed on servery side.

ACCESSORIES

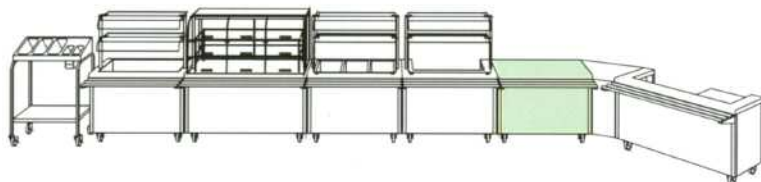
- Worktop in granite instead of stainless steel.
- Display shelves with one or two levels, made of float glass.
- 3 or 4 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.
- Covering at ends and on customer side.
- Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Plug socket 230/400 V.
- Resting shelf at front end, stainless steel.
- Space-saving module connection unit.
- See price list for other accessories.



The tray slide is also available alternatively in the plastic coated laminated wood panel version.



With or without? MANHATTAN comes as standard without display shelves. Try out for yourself what your needs are!



BLANCO

MANHATTAN MOBILE WALL UNIT AND DOCKING WALL ELEMENT

JUST PUSH IT ALONG - CLICK! - AND SERVE

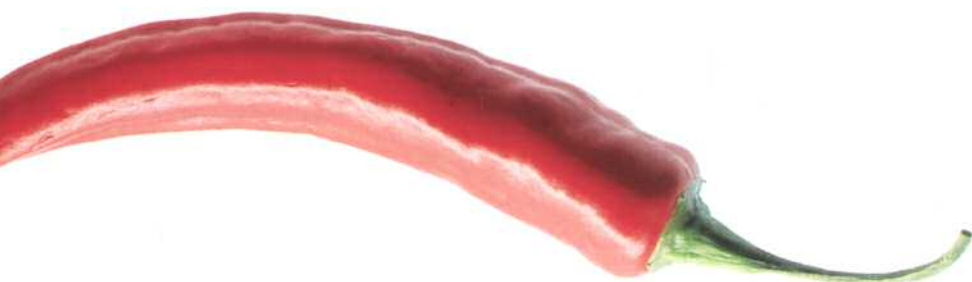


The MANHATTAN mobile wall unit is a real quick-change artist.

It fits on to all BLANCO food serving trolleys heated, with natural cooling or with convection cooling, and to the BLANCOTHERM food transport system. This system, can be put on distribution castors and be pushed immediately behind the MANHATTAN mobile wall unit. Just put the plug into the socket - one click - and the installation is all ready, and food serving can start.



The right framework for BLANCO food serving trolleys or the BLANCO food transport system: the MANHATTAN mobile wall unit.





3 MODELS

MOBILE WALL UNIT

● **MAN 3** = L x W x H:

1200 x 700 x 900 mm

● **MAN 4** = L x W x H:

1550 x 700 x 900 mm

● **MAN 5** = L x W x H:

1900 x 700 x 900 mm

1 MODEL DOCKING WALL ELEMENT

● **MEN V** = L x W x H:

500-1500 x 700 x 900 mm

STANDARD MODEL DOCKING WALL ELEMENT

Docking bay available in various lengths between 500 and 1500 mm. Suitable for docking dispensing and stacking equipment. The docking wall element can only be installed between two other modules.

ELECTRICAL SUPPLY

Via CEE 400 V plug.

STANDARD MODEL

MOBILE WALL UNIT

● Module length 1200 mm:

insertion niche 950 x 500

mm with recessed CNS

screen at a height of

850 mm with three 230 V

shockproof plugs. For a

SAW L-2 food serving

trolley, for example,

or two BLANCOTHERM

containers.

● Module length 1550 mm:

insertion niche 1300 x

500 mm with recessed

CNS screen at a height

of 850 mm with four

230 V shockproof plugs.

For a SAW L-3 food

serving trolley, for example,

or three BLANCOTHERM

containers.

● Module length 1900 mm:

insertion niche 1650 x

500 mm with recessed

CNS screen at a height

of 850 mm with four

230 V shockproof plugs.

For a SAW L-4 food

serving trolley, for example,

or three BLANCOTHERM

containers.

ACCESSORIES

● Worktop in granite

instead of stainless steel.

● Display shelves with one

or two levels, made of

float glass.

● 3, 4 or 5 halogen spots

in a lighting strip made of

CNS for colour-intensive

and appetising illumination

of food.

● Lighting strip with

ceramic heat radiator.

● Covering at ends and

on customer side.

● Tray slide folds down.

Either made of 3 CNS

tubes or plastic-coated

laminated wood panels

with slider profiles.

● Plug socket 230/400 V.

● Resting shelf at front

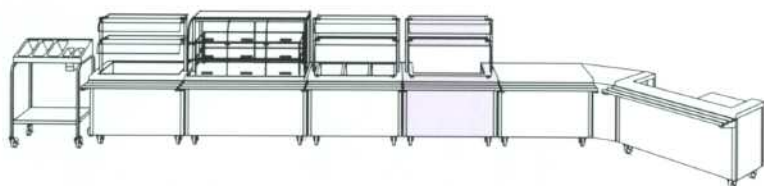
end, stainless steel.

● Space-saving module

connection unit.

● See price list for other

accessories.



BLANCO

MANHATTAN GLASS DISPLAY CABINETS AND DISPLAY MODULE WITH COOLING TROUGH

ALWAYS CLEAR GLASS TRANSPARENCY



Nothing could be simpler than self-service from the MANHATTAN glass display cabinet. Just lift the flap and close it again, and you have the most beautiful delicacies to eat. How could food be more impressively presented? MANHATTAN display cabinets whet your appetite from three shelves for salads, sandwiches, and fresh fruit, puddings and more delicate dessert dishes as well. Absolutely delicious! Chilled or unchilled. MANHATTAN display cabinets are closed on all sides. With nine flaps on the front, and they are fitted with two sliding doors at the back. They have clear glass, so that the view can always be enjoyed from both sides.

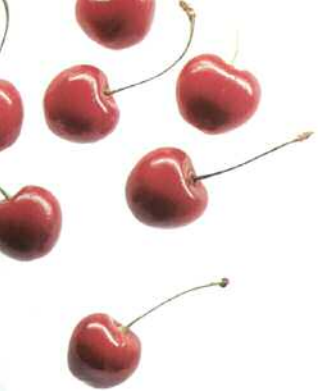


Chilled. MANHATTAN chilled display – Display cabinet for chilled foods and snacks.



Enticing transparency. MANHATTAN unchilled display cabinet.





2 MODELS DISPLAY CABINETS

- **MVK 4** chilled
- **MVU 4** unchilled

Display cabinet: L x W x H:
1550 x 700 x 680 mm

Underframe: L x W x H:
1550 x 700 x 900 mm

1 MODEL DISPLAY MODULE WITH COOLING TROUGH

- **MVS 4** chilled
- Display module with cooling trough: L x W x H:
1550 x 700 x 400 mm
- Underframe: L x W x H:
1550 x 700 x 900 mm



Convenient. Digital adjustment and monitoring of the chilling temperature.



Sophisticated cooling technology in elegant design.

ELECTRICAL SUPPLY

Via shockproof 230 V plug or CEE 400 V plug.

STANDARD MODEL

- The glass display cabinets are mounted on a CNS base. The right and left hand ends are each with 20 mm strong plastic glass.

- In the chilled cabinet there is an integrated cool light strip made of CNS. Fruit and salads are colourintensively illuminated.

- Open or with swing doors, giving closed cabinet on the serving side. With chilled or unchilled cabinet compartments.

- Chilled cabinet compartment double wall insulated. With 4 pairs of supporting brackets for GN container 1/1 or their sub-divisions.

- In the base for the chilled display cabinet is the machine section. This accommodates cooling machinery, decondenser, condensation water atomisation, and electrical power box.

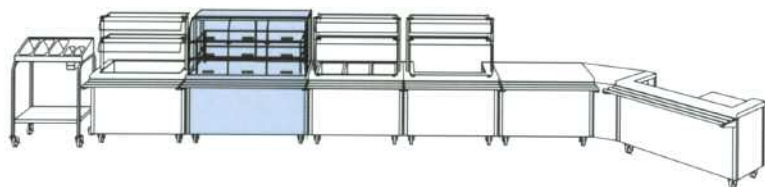
- There are two temperature controls in the operating console, with integrated digital display.

The coolant is R 134 a, which is CFC free.

- On the customer side there are nine Plexiglass flaps for taking the food out – each level has 3 – with shaped handle strips. On the service side 2 sliding glass doors close all levels off.

ACCESSORIES

- Display base in granite instead of stainless steel (only possible for unchilled display cabinets).
- Covering at ends and on customer side.
- Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Space-saving module connection unit.
- Plug socket 230/400 V.
- Resting shelf at front end, stainless steel.
- See price list for other accessories.



BLANCO

MANHATTAN CASH DESK STAND

THIS IS HOW YOU SAVE CASH



MANHATTAN is an attractively priced complete programme, which stands out

for its quality and compatibility. This is also true of the cash desk stand at the end of the serving line.

You can order it either as "cash desk on right" or "cash desk on left". As a space-saving solution a cash register shelf is ideal, which can be secured to any module

(except the corner modules).



MANHATTAN cash desk stand – left surround or right surround. The till fits in!



The space-saving small solution: fitting a shelf to any module – small but fine!

2 MODELS

● MKS 4 = L x W x H:

1550 x 700 x 900 mm
closed on 3 sides

● MKSS 4 = L x W x H:

1550 x 700 x 900 mm
closed on 2 sides

ELECTRICAL POWER SUPPLY:

Via shockproof plug 230 V or CEE plug 400 V.

STANDARD MODEL

- 500 x 500 mm wide flat panel for the cash register.
- with 200 mm wide cover, possibly for a change machine.
- Area for legs closed on 3 or 2 sides, with two shockproof plug sockets and one diagonally mounted foot rest.

ACCESSORIES

- Working top in granite instead of stainless steel.
- Coating on customer side and ends.
- Tray slide folds down. Available in 3 CNS tubes or plastic coated laminated wood panels with slide profiles.
- Space-saving module connection unit.
- Plug socket 230/400 V.
- See price list for further accessories.

MANHATTAN CUTLERY AND TRAY DISPENSER

"ENJOY YOUR MEAL"



Really, the MANHATTAN cutlery and tray dispenser belongs at the beginning. This is where the customers find everything they need for their meal. Very practical, with a serviette dispenser.

MODEL

MBT = L x W x H:

900 x 600 x 1270 mm

MOBILE FRAME

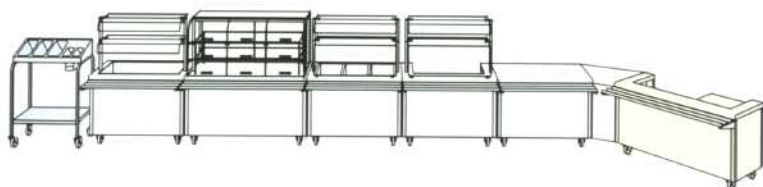
● Mobile frame made of 25 x 25 mm square tubing with welded in shelf which is safe against being pushed right through (800 x 500 mm), and which accommodates approximately 120 EUROPE or GASTRONORM trays.



MANHATTAN cutlery and tray dispenser – everything at one glance, everything within reach.

STANDARD MODEL

- Desk-shaped cutlery unit with 5 cutlery compartments (Size GN 1/4-150) made of CNS. The compartment floor is at an angle, making it easy to take the cutlery items out. Transparent covering of the GN container, half-side foldable.
- A serviette dispenser for 300 folded serviettes is mounted underneath the cutlery holder.



BLANCO

MANHATTAN INNER AND OUTER CORNERS

AND THE FOOD SERVERY STEPS OUT OF LINE



You bring style and shape into your food serving with corner modules.

Why always long faces in a straight line? With MANHATTAN inner and outer corners you can double back gracefully and liven up the atmosphere a good deal. Apart from the smart design, the practical usefulness of the module should not be underrated. See how prominence is given to bread and rolls, and how fruit can be enticingly presented. With MANHATTAN, seeing and helping yourself are the same thing.



Reaching out invitingly:
MANHATTAN 90° outer corner.
A place found at last for all
the oddments.



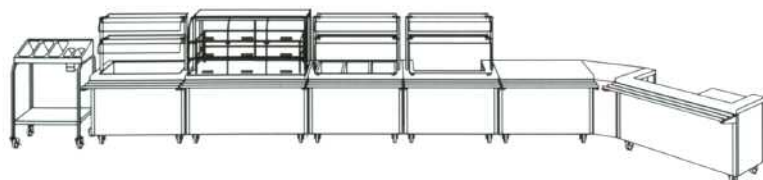
Front view: MANHATTAN 90°
inner corner. Space creation
with a touch of style!



Flexible: MANHATTAN 45° outer corner. Large placement area, with little space requirement.



Small: MANHATTAN 45° inner corner. Fits into the smallest free corner. It makes arranging fun!



4 MODELS

- 45° inner corner module

MI 45: L x W x H:

600 x 700 x 900 mm

- 90° inner corner module

MI 90: L x W x H:

750 x 750 x 900 mm

- 45° outer corner module

MA 45: L x W x H:

740 x 740 x 900 mm

- 90° outer corner module

MA 90: L x W x H:

1020 x 1020 x 900 mm

4 MODELS

The corner modules can only be used in combination with module connectors.

- 45° inner corner module

MIF 45: L x W x H:

810 x 700 x 900 mm

- 90° inner corner module

MIF 90: L x W x H:

1450 x 700 x 900 mm

- 45° outer corner module

MAF 45: L x W x H:

810 x 700 x 900 mm

- 90° outer corner module

MAF 90: L x W x H:

1450 x 700 x 900 mm

MODULE

CONNECTION

Corner modules need two modules, one at each end for fixing to. They are made without castors and without stand feet.

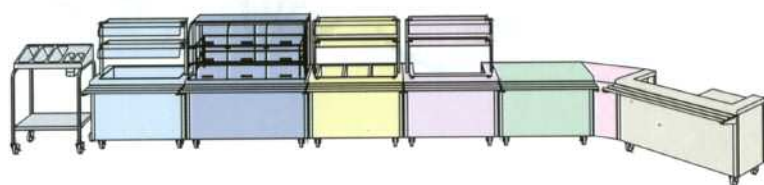
ACCESSORIES

- Worktop in granite instead of stainless steel
- Coating on customer side
- Tray slide folds down. Made of 3 CNS tubes or plastic-coated laminated wood panels with slide profiles (for inner corner module).
- See price list for further accessories.



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SUMMARY OF ALL MODELS

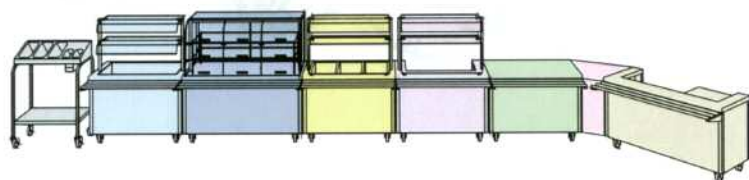


Model	Capacities	Dimensions	Cabinet compartments				Surface covers		Coatings		Foot variations			
		L x W x H in mm	open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel	Castors – galvanised	Castors – stainless steel	Static feed	Mounting screens
Hot servery														
MWA 3	3 x GN	1200 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MWA 4	4 x GN	1550 x 700 x 900	■	■	■		■	○	○	○	■	○	○	○
MWA 5	5 x GN	1900 x 700 x 900	■	■	■		■	○	○	○	■	○	○	○
Cold servery														
MKA 3	3 x GN	1200 x 700 x 900	■	■		■	■	○	○	○	■	○	○	○
MKA 4	4 x GN	1550 x 700 x 900	■	■		■	■	○	○	○	■	○	○	○
General purpose servery														
MNE 3		1200 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE 4		1550 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE 5		1900 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE V		800-1900x700x900	■				■	○	○	○	■	○	○	○
Pre/post-mix dispenser														
MPP 3		1200 x 700 x 900					■	○	○	○	■	○	○	○
MPP 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
MPP 5		1900 x 700 x 900					■	○	○	○	■	○	○	○
Docking wall element														
MEN V		500-1500x700x900					■	○	○	○				○
Mobile wall unit														
MAN 3	2 x GN	1200 x 700 x 900					■	○	○	○	■	○	○	○
MAN 4	3 x GN	1550 x 700 x 900					■	○	○	○	■	○	○	○
MAN 5	4 x GN	1900 x 700 x 900					■	○	○	○	■	○	○	○
Display cabinet, unchilled														
MVU 4	4 x GN	1550 x 700 x 900	■	■			■	○	○	○	■	○	○	○
Display cabinet, chilled														
MVK 4	4 x GN	1550 x 700 x 900	■	■		■	■		○	○	■	○	○	○

■ = standard production

○ = option

SUMMARY OF ALL MODELS



Model	Capacities	Dimensions L x W x H in mm	Cabinet compartments				Surface covers		Coatings		Foot variations			
			open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel	Castors – galvanised	Castors – stainless steel	Static feed	Mounting screens
Display module with cooling trough														
MVS 4		1550 x 700 x 900	■	○		○	■	○	○	○	■	○	○	○
Cash desk stand														
MKS 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
Cash desk stand														
MKSS 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
Cutlery and tray dispenser														
MBT		900 x 600 x 1270									■	○		
Inner corner 45°														
MI 45		600 x 700 x 900					■	○	○	○				○
Inner corner 90°														
MI 90		750 x 750 x 900					■	○	○	○				○
Outer corner 45°														
MA 45		800 x 700 x 900					■	○	○	○				○
Outer corner 90°														
MA 90		1020 x 1020 x 900					■	○	○	○				○
Inner corner 45°														
MIF 45		810 x 700 x 900					■	○	○	○	■	○	○	○
Inner corner 90°														
MIF 90		1450 x 700 x 900					■	○	○	○	■	○	○	○
Outer corner 45°														
MAF 45		810 x 700 x 900					■	○	○	○	■	○	○	○
Outer corner 90°														
MAF 90		1450 x 700 x 900					■	○	○	○	■	○	○	○

■ = standard production

○ = option

MANHATTAN

EXAMPLES OF CONFIGURATION



MANHATTAN modules positively invite planning. They come in three lengths as follows:

- Module with 3 x GN 1/1
1200 x 700 x 900 mm
- Module with 4 x GN 1/1
1550 x 700 x 900 mm
- Module with 5 x GN 1/1
1900 x 700 x 900 mm

In the case of the general purpose module individual lengths are feasible – from 800 to 1900 mm.

All modules can be combined with each other; they can be connected up with no distance between them using stable module connector units.

MANHATTAN design can be varied enormously. From traditional conservative style to futuristic avant-garde – everything is possible with – MANHATTAN. The modules are prepared so that fitting of coverings is simple. There are several options: Resopal coated in several colours, wood veneer or stainless steel covering the choice is yours. Order your chosen covering at the same time.

Good luck with your MANHATTAN equipment!



Top quality à la maison.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

Quality from tradition, economy through innovation.

For over 80 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take center stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

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