

The Front Cooking Module
from the MANHATTAN line.

blanco manhattan

**The new freedom:
The flexible MANHATTAN servery
counter for limitless front cooking.**

The new servery counter in the MANHATTAN food servery line was especially designed to use with the vapour extraction module.

The MFR 1000 servery counter, with its rounded contours on the customer side, fits in harmoniously with the MANHATTAN line. On the operator side it perfectly matches all other MANHATTAN modules.

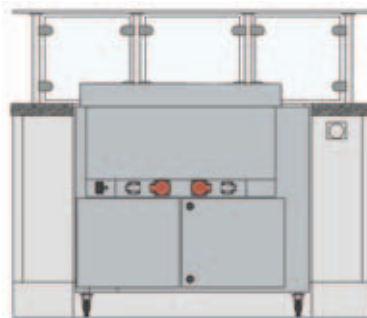
**The standard mobile module provides
a large number of possible variations
for your gastronomic events:**

- **Flexible:** Can be used both within the MANHATTAN line and as an individual module.
- **Adaptable:** There are numerous top surface and paneling versions to choose from. The paneling can be replaced by hand in a few steps: "Asian Week" in red varnish today, a "Pasta Avanti" campaign in a fine marble appearance tomorrow.
- **Compact:** The MFR 1000 module fits in almost anywhere thanks to its compact dimensions.



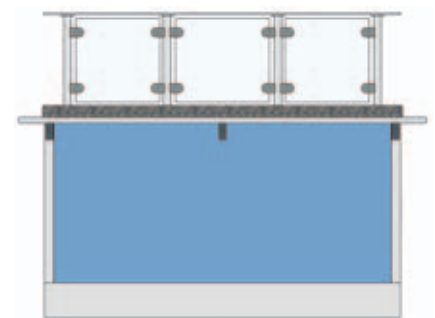
MANHATTAN Front Cooking MFR 1000 (center)

The adaptable servery counter for front cooking
(front paneling in walnut veneer)



MFR 1000, operator side

With a rolled-up, mobile vapour
extraction module for the use of
suitable table-top cooking devices.

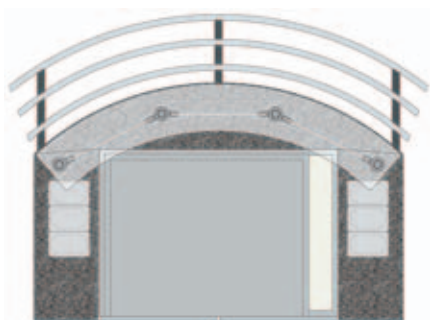


MFR 1000, customer side

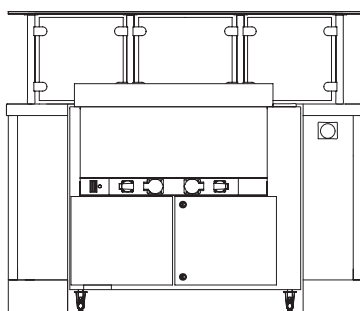
With a large selection of front
panelings, e.g. stainless steel,
Resopal or real wood veneer.

MANHATTAN Front Cooking Module

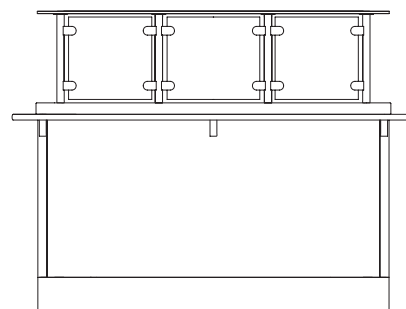
MFR 1000



MFR 1000 from above.
With accessories: A rolled-up vapour extraction module.



MFR 1000, operator side.
With accessories: A rolled-up vapour extraction module.



MFR 1000, customer side.
With accessories: A stainless-steel paneling as standard and many other additional versions as an optional.

Model	MFR 1000
Designation	MANHATTAN FRONT COOKING MFR 1000
Dimensions	Length: 1550 mm Width - without tray slide: 1000 mm - with tray slide: 1288 mm Height: 900 mm
Connected load	CEE plug 400 V/11 kW
Basic module	Stable CNS 18/10 frame construction, 4 anodised aluminum profiles in the external corners, stabilizing panels on 3 sides below the top surface Roll-in niche (1010 x 700 mm) with CNS panel, designed for an ACS 1000 EasyClean module Top surface made of granite with 6 incorporated GN containers GN 1/9-65 for stocking spices or ingredients Front paneling made of CNS 18/10 Sneeze guard made of safety glass on the front with segmented design One CEE outlet 400 V/11 kW and one SCHUKO outlet 230 V integrated on the right side face on the operator side for connecting heatable peripheral devices, e.g. plate dispensers 4 steering castors, 2 with brakes, steel galvanized, diameter 125 mm
Accessories/Options	Large selection of designs for the top surface, e.g. granite Large selection of paneling, e.g. Resopal or real wood veneer Right/left sneeze guard if installed as a single module Tray slide made of stainless steel or Resopal on customer side Tray slide or side shelf on short side Skirting panels in conjunction with feet Module connection set for permanently interconnecting modules Additional socket-outlets for connecting peripheral devices
Order No.	Special model on request
Additional information	We will be happy to provide you with additional information: Phone +49 7045 44-81900, Fax +49 7045 44-81481 or via e-mail: catering.export@blanco.de

Food servery with a system: MANHATTAN adapts to your requirements.

The MANHATTAN line from BLANCO provides you with a compact and flexible food servery system for optimal space utilization:

- The module width of only 700 mm (Exception: MFR 100 with semi-circular customer side) gives you more space in the rear area. As a result, the staff have more freedom of movement and everything runs like clockwork.
- MANHATTAN also adapts perfectly to difficult, cramped spaces with module lengths of 1200 mm, 1550 mm and 1900 mm, as well as with the individual neutral module.
- The paneling can be replaced without a large amount of installation work. At all times you have complete decorating freedom,— and variety is ensured.

Our team will be happy to advise you:

BLANCO CS GmbH + Co KG
 Catering Systems
 P.O. Box 13 10
 75033 OBERDERDINGEN
 GERMANY

Phone +49 7045 44-81900
 Fax +49 7045 44-81481
 Internet www.blanco.de
 E-Mail catering.export@blanco.de