

BLANCO CASA AND BLANCO GRANDE



SOONER OR LATER, THE BETTER ALTERNATIVE

THE COMPACT FOOD AND SERVING SYSTEM

BLANCO BLANCOGRANDE AND BLANCOGRANDE Euronorm Tray System The logical further development

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BLANCOGRANDE AND BLANCOGRANDE, the logical further development of the tray serving systems.

BLANCO CASA AND BLANCO GRANDE - SOONER OR LATER, THE BETTER ALTERNATIVE



Indoors or out of doors - compact and optimally insulated, ready-portioned food reach everybody who is to be fed in the BLANCO CASA and BLANCO GRANDE.



COMPACT

All menu components on one tray, to some extent even cutlery and drinks arranged ergonomically.

- Hot and cold food can be transported at the same time and served. The menu components are separated from each other in the best possible way.
- Crockery parts hermetically sealed. Even sauces and soups cannot spill over.
- Unique cover system for all crockery parts.
- All system parts are light, easy to handle and can be stacked to save space.
- Comprehensive accessories such as transport trolleys or carrier baskets rationalise movement of goods.



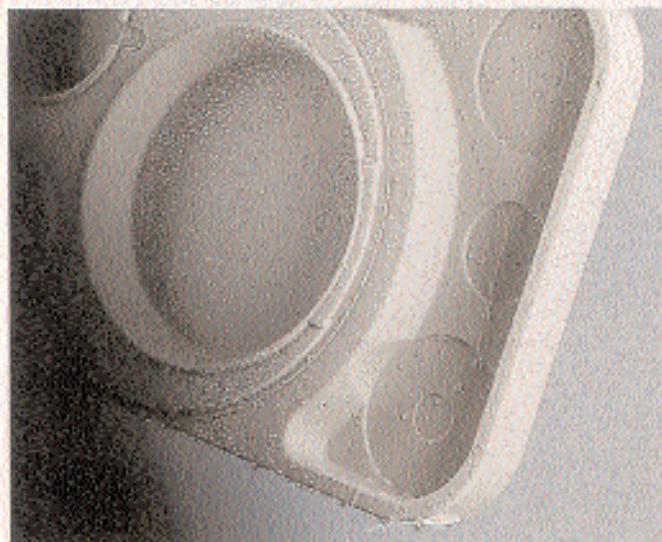
Flexible: No matter which or how many components make up a menu: BLANCO CASA and BLANCO GRANDE present the guest or patient with everything in a visually pleasing manner, hygienically and safely.

ECONOMICALLY



Anyone who looks ahead will opt for the BLANCO multi-use system, because the initial outlay has been covered after just a few months.

- Low cost, multi-use, long life packaging.
- Evening out of rush hour times in the kitchen, with evened out workload.
- You will win new markets by extending your service range for indoor and outdoor provision.
- The system can be accommodated in all large modern catering establishments without any problem.
- Simple cleaning in the dish washer. No risk of confusion between crockery parts.
- Favourable leasing terms.



Hygienic: everything comes out of the washer absolutely clean.

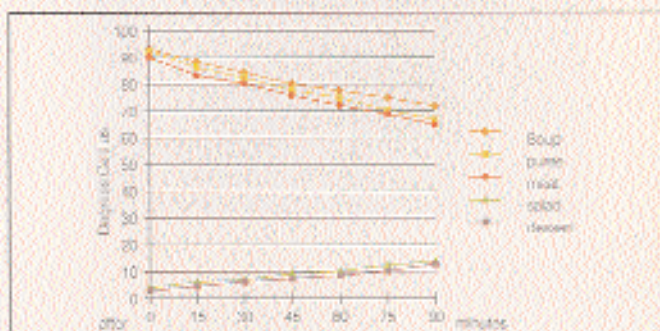
Logistics made easy: the easily exchangeable closing slides available in six colours. An additional logistics sticker can be marked on permanently. And logistics insert cards make it easier to give more detailed information.



ECOLOGICALLY

Waste is expensive and becoming ever more so. And it's not just the environment which pays the price for piles of rubbish. Taxes on packaging materials already form a substantial part of costs nowadays. That does not have to be so, there is an environmentally sound alternative: BLANCO CASA and BLANCO GRANDE.

- Avoidance of waste through multi-use packaging.
- Heating energy can be used optimally and sparingly.
- Simultaneous delivery of several menus is possible, reducing transport costs.



Economical and ecological:
The heating energy used is used in the most effective possible way.

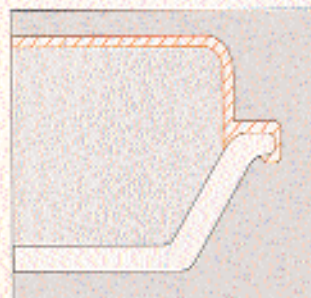


SAFE

Splashproof covers make transport simple, soups and sauces stay where they belong.

The menu is served appetisingly

- The unique construction of the sealing lid on porcelain or melamine crockery is particularly suited to difficult transport conditions.
- Each crockery component is made completely and individually airtight. The lid can be easily opened.
- Each plate and basin fits into a mould so that it cannot slip about, and is covered separately and made airtight.
- Crockery components available as options in porcelain or break-resistant melamine resin.



The unique splashproof joint between lid and porcelain.



Splashproof: plastic lid with sealing lip can easily be opened with tab or grill strip. Crockery parts are held safely in deep troughs.

APPETISING



The food comes as though freshly cooked on to the table in an appetising porcelain. All food components are conveniently arranged.

- Even over longer transport routes the meals remain laid out well for good appearance and taste.
- Nothing can spill over, as all compartments have sealed covers.
- Food served on porcelain is more appetising. You eat from the plate as if you were at home, and not from "an aluminium bowl".

ERGONOMICALLY

All menu components are positioned ready to eat in BLANCOCASA and BLANCOGRANDE.

- The stable tray with reinforced interior structure can be easily transported.
- Deep crockery troughs prevent the crockery from slipping about.
- The high plate edge makes eating with one hand possible and allows the disabled to eat on their own.

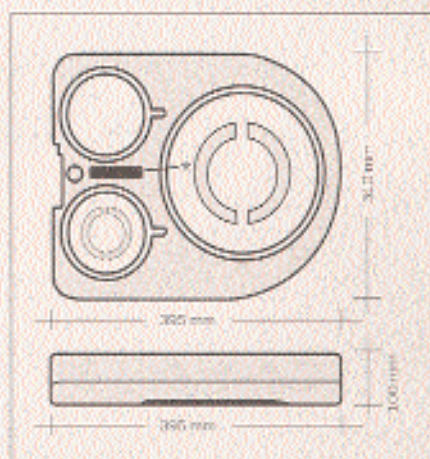
HOT PORTIONING
BLANCO CASA



The easy, compact system for **indoor and outdoor food transport**. Can be stacked in the most confined space, hot things are kept hot, and cold things cold.



Choose crockery components in either porcelain or melamine.
See pages 14 and 15 for more detailed information.



Model:
BLANCOGASA
Articó No.:
570 400

HOT PORTIONS

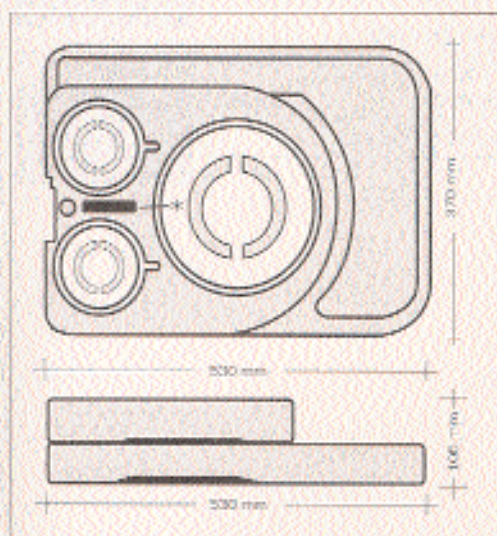
BLANCOGRANDE



The flexible serving system in **Euronorm tray size** (530 x 370 mm). Main menu and additional cold dishes can all be served at the same time. **Additionally, there is room for cutlery and drinks.** For hospitals where transport routes are difficult, **BLANCOGRANDE** is ideal, as the unique joint between the clamped lid with the porcelain makes absolutely sure that nothing spills over.



You can choose either porcelain or melamine crockery components. See pages 10 and 11 for further details.



Model: **BLANCOGRANDE**
Article No.: 570 416

CROCKERY AND ACCESSORIES

HOT OR COLD PORTIONS

Porcelain has optimum thermal characteristics and is attractive. And it's always a pleasure to eat from real porcelain.

Melamine crockery is suitable for heavy duty use and is inexpensive, break-resistant and light. High value plastic lids are available for both crockery systems.









PORCELAIN
Dishes kept hot or cold for appetising food. These use options for all BLANCOGASA and BLANCOGRANDE models.



MELAMINE
For heavy duty use with dishes kept hot or cold. This use option is possible with all BLANCOGASA and BLANCOGRANDE versions.

Description	Article No.
- Soup bowls, porcelain, 0.4 ltr	570 401
- Main course plate, porcelain, not divided	570 402
- Main course plate, porcelain, divided into two	570 403
- Main course plate, divided into 3	570 404
- Salad and dessert bowl, porcelain, 0.2 ltr	570 405
- Salad and dessert bowl, porcelain, 0.3 ltr	570 406
- Lid, high for main course plate, stable, long life model with ring clip	570 407
- Lid, high for main course plate, stable, long life model with fold and grip strip	570 408
- Lid, small for soup/salad/dessert, stable, long life model	570 409

Description	Article No.
- Soup bowls, melamine, 0.4 ltr	570 410
- Main course plate, melamine, not divided	570 411
- Main course plate, melamine, divided into 2	570 412
- Salad/dessert bowl, melamine	570 413
- High lid for main course plate with fold and grip edge strip	570 414
- Lid, small for soup/salad/dessert	570 415

	Description	Use for	Article No.	Capacity/ Units	Dimensions mm
	Carrier basket	BLANCO CASA/PLUS	570 429	2	415 x 330 x 280
			570 430	4	415 x 330 x 480
			570 431	6	415 x 330 x 680
			BLANCO GRANDE	570 432	3
	System parts trolley KTTW 4	BLANCO CASA/PLUS	566 351	100	1275 x 625 x 180
		BLANCO GRANDE/PLUS		200	
		Upper parts		80	
	Lower parts				
	Transport trolley	BLANCO CASA/PLUS	570 439	4 x 8	840 x 920 x 1205
			570 440	4 x 10	840 x 920 x 1435
			570 441	4 x 12	840 x 920 x 1665
		BLANCO GRANDE/PLUS	570 442	4 x 8	960 x 1200 x 1205
			570 443	4 x 10	960 x 1200 x 1435
			570 444	4 x 12	960 x 1200 x 1665
	Closing slide	BLANCO CASA/PLUS and BLANCO GRANDE/PLUS	570 433 blue		
			570 434 red		
			570 435 black		
			570 436 green		
			570 437 white		
			570 438 yellow		
	Labelling card	BLANCO CASA/PLUS	570 428		
	plastic card holder	BLANCO CASA/PLUS	570 425		
		BLANCO GRANDE/PLUS	570 426		