

MANHATTAN

**WHERE ECONOMICS
AND ERGONOMICS MEET
COMPACT AND FLEXIBLE**

FOOD SERVING WITH SYSTEM



CONTENTS

In the morning in Manhattan ...

8 points about understanding and practicability



- MANHATTAN hot dispenser
MWA 3
MWA 4
MWA 5



- MANHATTAN cold food and drinks dispenser
MKA 3
MKA 4



- MANHATTAN general purpose dispenser
MNE 3
MNE 4
MNE 5
MNE V



- MANHATTAN pre/post-mix dispenser
MPP 3
MPP 4
MPP 5



- MANHATTAN docking wall element
MENV



- MANHATTAN Mobile wall unit
MAN 3
MAN 4
MAN 5



- MANHATTAN Display cabinets
MVU 4
MVK 4



- MANHATTAN display module with cooling trough
MVS 4



- MANHATTAN Cash desk stand
MKS 4



- MANHATTAN Cash desk stand
MKSS 4



- MANHATTAN Cutlery and trays dispenser
MBT



- MANHATTAN Inner corner module
MI 45
MI 90



- MANHATTAN Outer corner module
MA 45
MA 90



- MANHATTAN Inner corner module
MIF 45
MIF 90



- MANHATTAN Outer corner module
MAF 45
MAF 90

Survey of the modules
MANHATTAN,
examples of configuration

**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 servery 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.

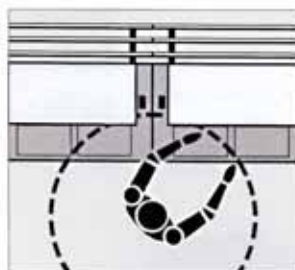
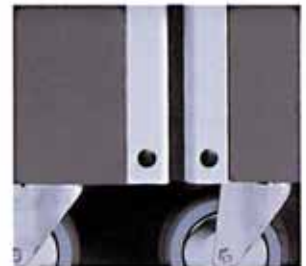


All MANHATTAN modules are produced to conform to CE standard.



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.

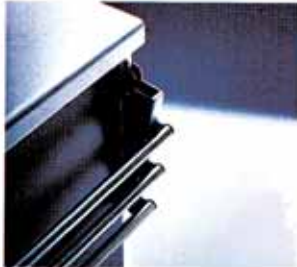


GREAT FREEDOM OF MOVEMENT WHEN WORKING...

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

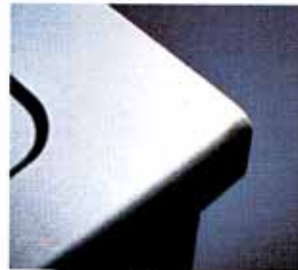
MODULE CONNECTOR UNITS TO SAVE SPACE

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.



**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



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



On-off switch for MANHATTAN food dispenser

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 accessoires



Attractive:

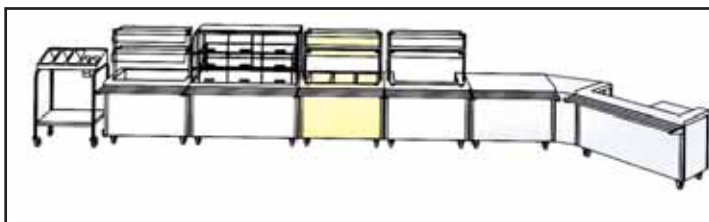
The accessoires are protector screens made of float glass, halogen spots and ceramic heat radiators in the lighting strip.

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.



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 ap-
petite 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 ice has
been used.

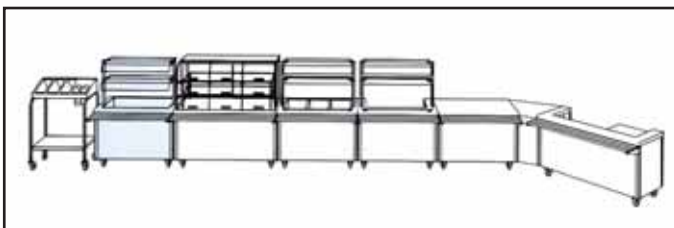
Tis is the English term used
in the original;
should it be "crushed ice" ?

STANDARD MODEL

- Cabinet either open
or with side-hinged doors
both sides. Chilled or
unchilled cabinet compart-
ments.
- Cooled cabinet compart-
ment 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 auto-
matic 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 doe 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.



MANHATTAN GENERAL PURPOSE DISPENSE| AND PRE/POST-MIX DISPENSER

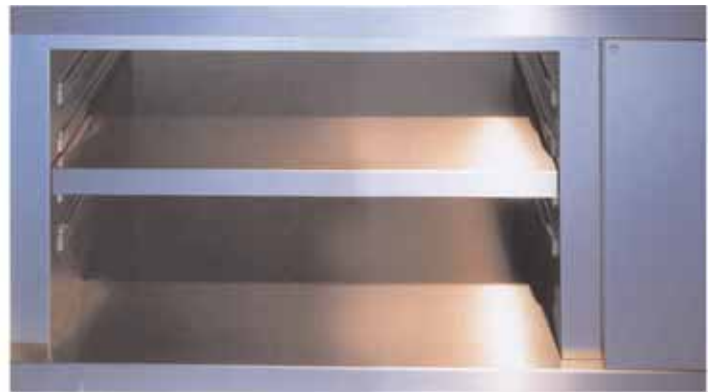
CAN BE USED FOR EVERYTHING



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

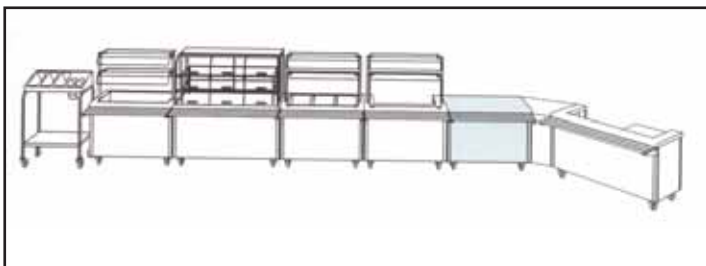
- Worktop in granite instead of stainless steel.
- Display shelves with one or two levels, made of float glass.
- 3 or 4 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.
- Covering at ends and on customer side.
- Tray slide folds down. Either made 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!



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 food serving trolleys or the 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

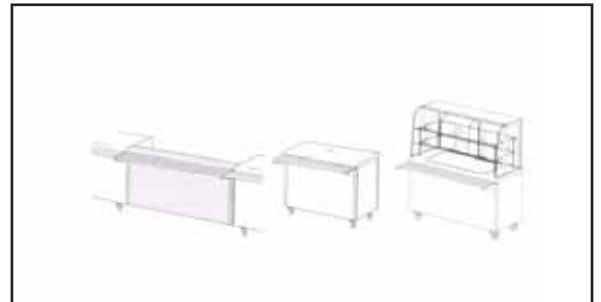
Via CEE 400 V plug.

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.



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.



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"



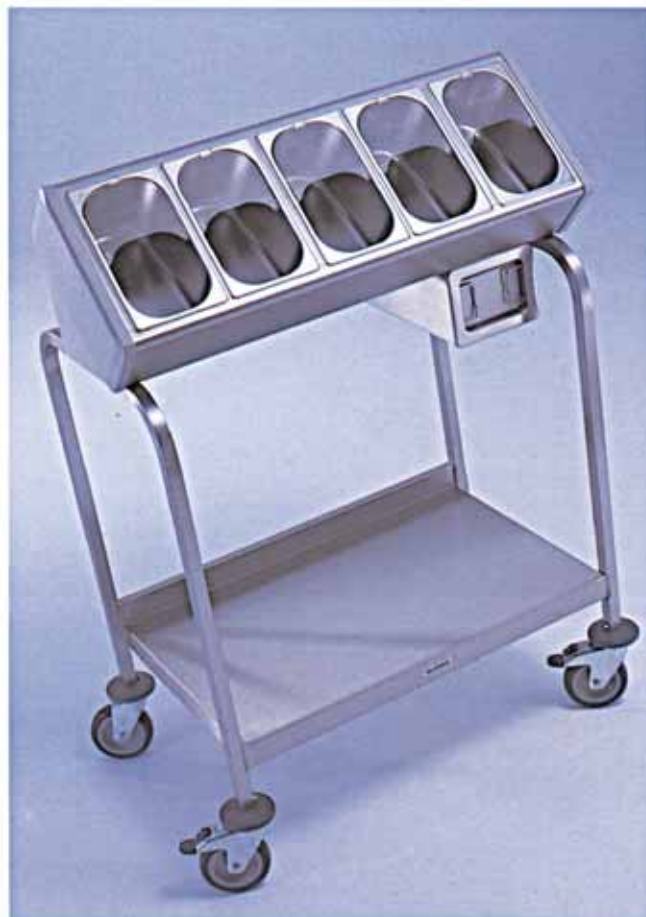
Really, the MANHATTAN cutlery and tray dispenser belongs at the beginning. This is where the customers find everything they need for their meal. Very practical, with a serviette dispenser.

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.



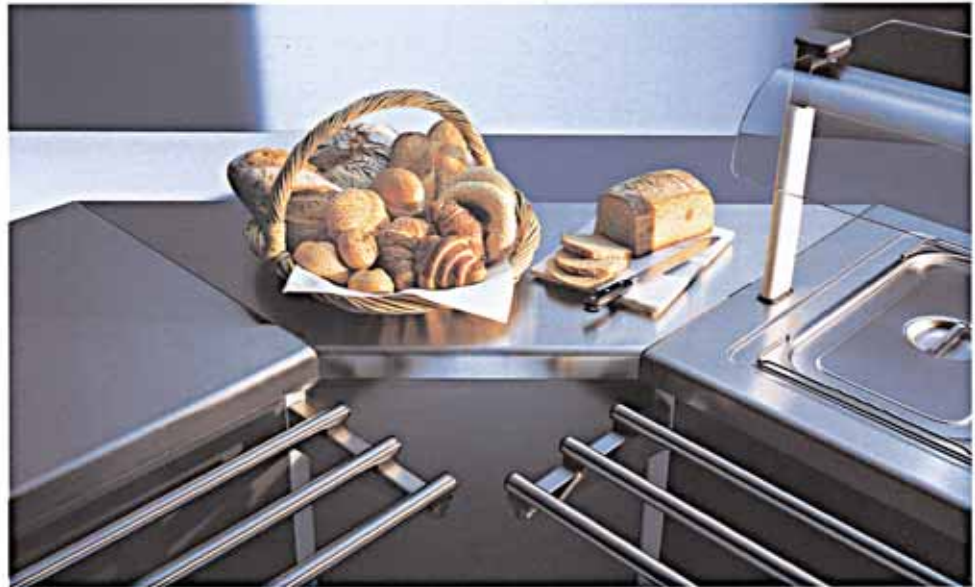
MANHATTAN INNER AND OUTER CORNERS

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.



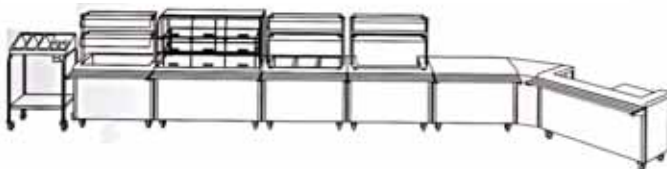
Front view:
MANHATTAN 90° inner corner. Space creation with a touch of style!



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

- 45° outer corner module
MIF 90: L x W x H:
1450 x 700 x 900 mm

- 90° outer corner module

- 45° outer corner module
MAF 45: L x W x H:
810 x 700 x 900 mm

- 90° outer corner module

- 90° outer corner module
MAF 90: L x W x H:
1450 x 700 x 900 mm

MODULE CONNECTION

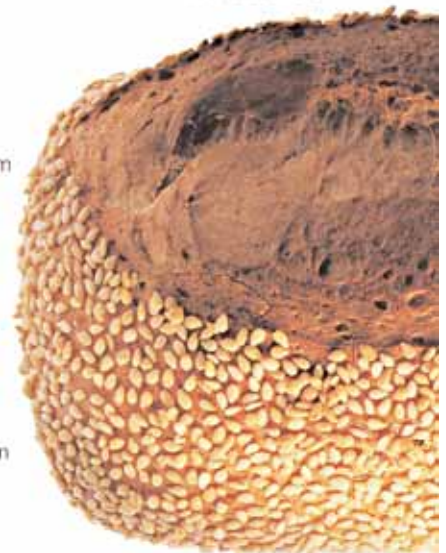
Corner modules need two modules, one at each end for fixing to. They are made without castors and without stand feet.

ACCESSORIES

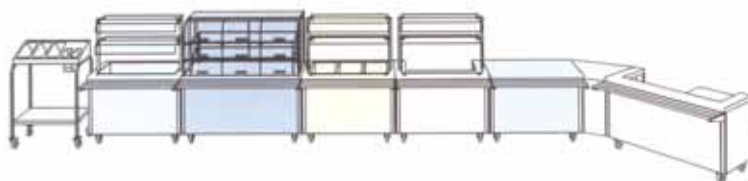
- Worktop in granite instead of stainless steel
- Coating on customer side

- 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.



SUMMARY OF ALL MODELS



Model	Capacities	Dimensions L x W x H in mm	Cabinet compartments				Surface covers		Coatings	
			open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel
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	Foot variations			
			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	Plug sockets			Electrical feeds		Accessories				
			230 V in screen	230 V instal- lation box	400 V instal- lation box	230 V	400 V	Intermediate shelf	Bottle pull-out crate	Insert grid for drinks	Doors, closable	Clearing shelf, end of unit
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	Tray slides		
			Stainless steel	Plastic coated laminated wooden panels	Module con- nection piece
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	Placement shelves								
			single level, no lighting	single level, with lighting	single level, with lighting and heat- ing radiator unit	single level for "island" solution, without lighting	single level for "island" solution, with lighting	2 level, without lighting	2 level, with lighting upper and lower	2 level, with lighting upper and lower, heat radiation at bottom	
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	
			open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel
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

SUMMARY OF ALL MODELS

Model	Capacities	Dimensions L x W x H in mm	Foot variations			
			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

SUMMARY OF ALL MODELS

Model	Capacities	Dimensions L x W x H in mm	Plug sockets			Electrical feeds		Accessories				
			230 V in screen	230 V installation box	400 V installation box	230 V	400 V	Intermediate shelf	Bottle pull-out crate	Insert grid for drinks	Doors, closable	Clearing shelf, end of unit
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

SUMMARY OF ALL MODELS

Model	Capacities	Dimensions L x W x H in mm	Tray slides		
			Stainless steel	Plastic coated laminated wooden panels	Module con- nection piece
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!

