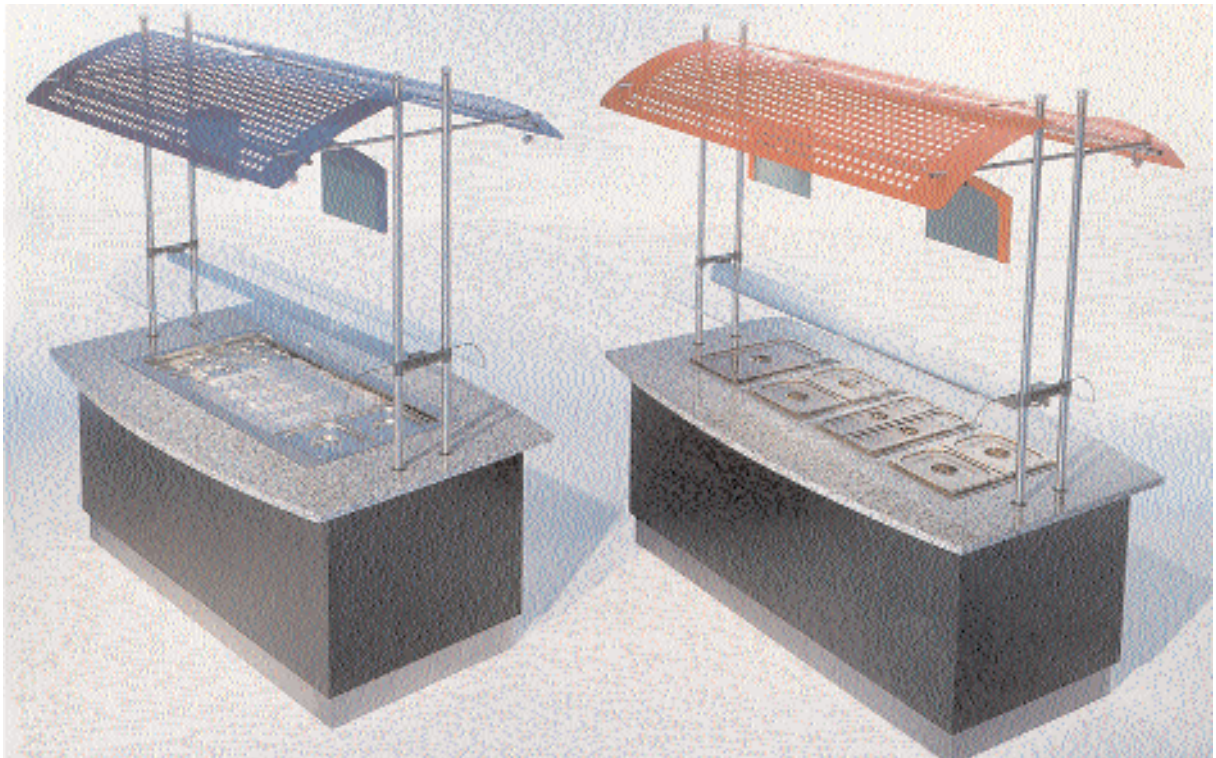


LAS VEGAS...

...designing to please your senses



Exactly the ingredients you want: LAS VEGAS BASIC

Whether you choose Line or Free-Flow, all LAS VEGAS module variations are available in the Basic design category.

Choose your favourite Resopal panelling colour (price category 1).

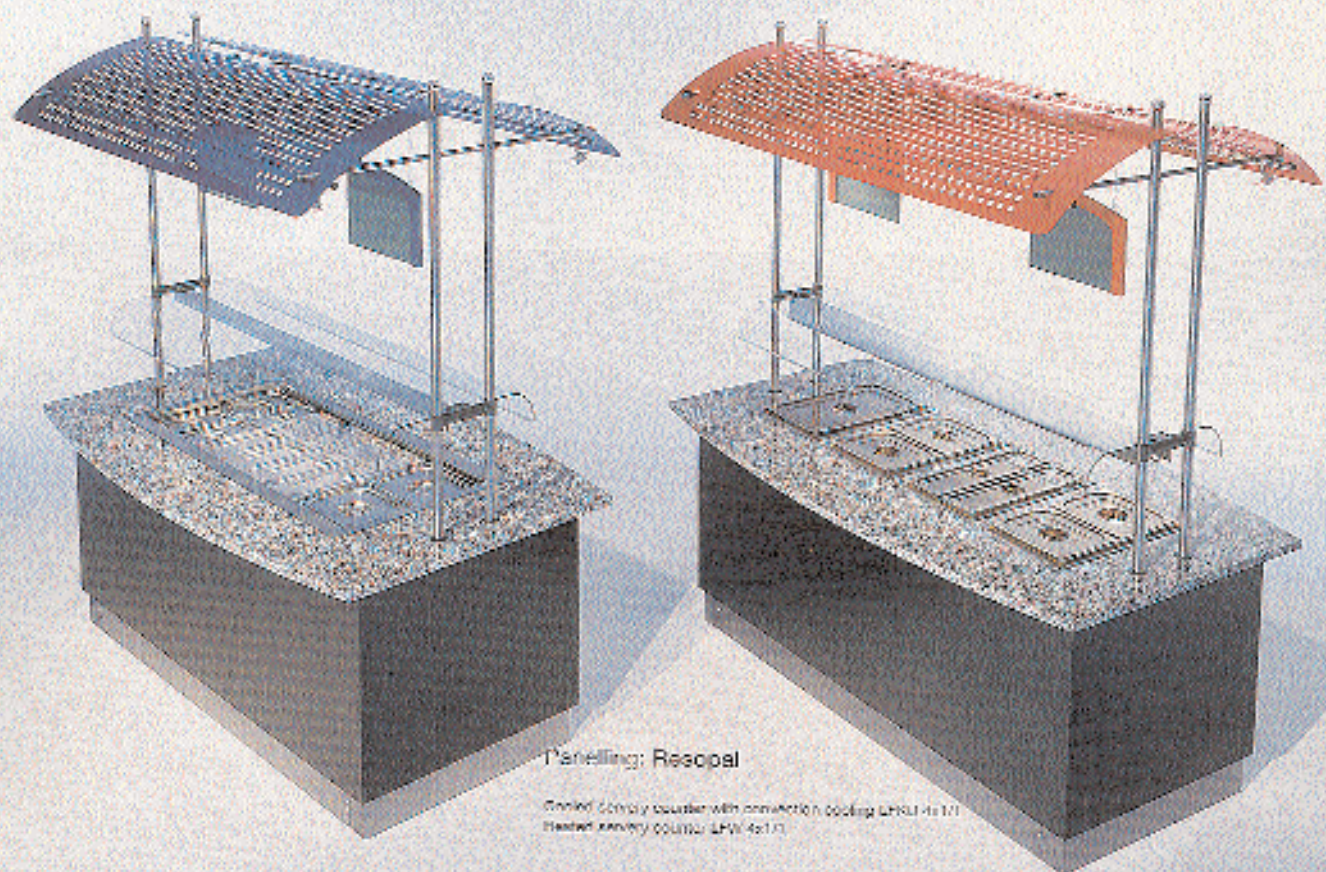
Select the colour of the roof from the HAL palette.

The rounded roof with its attractive perforation pattern radiates the communicative ambience of a market place. Select the granite countertop (price category 1) you like best and the colour of the panelling.

The chrome nickel steel base valance which finishes off the exterior base

gives the unit a special elegance and harmony.

Create your own individual snivory counter that suits the ambience of your facilities and the corporate design of your company.



Panelling: Resopal

Cooled display counter with convection cooling (LHKL 4x1/1)
Heated snivory counter (LHVL 4x1/1)

Have a sample: LAS VEGAS BASIC

Choose from wet or dry heat warming basins and CFC-free cooling troughs for GN 1/1 containers and the corresponding subdivisions. The serving counters for cooled food are available as Free-Flow or Line modules and come in two different sizes. The underframe of the Line modules has panelling on the serving side or can be equipped with different cupboard options such as convection heating or refrigerated. All of them are available as either Free-Flow or Line modules in different sizes.

Moving arguments

The servery counter with docking bays is designed so that the BLANCO food serving trolleys can be easily docked. The trolleys are available either heated or fan-assisted models and come in two different sizes.

Appetising transparency

The transparent top cupboard has nine flaps for removing goods and a lighting panel, allowing you to display a tempting presentation of salads, fruit and desserts.

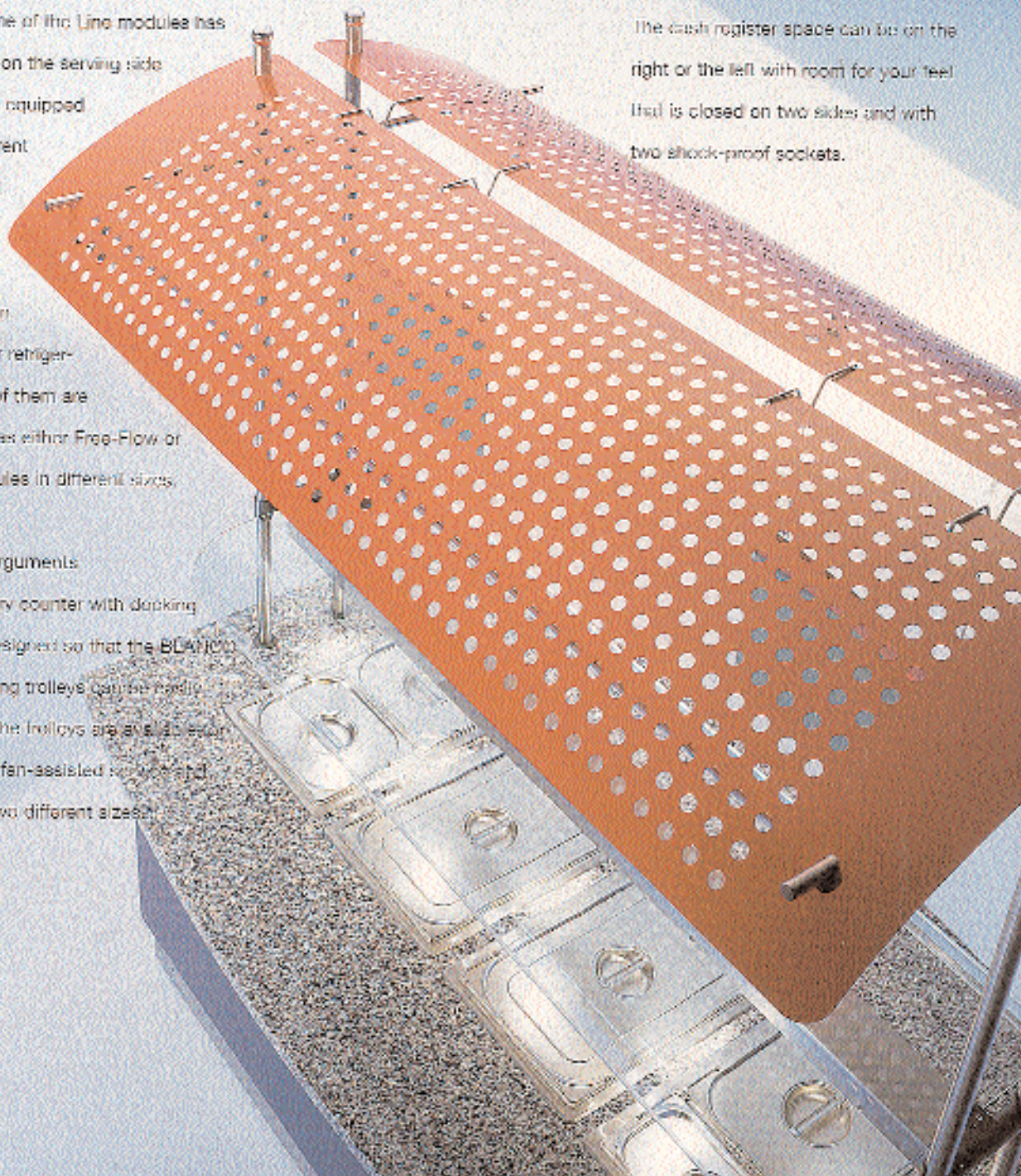
The underframe has panelling on the

serving side or can be equipped with your choice of cupboard options.

The LAS VEGAS servery counter system offers two different front cooking modules.

For a cash register that really rings true

The cash register space can be on the right or the left with room for your feet that is closed on two sides and with two shock-proof sockets.



Design à la carte: LAS VEGAS Free-Flow COMFORT

Each of the three LAS VEGAS design categories presents you with a wide scope of creative possibilities based on the modular construction system. In the COMFORT category you may select one of five panelling:

designs: garden, icebird, sunrise, atlantis and mediterrania.

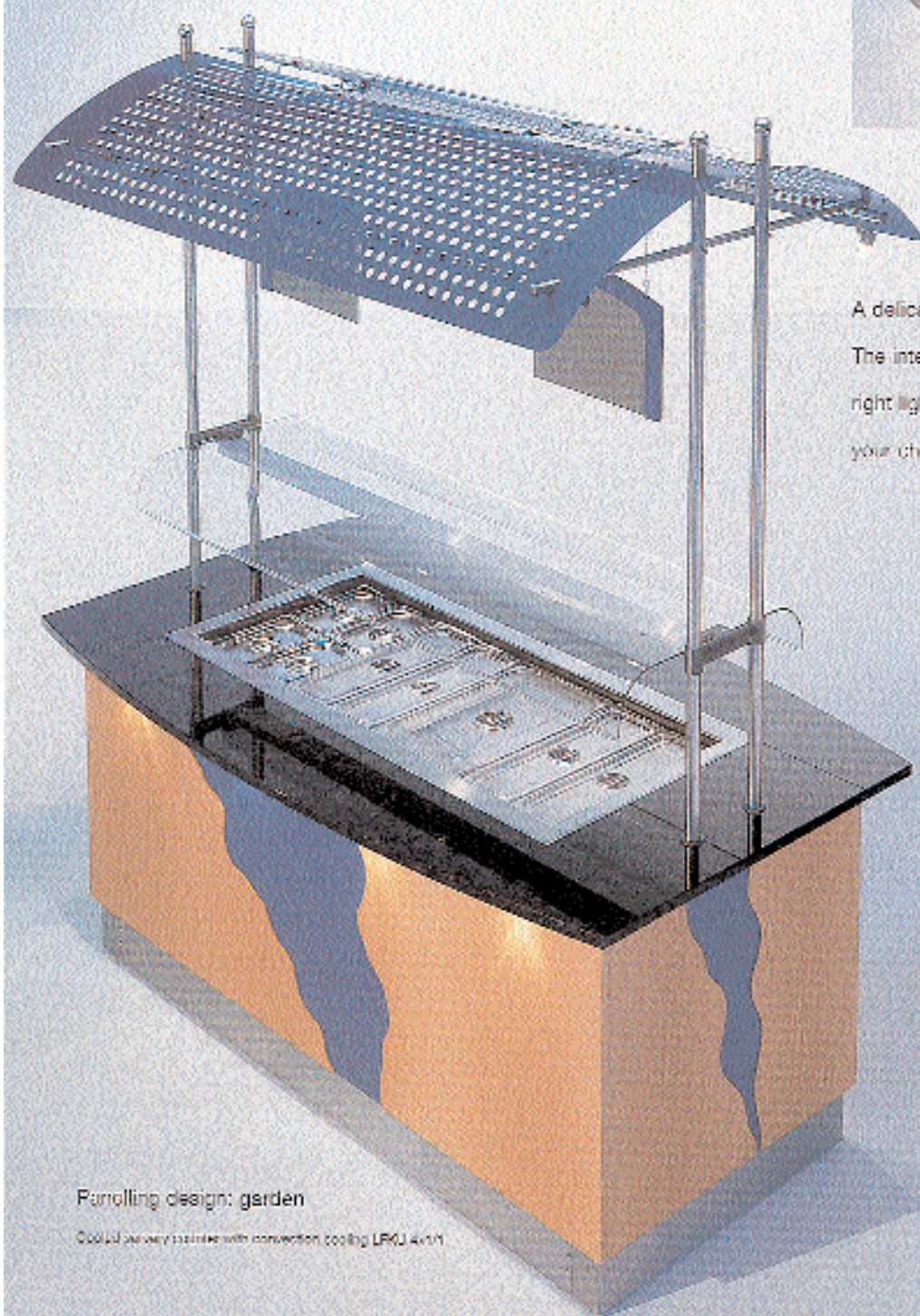
Free-Flow modules are available as heated, refrigerated and ambient serving counter modules in two different sizes.



Panelling: wood veneer

A delicacy for the eyes

The integrated front lighting casts the right light on the panelling design of your choice.



Panelling design: garden

Cooled serving counter with convection cooling LFKU 4x111

Would you like some more? LAS VEGAS Free-Flow COMFORT

How about having even more freedom in designing your system?

The COMFORT design category provides you with an extremely broad scope of options that are sure to suit your tastes and meet your professional needs.

Getting things rolling

All Free-Flow modules have standard adjustable feet and can also be made mobile through the use of a separate frame with steering castors. The feet and steering castors disappear from sight behind a stainless steel base valance. High-quality components: the modules are solidly

welded onto a stable frame construction of chrome nickel steel.

The roof construction and stands can be removed for transport.

Hungry for something new?

The panelling elements are connected to the frame construction with a simple but secure mounting system which lets you make a quick change, e.g. for special event works.

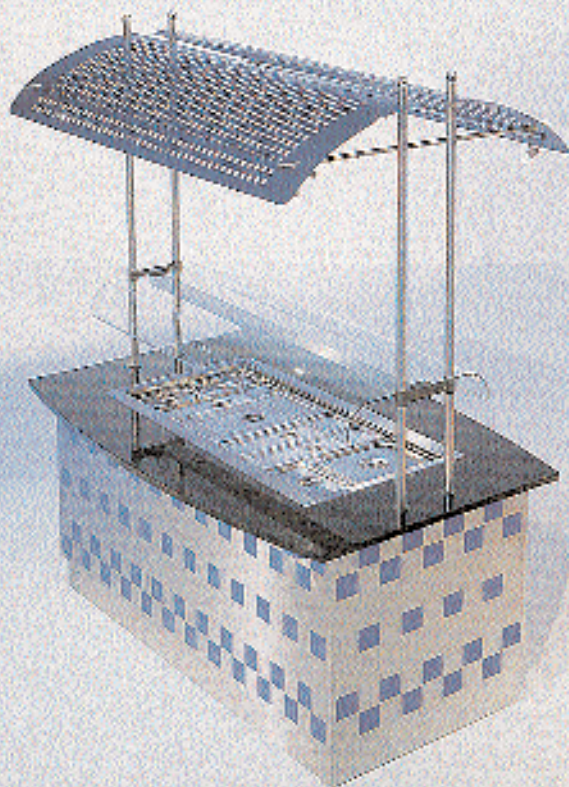
Stay cool

LAS VEGAS Free-Flow COMFORT operates with fan-assisted or static cooling. The fan-assisted cooling model is especially suited for such

purposes as salad and dessert buffets. Ideal for foods that need to be kept at temperatures no higher than 7°C for hygienic reasons.

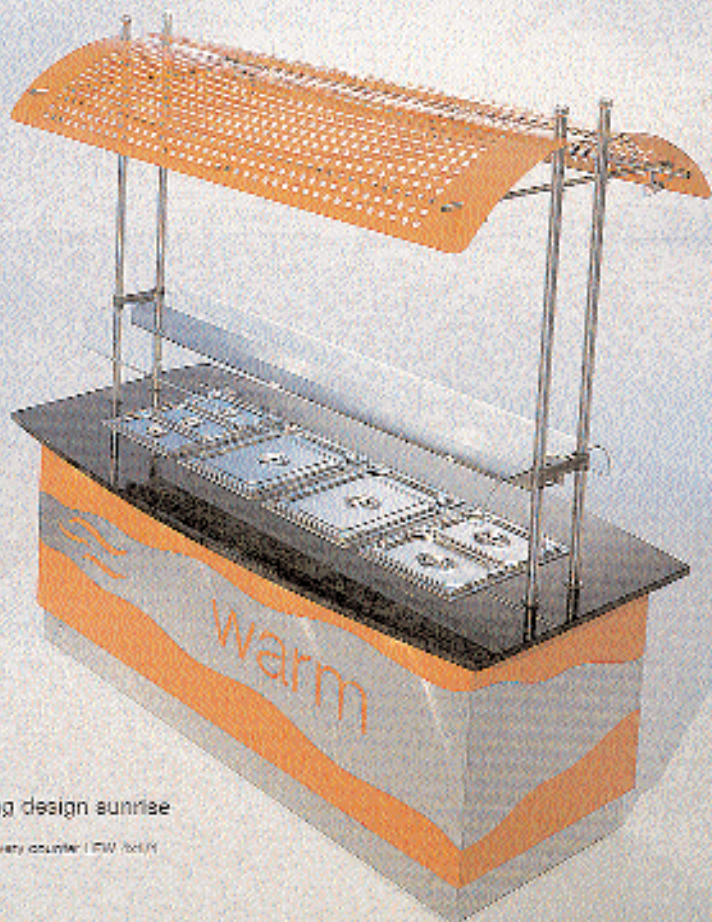
Looking good - transparent design

The aesthetically shaped, transparent glass shelves of rounded, sturdy float glass are equipped with transparent rails to protect the edges.



Paneling design icebird

Cooled serving counter with convection cooling LFK 4x1/1



Paneling design sunrise

Heated serving counter LFW 1x0.1/1



A smorgasbord

Paneling design atlantis

Cooled display cabinet: L 801, Pch 121
 heated display cabinet: L 801, Pch 121
 front-loading module: varithek 11-101

The LAS VEGAS COMFORT series

Even the most demanding standards will be met by the countless combinations available when you

select the Line modules of the COMFORT design category.

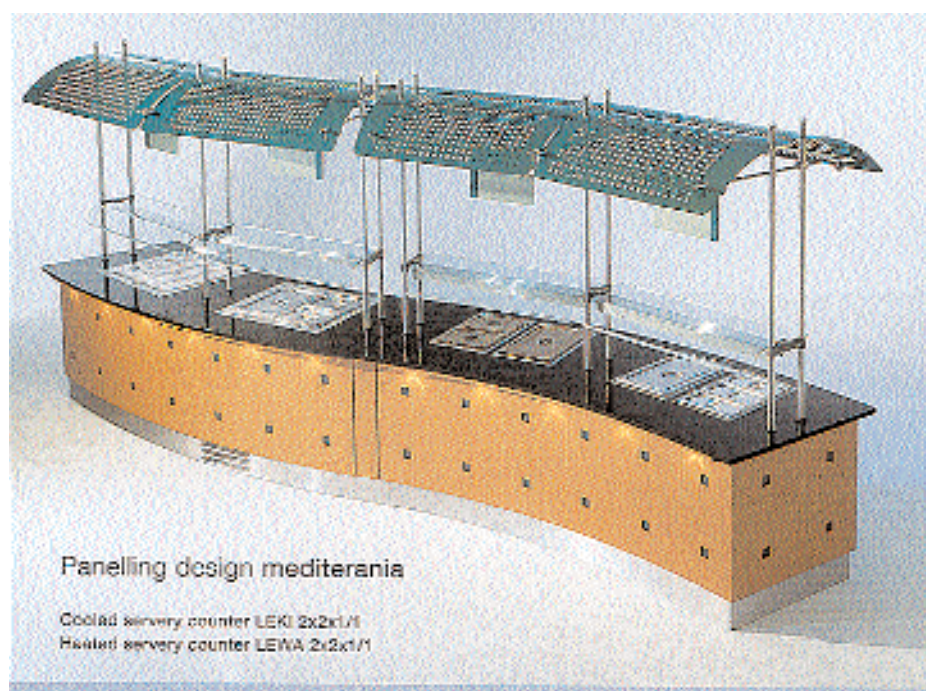
The choice is yours

The roof in all RAL colours – the countertop in a selection of different kinds and colours of granite – the panelling in 5 different panelling designs and an endless variation of colours.

In addition to its remarkable look, this ergonomic design lets your food service run smoothly.

Letter-perfect gastronomy that is unforgettable

The modules can be aligned in an S, a straight line, a semicircle or in other combinations. Individual modules can be joined together by special module connectors. The finished look is uniform in style, and sanitary cleaning is easy.



Panelling design mediterania

Cooled servrey counter LEKI 2x2x1/1
Heated servrey counter LEWA 2x2x1/1

The modules of the COMFORT design category let you create eye-opening decor. This will really get your food service moving along.

Discover the endless opportunities you have when you can use convex and concave modules in original combinations.

COMFORT is a creative challenge for our discriminating clients who want to use effective visual accents in modern interior design.

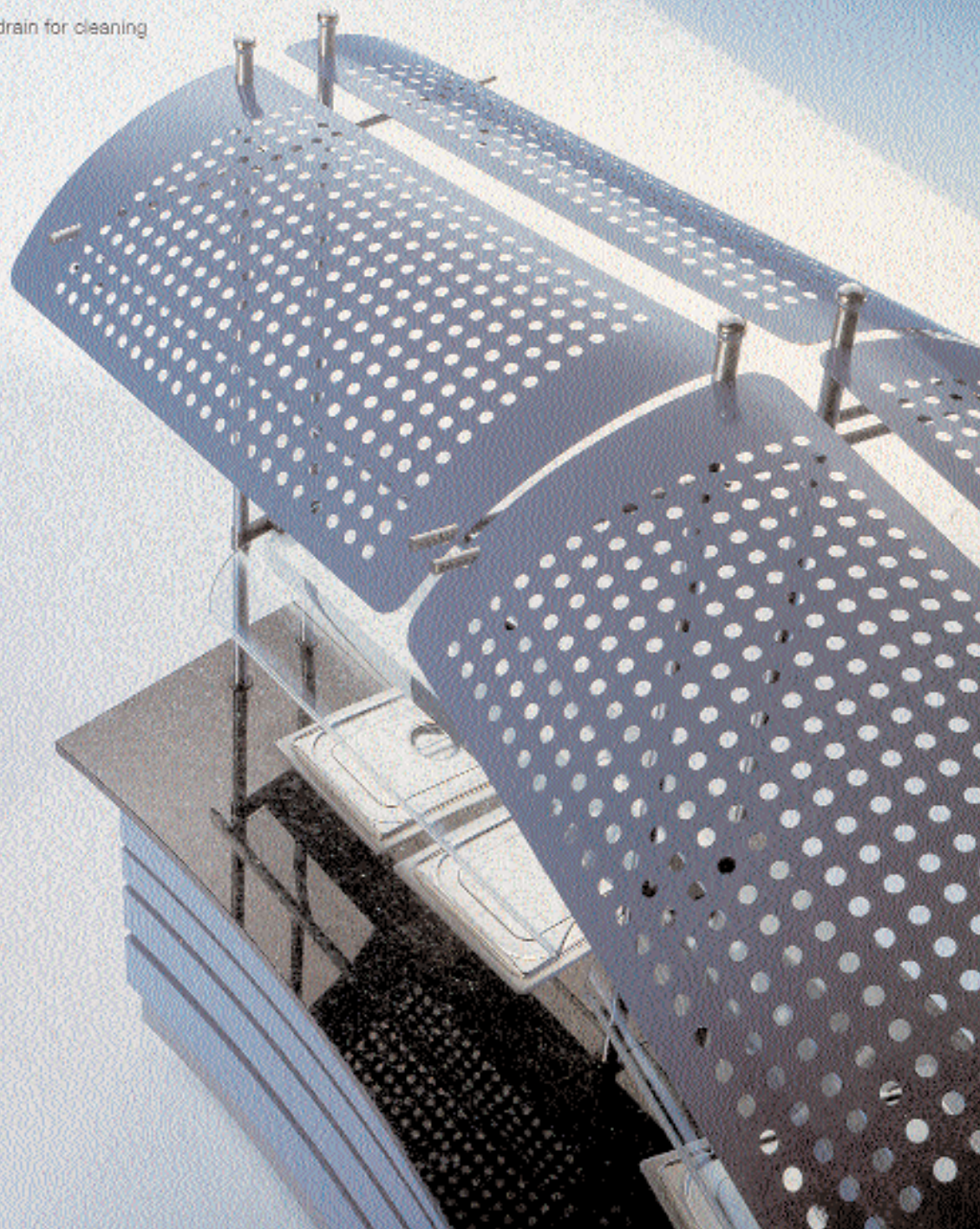
Where design and function meet: the LAS VEGAS COMFORT series

Detailed perfection: the cooled and heated servery counter modules, which come in two different lengths and as convex or concave models, will satisfy all of the requirements of modern food service. They are also available as servery modules with docking bays. The cooling trough is equipped with a drain for cleaning or defrosting.

All of the modules function independently and come with a ready-to-use electrical connection.

The plain servery counter module is available in three different lengths and the front cooking modules come in two different sizes.

The top cupboard with fan-assisted cooling and the cash register booth are both designed to complement all of the versions.



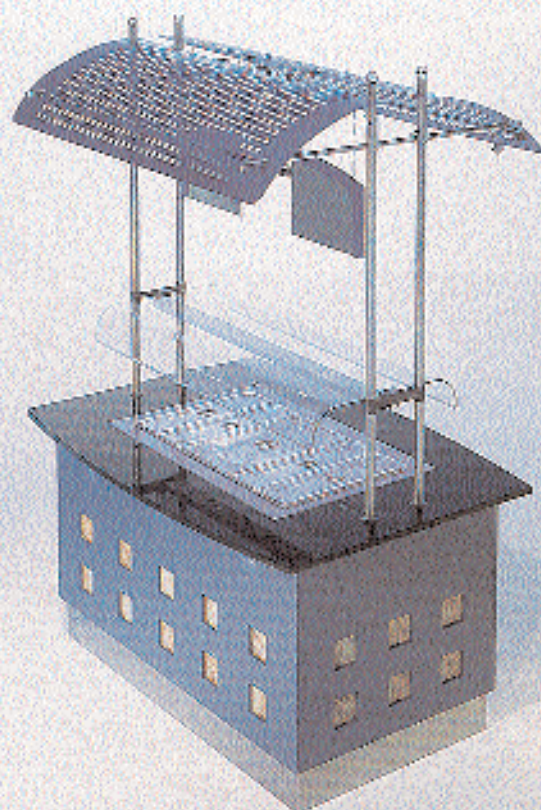
A planning delicacy: LAS VEGAS LUXURY

The Luxury design category – created for those of our clients who won't accept compromises when it comes to fulfilling their ideas.

Get out of your everyday routine and follow a new path. Choose extraordinary concepts and remarkable solutions. With LUXURY your individuality knows no bounds.

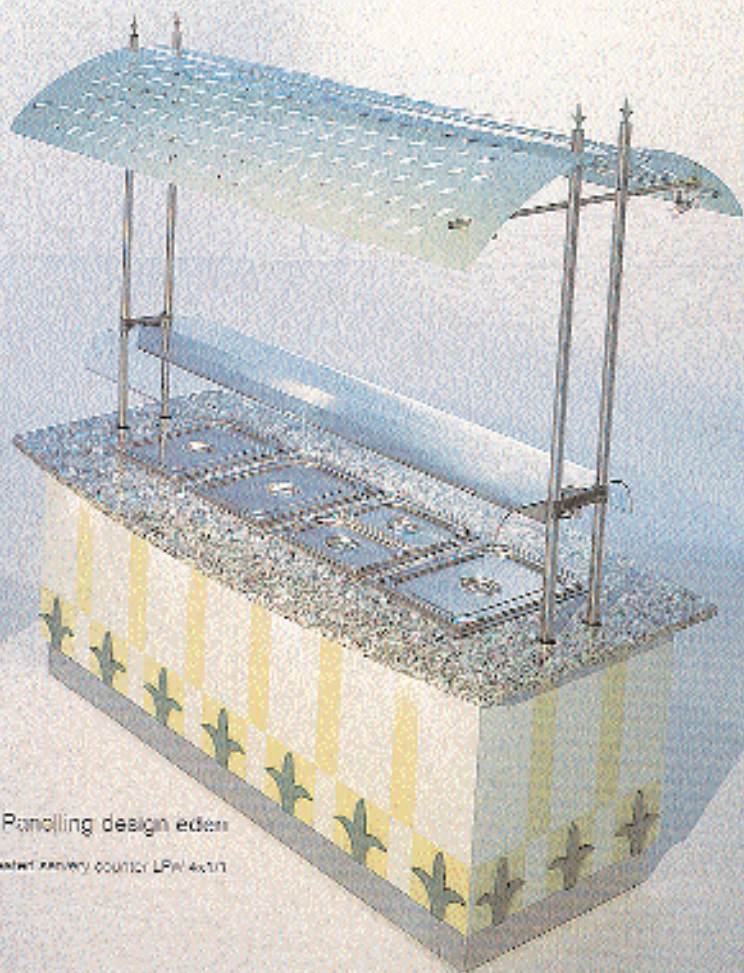
Within this category you may choose between two exceptional panelling designs: island and eden. If you prefer, you can also determine the entire design yourself.

As the client, planner, designer, you are the creative mind making decisions about colours, shapes and materials. BLANCO will exhaust all its many possibilities to help you realise your visions and wishes.



Panelling design island

Cooled kitchen counter with natural cooling (LTP 700)

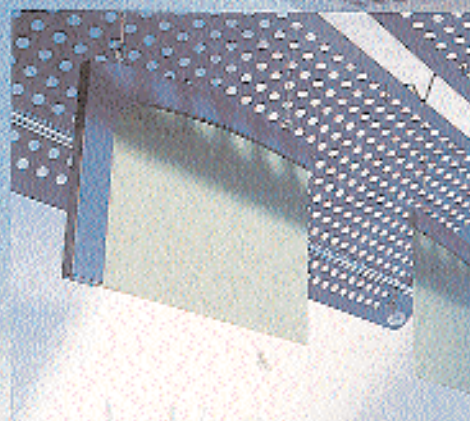


Panelling design eden

Heated kitchen counter LPA 400

Illuminating ideas

Lamps installed under the granite countertop cast the right light on the panelling design.

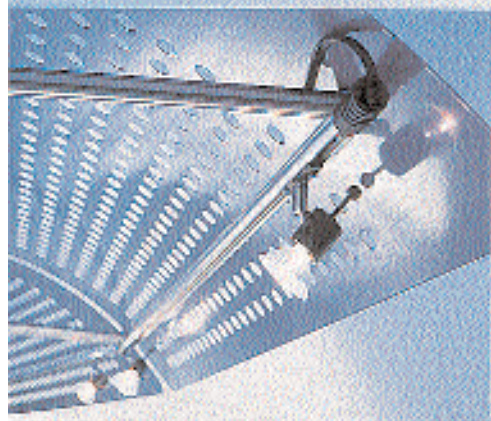


LAS VEGAS, the chameleon

A brilliant mounting system makes it possible for you to swap out the panelling elements quickly.

And what are we having today?

The menu sign in LAS VEGAS design will tell you.



Casting light upon the subject

All LAS VEGAS modules are equipped with an eye-catching light design that features continuously variable movable halogen lamps in the wiring panel of the roof construction.

And for dessert: well-designed accessories

Down to the smallest detail, LAS VEGAS provides intelligent and practical solutions for a great variety

of jobs. Complement and optimise your LAS VEGAS server counter module however you need to use it.



Everything under one roof

Open, closed, insulated, heated or fan-assisted cooling. All can be cleaned and sanitized easily.

The cabinets can hold up to 4 Gastronorm-containers. Practical: the bottle compartment for holding and cooling beverages conveniently.

Slide into action!

The simplest solutions are often the best. The granite countertop serves as a tray slide as well – in an attractive and practical LAS VEGAS design.

Warmly recommended

The heating and lighting shelf. Lights and infra-red lamps are mounted in an aesthetic chrome nickel steel housing.

Eating with all of your senses: LAS VEGAS front cooking

See and hear your meal being prepared, and then sit down to enjoy it. Front of house is quite a trend in modern gastronomy. Offering attractive special cooking areas is becoming increasingly profitable.

Now that makes sense

LAS VEGAS front cooking module in two sizes:

1. With a docking station, designed for mobile work tables with cabinets and/or **varithek®** Air Cleaning System ACS 900.

2. With **varithek®** multiple system supports. The system supports are the basis for **varithek®** appliances, which can be flexibly combined and exchanged for cooking, grilling and keeping warm.

When your imagination hungers for more ... LAS VEGAS Free-Flow and Line modules

Create new highlights with the design of your food serving. Anything is possible. Your innovative ideas will be professionally accomplished.

Which plain serving counter module is best suited to your needs? How about the plain serving counter module and top cupboard with fan-assisted cool-

ing combined with other modules? When you use the special module connectors, it's no problem: all of these elements are available in different sizes for both refrigerated and heated food service.

Inviting looks

Build the food serving counter of your dreams. The convex and concave modules will let your imagination run wild.

Build-in elements

Heated serving counter



LEWA 3x 1/1



LEWA 2x2x 1/1



LEWI 3x 1/1



LEWI 2x2x 1/1

- with valance
- open
- with doors/heated
- mobile

Cooled serving counter



LEKA 3x 1/1



LEKA 2x2x 1/1



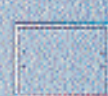
LEKI 3x 1/1



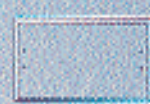
LEKI 2x2x 1/1

- with valance
- open
- with doors/cooled
- mobile

Plain serving counter



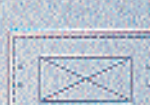
Neutral
LN 2



LN 3



LN 4



Aufsatzvitrine
LVJ

- with valance
- open
- with doors
- mobile

Free-Flow elements

Heated servory counter



LFW 3x 1/1



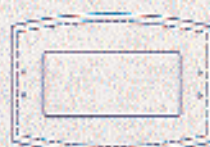
LFW 4x 1/1

- with valance
- mobile

Cooled servory counter



LFKU 3x 1/1
LFKS 3x 1/1



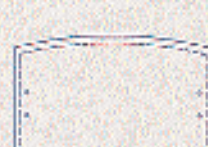
LFKU 4x 1/1
LFKS 4x 1/1

- with valance
- mobile

Plain servory counter



LFN 3



LFN 4

- with valance
- mobile

Season your recipe for food service

LAS VEGAS front of house, docking bay elements, function elements

If you want to get things moving
the servery module with docking bays
gives you even more flexibility.

By switching the trolleys, it can
quickly be converted to a heated or
refrigerated servery counter.

Docking-bay elements

Servery counters with docking bays



LAA 3x 1/1



LAI 3x 1/1



LAA 2x2x 1/



LAI 2x2x 1/1

High-class action

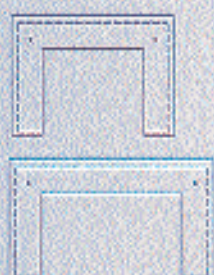
The LAS VEGAS front cooking
elements in 2 variations:
as a docking station, designed for
mobile work tables with cabinets, or
with **varithek**® multiple system
supports.

"Register" a real success

The cash register space can be set
up on the left or the right. It has an
ergonomically tilted foot rest and is
closed on two sides. The electrical
connections are ready for use,
and two shock-proof sockets are
provided.

Front cooking elements

Front cooking modules with
docking-station



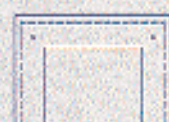
LFA 2 + LFL 2

- with valance

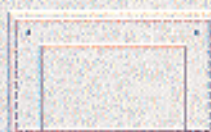


LFA 3

Front cooking module **varithek**®



LPV 2



LPV 3

- with valance

Function elements

Cash register booth



LKL



LKR

- with valance



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