

BLANCO
GERMANY

BLANCO LAS VEGAS

The food serving system:
Top design with maximum variation

blanco las vegas



Design “à la maison”: A suitable system for any style.

In the catering business an attractive environment is just as important as the culinary concept. Everyone has a different room layout and their own individual style. The **LAS VEGAS Food Serving System** offers all the options of flexible designs to complement an individual's local surroundings and their company's corporate design.

BASIC, COMFORT or LUXURY.
Three design packages,
all the variability you'll ever need.

With **BASIC, COMFORT** and **LUXURY**, three design packages are available that offer an intelligent solution for any requirement. You always enjoy a broad range of possible variations – whether for design as an **in-line** or a **free-flow serving system**.

The countertop, side panel and top can be freely combined in material, shape and colour. In the **LUXURY** version you can give free rein to your imagination and allow your own ideas to become part of the design. **You can't get more individuality than that.**

Anything's possible. From the serving area to the cash register.

There are modules for the **cold, hot and neutral area, servery counters** in various lengths, four modules for **front cooking** and a **cash register booth** matched to the design of the respective food serving system.

Das LAS VEGAS Food Serving System: Professional technology and individual design.

Modular designs

- In-line
- Free-flow

Module variants

- Heated servery counters
- Cooled servery counter
- Plain servery counter
- Servery counter with docking bay
- Front cooking
- Cash register booth
- Transparent top cupboard

Side panels

- Resopal
- Wood veneers
- side panel designs
- Customer request

Modular principle: Creating your desired design is child's play.

The LAS VEGAS food serving system is a credit to its name. It's a shining example of fascinating architecture, great design and variations of every kind and for every budget.



LAS VEGAS BASIC: The design package with Resopal side panel.

In the basic version LAS VEGAS already offers everything a functional food serving system needs.

LAS VEGAS BASIC has a durable **granite countertop**, the **side panel** is of **Resopal**, the steel top is curved, provided with a hole pattern and is available in all RAL colours. A CNS steel skirt closes off the basic unit body down to the floor on all sides.

The perforated top with **integrated lighting** casts a beautiful light on the food and provides for an appetizing presentation. In combination with the Resopal side panel, the LAS VEGAS BASIC exudes a pleasant atmosphere in any room.

Those who decide on the BASIC version can already make use of the entire range of **modules** – for in-line and free-flow systems alike. They are state-of-the-art technically and convince with **5-star quality from BLANCO**.

LAS VEGAS LFW 4x1/1
Free-flow heated serving counters,
BASIC model with Resopal side panel





Build on quality.

If Resopal fits your style, you're right on the money with LAS VEGAS BASIC. It offers all the options of flexible design.

LAS VEGAS BASIC: Fully equipped on request.

While those who bank on **LAS VEGAS BASIC** do have a smaller choice of decor than with COMFORT and LUXURY, they have plenty to choose from with regard to the **modules**.

Cold, hot and plain servery counters are available as free-flow and in-line modules in various sizes. With the in-line modules you have the option of applying side panels to the underframe on both sides, or equipping it with various cabinet variants as an alternative, e.g. with convection heating or cooling.

Heated servery counters

- Heat retaining well for 3 or 4 x GN 1/1 or their subdivision
- Thermostat with rotary switch
- Can be heated dry or wet

Cooled servery counter with contact cooling

- Cooling trough for 3 or 4 x GN 1/1 or their subdivision
- Digital temperature display

Cooled servery counter with convection cooling with free-flow

- Cooling trough for 3 or 4 x GN 1/1 or their subdivision
- Digital temperature display and automatic defroster

Plain servery counter

- Granite placement area

Servery counter

- Compatible to many BLANCO food serving carts: heated or with convection cooling

Front cooking

- With roll-up or placement niche for mobile work tables with compartments
- With varithek® multiple system supports for interchangeable varithek® devices

Cash register stand

- Available in right and left-hand version
- Foot area closed on two sides
- Two grounding electrical outlets for power supply

Transparent top cupboard

- Integrated convection cooling
- Transparent on four sides, with nine serving doors

LAS VEGAS LFKU 4x1/1

Free-flow cooled servery counter with convection cooling, BASIC model with Resopal side panel

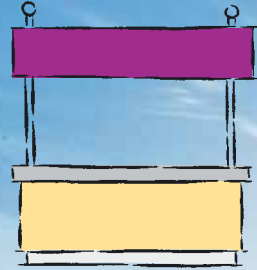
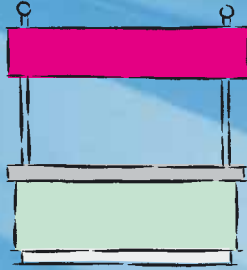
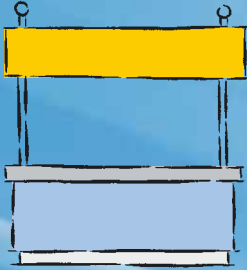


LAS VEGAS LFW 4x1/1

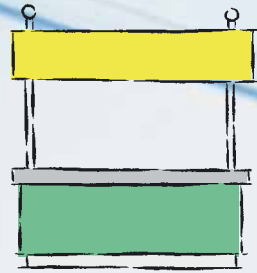
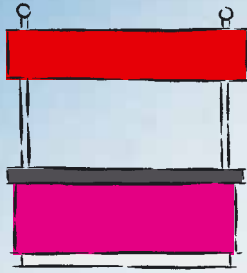
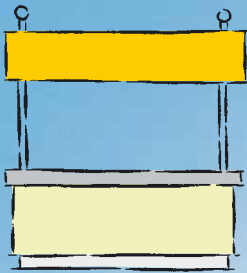
Free-flow heated servery counters, BASIC model with Resopal side panel



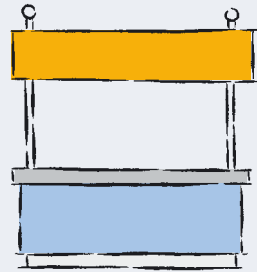
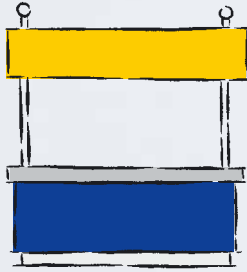
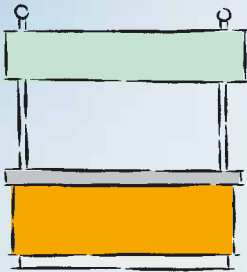
LAS VEGAS BASIC:
Colour combination examples.



Side panel **Resopal**



Side panel **Resopal**



Side panel **Resopal**

LAS VEGAS COMFORT: High-quality production, modular design.

LAS VEGAS COMFORT offers a high level of convenience and creativity. The product line comprises **five different designs** for the side panels alone. With “garden”, “icebird”, “sunrise”, “atlantis” and “mediterania” you create the ideal atmosphere for any occasion.

In addition, you also have **three materials** to choose from:

- Resopal
- Wood veneer
- Side panel design



LAS VEGAS LFKU 4x1/1
Free-flow cooled servery counter with convection cooling
Comfort version with wood veneer side panel



And there was light.

The integrated front lighting really makes the different designs stand out (available as an option).

LAS VEGAS LFKU 4x1/1
Free-flow cooled servery counter with convection cooling,
COMFORT model with “garden” side panel design

Attractive perspectives.

LAS VEGAS COMFORT is the foundation for creative solutions. Here you'll find the right design for any decorating idea.



Free-flow with LAS VEGAS COMFORT: Anywhere in the room, in any design desired.

Good looks alone are not enough, especially not at work. Stability, quality and flexibility are also in demand. **LAS VEGAS COMFORT** combines all advantages in one system.

The fusion of form and function

Components and modules have a high-quality finish and impress with their sturdy design. The modules are placed on a rugged CNS frame and welded on; the glass shelves of curved float glass are equipped with a transparent sneeze guard.

The top structure can be removed easily and quickly for transport.

Maximum mobility

Die **Free-flow modules** are equipped with height-adjustable feet as standard equipment, and can also be “mobilized” with a transport frame on steering castors. Feet and steering castors disappear invisibly behind a CNS skirting panel. Sturdy yet easy to handle – that’s how convenient the LAS VEGAS COMFORT is.

New occasion, new side panel

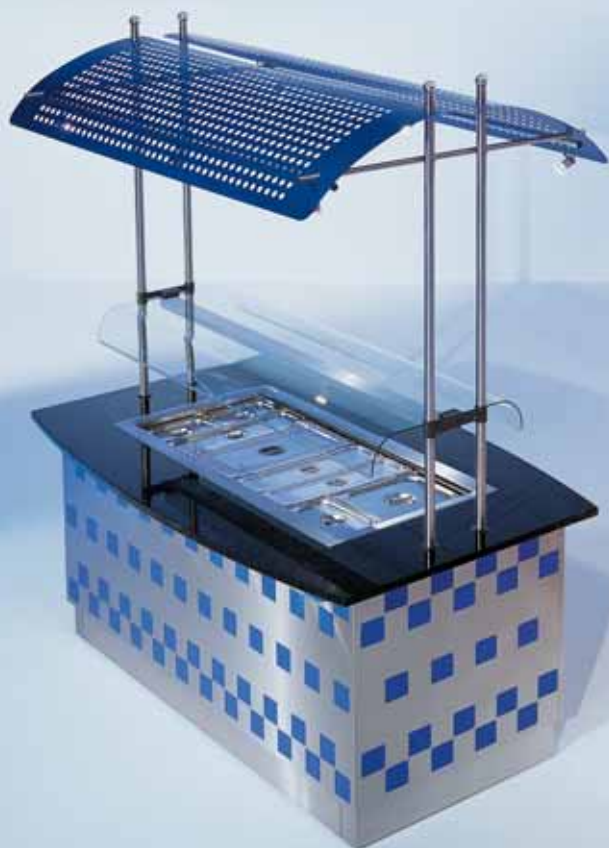
The side panel modules are secured with a simple but absolutely reliable mounting system on the frame structure and can easily be exchanged. Summer celebration, Asian week or company anniversary – with LAS VEGAS COMFORT you quickly create the right setting.

The LAS VEGAS COMFORT free-flow modules:

- **Heated servery counters**, can be heated dry or wet
- **Cooled servery counter** with motionless contact cooling and convection cooling
- **Plain servery counter**

LAS VEGAS LFKU 4x1/1

Free-flow cooled servery counter with convection cooling, COMFORT model with “icebird” side panel design

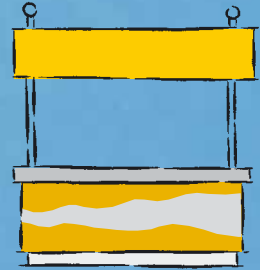
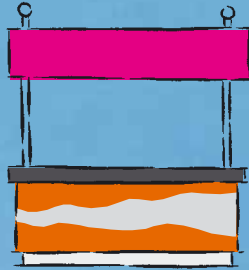
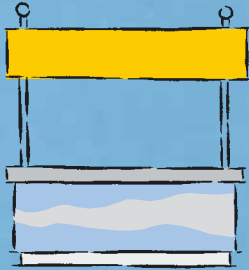


LAS VEGAS LFW 4x1/1

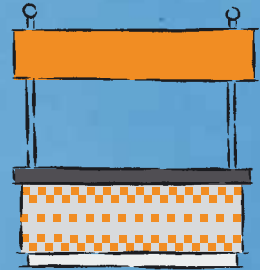
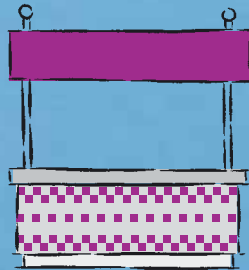
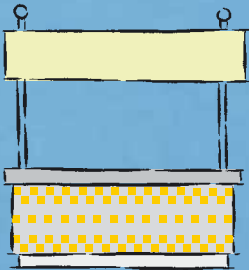
Free-flow heated servery counters, COMFORT model with “sunrise” side panel design



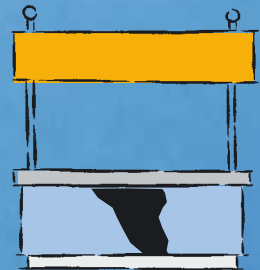
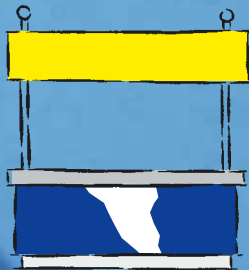
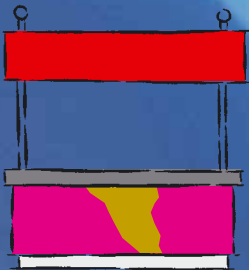
LAS VEGAS COMFORT:
Colour combination examples.



Side panel design **sunrise**



Side panel design **icebird**



Side panel design **garden**



LAS VEGAS LEKI 2x2x1/1, cooled servery counter,
 LAS VEGAS LEWA 2x2x1/1, heated servery counters,
 COMFORT model with "mediterania" side panel design

Modern room planning

Unlimited decorating freedom – that's the challenge of room planners for a modern food serving system. Whether straight, semi-circular, S-shaped (small photo) or combined formations (large photo) – the LAS VEGAS COMFORT opens up all options.

LAS VEGAS COMFORT in line: The best looking curves in catering.

Who says a line always has to be straight? **LAS VEGAS COMFORT** provides for movement from start to finish. In addition to attractive curves

and clear lines, there are countless possible combinations that bring more swing into the design: S-shaped, straight, semi-circular or combinations thereof – anything is possible.

Ergonomics that toe the line

The individual modules are interconnected with **module connectors**. The harmonious transitions and an ergonomic line ensure not only a uniform appearance, but also a smooth flow when serving food.

Freedom of choice

With the LAS VEGAS COMFORT you can choose freely and put together your own very personal food serving system – both in the type of line routing and in the design of the modules:

- **Countertop:**
in various granite types and colours
- **Side panel:**
in five different designs and three materials
- **Steel top:**
in all RAL colours



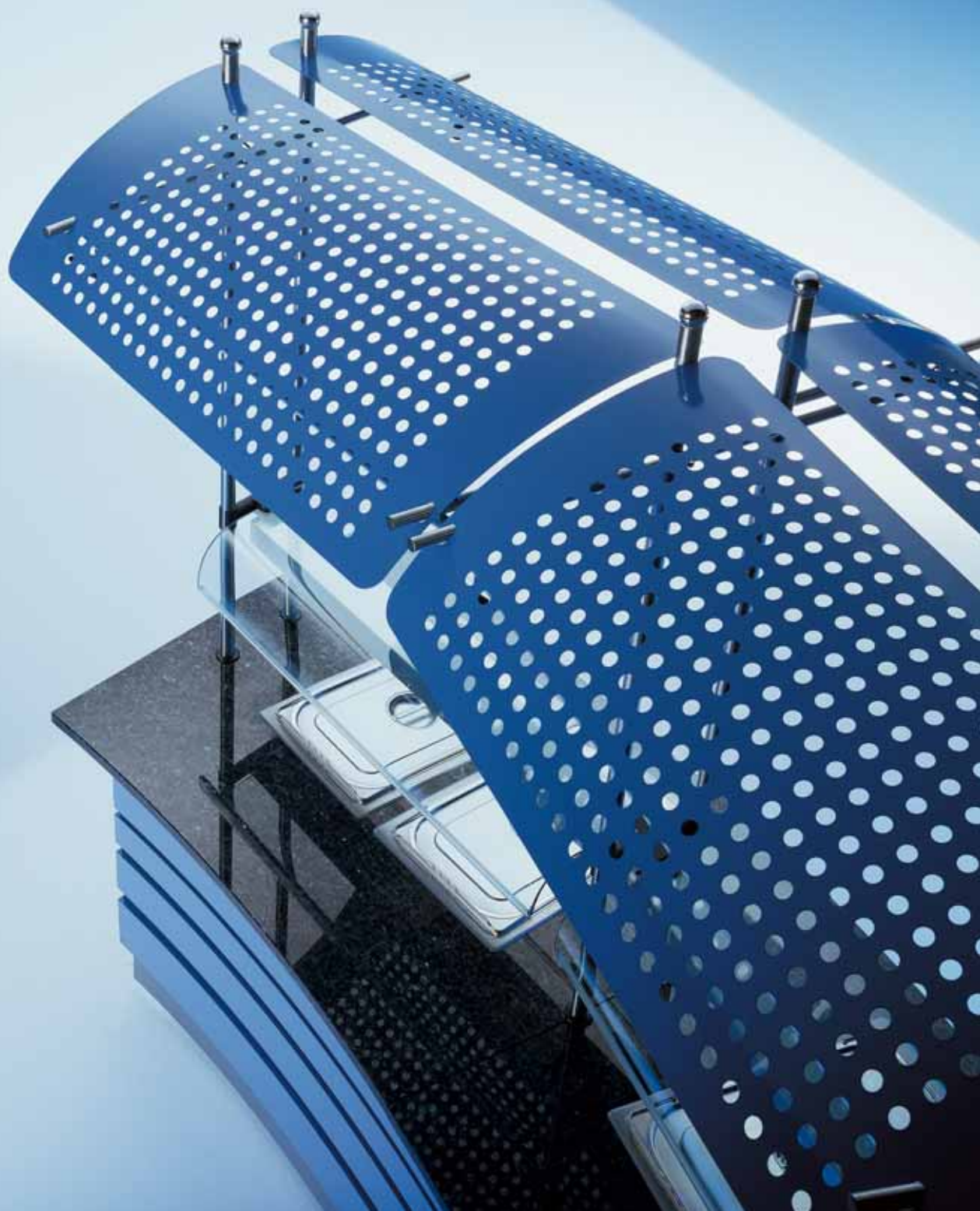
LAS VEGAS LEKI 2x2x1/1, cooled serving counter,
LAS VEGAS LEWA 2x2x1/1, heated serving counters,
LAS VEGAS Lfv3, front cooking varithek®.
COMFORT model with "atlantis" side panel design

LAS VEGAS COMFORT in line: In all shapes and sizes.

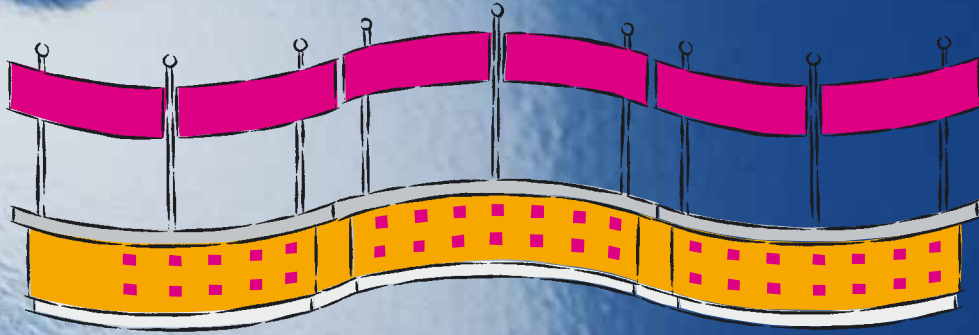
Cold and hot servery counters and docking-bay elements are available in convex and concave shapes. Plain servery counter, transparent top cupboard, cash register booth and front cooking modules are straight. In addition, there are also various sizes, enabling you to design your own individual line and adapt it to virtually all room situations.

All modules are autonomous and have an installed electrical connection. If an electrical problem should result for some reason, it would only affect one module, and not the entire line.

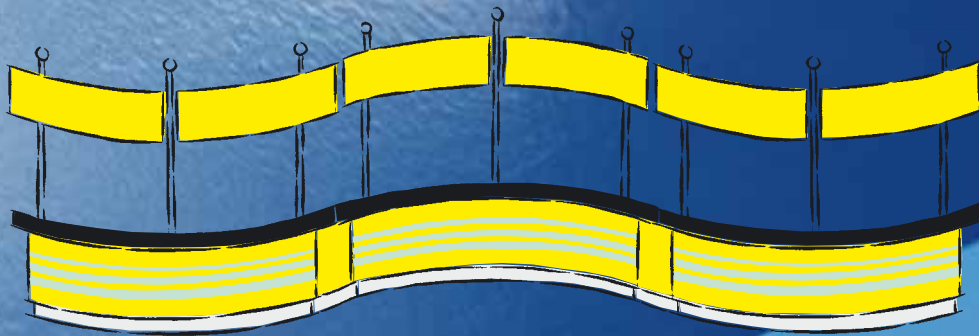
- **Cold and hot servery counters**
in two different sizes
- **Plain servery counters**
in three different sizes
- **Servery counter with docking bays**
in two sizes
- **Front cooking modules**
in two sizes
- **Cash register booth**
for right and left-hand installation
- **Transparent top cupboard**



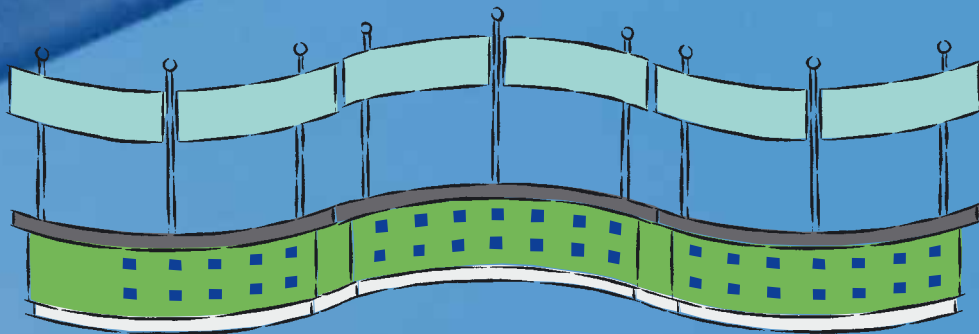
LAS VEGAS COMFORT:
Colour combination examples.



Side panel design **mediterania**



Side panel design **atlantis**



Side panel design **mediterania**

LAS VEGAS LUXURY: Design your own collection.

In addition to the two **exclusive side panel designs** “eden” and “island”, the **LAS VEGAS LUXURY** enables you to introduce your **special ideas** to the food serving system.

Planning without compromises.

You have the complete range of materials, colours and designs at your disposal and can freely combine these with each other. But you can also actively introduce your own ideas.

You want a different top, a special type of granite for the countertop or a new side panel in your company colours? LAS VEGAS LUXURY makes it possible.

Use the opportunity to create something of your own and give your food serving system your own personal touch. Just ask us! Together with your planners and architects we'll develop a LUXURY design especially in accordance with your requirements.

LAS VEGAS LFKS 3x1/1

Free-flow cooled servery counter with silent cooling, Luxury model with “island” side panel design



LAS VEGAS LFW 4x1/1

Free-flow heated servery counters, LUXURY model with “eden” side panel design





Uncompromising individuality

With the LAS VEGAS LUXURY you enjoy the luxury of realizing your own ideas. Try a new tack and design your system according to your own personal taste.

LAS VEGAS accessories: Practical solutions for all design packages.

Expand your system with valuable accessories. The LAS VEGAS offers you tried and true solutions for a wide range

of requirements. Pay particular attention to the light design. It is an important element for optimum food presentation.

More radiant

The reflector lamps are mounted under the granite countertop. They brighten up the design of the side panel and create a friendly atmosphere.



More flexibility

A sophisticated furniture mounting system enables fast exchange of the side panel modules.



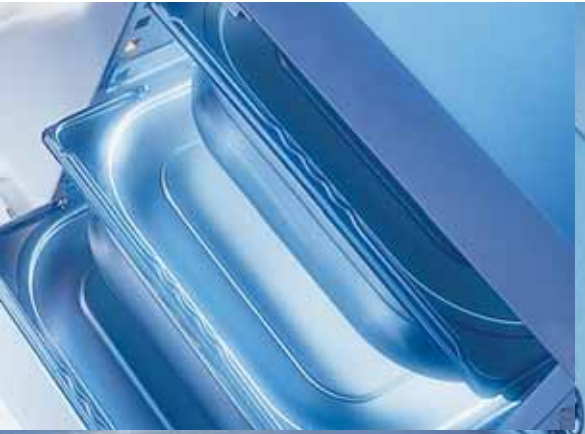
More clarity

What tasty dishes are on the menu today? We recommend the menu sign in the LAS VEGAS design.

More effects

All LAS VEGAS modules are equipped with a contact rail and halogen lamps under the top. These lamps can be steplessly repositioned and swiveled in all directions.





More storage space

The compartments hold up to four GN containers. It is available in different models: open, closed, convection-heated or convection-cooled. They are excellently insulated and easy to clean. Extremely practical: the pull-out bottle rack for providing and refrigerating beverages.



More class

The granite countertop on the customer side assumes the job of a tray slide. It's attractive and practical in the LAS VEGAS design. Now that's class!



More functionality

In the multi-functional heating and lighting board, lights and infrared surface radiators are integrated in an attractively shaped CNS housing.



LAS VEGAS front cooking: A highlight in adventure dining.

See, smell and hear the sizzling! Front cooking addresses all the senses and is the all the rage in adventure dining. The food preparation before the eyes of the guests is not only growing in popularity, it is making an increasingly important contribution to turnover.

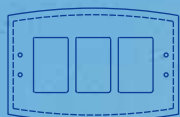
The product range of the LAS VEGAS food serving system consists of two module variants, each of which is available in two sizes. The **servery counter with docking bay** is designed for roll-up work tables with compartments or the varithek® Air Cleaning System

ACS 900 or ACS 1000 easy-clean. Variant two is equipped with a **varithek® multiple system support** and is used for cooking, grilling, stir-frying and keeping food warm. The varithek® devices can be used flexibly and exchanges at any time.

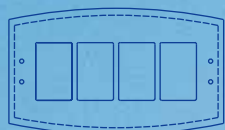
**It's a terrific scoop:
All modules of the LAS VEGAS Food Serving System.**

Free-flow modules

Heated servery counters



LFW 3x 1/1



LFKU 4x 1/1

- with side panel
- mobile

Cooled servery counters



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



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

- with side panel
- mobile

Plain servery counters



LFN 3

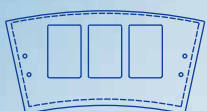


LFN 4

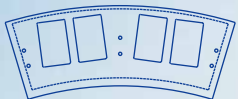
- with side panel
- mobile

In-line modules

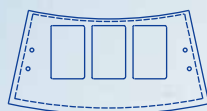
heated servery counters



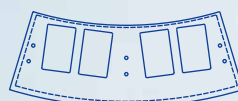
LEWA 3x 1/1



LEWA 2x2x 1/1



LEWI 3x 1/1



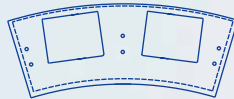
LEWI 2x2x 1/1

- with side panel
- open
- with doors/heated
- mobile

Cooled servery counters



LEKA 3x 1/1



LEKA 2x2x 1/1



LEKI 3x 1/1



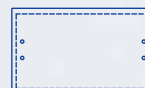
LEKI 2x2x 1/1

- with side panel
- open
- with doors/cooled
- mobile

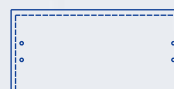
Plain servery counters



neutral
LN 2



LN 3



LN 4

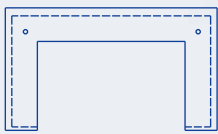
- with side panel
- open
- with doors
- mobile

Front cooking modules

Front cooking modules with docking bay



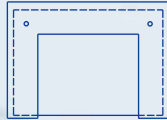
LFA 2 + LFL 2



LFA 3

· with side panel

Front cooking module varithek®



LFV 2

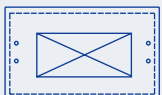


LFV 3

· with side panel

Functional modules

Transparent top cupboard



LVU

- with side panel
- open
- with doors
- mobile

Cash register booth



LKL



LKR

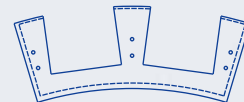
· with side panel

Docking-bay element

Servery counters with docking bays



LAA 3x 1/1



LAA 2x2x 1/1



LAI 3x 1/1



LAI 2x2x 1/1

· with side panel

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 centre stage.

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

Still hungry for LAS VEGAS?

You can request technical information on the BLANCO LAS VEGAS free of charge from Tel. +49-(0)7045-44-81900, Fax +49-(0)7045 44-81245 or sending an email to cs@blanco.de.

LAS VEGAS complies with the KEMA safety standard. All modules are CE-conformant.

Do you have a question, or maybe a suggestion or an idea?

Give us a call us at: +49-(0)7045-44-81900
or send us an email at: cs@blanco.de



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