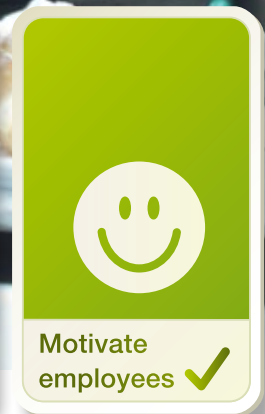


There are many things in this world that can be improved on. And sometimes even very simple ideas can cause a major change. Like the BLANCO Ice System.



Green results in food logistics with the BLANCO Ice System.

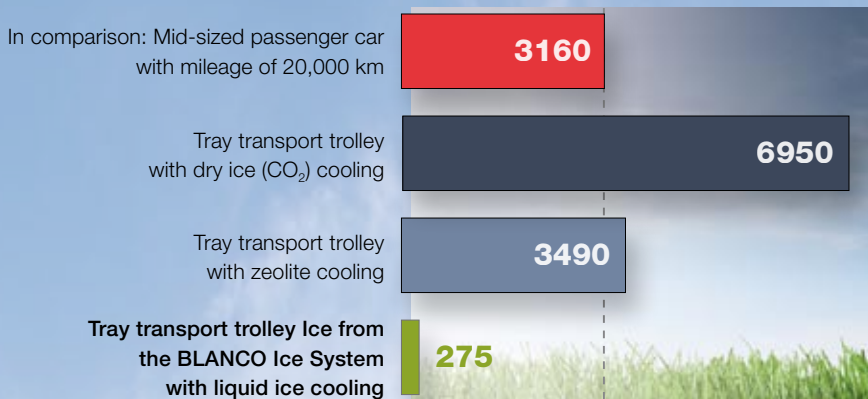
With the BLANCO Ice System, proven, efficient cooling with liquid ice can finally be used for all cooling processes in food logistics – for distribution, transport and storage.

The BLANCO Ice System enables you to build up a complete cooling chain with just one single refrigerant – the environmentally friendly liquid ice.

For you this primarily means: lower costs for refrigeration, considerably higher operating safety and significantly reduced CO₂ emissions.



Food logistics with the BLANCO Ice System: Better for your budget and better for the environment.



Green results for the tray transport trolleys from the BLANCO Ice System: Considerably lower CO₂ emissions to that of other mobile cooling systems.

Graphic: Summary CO₂ emissions in kg/year.
When using the tray transport trolleys once a day with 12 hours of HACCP-conformant food cooling.



Reduce CO₂
Up to 25 times less CO₂ for mobile cooling than with other systems.



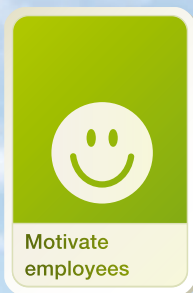
Save energy
You enjoy energy savings of up to 30 % with time-delayed refrigeration production at night.



Reduce costs
You too can benefit from the low operating and maintenance costs – year in, year out.



Ensure quality
Gentle, HACCP-compliant cooling with a lasting uniform cooling temperature.



Motivate employees
Portioning can be carried out at normal room temperature – for a more pleasant climate and more satisfied employees.

We will be happy to inform you on your options with the BLANCO Ice System:

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