

A stainless steel food serving system with a clear acrylic sneeze guard and a blue and white striped awning. The system features a stainless steel base with a perforated front panel and a blue top section. The text 'BLANCO GERMANY' is in the top right, 'BLANCO MIKADO' and its description are in the middle right, and 'blancomikado' is in a large blue font at the bottom right.

**BLANCO**  
GERMANY

**BLANCO MIKADO**

The food serving system: Perfect for in-line use,  
perfect for free-flow applications

blancomikado

## From breaktime sandwich to midnight snack: Serving food with BLANCO MIKADO



**Eating is an experience** - now more than ever before. Great attention is paid to an attractive presentation. The more appetizing, the greater the desire for more.

The **BLANCO MIKADO food serving system** convinces with attractive food presentation and convenient serving of food. Its perfected technology and **fresh design** make every meal a visual and culinary treat.

The system with **cold, hot and ambient serving options** offers the ideal solution for all requirements.

The mobile modules are **maneuverable, flexibly combinable** and do their job perfectly wherever they are used – in both small and large rooms, **for in-line use and for free-flow applications**.

The **new module connectors** also open up additional options for realizing many creative in-line combinations. Economical. Practical. Good.

The background image shows a stainless steel buffet line. On the left, there is a blue plastic cover for a buffet station. In the center, a metal tray is filled with food, including what appears to be roasted meat, potatoes, and other items. A silver metal mesh strainer is placed on the buffet line in the foreground. The overall scene is brightly lit, suggesting a clean and professional kitchen environment.

# all-inclusive

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## Cold buffets with top technology: Take a beating. Gentle to food.

With the BLANCO MIKADO cold buffet, refrigerated food retains its freshness and appetizing appearance thanks to the perfected technology employed. Sturdy stainless steel and the attractive design looks good in any setting.

**MIKADO-SK** models are equipped with contact cooling. they gently refrigerate food, and are therefore ideally suited for sensitive products.

**MIKADO-UK** models with forced convection cooling are the top performers. An especially powerful refrigerating method ensures optimum refrigerating results.

### Areas of use

- Breakfast buffet
- Dessert buffet
- Baked-goods buffet
- Dinner buffet
- Late-night buffet
- Salad bar
- Drinks bar

### BLANCO MIKADO-SK

#### Cold buffet with contact cooling

for especially gentle refrigeration in a refrigeration range from +8°C to +15°C.

**Advantages:** outstanding hygienic conditions, fast and easy cleaning, cooling tray with incline – for optimum water drain-off during defrosting.

**Module size:** 3 or 4 x GN 1/1.



### MIKADO-SKS-4

with thin base and sneeze guard.

Additional equipment: awning, glass shelf with railing, stainless-steel tray slide  
(View from operation side)

### BLANCO MIKADO-UK

#### Cold buffet with forced convection cooling

for maximum performance in the refrigeration range from +2°C to +15°C.

**Advantages:** even temperature distribution with convection cooling that lays itself over the food like a veil, optimum cleaning and hygiene thanks to removable cooling tray.

**Module size:** 4 x GN 1/1.



### MIKADO-UKM-4

with solid base and sneeze guard.

Additional equipment: awning, stainless-steel tray slide  
(View from operation side)

ice-cold



## Hot buffets: separately controllable, because meat should be hotter than fish.

The BLANCO MIKADO hot buffets are equipped with bain-marie technology and **separately controllable wells**. They enable fresh food to be kept hot under ideal conditions.

**Advantages:** the wells can be heated wet and dry. The short heat-up times and the low energy consumption are remarkable. Protected ceramic radiators offer optimum safety.

**Module size:** 3 or 4 x GN 1/1

### Areas of use:

- Breakfast buffet
- Baked-goods buffet
- Dinner buffet
- Late-night buffet



**BLANCO MIKADO-WS-4**  
with thin base and sneeze guard.  
Additional equipment: awning, glass shelf with railing, stainless-steel tray slide  
(View from operation side)



**BLANCO MIKADO-WM-4**  
with solid base and sneeze guard.  
Additional equipment: awning, stainless-steel tray slide and side shelf  
(View from customer side)



BLANCO



# piping hot



# all-rounder

**Attractive ambient buffets:**  
For serving coffee, muesli, bread etc.

The BLANCO MIKADO ambient buffet is an ingenious addition to the cold and hot buffets. It provides space for everything that doesn't need to be cooled or kept warm. The ambient buffets are modular, flexible and versatile.

**Advantages:** optimum hygiene, easy-to-clean surfaces and high-quality appearance.

**Module size:** 3 or 4 x GN 1/1.

**Areas of use:**

- Drinks bar
- Coffee and tea bar
- Bread and baked goods
- Muesli or fruit bar
- Placement area for dishes, glasses and silverware



**BLANCO MIKADO-NS-4**  
with thin base.  
Additional equipment: awning, stainless-steel tray slide and side shelf  
(View from customer side)



**BLANCO MIKADO-NM-4**  
with solid base.  
Additional equipment: awning, stainless-steel tray slide and side shelf, sneeze guard, glass shelf with railing  
(View from customer side)

**Many faces: A broad range of individual designs**

BLANCO MIKADO modules are available with either a **thin** or a **solid** base.

The following **decors** are available for the base **panelling**:

- Basic version in stainless steel
- Stainless steel with squares in the colors red, blue, green and yellow

The optional **fabric awning** on stainless-steel supports can be easily removed with a Velcro fastener and is available in four different colour combinations:

- red-and-white striped
- blue-and-white striped
- green-and-white striped
- yellow-and-white striped

**Serving food as desired:  
Perfect for in-line use,  
perfect for free-flow applications.**

Each module of the BLANCO MIKADO food serving system is equipped with **castors** and convinces with optimum handling. The sun comes out and you want to move out onto the terrace quickly? With BLANCO modules it's easy, and if it's necessary to go through narrow doorways, simply fold down the tray slides.

The **modular system** offers a wide range of design options. Individual and in island groups, free-standing in the room (free-flow) and in-line. For serving food in-line, there are **module connectors for variable use** which enable individual buffets to be combined with each other as desired. That quickly turns several individual experts into a grand master.



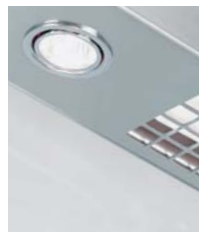


# major advantages

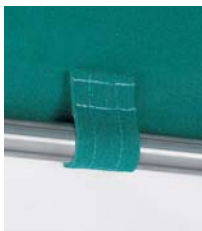
**The big advantage of BLANCO:  
Quality in a big way and in small details.**



**Micro-polished surface**  
Macro quality: optimum hygiene and minimal cleaning expenditure thanks to a micro-polished surface made of CNS 18/10.



**Stainless-steel lighting and heating shelf, top accessories for hot buffets.** Ceramic radiators help keep food warm and improve the food quality.



**Awning with Velcro fasteners**  
With the practical Velcro fastener you can quickly and easily mount awnings or change to a new colour.



**Bevelled countertop**  
Ergonomic, hygienic, practical: Countertop with 15 mm radius edge.



**Tray slides below the cover countertop**  
The safe design guarantees excellent handling and optimum hygiene.



**Free-flow with safety glass**  
For optimum safety and for avoiding injuries, the sneeze guard and glass shelf of the free-flow elements are made of tempered safety glass.



**Fold-down slides and shelves**  
For easy maneuverability and maximum flexibility, plate and tray slides, as well as side shelves can simply be folded down.

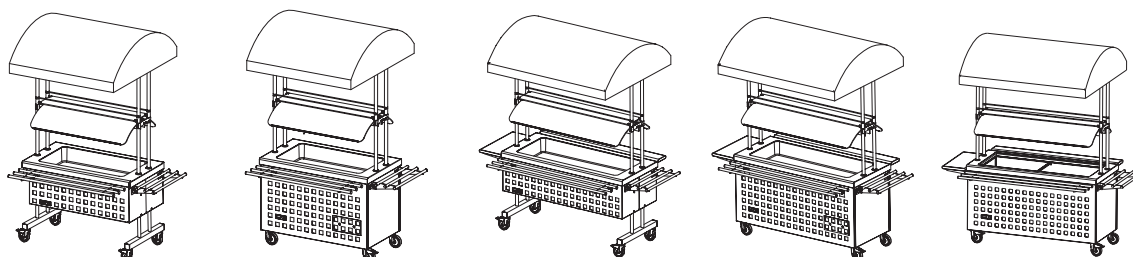


**Perfect protection for in-line use**  
For in-line use, there is not only a sneeze guard with a pass-through, but also a pulled-down version that ends flush with the countertop on the customer side (float glass).

# BLANCO MIKADO

## Cold buffets

We will be happy to provide you with additional information on the BLANCO MIKADO and on the entire BLANCO product line free of charge (see back for address).



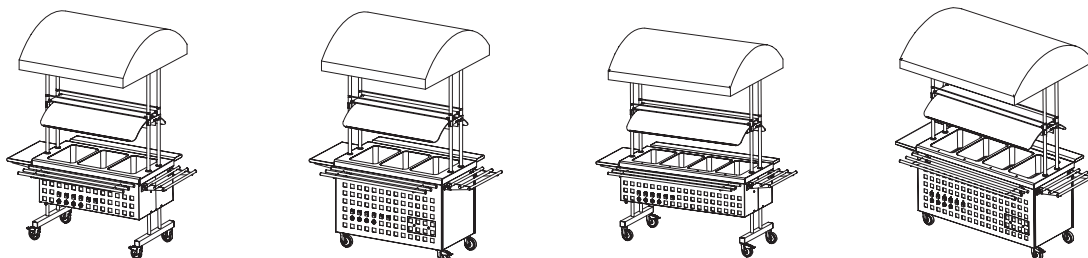
Model	MIKADO-SKS-3 Illustr. w/accessories	MIKADO-SKM-3 Illustr. w/accessories	MIKADO-SKS-4 Illustr. w/accessories	MIKADO-SKM-4 Illustr. w/accessories	MIKADO-UKM-4 Illustr. w/accessories
<b>Design</b>	Cold buffet with contact cooling	Cold buffet with contact cooling	Cold buffet with contact cooling	Cold buffet with contact cooling	Cold buffet with forced convection cooling
<b>Base</b>	Thin base	Solid base	Thin base	Solid base	Solid base
<b>Capacity</b>	3 x GN 1/1-150	3 x GN 1/1-150	4 x GN 1/1-150	4 x GN 1/1-150	4 x GN 1/1-200
<b>Equipment of basic module</b>	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass Convection-cooling tray with CFC-free insulation 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes
<b>Accessories and options</b>	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13
<b>Dimensions L x W x H (in mm)</b>	1217 x 675 x 1475 With optional awning: 1217 x 675 x 2300	1217 x 675 x 1475 With optional awning: 1217 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300
<b>Working height</b>	900 mm	900 mm	900 mm	900 mm	900 mm
<b>Countertop</b>	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel
<b>Refrigeration type</b>	Contact cooling	Contact cooling	Contact cooling	Contact cooling	Forced convection cooling
<b>Cooling range</b>	+8°C to +15°C*	+8°C to +15°C*	+8°C to +15°C*	+8°C to +15°C*	+2°C to +15°C*
<b>Special features</b>	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Forced convection cooling; removable cooling tray. The evaporator beneath the tray can be tilted upward for easier cleaning.
<b>Order No.</b>	572 124	572 127	569 939	572 126	569 940

\* The temperature is measured at the geometric center of the cooling tray.

# BLANCO MIKADO

## Hot buffets

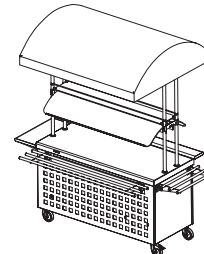
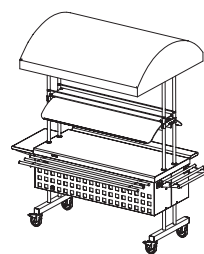
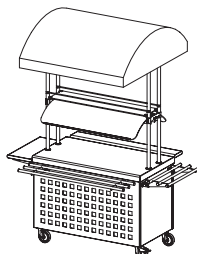
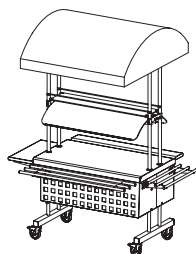
We will be happy to provide you with additional information on the BLANCO MIKADO and on the entire BLANCO product line free of charge (see back for address).



Model	MIKADO-WS-3 Illustr. w/accessories	MIKADO-WM-3 Illustr. w/accessories	MIKADO-WS-4 Illustr. w/accessories	MIKADO-WM-4 Illustr. w/accessories
Design	Hot buffet	Hot buffet	Hot buffet	Hot buffet
Base	Thin base	Solid base	Thin base	Solid base
Capacity	3 x GN 1/1-200	3 x GN 1/1-200	4 x GN 1/1-200	4 x GN 1/1-200
Equipment of basic module	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)
Accessories and options	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13
Dimensions L x W x H (in mm)	1217 x 675 x 1475 mm With optional awning: 1217 x 675 x 2300 mm	1217 x 675 x 1475 mm With optional awning: 1217 x 675 x 2300 mm	1542 x 675 x 1475 mm With optional awning: 1542 x 675 x 2300 mm	1542 x 675 x 1475 mm With optional awning: 1542 x 675 x 2300 mm
Working height	900 mm	900 mm	900 mm	900 mm
Countertop	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel
Wells	3 bain-marie wells	3 bain-marie wells	4 bain-marie wells	4 bain-marie wells
Temp. range	+30°C to +95°C	+30°C to +95°C	+30°C to +95°C	+30°C to +95°C
Special features	2 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	2 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	3 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	3 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry
Order No.	572 130	572 133	572 129	572 132

# BLANCO MIKADO

## Ambient buffets







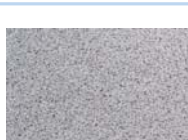
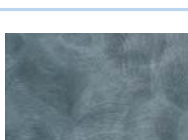



Model	MIKADO-NS-3 Illustr. w/accessories	MIKADO-NM-3 Illustr. w/accessories	MIKADO-NS-4 Illustr. w/accessories	MIKADO-NM-4 Illustr. w/accessories
Design	Ambient buffet	Ambient buffet	Ambient buffet	Ambient buffet
Base	Thin base	Solid base	Thin base	Solid base
Capacity	Same as 3 x GN 1/1	Same as 3 x GN 1/1	Same as 4 x GN 1/1	Same as 4 x GN 1/1
Equipment of basic module	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf
Accessories and options	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13	See overview on Page 12-13
Dimensions L x W x H (in mm)	1217 x 675 x 1018 mm With optional awning: 1217 x 675 x 2300 mm	1217 x 675 x 1018 mm With optional awning: 1217 x 675 x 2300 mm	1542 x 675 x 1018 mm With optional awning: 1542 x 675 x 2300 mm	1542 x 675 x 1018 mm With optional awning: 1542 x 675 x 2300 mm
Working height	900 mm	900 mm	900 mm	900 mm
Countertop	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel	CNS 18/10 stainless steel
Placement area	Continuous flat surface without edge	Continuous flat surface without edge	Continuous flat surface without edge	Continuous flat surface without edge
Special features	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.
Order No.	572 136	572 139	572 135	572 138

# accessories

Illustration	Model Designation	for MIKADO models	for modules	Dimensions L x W x H (in mm)
	<b>DECORATIVE COLOUR PANEL</b> stainless steel with a background of coated sheet metal in: red (RAL 3020), blue (RAL 5003), green (RAL 6024) or yellow (RAL 1021)	all models	3 x GN 1/1 4 x GN 1/1	—
	<b>AWNING</b> fabric awning on stainless-steel supporting frame, removable, colors: red and white, blue and white, green and white, or yellow and white	all models	3 x GN 1/1 4 x GN 1/1	1155 x 1,220 mm 1480 x 1,250 mm
	<b>GLASS SHELF</b> without railing, of tempered safety glass	all models	3 x GN 1/1 4 x GN 1/1	1085 x 270 x 8 mm 1410 x 270 x 8 mm
	<b>RAILING FOR GLASS SHELF</b> of stainless-steel round tube	all models	3 x GN 1/1 4 x GN 1/1	—
	<b>HALOGEN LIGHTING SHELF</b> of stainless steel, with 3 or 4 low-voltage halogen lamps with 20 W each	MIKADO-SK, MIKADO-UK	3 x GN 1/1 4 x GN 1/1	1115 x 80 x 40 mm 1440 x 80 x 40 mm
	<b>SNEEZE GUARD with neon-tube lighting shelf</b> sneeze guard of tempered safety glass, stainless-steel lighting shelf, 2x18 W fluorescent tubes	MIKADO-N	3 x GN 1/1 4 x GN 1/1	—
	<b>SNEEZE GUARD with halogen lighting shelf</b> sneeze guard of tempered safety glass, stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each	MIKADO-N	3 x GN 1/1 4 x GN 1/1	—
	<b>LIGHTING/HEATING SHELF</b> of stainless steel, with 3 or 4 low-voltage halogen lamps with 20 W each and 2 or 3 250 W ceramic radiators each	MIKADO-W	3 x GN 1/1 4 x GN 1/1	1115 x 114 x 40 mm 1440 x 114 x 40 mm
	<b>SNEEZE GUARD on customer side with neon-tube lighting shelf and pass-through (275 mm)</b> stainless-steel lighting shelf, 2x18 W fluorescent tubes, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	<b>SNEEZE GUARD on customer side with halogen lighting shelf and pass-through (275 mm)</b> stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	<b>SNEEZE GUARD pulled down to countertop on customer side with neon-tube lighting shelf</b> stainless-steel lighting shelf, 2x18 W fluorescent tubes, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	<b>SNEEZE GUARD pulled down to countertop on customer side with halogen lighting shelf</b> stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—

# accessories

Illustration	Model Designation	for MIKADO models	for modules	Dimensions L x W x H (in mm)
	<b>TRAY SLIDE</b> fold-down, stainless steel round tube, can be mounted on operator and/or customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	<b>TRAY SLIDE</b> fold-down, Resopal-coated Multiplex board, colour: stone-gray, with CNS-insert, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	<b>TRAY SLIDE</b> fold-down, Resopal-coated Multiplex board, colour: polaris, with CNS-insert, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	<b>PLATE SLIDE</b> fold-down, Resopal-coated Multiplex board, colour: stone-gray, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	<b>PLATE SLIDE</b> fold-down, Resopal-coated Multiplex board, colour: polaris, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	<b>SIDE SHELF</b> fold-down, stainless-steel round tubing, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	<b>SIDE SHELF</b> fold-down, Resopal-coated Multiplex board, colour: stone-gray, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	<b>SIDE SHELF</b> fold-down, Resopal-coated Multiplex board, colour: polaris, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	<b>STAINLESS-STEEL CASTORS</b> stainless steel castor set, castor diameter 125 mm (4 castors, 2 of which have brakes)	all models	—	—
Not shown	<b>MODULE CONNECTORS</b> (Order No. 572 773)	all models	—	100 x 675 x 128 mm
Not shown	<b>ELECTR. CONDENSATION-WATER EVAPORATOR</b>	MIKADO UK	—	—

## 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.

## Our team is happy to advise you:

BLANCO Cs GmbH + Co KG  
Catering Systems  
P.O. Box 13 10  
75033 OBERDERDINGEN  
GERMANY

Phone + 49 7045 44-81900  
Fax + 49 7045 44-81212  
Internet [www.blanco.de](http://www.blanco.de)  
E-Mail [catering.export@blanco.de](mailto:catering.export@blanco.de)

# BLANCO