

B6182

LA 100

*Progress*

OVER A HALF CENTURY OF ACHIEVEMENT



S. BLICKMAN, INC. • MANUFACTURERS OF FOOD SERVICE EQUIPMENT • WEENAWKEN, N. J.

There is hardly anything in this world that some man cannot make a little worse and a little cheaper, and the people who consider price only are this man's lawful prey.

*Ruskin*

## BUSINESS PHILOSOPHY

*by William Feather*

"Quality cannot be specified. Quality is largely up to the company fulfilling the specifications.

For instance, it is not unusual for two contracting firms to take the same specifications, estimate their costs and submit bids showing a 25 per cent variation. It is obvious that they must be bidding on different degrees of quality.

A bid simply reflects one firm's attitude toward a thing not yet produced.

What may represent a high standard to one contractor may represent a low standard to another—and all on exactly the same specifications."

### COPYRIGHT NOTICE

Notice is hereby given that this book, including all illustrations and texts, has been protected under the copyright laws of the United States and all unauthorized use of this copyrighted material will be prosecuted to the fullest extent of the law.

Copyright, 1940, S. Blickman, Inc., Weehawken, N. J.

# Progress

OVER A HALF CENTURY OF ACHIEVEMENT

This book is designed in the hope that it will prove of material assistance to the buyer, architect, engineer and all others interested in the proper selection of modern food service equipment. Basic features of planning and fabrication are illustrated by examples of some outstanding installations. S. Blickman, Inc. has been recognized for almost fifty years as one of the leading manufacturers in this highly specialized industry.

## CONTENTS

	Page
<i>Yesterday, Today and Tomorrow—Over a Half Century of Tradition</i> .....	2
<i>Intelligent Buying—Through the Use of Detailed Specifications</i> .....	3
<i>10 Steps in the Progress of a Blickman Installation</i> .....	4
<i>Materials and Their Fabrication</i> .....	6
<i>Cornell University, College of Home Economics, Ithaca, N. Y.</i> .....	8
<i>Syracuse University, Syracuse, N. Y.</i> .....	12
<i>Bayonne Senior High School, Bayonne, N. J.</i> .....	13
<i>Hershey Industrial School, Hershey, Pa.</i> .....	14
<i>United States Naval Academy, Annapolis, Md.</i> .....	15
<i>Massachusetts General Hospital, Boston, Mass.</i> .....	16
<i>Medical Center Staff House, Jersey City, N. J.</i> .....	22
<i>Medical Center Tuberculosis Hospital, Jersey City, N. J.</i> .....	24
<i>Charity Hospital, New Orleans, La.</i> .....	28
<i>United States Steel Corp., New York City</i> .....	29
<i>G. Fox Department Store, Hartford, Conn.</i> .....	30
<i>Typical Features of Blickman Construction</i> .....	36
<i>National Surety Corporation, New York City</i> .....	38
<i>Mutual Benefit Life Insurance Co., Newark, N. J.</i> .....	39
<i>Wallace &amp; Tiernan, Belleville, N. J.</i> .....	40
<i>Restaurant Longchamps, New York City</i> .....	41
<i>Union News Restaurant, Boston, Mass.</i> .....	42
<i>Kings Mayflower Cafeteria, Brooklyn, N. Y.</i> .....	43
<i>The Hotel Roosevelt Coffee Shoppe, New York City</i> .....	44
<i>The Seventh Avenue Cafeteria, New York City</i> .....	45
<i>A Partial List of Blickman Installations</i> .....	46
<i>Unit Index of Blickman Food Service Equipment</i> .....	48



**S. BLICKMAN, INC.**

MANUFACTURERS OF FOOD SERVICE EQUIPMENT  
WEEHAWKEN, NEW JERSEY

# YESTERDAY, TODAY AND TOMORROW

... A PROUD TRADITION STILL MAINTAINED BY THE FAMILY OF THE FOUNDERS

---

In 1889, the manufacture of food service equipment consisted mainly of simple unrelated units. Today, the growth of scientific knowledge, combined with the vast development in the mass preparation and serving of food, has created a highly specialized industry. New materials and new methods of fabrication, new problems of strength, durability, maintenance and design have appeared. We now have the related planning, manufacture and installation of complete unit from the small lunchroom bar to the institutional kitchen serving thousands of individuals.

● Naturally, only that organization which possesses certain plant and engineering facilities, which has a background of years of experience, is equipped to give the buyer of food service equipment the benefit of all these modern scientific developments. S. Blickman, Inc. is one of the few manufacturers in the industry now possessed of

such facilities and able to comply with the most rigid specifications of the most exacting buyer. It has a plant capacity of over 150,000 square feet, permitting the placing of an entire contract into work at one time, thus assuring proper co-ordination of constructional detail. The factory contains the most powerful metal fabrication machinery obtainable, as well as every conceivable kind of welding equipment.

● Its organization is staffed by experienced engineers, technicians and craftsmen who have had years of specialized training. It is still controlled by the family of the original founders — maintaining, as always, its undeviating standards, knowing no compromise with cheap materials and shoddy workmanship. Keeping pace with the march of time, it will, as always, evaluate and incorporate tomorrow's scientific advancement in the fabrication of food service equipment.



## INTELLIGENT BUYING

### THROUGH THE USE OF DETAILED SPECIFICATIONS

Buyers are urged to purchase against a detailed specification which describes the equipment thoroughly, and the construction to be followed. Much dissatisfaction and disappointment are often the result

of merely using a manufacturer's catalog number to cover the full description.

● To be specific, we will take for example a Stainless Steel sink. There are three possible methods of manufacture:

No. 1—Tack welded with lapped seams, and soldered watertight.

No. 2—All welded, seamless construction, with square corners.

No. 3—All welded, seamless construction, with vertical and horizontal intersections rounded—and with all corners coved.

● In buying Stainless Steel equipment, it is the obvious intent of the purchaser to BUY FOR PERMANENCE and to banish replacement expense. While there is a definite difference in initial cost, one can readily determine that method No. 3, as outlined above, will give the most satisfactory results from the viewpoint of serviceability and durability. Therefore, to attain these

objectives, buy only against detailed specifications with the welding fully described.

● To illustrate further, typical specifications and other examples are briefly listed on pages 6, 36 and 37. We feel confident that the contents of this brochure will attest the fact that S. Blickman, Inc. are specialists in building heavy-duty all-welded Stainless Steel Food Service Equipment.

# TEN STEPS

## IN THE PROGRESS OF A BLICKMAN INSTALLATION

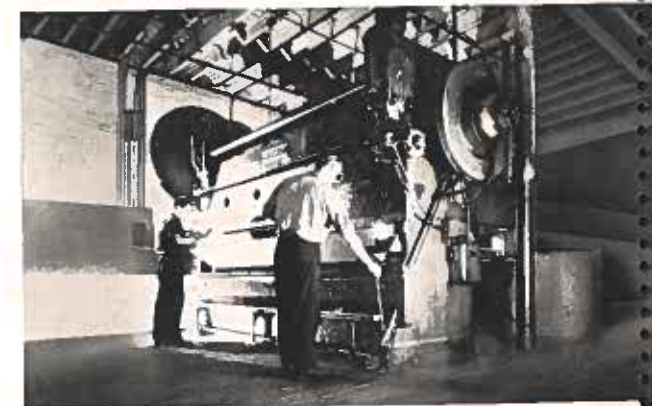
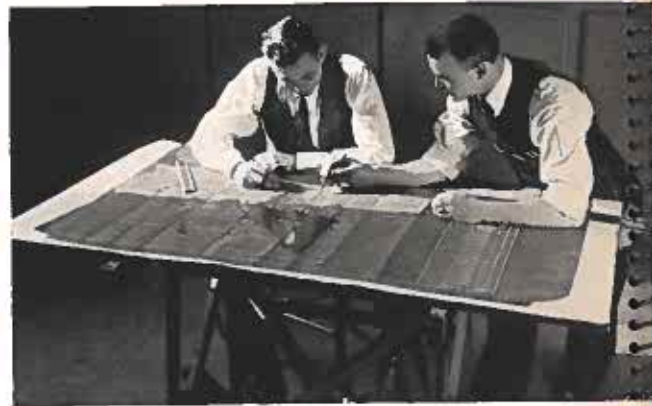
Confidence in an organization can only be developed when it has demonstrated, over a period of time, its ability to understand the buyer's problem and to co-operate with him in its solution. The installation of food service equipment is an exacting undertaking, involving at best, a considerable expenditure of money. It is to our own interest to help the buyer conserve every dollar of expenditure and assure a completed job which can be pointed out through the years, as an example of wise selection and sound engineering. Time is the true test of ultimate economy.

- The process of a Blickman installation comprises the complete planning of the project from its inception to its finish. It offers co-operation, not only in the planning and layout of the equipment to assure an efficient operating unit, but also will furnish complete specifications, floor plans, detailed drawings, plumbing plans and the necessary co-ordination with any other trades which may be involved. Our technical staff has had years of specialized experience. It includes civil, mechanical, chemical and metallurgical engineers as well as architects.

- The buyer of food service equipment has been considerably at a loss to understand, at times, the wide variation in bids received on a given installation with the same general specifications. The reason for this is that all bidders are not *figuring on equal grades* of material and fabrication. The true cost of food service equipment is measured by its length of service and cost of maintenance.

- The thoroughness of the Blickman service does not stop at the mere completion of a project. Food service equipment involves many mechanical units which need efficient operation. Blickman engineers are always ready to offer their advice and service, not only through planning, fabrication and installation but also *after* the equipment is in use. At all times, satisfactory performance is assured.

- The material used must be able to resist the deteriorating influence of heat, must be non-corrosive, must not stain, rust or tarnish—and in addition must have a smooth non-porous surface of natural beauty. The various metal alloys used are subject to wide variations in quality. Inferior materials lead later to serious structural defects which add to the ultimate cost of the project. Constructional features are also subject to wide variations not always apparent in a too generalized set of specifications.



### 1—CONSULTING OUR ENGINEER

The Blickman representative's experience and thorough technical knowledge enables him to advise the purchaser and to efficiently transmit the buyer's ideas to the engineering department.

### 2—MAKING THE PLANS

The plans and specifications are prepared in the engineering department. Special conditions of space, location and type of service are analyzed and their problems scientifically solved.

### 3—CUTTING THE MATERIAL

Here the material is measured and cut to size by powerful shearing machines. The Blickman factory has always on hand vast quantities of tested sheet metal of various gauges and finishes.

### 4—BENDING—POWER BRAKES

The great sheets of metal begin to take shape through these gigantic power brakes, the largest bending and shaping machines of their kind used in a food service equipment factory.

### 5—WELDING DEPARTMENT

Here all joints and seams are welded by this modern electric and oxy-acetylene process, assuring not only durability but also the attractive appearance of a one-piece integral construction.

### 6—ASSEMBLING AT FACTORY

The units of equipment are assembled before shipment. The great floor capacity at the Blickman plant enables an entire installation to be put into work and assembled at one time.

### 7—INSPECTION AT FACTORY

The equipment is thoroughly tested and checked. Blickman principles assure strict adherence to specifications for quality of materials, fabrication, appearance and smooth performance.

### 8—INSTALLATION ON SITE

After careful crating and shipment, Blickman equipment is assembled on the site by experienced mechanics working in conjunction with all other trades involved in the project.

### 9—INSTRUCTION ON SITE

After the installation is completed, the principles of its mechanical operation and efficient maintenance are explained by Blickman engineers, always at the service of their clients.

### 10—THE COMPLETED PROJECT

The final step is an efficient and attractive operating unit which will give many years of satisfaction and serve as another example of wise selection in modern food service equipment.



# MATERIALS AND THEIR FABRICATION

FEW PLANTS ARE EQUIPPED TO PROPERLY FABRICATE THE MATERIALS OF MODERN CONSTRUCTION

6 S. Blickman, Inc. has one of the few plants in the industry equipped to properly fabricate the tough alloys of modern construction. New developments are continually being made by the organization. Its diligent research, experiments for new and more modern methods of fabrication and manufacture, are perhaps best exemplified by some of the technical construction features described on this page. In determining the design of equipment, five

paramount factors are constantly kept in mind—

- 1—Durability
- 2—Efficiency
- 3—Cost
- 4—Sanitation
- 5—Modern and Artistic Effects

• Blickman specifications are perfectly definite in every minute detail. The following is merely a skeletonized form which covers only a few phases of its work—space does not permit the inclusion of a complete specification.

**STAINLESS STEEL**—Contents to be as follows: Chromium 18% minimum; nickel 8% minimum; carbon 0.12% max.—sheets shall be non-magnetic (straight chrome irons not acceptable). All gauges, where specified, are U. S. Standard gauge.

**WHITE METAL**—Where white metal is specified, a white metal (nickel silver) casting is intended. Such material to be of corrosion-resistant quality, to contain approx. 30% nickel—all castings to be rough-ground, polished and buffed to a bright lustre, free from pit marks, runs, checks, burrs and other surface imperfections.

**FRAMEWORK**—Tops and bodies to be reinforced with 1½" x 1½" x 3/16" Galvanized Steel angles thoroughly welded and riveted together. Where necessary, cross braces are to be provided, and to be further stiffened with gussets and other reinforcing members.

**TOPS**—Tops to be constructed of #12 gauge Stainless Steel, with edges having integral 2" diameter rolled edge—rolled to at least 180°. Corners to be welded and finished smooth, equal to finish of top. Joints, where required, by sheet sizes, shall be butt welded with joint ground smooth, presenting a uniform one-piece construction. Butt joints made by spot welding or riveting straps under seams and then filling with solder, and then grinding—will not be acceptable. All tops to be free from surface defects, weld marks, rivet heads, etc.

**"BULL-NOSE" CORNERS**—Where specified, same shall be fully rounded and made integral, and of the same materials as the top and the rolled edges. Radii of all points on the surface to be equal, resulting in a fully curved corner, both horizontally and vertically. Filler pieces or soldering shall not be used in place of all-welded construction.

**SINKS**—All joints, crevices, etc., are to be eliminated and all traces of welding re-

moved. Corners, both vertical and horizontal, shall be coved on 1" radii with intersections meeting in spherical sections. Two-compartment sinks to have a double partition with fully rounded corners, vertical and horizontal, adjacent to partition. Front corners of roll rim shall be fully rounded on outside of roll. Drainboards shall be of same materials as sink and where they join, they shall be completely welded to the sink. Drainboards shall be pitched to sink and their edges lined up with the edges of the sink. Reference pages 33, 36.

**WASTE OUTLET**—Where lever handle waste outlets are indicated, same shall be 2" valve type, constructed of white metal. Outlet to be free-flowing, non-clogging type, fitted with a removable depressed perforated Stainless Steel strainer. Reference pages 21, 28, 33.

**CABINETS**—Enclosed cabinets, warmers, etc., shall be made of #18 gauge Stainless Steel, thoroughly reinforced by means of angles, as indicated under—*Framework*. Interior of enclosures to be provided with #16 gauge Stainless Steel shelves.

**HINGED DOORS**—Shall be double-wall type, having front made of #18 gauge Stainless Steel, with reinforcing back of #20 gauge Stainless Steel. Hinges to be French type ball-bearing, theftproof, and Chromium plated. Doors to be fitted with Chromium plated pull knobs and bullet catches.

**SLIDING DOORS**—Where specified, shall be made of #18 gauge Stainless Steel. Doors shall be of the removable type, and fitted with white metal handles. They shall be formed into channel-shaped sections, reinforced, and four corners welded. Inside of doors to be braced full length with channel-shaped sections for stiffening door and fastening handles. Doors to be mounted on ball-bearing type rollers, sliding in dustproof enclosed angle or channel tracks overhead, fastened in such a

manner as to eliminate vibration and jarring when doors are rolled. The bottom guides for doors shall be open and perfectly flat, lining up with the lower shelf of the cabinet—the slots arranged in such a manner that all crumbs or dirt accumulating in the cabinet will drop to the floor when the cabinet is cleaned. Reference pages 22, 23, 35.

**LEGS**—On open tables, these are to be constructed of 1¼" Iron Pipe Size (Stainless Steel pipe, 1½" Outside Diameter—#10 gauge). At the top, they shall be screwed into white metal flanges. At floor they shall be fitted with white metal pear-shaped adjustable feet. Horizontal bracing of legs, cross rails and pipe shelves running longitudinally and cross-wise shall be made of 1" Iron Pipe Size Stainless Steel pipe (1¼" Outside Diameter—#10 gauge). Reference pages 8, 10, 32, 37.

**TRIM**—Where trim is required, same shall be of #12 gauge, 2" wide Stainless Steel bands and angles, applied in such a manner that no bolts, screw heads, rivets, etc., are visible from the exterior of the fixture. Reference pages 31, 37.

**WELDING**—All welds to be thorough, non-porous, and finished smooth, to match the adjoining surface. Parts welded are to be made homogenous and free from imperfections. Welds to be free of pits, cracks, and to have same color as the adjoining sheet surface. All joints shall be strong and ductile, with excess metal ground off and finished smooth, simulating one-piece construction.

**FINISH**—Exposed Stainless Steel surfaces shall have a #4 grind finish, except trim which is highly polished. Where manufacturing operations and welding disturb the original #4 finish, a #6 satin finish shall be provided. Where color finishes are specified, same shall be either Duco, or Baked Enamel, to the color selected.



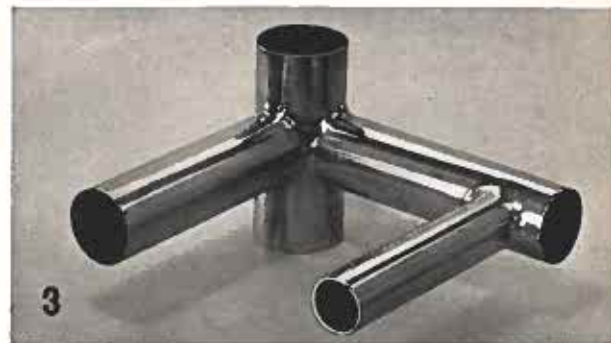
**1. SECTIONAL DETAIL OF TABLE TOP WITH ROLLED EDGE HAVING A DEPRESSION**—Section of table or drainboard top having 2" diameter 270° integral rolled edge—top depressed to a depth of 3/4". The intersection of the rolled edges forms a "bull-nose" at the corner, curved to the same diameter horizontally and vertically as the rolled edges of the table top, forming a perfect sphere at this point. This construction is recommended for urn stand tops, vegetable preparation tables, drainboards, and other fixtures where liquids might ordinarily spill over edge of fixture. Reference pages 35, 37.



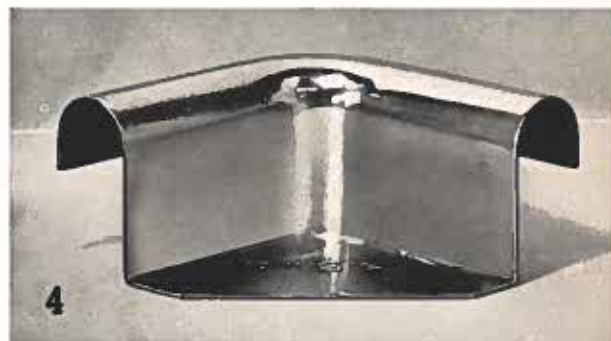
**2. SECTIONAL DETAIL OF TABLE TOP WITH 3" RADIUS CORNER**—Table top—showing a 3" radius corner having 2" diameter roll, curved to 180°. This detail of construction should not be confused with the average type of "bull-nose" corner.



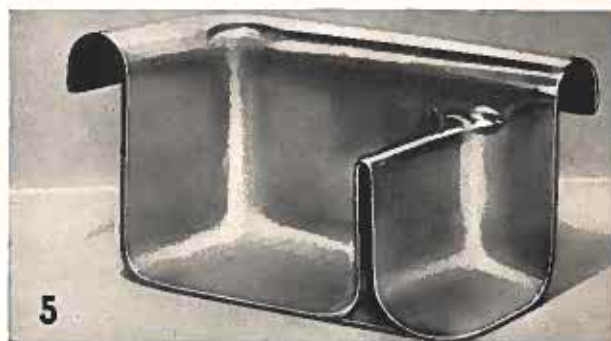
**3. WELDED PIPE FRAME STAND**—The use of welded pipe construction under tables and fixtures, completely eliminates unsightly dirt collecting and unsanitary rail fittings. Modern sanitary conditions demand the elimination of solid metal and flat band (slatted type) shelves, where dust, dirt and grease accumulate rapidly. Note the fully rounded welded and smoothly polished joints at the intersections of pipes. After weld is made, all excess metal is ground off and polished with the use of precision grinding equipment, leaving the joint filleted and rounded—making the actual weld practically invisible at this point. Reference pages 8, 10, 32, 37.



**4. SECTION OF DISH TABLE**—A cut-a-way section of dish table showing the top—with 3" curbs and integral 180° rolled edges—constructed of same sheet of metal as the table top. The corner is rounded to a 1" radius, and is concentric with the rolled edge. The fully-rounded corner on a dish table entirely eliminates cleaning. Reference page 32.



**5. CUT-A-WAY SECTION OF ROUNDED SINK**—A sectional view showing spherical coves at intersection of horizontal and vertical corners of sink. Note one-piece double-walled construction of partition. The use of No. 12 gauge Stainless Steel is recommended for this type sink—references, page 6—specifications, page 36 for close-up view of interior of rounded sink.



**6. OVERHEAD TYPE SLIDING DOORS**—Illustration shows sliding doors operating on overhead ball-bearing rollers enclosed in dust-proof channel tracks. The bottom guides are open and perfectly flat. This sanitary type of construction eliminates dirt-collecting crevices and makes cleaning easy, since crumbs, etc., from the interior drop to the floor. Doors operate smoothly and silently. References: See detailed specifications on page 6—"SLIDING DOORS" . . . and illustration on page 23.



# CORNELL UNIVERSITY COLLEGE OF HOME ECONOMICS

ITHACA, NEW YORK . . . KATHARINE W. HARRIS: HEAD OF DEPARTMENT OF INSTITUTION MANAGEMENT

This installation at Martha Van Rensselaer Hall, Cornell University, is one of the most outstanding of recent years. Besides the use of its regular facilities for the preparation and serving of food, it is used as an instructional laboratory for the students taking courses in the Department of Institution Management, College of Home Economics. The practical operating training which these students get is considerably enhanced by the use of this modern up-to-date kitchen and cafeteria, considered as an example of the finest in food service equipment fabrication and planning.

8

*A View of Cafeteria Kitchen, Plate No. 845*

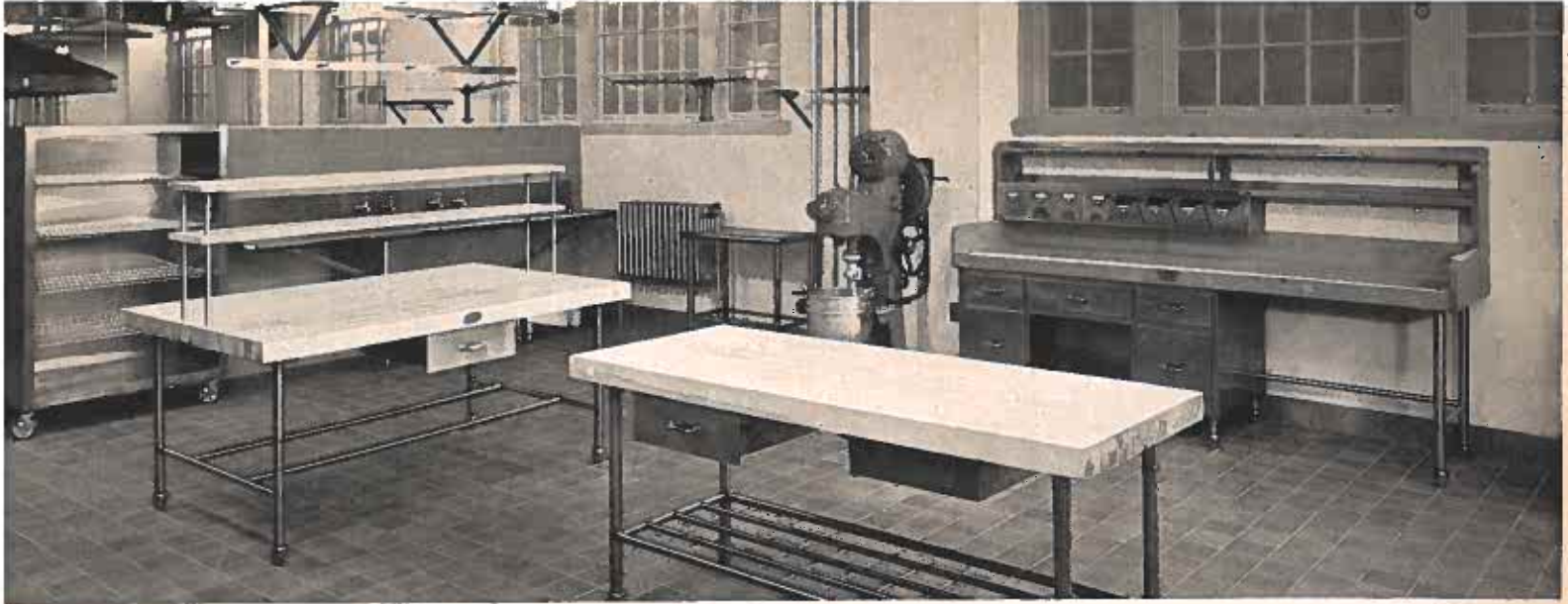




The installation consists of a central kitchen serving the main cafeteria and an adjoining breakfast room. The dishwashing units are located beneath the dining rooms with the necessary conveying and dish table equipment to serve either one or both of these rooms. In addition, there is provided on the ground floor an auxiliary kitchen known as a Quantity Cookery Laboratory which has unusual facilities for instructional purposes. Adjoining this kitchen is a splendidly appointed tearoom, designed for special service occasions. There are times when several thousands of visitors are present at the University. The entire installation is so arranged that it is possible to service large additional groups.

• Though primarily a non-commercial pro-

ject, the cafeteria and kitchen, because of their low operating and maintenance costs, are run on a paying basis throughout the scholastic year. The chief considerations in the planning of the various units were this low operating cost and the ability of the equipment to stand up under hard usage over a long period of time. As one of the leaders of the industry, the Blickman organization was chosen to carry out these objectives. Particular attention was paid to its ability to write the kind of specifications that did not sacrifice quality to first costs, but laid particular stress on the prime factors of careful planning, sound engineering and design, as well as intelligent use of stainless steel and other materials of modern construction.



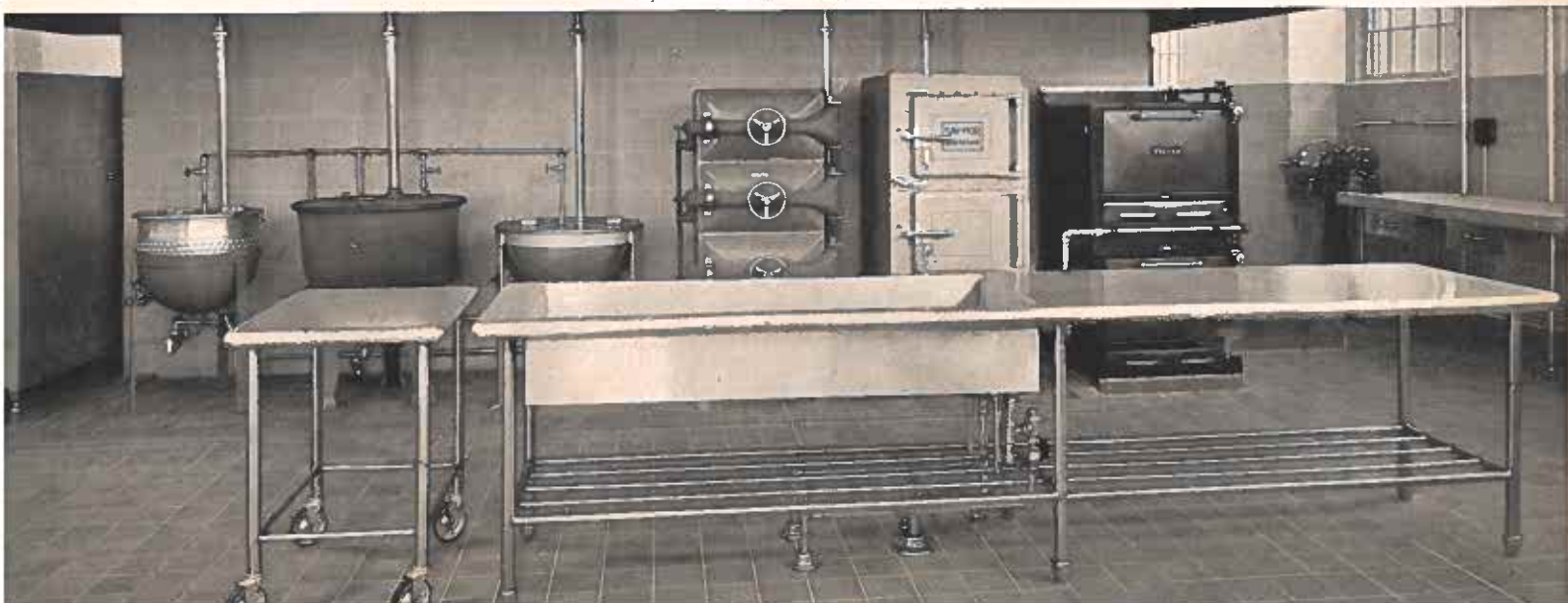
*Cafeteria Bakery, Plate No. 836*

**10** S. BLICKMAN, INC. WAS CHOSEN TO MAKE THIS INSTALLATION IN CORNELL UNIVERSITY BECAUSE THEY WERE CONSIDERED



*Cafeteria Kitchen, Plate No. 825*

*Cafeteria Kitchen, Plate No. 843*





*Cafeteria Kitchen, Plate No. 838*

**ONE OF THE FEW MANUFACTURERS OF FOOD SERVICE EQUIPMENT HAVING THE NECESSARY PLANT CAPACITY, EXPERIENCE AND REPUTATION**

**11**

*Dish, Glass and Tray Washing Units, Plate No. 866*



# SYRACUSE UNIVERSITY

SYRACUSE, NEW YORK . . . SLOCUM HALL, COLLEGE COMMONS

This cafeteria installation incorporates many commendable features of modern food-service equipment design, including numerous automatic economy-operating devices. Built to Blickman standards, of all-Stainless Steel construction with Formica counter facing, it embodies resultant advantages of permanence, harmony in color scheme and ease in cleaning. Note how calculated use of counter storage space adds to service efficiency.



Main illustration: Rear View of Cafeteria Counter, Plate No. 1582

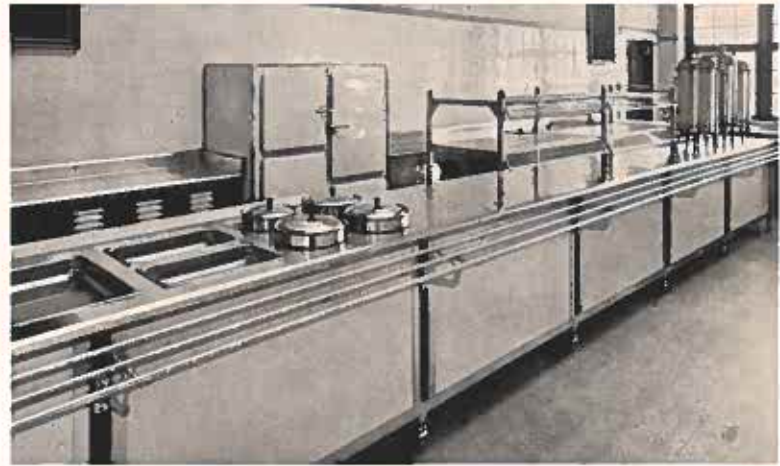
Inset: Front View of Cafeteria Counter, Plate No. 1581



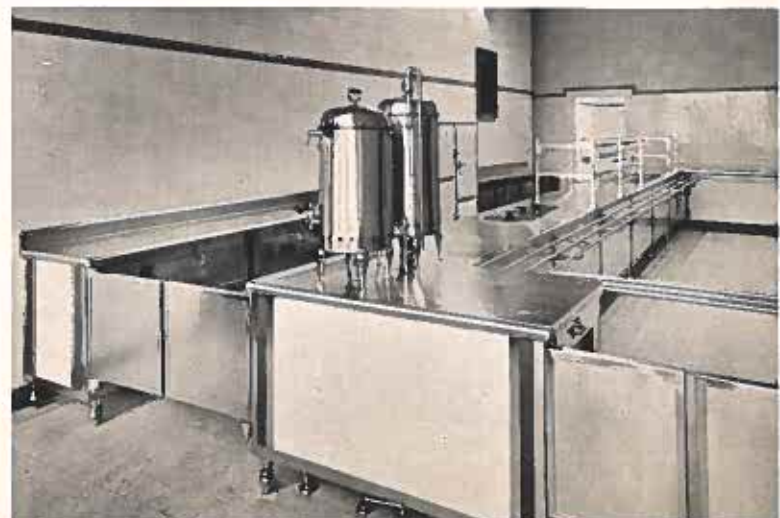
# BAYONNE SENIOR HIGH SCHOOL

BAYONNE, NEW JERSEY . . . ARCHITECTS: FANNING & SHAW, PATERSON, N. J.

The citizens of Bayonne are justly proud of this magnificent educational institution. S. Blickman, Inc., chosen to install the kitchen and cafeteria equipment, is equally proud to have had a share in the furnishing of its modern equipment. The cafeteria, designed to feed 2,500 students, has four counters and an additional one for the faculty. Service to counters operates out of one central kitchen in which all the cooking is done.



*Top: View of Cafeteria Counter, Plate No. 1159  
Center: View of Kitchen, Plate No. 1160  
Lower Right: Section of Cafeteria Counter, Plate No. 1161  
Lower Left: Rear View of Cafeteria Counter, Plate No. 1162*





# HERSHEY INDUSTRIAL SCHOOL

HERSHEY, PA. . . . . FOUNDED IN 1909 BY MR. M. S. HERSHEY

Founded in 1909, the Hershey Industrial School is one of the most interesting educational institutions in the world. It is part of the famous Hershey Estates, ten thousand acres of beautiful rolling country at the foothills of the Blue Ridge Mountains. This gigantic group of buildings, recently completed, contains more than five acres of floor space with accommodations for fifteen hundred students. Here, orphan

14

training on their Hershey farm-homes, are taught a trade and given an all-around academic education.

• S. Blickman, Inc. is proud indeed, to have had a part in the equipment of this magnificent structure. The cafeteria, modern and scientific in every detail, seats seven hundred boys and is equipped with over two hundred and fifty feet of counter space having four lines of approach to assure quick and efficient operation.

*General View of Cafeteria, Plate No. 896*

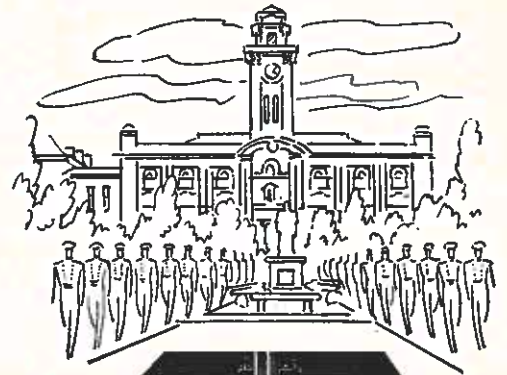




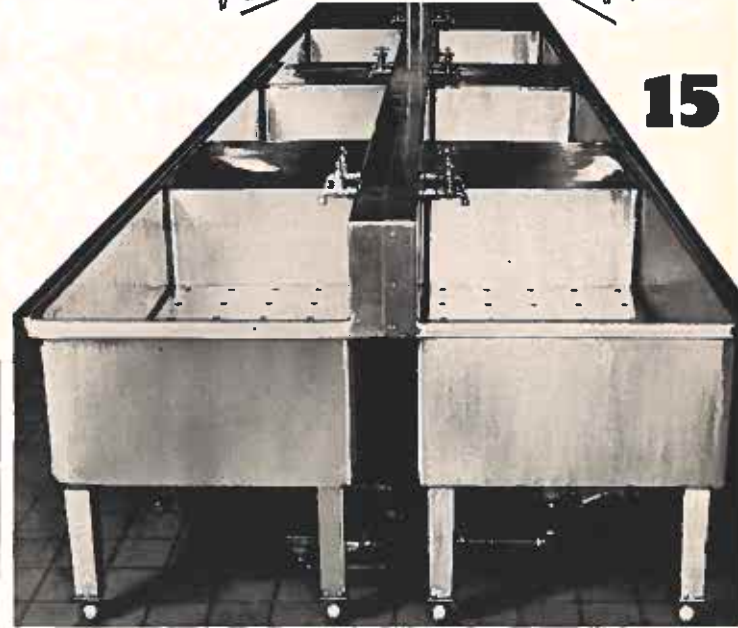
# UNITED STATES NAVAL ACADEMY

ANNAPOLIS, MD. . . . MIDSHIPMEN'S MESS HALL

Every layman is acquainted with the exacting standards maintained by the military branches of the government. All work done for them must adhere strictly to specified details of perfect engineering, sound craftsmanship and quality materials. The kitchen serves approximately two thousand midshipmen at one sitting. This installation, notable for its attractive and symmetrical design, is constructed of heavy plate materials to withstand years of continuous and rugged usage.



15



Above: Pot Washing and Scullery Sinks, Plate No. 789

Below: Main Kitchen, Plate No. 791



# MASSACHUSETTS GENERAL HOSPITAL

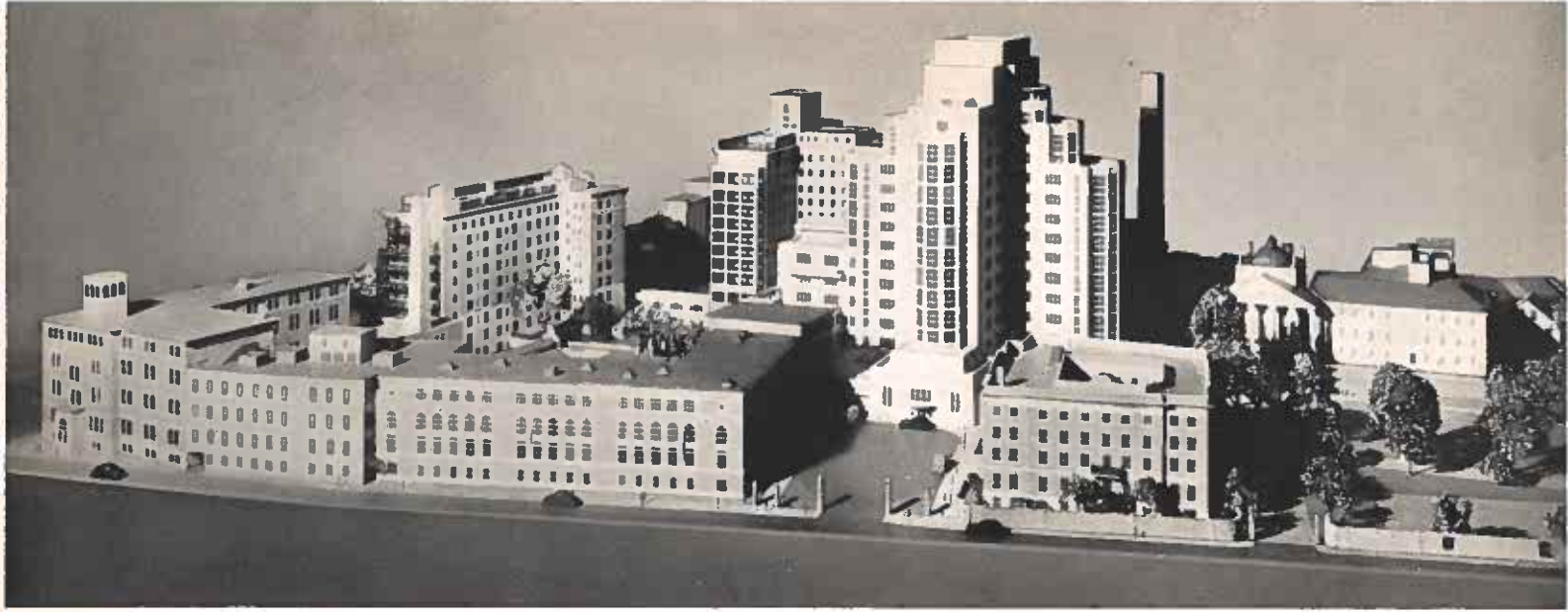
BOSTON, MASS. . . . ARCHITECTS: COOLIDGE, SHEPLEY, BULFINCH & ABBOTT, BOSTON, MASS.

For more than a century, medical history has been made at the Massachusetts General Hospital. One of the largest and oldest hospitals in the United States, it is famous as well for its progressive educational policies. For the past thirty years it has maintained a course of applied training for prospective dietitians in diet therapy and institution management. It is significant

that S. Blickman, Inc. was chosen to install the most modern food-service equipment in the hospital's most recent addition, the George Robert White Building. Here the Student Dietitian has the advantage of working in Kitchens, Cafeterias, Serving and Dining Rooms completely equipped with the latest and most scientific units yet available for practical study and training.

*General View of Main Kitchen, Plate No. 1506*





The above illustration shows the George Robert White Building in the center. The entire food-service installation was carefully planned, built and installed in cooperation with the architects and hospital authorities. Included are dining rooms, cafeteria and kitchen.

**17**

*Front View of Cafeteria Counter, Plate No. 1535*





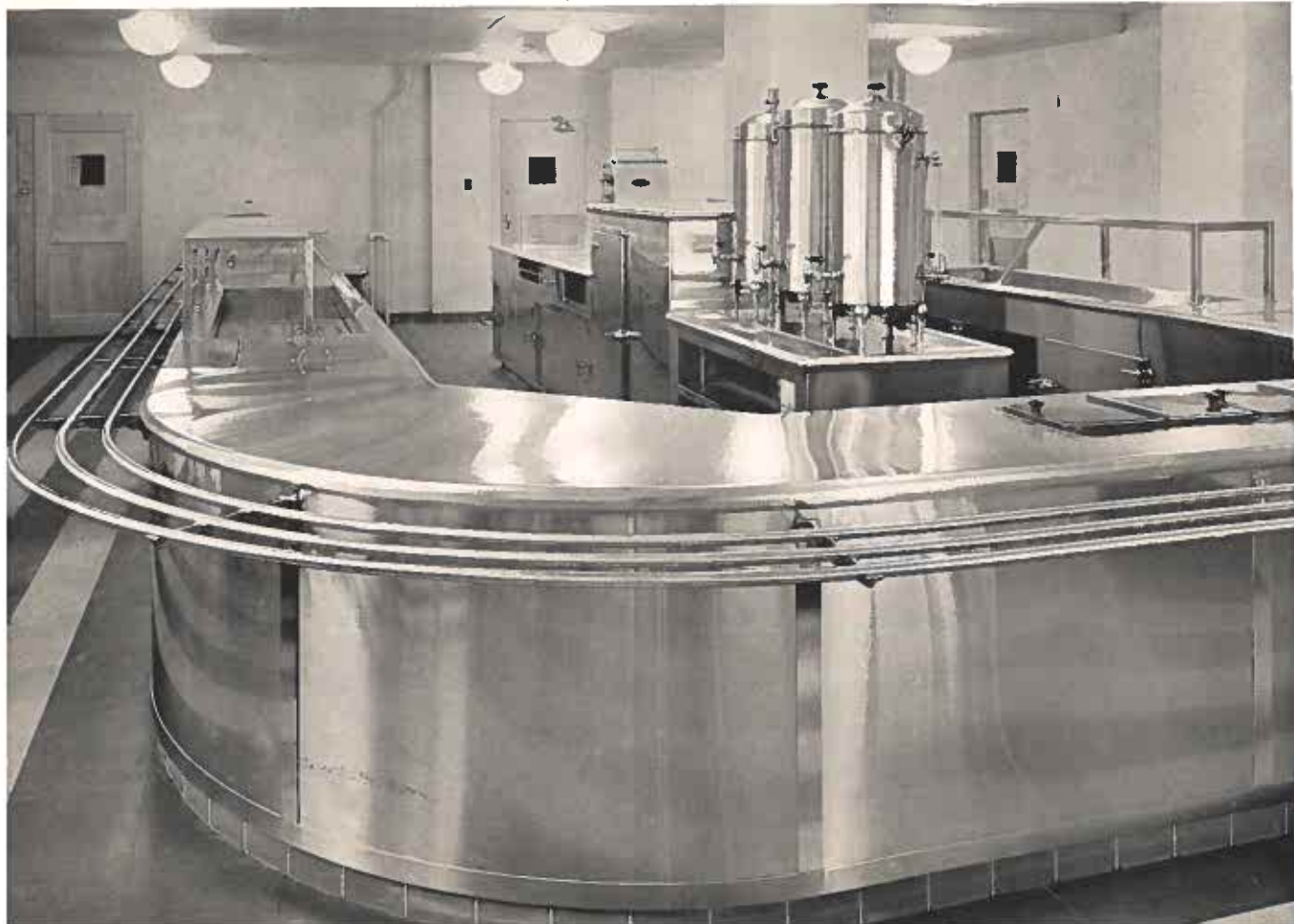
Rear View of Cafeteria Counter, Plate No. 1536



Center Bar of Cafeteria, Plate No. 1537

**18** ADDITIONAL VIEWS: KITCHEN AND CAFETERIA INSTALLATION, MASSACHUSETTS GENERAL HOSPITAL, BOSTON, MASS.

Exterior View of Cafeteria Counter, Plate No. 1533

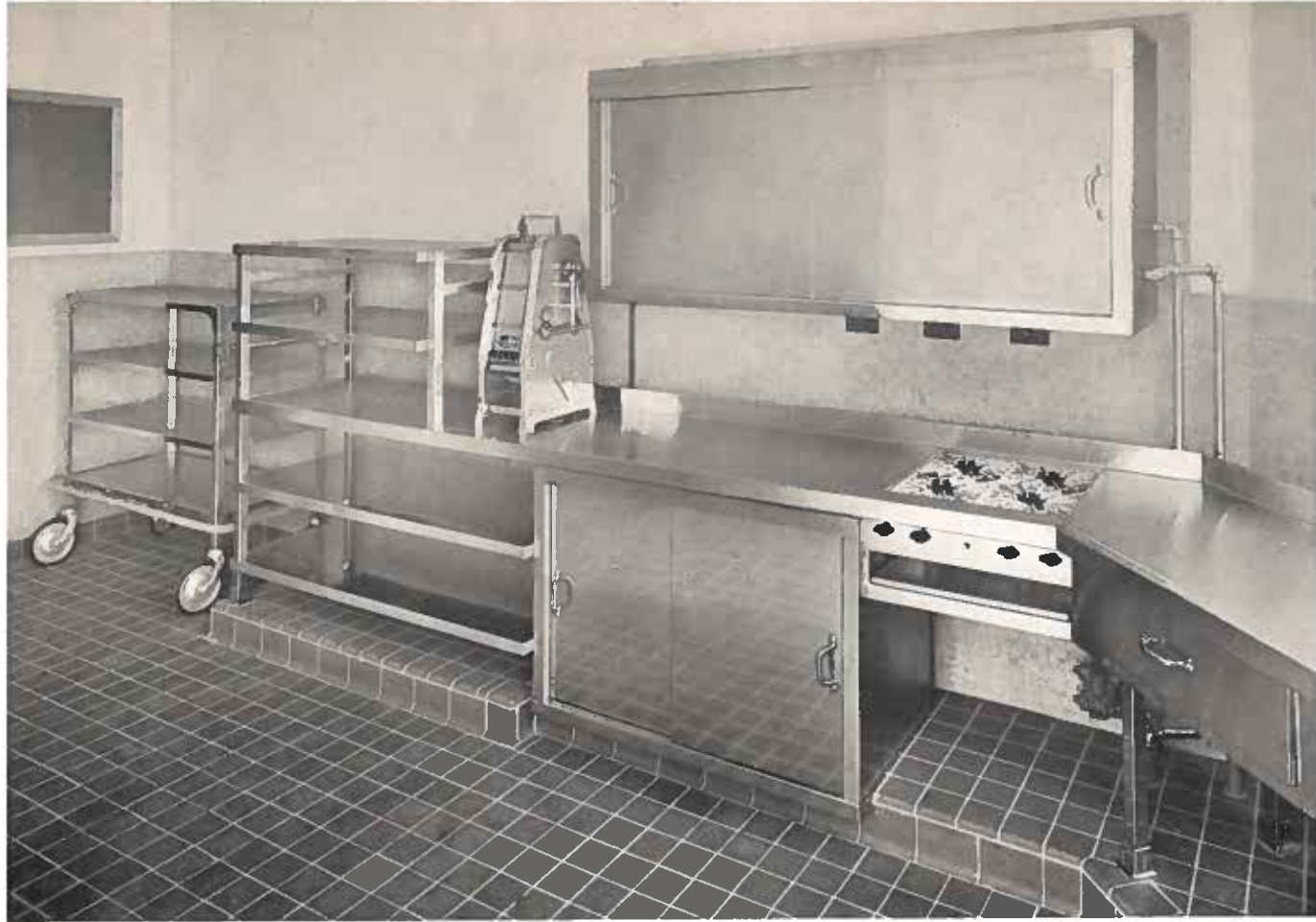




*Cafeteria Counter, Plate No. 1522*

*Kettle Enclosure, Main Kitchen, Plate No. 1507*



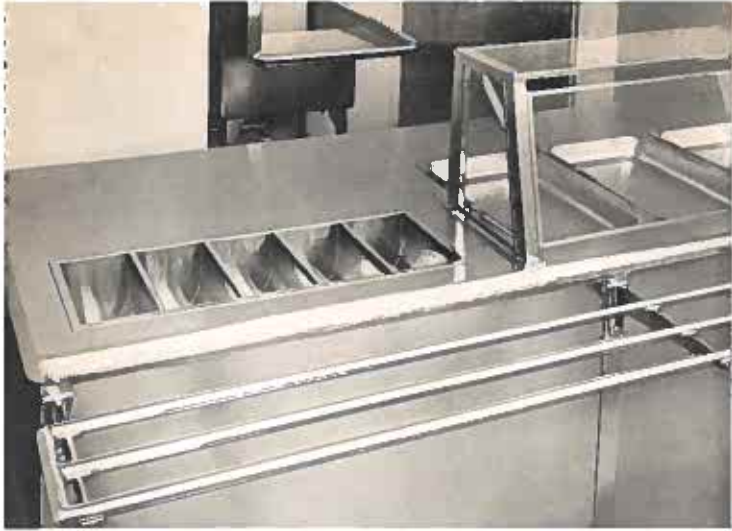


Section of Diet Kitchen, Plate No. 1539

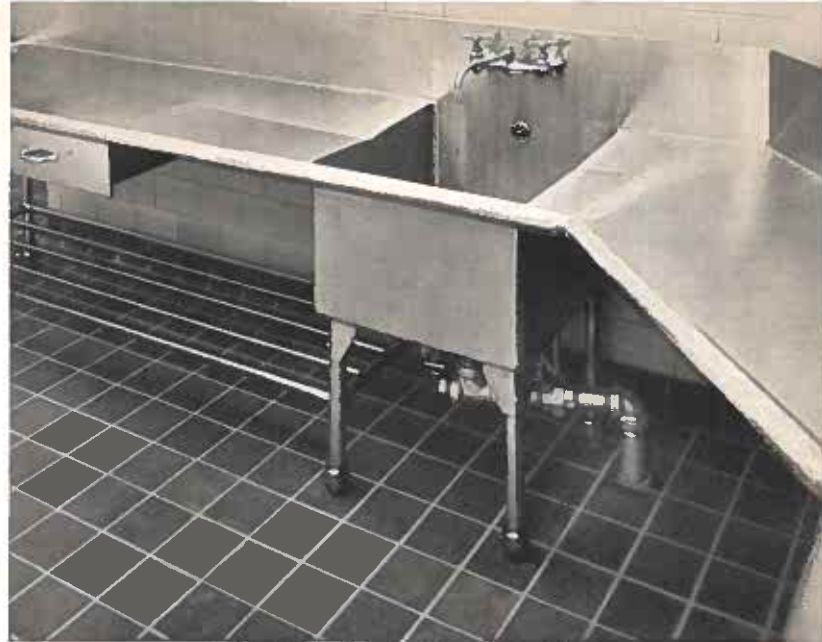
**20** ADDITIONAL VIEWS: KITCHEN INSTALLATION, MASSACHUSETTS GENERAL HOSPITAL, BOSTON, MASS.

Dish Tables, Main Kitchen, Plate No. 1530





*Close-up View of Cafeteria Counter, Plate No. 1523*



*Sink and Work Table, Main Kitchen, Plate No. 1514*



*Diet Kitchen, Plate No. 1540*

*Sink, Main Kitchen, Plate No. 1509*



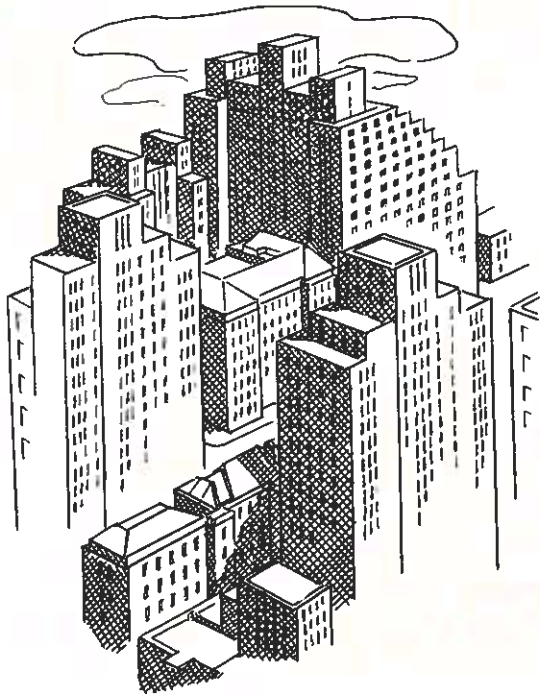
*Bain Marie, Main Kitchen, Plate No. 1510*

*Close-up View of Sink, Main Kitchen, Plate No. 1512*



# JERSEY CITY MEDICAL CENTER

STAFF HOUSE . . . JERSEY CITY, N. J. . . . ARCHITECT: JOHN T. ROWLAND



The Medical Center occupies a commanding position in the health and well-being of the people of Jersey City and surrounding territory. It is the largest and most important group of hospital buildings in the State of New Jersey. The kitchen equipment in the Staff House, occupied constantly by hundreds of physicians and nurses, was designed and installed by S. Blickman, Inc. Fabricated of Stainless Steel, modern and attractive in appearance, it is built to last for many years. It is another example of the finest that the food service equipment industry has to offer.

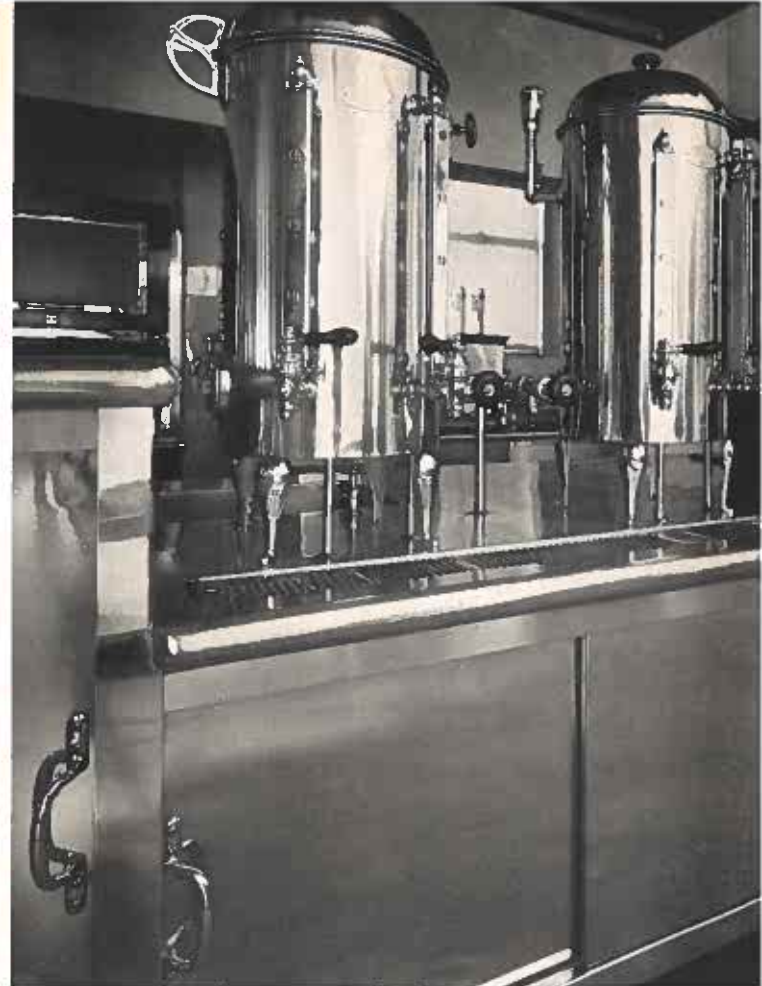
*Cooks Table and Service Units, Plate No. 979*







*Steam Table and Short Order Section, Plate No. 971*



*Coffee Service Section, Plate No. 976*

**ADDITIONAL VIEWS OF KITCHEN EQUIPMENT INSTALLED BY S. BLICKMAN, INC. IN THE MEDICAL CENTER, JERSEY CITY, N. J.**

*Plate and Dish Warmers, Plate No. 975*



*Cooks Table and Bain Marie, Plate No. 972*



# JERSEY CITY MEDICAL CENTER

TUBERCULOSIS HOSPITAL . . . JERSEY CITY, N. J. . . . ARCHITECT: JOHN T. ROWLAND

The most recently equipped unit of this great Medical Center is the huge four-million-dollar Hospital devoted solely to the treatment of tuberculosis and employing for that purpose the very latest scientific developments. As an important contribution to their facilities for this valuable public-health service, food service and kitchen equipment made entirely of Stainless Steel has been used. Naturally,

Blickman equipment was specified because it is so easily kept in perfect sanitary condition, operates efficiently with a minimum of maintenance and repair expense, and retains its attractive appearance all during its amazingly long life. Included in the installation is equipment for Main and Diet Kitchens, Pantry, Bakery, Dishwashing and other departments, all items carefully designed for perfect coordination.

**24**

*View of Main Kitchen, Plate No. 1147*





*Diet Kitchen Equipment, Plate No. 1136*

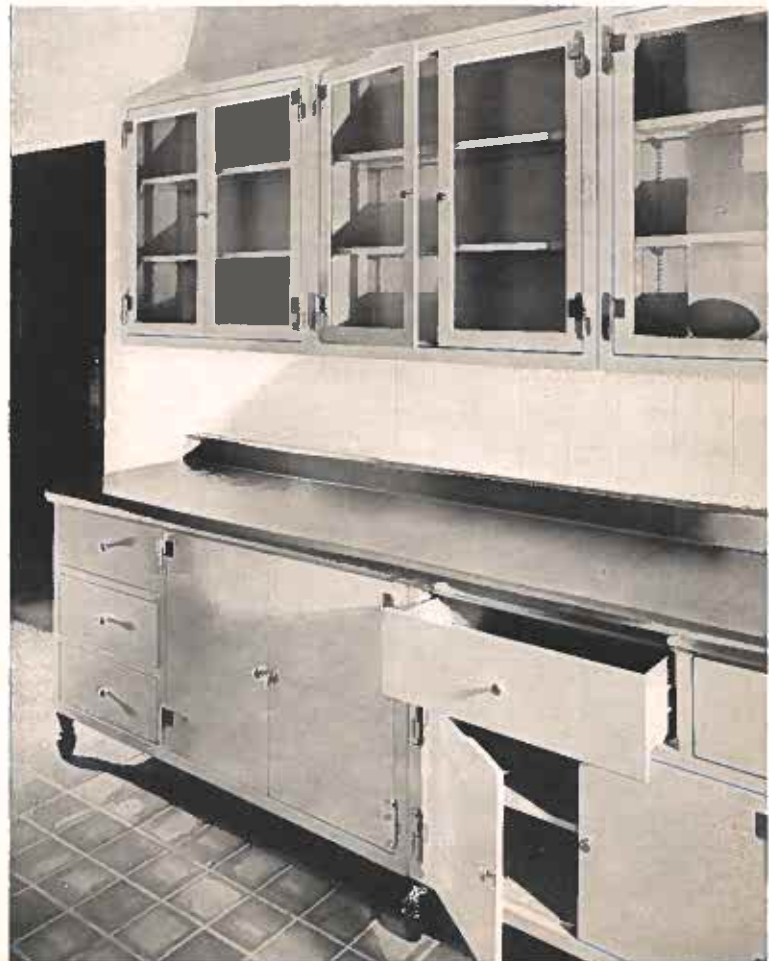


*Equipment for Bread, Cutlery, Linen and Water Service, Plate No. 1140*

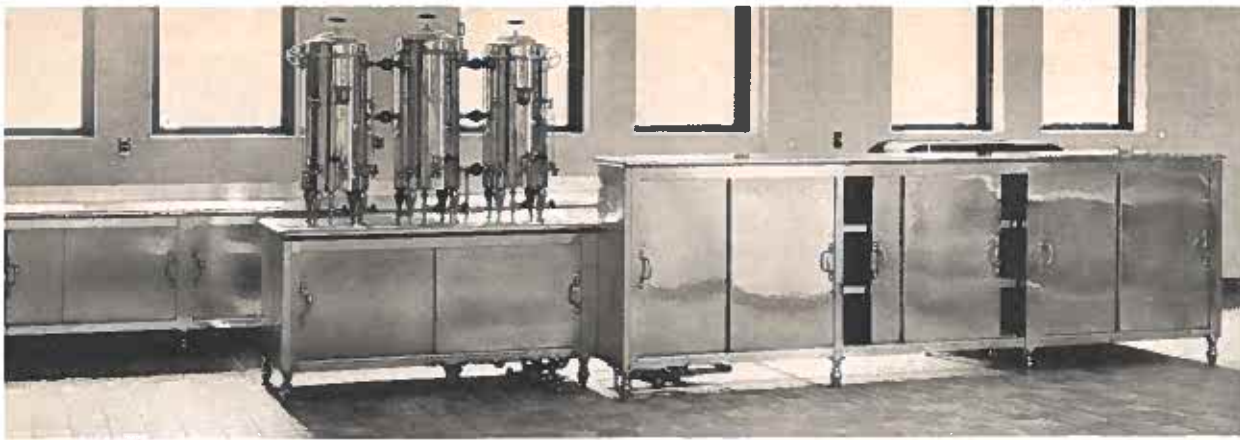


*Dishwashing Equipment, Plate No. 1144*

*Bakery Equipment, Plate No. 1135*



*Pantry Cabinets, Plate No. 1137*



*Pantry Service Equipment, Plate No. 1148*

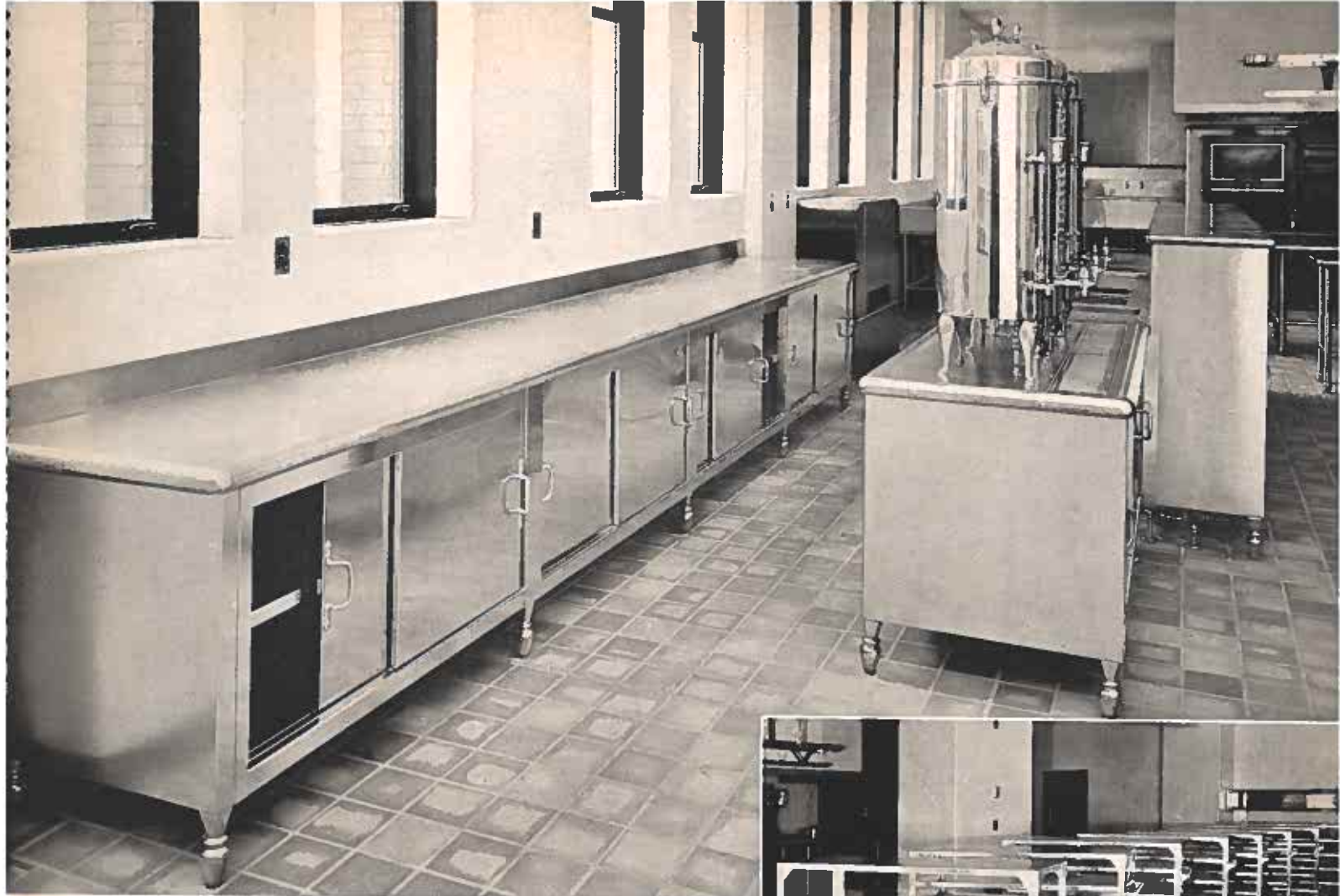
**26** ADDITIONAL VIEWS: KITCHEN INSTALLATION, TUBERCULOSIS HOSPITAL, MEDICAL CENTER, JERSEY CITY, N. J.



*Sinks and Tables, Vegetable Preparation Unit, Plate No. 1146*

*Dishwashing Equipment, Plate No. 1138*





**27**

Pantry Service Equipment, Plate No. 1134    Right: Tray Service Conveyors, Plate No. 1132

Below: View of Kitchen, Plate No. 1141



# CHARITY HOSPITAL

NEW ORLEANS, LA. . . . ARCHITECTS: WEISS, DREYFOUS & SEIFERTH, NEW ORLEANS, LA.



In the installation of its food-service equipment, Charity Hospital, one of the largest general hospitals in the country, insisted on using the latest and best that modern science has developed for institutions concerned with the public health. To meet these requirements, S. Blickman, Inc., was a logical choice.

**28**



Left: Dishwashing Equipment, Plate No. 1459



Right: Section of Main Kitchen, Plate No. 1457

Below: Cafeteria Equipment, Plate No. 1464



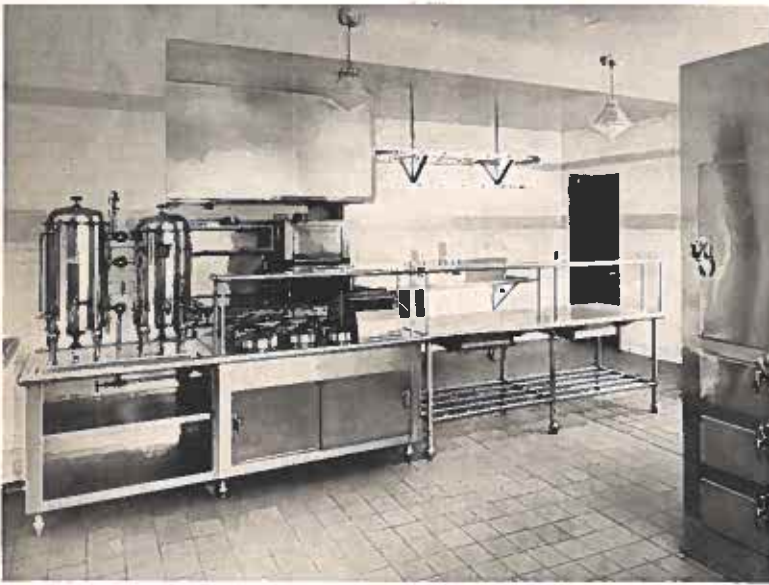
# UNITED STATES STEEL CORPORATION

NEW YORK OFFICE . . . . 71 BROADWAY, NEW YORK CITY

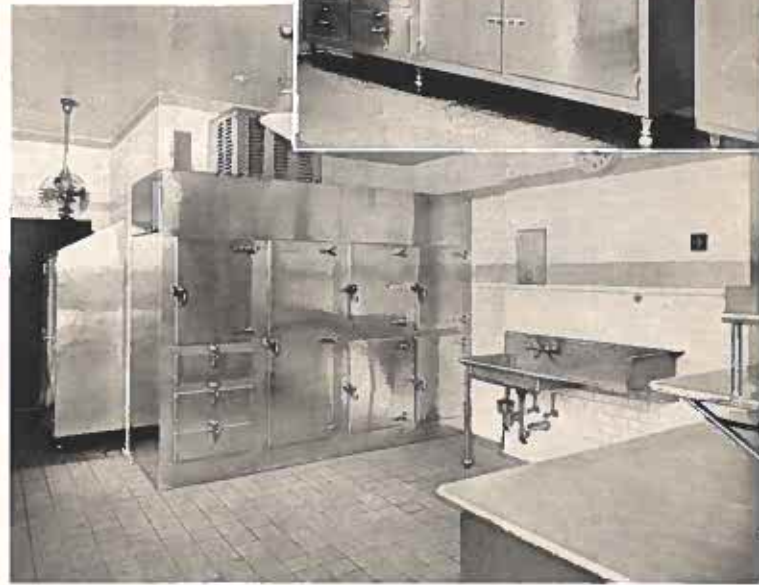
When one of the world's largest producers of Stainless Steel chooses S. Blickman, Inc. to fabricate from its own products, food-service equipment for its own use—then no further comment is needed. This superlative Kitchen and Pantry installation, designed to serve the officers' dining room, reflects in its shining surfaces that permanence, absolute sanitation, attractive appearance and freedom from repair which characterize the use of this modern metal.



Right Pantry Cabinets, Plate No. 1127



Pantry Equipment, Plate No. 1130



Storage Refrigerator, Plate No. 1131

Pantry Equipment, Plate No. 1129



Pantry Equipment, Plate No. 1128

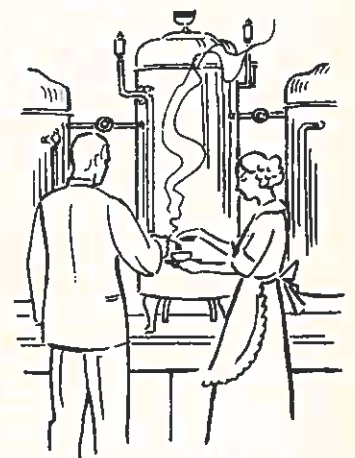


# G. FOX DEPARTMENT STORE

HARTFORD, CONN. . . . G. J. KYTE, SUPERINTENDENT

In its modernization program, the largest department store in New England laid particular stress upon the equipment of its kitchens and restaurants. S. Blickman, Inc. was chosen as the manufacturer most eminently fitted to give the management what it wanted—the finest and most advanced type of modern food service equipment procurable.

30



Installed through  
Chas. G. Lincoln Co., Inc.  
Hartford, Conn.





Main Kitchen, Plate No. 916

In this installation, the latest features of fabrication, operation and sanitation are incorporated. Corners, interior and exterior, are rounded and curved, eliminating dirt crevices. Seams and joints are made integral and welded. No screws or bolts are visible on any exterior trim. All tops of tables and counters are of one-piece unit construction and scientifically sound-deadened. All edges of tables have integral rolls, fully enclosed and dust-proof. Drawers and doors operate on noiseless ball-bearing roller slides. Sinks and dish

tables are mounted on frames constructed entirely of Stainless Steel pipes, welded together. Enclosed fixtures such as cabinets and warmers, are set on sanitary tile bases, recessed to provide necessary toe space. The ventilation hoods are part of a specially designed ventilation system. The entire installation is electrically operated.

● We believe that this equipment is of the most advanced type to be found anywhere in the United States. Of Stainless Steel construction throughout, it is designed to give many years of long and enduring service.

**31**



Main Kitchen, Plate No. 927



Bakery Equipment, Plate No. 918

**32** S. BLICKMAN, INC. WAS CHOSEN BY THE G. FOX DEPARTMENT STORE TO INSTALL THEIR CAFETERIA AND KITCHEN EQUIPMENT



Dish Washing Equipment, Plate No. 926



Dish Washing Equipment, Plate No. 923

Work Counter with Sink and Bain Marie, Plate No. 922



Sink with Utensil Cabinets, Plate No. 917





*Stainless Steel Sink and Drain Boards, Plate No. 940*



*Stainless Steel Food Conveyor, Plate No. 932*

**AFTER THE STORE MANAGEMENT MADE A PERSONAL INSPECTION OF MANY OUTSTANDING INSTALLATIONS IN THE EAST**

*Stainless Steel Pot Sink and Drain Boards, Plate No. 939*





*Kitchen Work Tables, Plate No. 936*



*Food Preparation Counter, Plate No. 924*

**34** THE BLICKMAN INSTALLATION IN THE G. FOX DEPARTMENT STORE EMBODIES THE LATEST AND MOST ADVANCED SCIENTIFIC DEVELOPMENTS



*Salad and Sandwich Unit, Plate No. 928*



*Bakers Table with Counter-Balanced Bins, Plate No. 921*

*S. S. Cafeteria Counter and Back Bar, Plate No. 935*



*Cafeteria Counter (Rear View), Plate No. 925*





*Cafeteria Steam Table (Electrically Heated), Plate No. 931*

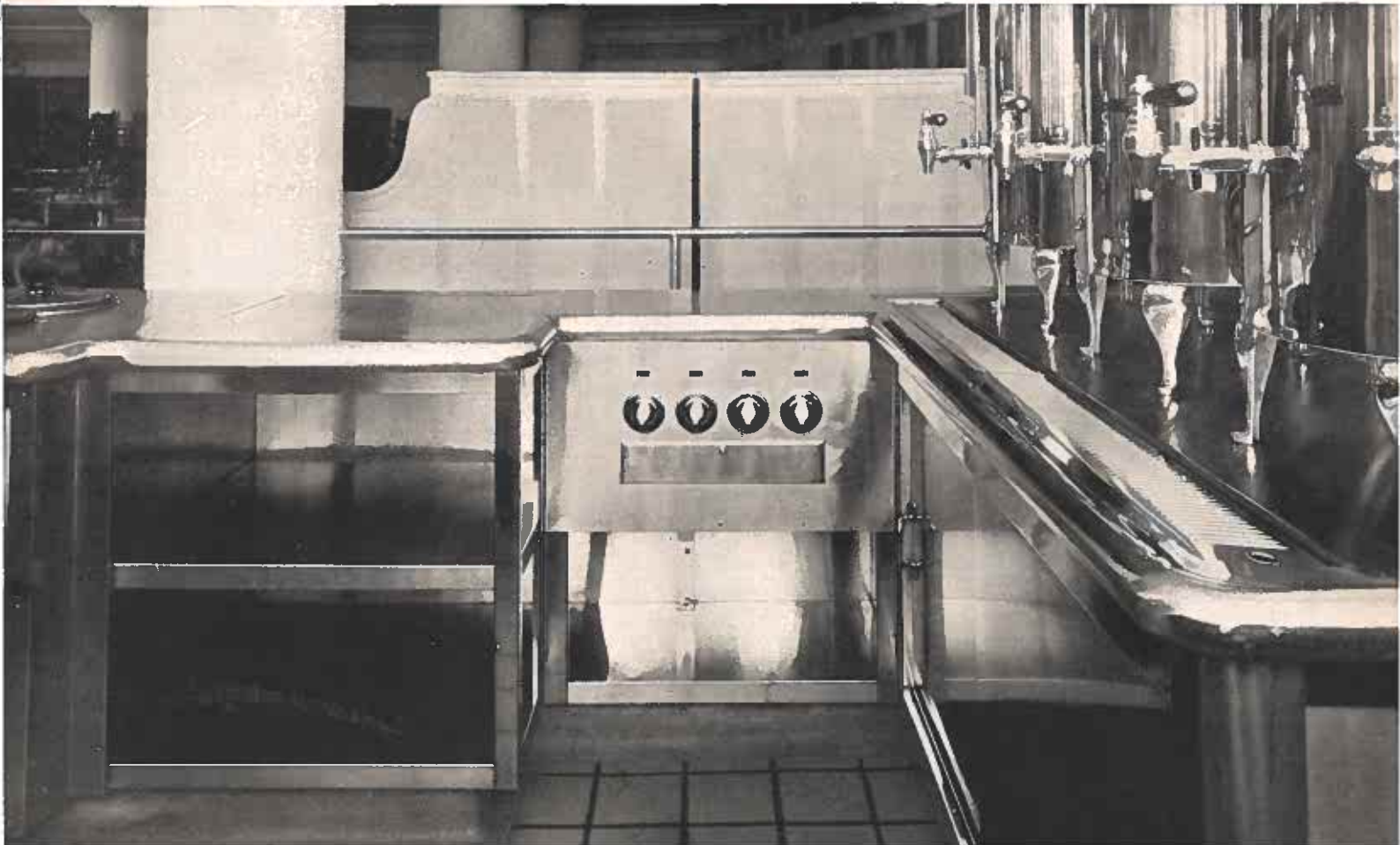


*Cafeteria—Ice Cream and Coffee Service, Plate No. 915*

**IN THE FABRICATION OF MODERN FOOD SERVICE EQUIPMENT — ALL STAINLESS STEEL CONSTRUCTION AND SEAMLESS WELDING**

**35**

*Coffee Service (Electrically Operated), Plate No. 920*



## SOME TYPICAL FEATURES OF BLICKMAN CONSTRUCTION

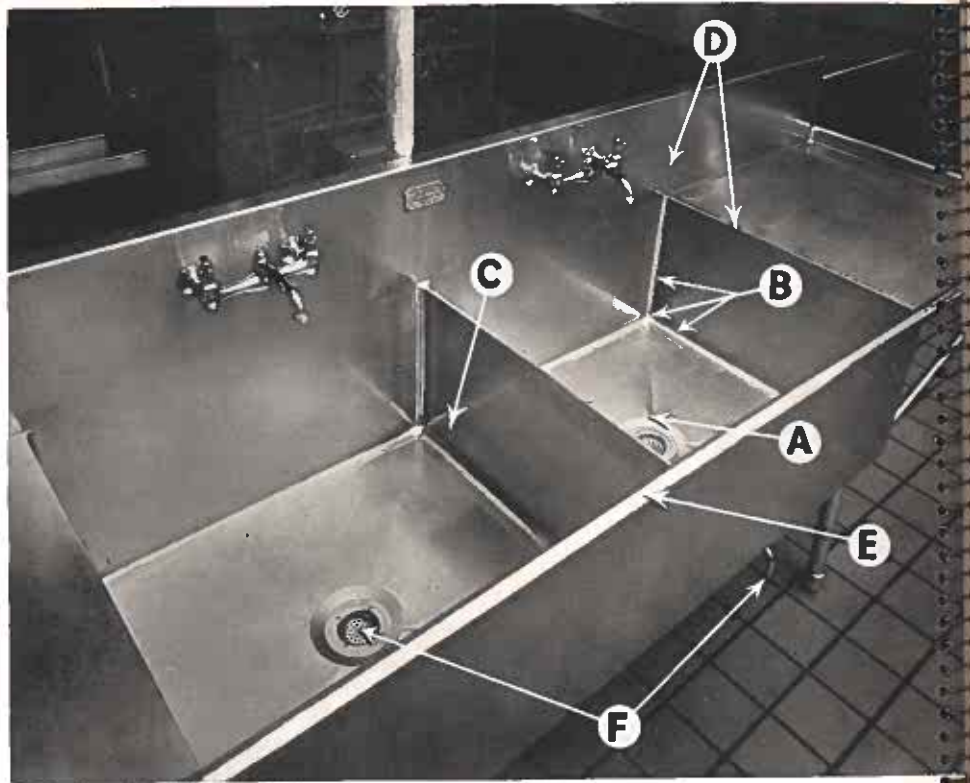
EXAMPLES CHOSEN FROM THE G. FOX HARTFORD DEPARTMENT STORE INSTALLATION

**A.** Bottom of sink scored and pitched to outlet—recess 5" in diameter— $\frac{1}{2}$ " deep—is die-stamped, assuring complete drainage.

**B.** All corners of sink (horizontal and vertical) are fully rounded to a 1" radius. At the intersection of corners, the coves are spherical in shape. The rounded corner construction is accomplished by means of electric welding and precision grinding. The use of solder or separate filler pieces to achieve the rounded effect is not used or permitted. A small scale sectional view of rounded sink detail is shown on page 7—Plate No. 5

**C.** The partition is constructed of two thicknesses #12 gauge Stainless Steel—formed, however, of one sheet of metal—the edges rounded to a 1" radius—the corners coved spherically—and welded to the bottom and sides of sink. All excess welding metal is removed by precision grinding and polishing equipment—resulting in a seam which is invisible to the naked eye. Reference: specifications on Welding—page 6.

**D.** Drainboard and splashback is integral—constructed of one sheet #12 gauge Stainless Steel—drainboard constructed with a decided pitch toward sink and welded to the body of sink. Joint of splashback and drainboard is welded, ground and polished, making the welded seam invisible.



Stainless Steel Sink—Integral Welded Construction—With Rounded Corners and Coves, Plate No. 937

**E.** A 2" diameter rolled edge (made integral with body of sink and drainboard)—fully enclosed and sealed so that sink and drainboard afford a type of construction which is vermin-proof, eliminates dirt and grease pockets, and achieves that type of sanitary construction so essential to the operation of—*The Perfect Kitchen*.

**F.** A white metal non-clogging waste outlet is set into (not attached under) a die-stamped  $\frac{1}{2}$ " deep recess—assuring complete draining. A  $3\frac{1}{2}$ " diameter— $\frac{3}{4}$ " deep Stainless Steel perforated and removable strainer is included. A lever handle located under the bottom of sink enables the operator to open and shut the outlet valve without the necessity of reaching into and through the contents of sink—reference:—specifications on Waste Outlet—page 6, and illustrations on pages 21, 26, 33.

The purpose of this illustration is to indicate how — by properly planned engineering design and modern methods of fabrication — two or more fixtures can be combined, simulating the appearance of one-piece unit construction.

This group comprises the following —

Vegetable cutting table

Vegetable preparation sink and work table

For details of one-piece — all welded — unit type sink construction, refer to opposite page.

**G.** Top of table and splashback constructed of one piece. Splashback of table and sink welded, ground and polished, making the welded seam invisible to the naked eye.

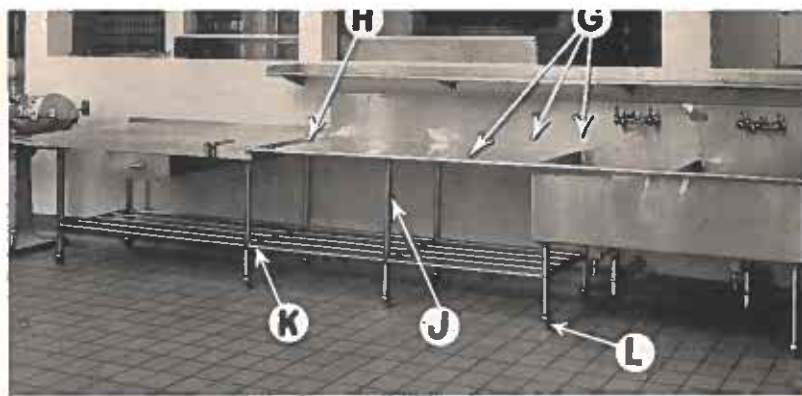
**H.** Integral rolled edge of table depressed 1" — table top pitched toward sink.

**J.** Legs of table and sink are threaded and attached to white metal flanges, which are riveted to #10 gauge channel section. The channel sections are welded to the underside of table and sink, eliminating entirely the appearance of bolts, screws and rivets from the top of the table and interior of sink. The legs are constructed of 1¼" (Iron Pipe Size) Stainless Steel pipe—(1½" O.D.) wall thickness, #10 U. S. Standard gauge.

**K.** The undershelf consists of a series of 1" (iron pipe size) Stainless Steel pipe (1¼" O.D.) — wall thickness #10 gauge — pipes spaced 5" on center. At the intersection of all pipes—the joints are welded, ground and polished smooth. Refer to specification on Welding—page 6 and Plate #3—page 7.

**L.** Threaded pear-shaped solid Stainless Steel fittings — constructed so that a full 1" adjustment is permitted without the thread of pipe legs being visible or exposed to view.

**M.** The top of fixture (#12 gauge Stainless Steel) is constructed of one piece — where Standard sheet size does not permit, the joints are welded, polished and ground smooth, making an invisible seam. The top is sound-deadened, reducing the noises and metallic ring of utensils to an absolute minimum.



Vegetable Preparation Unit, Plate No. 930

**N.** All edges are rolled integral with table top on a 2" diameter — fully enclosed — fitting tightly against body of fixture, affording a vermin-proof and sanitary type of construction.

**O.** The corners of the table top are rounded to a 5" radius—the curves of the rolled edge at this point are the same in the vertical plane as the longitudinal rolled edges of the table top.

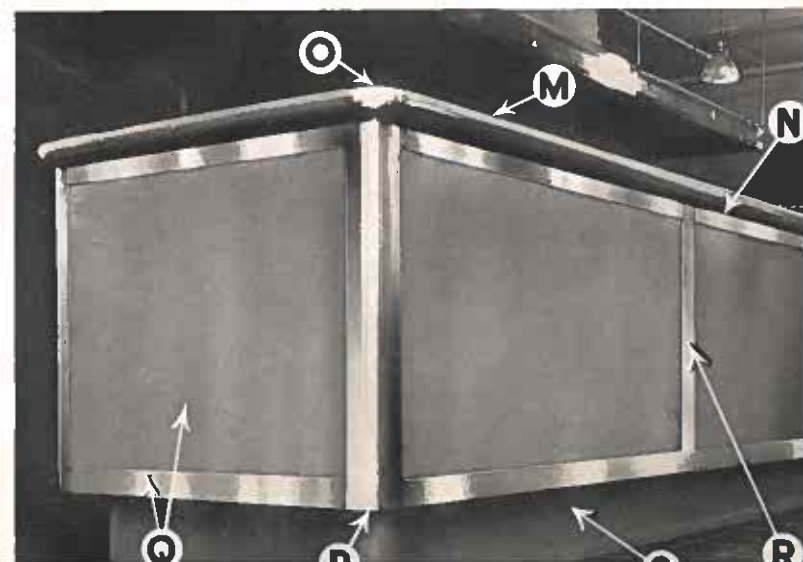
**P.** All vertical corners are rounded to a 3" radius —the rounded edge concentric with the rounded outside horizontal corner of the table top.

**Q.** The panels are made of #18 gauge Stainless Steel, having a #6 brushed satin finish. All trim is highly polished mirror finish, forming an artistic contrast with the satin finish of the panels.

**R.** Trim bands and rounded corner angles are attached in such a manner that all bolts, screws or rivets, are not visible from the exterior.

**S.** This fixture sets on a 6" high sanitary base, recessed to a depth of approximately 4" — affording toe-space for the operator. The bases are usually provided by the owner.

Cooks Table, Plate No. 916A



# NATIONAL SURETY CORPORATION

NEW YORK CITY . . . . . HOME OFFICE BUILDING: 4 ALBANY STREET



The guarantee of performance is the function which an organization such as the National Surety Company, assumes for its clients. This same attention to future as well as present performance, is evident in the beautiful and durable cafeteria and kitchen equipment installed for the use of its office staff by S. Blickman, Inc.

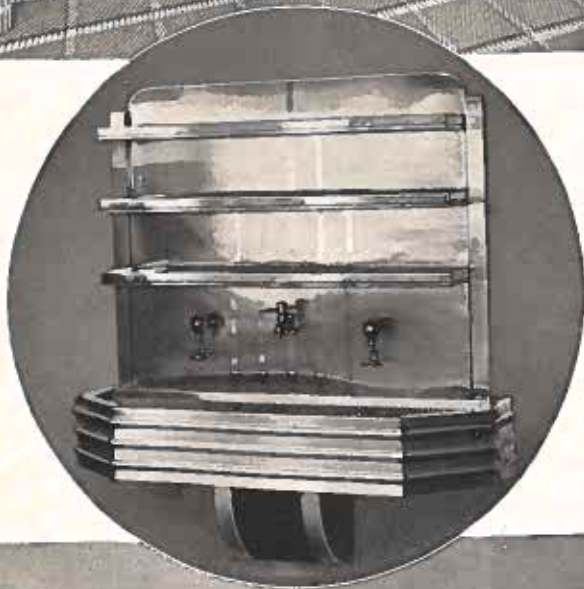
**38**

*Installed through Barth Equipment Co., New York*

*Top: View of Cafeteria, Plate No. 995*

*Center: Iced Water Dispenser, Plate No. 997*

*Below: Cafeteria Counter and Equipment, Plate No. 996*





# MUTUAL BENEFIT LIFE INSURANCE CO.

HOME OFFICE, NEWARK, N. J. . . . ARCHITECTS: JOHN H. & WILSON C. ELY, NEWARK, N. J.

Another outstanding Blickman installation for a nationally-famous insurance organization. Equipment furnished include complete units for a banquet serving pantry to which food is brought from kitchens several floors above by means of electrically-heated and thermostatically-controlled food conveyors.



*Stainless Steel Urn Battery, Plate No. 1397*



*Left Pantry Equipment, Plate No. 1395*

*Lower Left Work Table and Cabinet, Plate No. 1400*

*Below Dishwashing Equipment, Plate No. 1396*

**39**



# WALLACE & TIERNAN

BELLEVILLE, NEW JERSEY . . . CHIEF ENGINEER: GERALD D. PEET

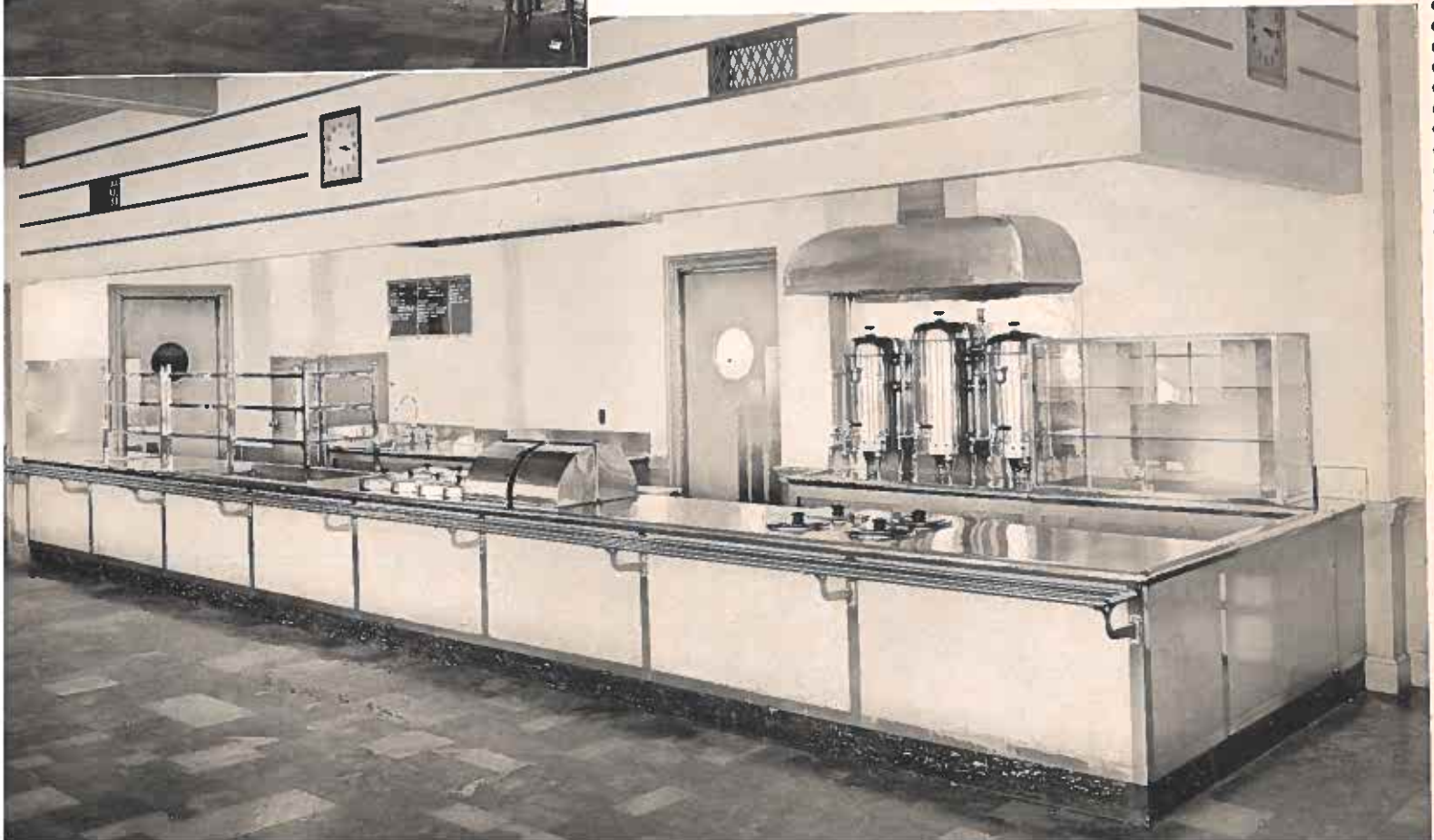


Excellent example of industrial cafeteria, this installation, located in the main building and serving all their employees, was planned and built in cooperation with the engineering department of Wallace & Tiernan. It is obvious that the high standards of performance and construction quality set by this well-known organization could only be met by a manufacturer maintaining similar standards. S. Blickman, Inc. was happy indeed to have been commended, at the completion of this installation, for its attractive appearance and the strict adherence to plan and specification.

**40**

*Left: Section of Industrial Cafeteria, Plate No. 1329*

*Below: Industrial Cafeteria, Plate No. 1326*



# RESTAURANT LONGCHAMPS

MADISON AVENUE AT FIFTY-NINTH STREET, NEW YORK CITY . . . ARCHITECT: LOUIS ALLEN ABRAMSON



*Exterior of Restaurant Longchamps, Plate No. 1026*



"No compromise with quality" is the famous Longchamps slogan. Admittedly one of the best that New York has to offer, they buy the best and serve the best. And there was no compromise with quality when Blickman was chosen to install the food service equipment in this latest and most sensational rendezvous of New York's epicures.

**41**

*Center: Interior of Restaurant Longchamps, Plate No. 1025 Below Main Kitchen, Plate No. 1027*



# UNION NEWS RESTAURANT

SOUTH STATION, BOSTON, MASS. . . . CHIEF ENGINEER: CHARLES A. SCHUTZ

The South Station in Boston is one of the largest railroad terminals in the country. Through it pass annually millions of people and among them thousands patronize the Union News Restaurant. The food service equipment for this tremendous dining room was furnished by S. Blickman, Inc. In addition to the main kitchen and lunchroom, there is adjacent to the counter, a complete short order and serving kitchen.

**42** • The lunch counter and oyster bar alone

measures over five hundred feet in length, one of the largest installations of its kind in the East. The interior of the counter, as well as all equipment, is constructed of Stainless Steel. The top is of rubber mounted on a laminated wood core. The front is of Formica, trimmed with Stainless Steel. This installation, one of the first to use the new steel alloy, has been in operation since 1931 and is guaranteed to give many more years of satisfactory service.

*General View of Lunch Room, Plate No. 735*

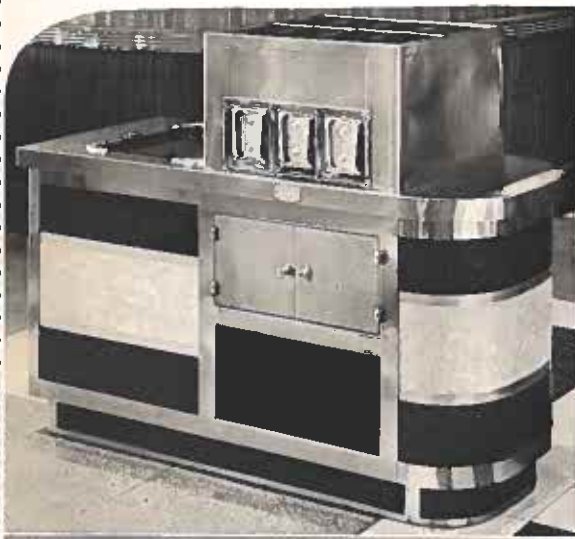


# KINGS MAYFLOWER CAFETERIA

KINGS HIGHWAY AND EAST SIXTEENTH STREET . . . BROOKLYN, NEW YORK

Situated on one of the busiest crossroads in the Brooklyn section of New York, this modern cafeteria is characterized by the most recent developments in design and construction. To assure quick and efficient operation, Blickman equipment was specified for the entire food service installation.

43



Top Right: General View of Cafeteria, Plate No. 1603

Center Right: Drinking Fountain, Plate No. 1609

Left: Silver and Napkin Stand with Trayeyer, Plate No. 1608

Below: Complete Cafeteria Equipment, Plate No. 1602



# THE HOTEL ROOSEVELT COFFEE SHOPPE

MADISON AVENUE AT FORTY-FIFTH STREET, NEW YORK CITY



Coffee Shoppe, Plate No. 992

This modern and attractive installation in one of New York's most famous hotels is a fine example of Blickman fabrication. In its appearance and performance, it reflects the discriminating taste of management and clientele.



Right: Counter Interior and Display Stand, Plate No. 991  
Below: Service Section and Back Bar, Plate No. 990



# THE SEVENTH AVENUE CAFETERIA

THIRTY-SEVENTH STREET AND SEVENTH AVENUE, NEW YORK CITY . . . ENGINEER: MARK J. JOSEPH

The modern cafeteria occupies an important place in the life of an urban population. Advancement of food handling and serving methods necessitates a constant vigilance on the part of those manufacturing food service equipment. The Blickman organization has been intimately acquainted with the special problems attendant upon the design and fabrication of such equipment, where appearance and performance count for so much.

45



Right: Hot Service Section, Plate No. 890

Below: General View of Cafeteria, Plate No. 891



# A PARTIAL LIST OF INSTALLATIONS

## SCHOOLS AND EDUCATIONAL INSTITUTIONS

Cornell University, Ithaca, N. Y.  
College of Home Economics  
Willard Straight Hall

Columbia University, New York City  
Bard Hall  
Women's Faculty Club

Syracuse University, Syracuse, N. Y.

University of North Carolina, Chapel Hill, N. C.

Rochester University, Rochester, N. Y.

University of Michigan, Ann Arbor, Mich.  
Health Service Building

Virginia Polytechnic Institute, Blacksburg, Va.

Vassar College, Poughkeepsie, N. Y.

Mt. St. Joseph's College, West Hartford, Conn.

Dwight Morrow High School, Englewood, N. J.

Bayonne Senior High School, Bayonne, N. J.

The High School for Needle Trades, City of New York, N. Y.

Bayshore High School, Bayshore, Long Island, N. Y.

Clifford J. Scott High School, East Orange, N. J.

Lawrence High School, Lawrence, Long Island, N. Y.

Ethel Walker School, Simsbury, Conn.

Vernon L. Davey, Junior High School, East Orange, N. J.

A. Harry Moore School, Jersey City, N. J.

Ridgewood High School, Ridgewood, N. J.

Rye Junior High School, Rye, N. Y.

Port Chester High School, Port Chester, N. Y.

Hastings High School, Hastings, N. Y.

Mamaroneck Junior High School, Mamaroneck, N. Y.

Alfred Vail School, Morristown, N. J.

Downey House, Wesleyan University, Middletown, Conn.

Hempstead High School, Hempstead, Long Island, N. Y.

Senior High School, New Bedford, Mass.

Hershey Industrial High School, Hershey, Pa.

Oceanside High School, Oceanside, Long Island, N. Y.

City of Wilmington, Del.—2 Schools

City of Providence, R. I.—6 Schools

City of Springfield, Mass.—3 Schools

City of Washington, D. C.—15 Schools

City of Baltimore, Md.—4 Schools

City of Youngstown, Ohio—3 Schools

City of Newburgh, N. Y.—3 Schools

City of Philadelphia, Pa.—5 Schools

City of Elizabeth, N. J.—5 Schools

## HOTELS AND INSTITUTIONS

National Gallery of Art, Washington, D. C.  
*Architect:* John Russell Pope  
*Eggers & Higgins, Associates*  
*Consulting Engineer:* Clyde R. Place  
*Builders:* Vermilya-Brown Company, New York City

Willard Hotel, Washington, D. C.

Hartford Club, Hartford, Conn.

Franciscan Society Atonement, Graymoor, Garrison, N. Y.

Shrine of North American Martyrs, Society of Jesus, Auriesville, N. Y.

Cornell Club, New York City

International House, Riverside Drive, New York City

Bureau of Engraving and Printing, Washington, D. C.

U. S. Navy, Norfolk, Va.

Reed Street Prison, Philadelphia, Pa.

U. S. Naval Academy, Annapolis, Md.

St. Ann's Villa, Convent Station, N. J. (Sister Superior)  
*Architects:* Myers & Shanley, Newark, N. J.

Motherhouse, Sisters of Christian Charity, Mendham, N. J.  
*Architect:* Robert J. Reilly, New York City

Auburn State Prison, Auburn, N. Y.

Rhode Island State Prison, Howard, R. I.

Marine Barracks, Quantico, Va.

Domestic Service Building, Laurel, Md.

D. C. Work House, Lorton, Va.

The Hotel Roosevelt Coffee Shoppe, Madison Avenue and 45th Street, New York City

Carlton Hotel Bar, Washington, D. C.

Home of the Daughters of Jacob, 167th Street and Teller Avenue, New York City

Georgia State Prison, Reidsville, Ga.

Clinton State Prison, Dannemora, N. Y.

Long Island Home, Amityville, Long Island, N. Y.

Young Men's Christian Associations:  
135th Street Branch, New York City  
Paterson, N. J.  
Newark, N. J.

Naval Air Station, Correy Field, Pensacola, Fla.

The New York City Department of Health Center, Worth and Center Streets, New York City  
*Architect:* Charles B. Meyers

Gideon Putnam Hotel, Saratoga Springs, N. Y.  
*Architect:* Marcus T. Reynolds, Albany, N. Y.

Stainless Steel Drink Counters, Drink Hall, Saratoga Springs, N. Y.

## CHAIN ORGANIZATIONS

Horn and Hardart Company "Automats," New York City,  
Several Installations

Childs Company, New York City and Paterson, N. J.,  
Several Installations

Waldorf System, Inc., Boston, Mass., Charlestown, Mass.,  
Buffalo, N. Y.

Schrafft's, 462 Fourth Avenue, New York City

Foltis Fischer Corporation, New York City, Several Installations

Sherman Cafeteria, Broadway at 109th Street, New York City  
*Architects:* Charles N. Whinston & Bro., New York City

Stewart's Cafeteria, University Place, New York City

Fischer Beer Company, New York City

The Union News Company Restaurants:  
South Station, Boston, Mass.  
N. Y. Central Railway Station, Albany, N. Y.  
"Gateway Restaurant," 45th Street, New York City  
"Gateway Restaurant," R.C.A. Bldg., Radio City,  
New York, N. Y.

M. H. Fischman Company, New York City

H. L. Green Company, New York City

W. T. Grant Company, New York City

McCrorry Stores Corporation, New York City

J. J. Newberry Company, New York City

The United Cigar—Whelan Stores Company, New York City



# COMPLETED BY S. BLICKMAN, INC.\*

## HOSPITALS

Massachusetts General Hospital, Boston, Mass.  
Architects: Coolidge, Shepley, Bulfinch & Abbott,  
Boston, Mass.

Hospital for Crippled Children, Nemours Foundation,  
Wilmington, Del.

New England Baptist Hospital, Boston, Mass.

Nassau Hospital, Mineola, Long Island, N. Y.  
Architects: Cross & Cross, New York City

Shonghum Mountain Sanatorium, Morristown, N. J.  
Architect: Campbell Voorhees, Morristown, N. J.

St. Mary's Hospital, Hoboken, N. J.

Charity Hospital, New Orleans, La.  
Architects: Weiss, Dreyfous & Seiferth, New Orleans, La.

Beth Abraham Home for Incurables, Bronx, New York City  
Architect: Louis Allen Abramson, New York City

University Hospital (Women's Hospital), Pittsburgh, Pa.

House of St. Giles the Cripple, Brooklyn, N. Y.

St. Barnabas Hospital, Newark, N. J.

Middlesex County Tuberculosis Hospital, New Brunswick, N. J.

Jersey City Medical Center, Jersey City, N. J.  
Architect: John T. Rowland, Jersey City, N. J.

Hudson County Contagious Diseases Hospital, Laurel Hill, N. J.

St. John's Riverside Hospital, Yonkers, N. Y.

Harlem Hospital, New York City  
Architect: Sloan and Robertson, New York City

Greenwich Municipal Hospital, Greenwich, Conn.

Architect: Wm. B. Tubby, New York City

Littleton Hospital, Littleton, N. H.

Architects: Rich, Mathesius & Koyl, New York City

Bridgeport Hospital, Bridgeport, Conn.

Architect: Edward B. Caldwell, Jr., Bridgeport, Conn.

Nurses Home, Henry Ford Hospital, Detroit, Mich.  
Architects: Albert Kahn, Inc., Detroit, Mich.

Suffolk County Sanitarium, Holtsville, N. Y.  
Architect: Leonard L. Bishop, West Hampton Beach,  
Long Island, N. Y.

Albany City Hospital, Albany, N. Y.

Hospital General', Mexico City, Mexico, D. F.

Huntington Hospital, Huntington, Long Island, N. Y.

Architects: Crow, Lewis & Wick, New York City

District of Columbia T. B. Sanitoria, Glenn Dale, Md.

Montefiore Hospital, Gun Hill Road and Jerome Avenue,  
New York City

Ypsilanti State Hospital, Ypsilanti, Mich.

Architect: Albert Kahn, Detroit, Mich.

Newberry State Hospital, Newberry, Mich.

Architect: Derrick Hubert, Menominee, Mich.

Scranton State Hospital, Scranton, Pa.

State Hospital Authority, 5 Buildings, Milledgeville, Ga.

State Sanitarium, Nurses Home, Wallum Lake, R. I.

Architects: Shapiro & Ekman, Providence, R. I.

State Institution for Defective Delinquents, Woodbourne, N. Y.

Gowanda State Homeopathic Hospital, Gowanda, N. Y.

Harlem Valley State Hospital, Wingdale, N. Y.

Marcy Division, Utica State Hospital, Utica, N. Y.

Rockland State Hospital, Orangeburg, N. Y.

Pilgrim State Hospital, Pine Aire, Long Island, N. Y.

Rochester State Hospital, Rochester, N. Y.

Middletown State Homeopathic Hospital, Middletown, N. Y.

Brooklyn State Hospital, Brooklyn, N. Y.

## RESTAURANTS AND CAFETERIAS

Twenty-One Club, 21 West 52nd Street, New York City

Kings Mayflower Cafeteria, Kings Highway, Brooklyn, N. Y.

Neptune Room, Earle Bldg., Washington, D. C.

Garfield Cafeteria, Flatbush and Church Avenues,  
Brooklyn, N. Y.

Marlboro Cafeteria, 36th Street and Broadway, New York City

Architects: Charles N. Whinston & Bro., New York City

Brighton Cafeteria, 1026 Westchester Avenue,  
Bronx, New York City

Brass Rail, Seventh Avenue and 49th Street, New York City

Architect: Louis Allen Abramson, New York City

Sharon Club, 229 West 46th Street, New York City

Longchamps, Madison Avenue and 59th Street, New York City

Architect: Louis Allen Abramson, New York City

Sharaf's, Boston, Mass.

The Hot Shoppes, Washington, D. C.

The Steuben Tavern—"Shelby's," Fordham Road and Grand  
Concourse, New York City

The Seventh Avenue Cafeteria, 37th Street and Seventh Avenue,  
New York City

## COMMERCIAL AND INDUSTRIAL ORGANIZATIONS

Metropolitan Life Insurance Company, Home Office Building,  
New York City

Architects: Waid & Corbett, New York City

Mutual Benefit Life Insurance Company, Newark, N. J.

Architects: Ely & Ely, Newark, N. J.

Employers Liability Insurance Company, Boston, Mass.

Continental Insurance Company, New York City

Bristol Meyers Company, Hillside, N. J.

Pratt & Whitney Corporation, East Hartford, Conn.,

West Hartford, Conn.

Veight-Sikorsky Aircraft Corporation, Bridgeport, Conn.

Meyer Bros. Department Store, Paterson, N. J.

Ternstedt Manufacturing Company, General Motors Corp.,

West Trenton, N. J.

Hyatt Roller Bearing Division, General Motors Corp.,

Harrison, N. J.

Standard Oil Company of New Jersey, Bayonne, N. J.

Westinghouse Electric Manufacturing Company, Lima, Ohio

National Cash Register Company, Dayton, Ohio

Burroughs Adding Machine Company, Detroit, Mich.

General Aniline Company, Grasselli, N. J.

Wallace & Tiernan Company, Belleville, N. J.

Hills Bros. Coffee Company, Edgewater, N. J.

Bell Telephone Company, Philadelphia, Pa.

Southern New England Telephone Company, Hartford, Conn.

Seaboard By-Products Coke Company, Kearny, N. J.

Dime Savings Bank, Brooklyn, N. Y.

Army and Navy Club, Washington, D. C.

Titanium Pigment Company, Bound Brook, N. J.

G. Fox Department Store, Hartford, Conn.

The Roosevelt Savings Bank, Brooklyn, N. Y.

The Humble Oil Company, Houston, Texas

The Calco Chemical Company, Bound Brook, N. J.

The U. S. Steel Corporation, 71 Broadway, New York City

Saks Fifth Avenue, Department Store, New York City

U. S. Navy Yard, Employees' Cafeteria, Philadelphia, Pa.

The National Surety Corporation, New York City

# In Conclusion

There is an old proverb which says that a man's reputation is judged by his deeds. And so, we too say, see what we have "wrought" and judge for yourself. To all architects, engineers, institution managers and others interested in the proper selection of food service equipment, we issue a cordial invitation to visit our factory. Before placing your orders, inspect a Blickman installation in your territory and get an unbiased opinion from others who are already using what they had specified — the best and finest in modern food service equipment.

48

## UNIT INDEX OF FOOD SERVICE EQUIPMENT

Besides the planning, fabrication and installation of complete projects, we also furnish single independent units of equipment. See index below:

BAIN MARIES  
BAKERS TABLES  
BEVERAGE DISPENSERS  
CABINETS  
CAFETERIA COUNTERS  
CEREAL COOKERS  
COFFEE URNS  
COOKS TABLES  
COOLERS  
DISH HEATERS  
DISH TABLES  
DISH TRUCKS  
FOOD CONVEYORS  
FOOD TRUCKS  
GALLEY EQUIPMENT

HEATERS, DISH  
HOSPITAL TRUCKS  
INSTITUTION URNS  
KETTLES  
LUNCH COUNTERS  
LUNCH ROOM EQUIPMENT  
MILK & CREAM DISPENSERS  
MONEL METAL EQUIPMENT  
OYSTER COOKERS  
PAN AND POT RACKS  
PASTRY TABLES  
PLATE WARMERS  
PREPARATION TABLES  
RACKS  
RANGE HOODS

ROLL WARMERS  
SALAD PREPARATION TABLES  
SHELVING  
SINKS  
STAINLESS STEEL EQUIPMENT  
STANDS  
STEAM TABLES  
STOCK KETTLES  
STORAGE BINS & CLOSETS  
TABLES, BAKERS  
TABLES, COOKS  
TABLES, DISH  
TABLES, VEGETABLE  
TRUCKS, DISH  
TRUCKS, FOOD CONVEYOR

TRUCKS, HOSPITAL  
TRUCKS, TRAY  
TRUCKS, UTILITY  
URNS, COFFEE  
URNS, INSTITUTION  
URN STANDS  
VEGETABLE TABLES  
VEGETABLE STORAGE BINS  
WARMERS  
WATER COOLERS  
WATER DISPENSERS  
WORK TABLES, STEEL  
WORK TABLES, STAINLESS STEEL  
WORK TABLES, MONEL METAL  
WORK TABLES, WOOD

SPECIAL EQUIPMENT: We would be pleased to forward, upon request, plans, specifications and quotations on any special equipment

BOSTON, MASS. • PHILADELPHIA, PA.



WASHINGTON, D. C. • DETROIT, MICH.

**S. BLICKMAN, INC.**

MANUFACTURERS OF FOOD SERVICE EQUIPMENT • WEEHAWKEN, N. J.

## **STAINLESS STEEL**

These steels are chromium-nickel alloys, made in electric furnaces, under the most careful metallurgical supervision. They offer certain advantages as:

1. Higher tensile strength than ordinary steel
2. Will not corrode or tarnish
3. Attractive silvery appearance
4. Easily cleaned with damp cloth—no abrasive or special cleaning compound needed
5. No coating to wear or chip off
6. Entirely resistant to vegetable and fruit acids—milk and dairy products—mayonnaise and salad dressings—and many other products
7. Prolonged life

A. L. A. FILE NO. 35-C-1 & 3