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Unox was incorporated in 1990 and breaks into the market of professional ovens with a product designed to bake frozen bread and frozen croissants without proofing. Now Unox ovens are the most efficient and advanced cooking tool for the professional kitchen, capable of guaranteeing top-level cooking performance with any food item.

The international expansion of the company continues as well as that of the production plants. UNOX is present directly with its offices and sales branches in 34 countries around the world and the product is distributed in more than 130.



MIND.MapTM

PLUS

9.5" touchscreen capacitive control panel



ONE

7" touchscreen resistive control panel



- **PRESSURE.Steam:** increases the saturation and temperature of steam
- **Door with Triple glass**

CHEFTOP MIND.MapTM



- COUNTERTOP:** 3, 5, 7 and 10 Trays of GN 1/1
6, 10 Trays of GN 2/1
- COMPACT:** 5 and 10 Trays of GN 1/1
5 Trays of GN 2 /3
- BIG with trolleys:** 20 Trays of GN 1/1
20 Trays of GN 2/1

EVEREO[®] is the first ever Hot Fridge; a unique piece of equipment that preserves cooked meals for days at the temperature you will serve them, using a combination of extremely accurate temperature and atmosphere control.

BAKERTOP MIND.MapTM

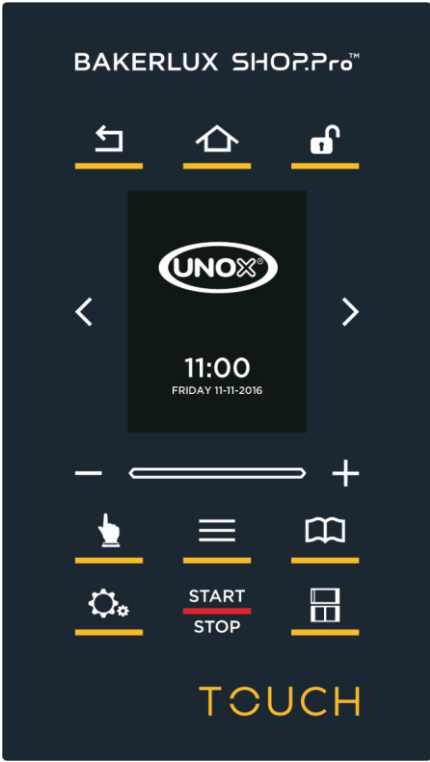


- COUNTERTOP:** 4, 6 and 10 Trays of 600 x 400
- BIG with trolleys:** 16 Trays of 600 x 400

DECKTOP OVEN is Traditional stone baking of bread, buns or leavened products: just one of the possibilities that DECKTOP offers. Thanks to the possibility to introduce or extract humidity during the baking cycle, it makes your baking perfect with any load: soft or fragrant; soft or crunchy. Oven, DECKTOP and prover, give life to an extremely versatile and limitless baking station.

BAKERTOP PROOFERS is a game of balance between dough, temperature, humidity and time. It is equipped with capable sensors to control and intervene automatically on the leavening process to guarantee the quality of the final product. It opens a world of possibilities in baking traditional products such as bread, leavened cakes, croissants and much more.

BAKERLUX SHOP.Pro™



3, 4 Trays of 460 x 330



3, 4, 6, 10 Trays of 600 x 400

LINEMICRO™



ELECTRIC CONVECTION OVENS



3 Trays of 342 x 242



3, 4 Trays of 460 x 330



3, 4, Trays of 600 x 400

SPEED-X™ is the first ever self-washing combi speed oven



Combi Oven
**CHEFTOP
MIND.Maps™ Plus**

+



Speed Oven
SPEED.Pro™

+



Self-Washing system
ROTOR.Klean

IRINOX



Irinox was founded in Corbanese (Treviso, Italy) in 1989 and is known all over the world as the leading manufacturer of blast chillers and shock freezers.

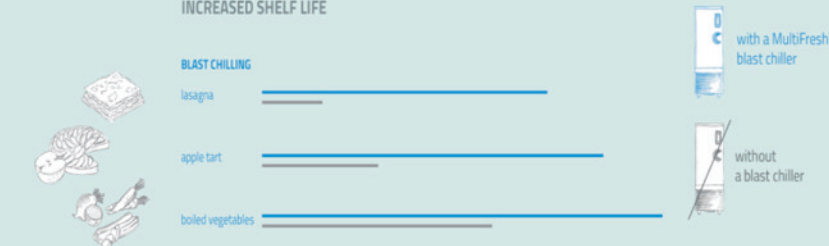
Irinox has always invested in continuous research and improvement of its technology, becoming the ideal partner of the most important food professionals and companies all over the world.

FRESHNESS
ON YOUR TABLE



MULTIFRESH®: EFFICIENCY, QUALITY AND SAVINGS

INCREASED SHELF LIFE



PRODUCTION IS DRASTICALLY OPTIMIZED



MultiFresh NEXT

Blast chillers and shock freezers

-5, 12 and 18 Trays of GN1/1 or 600x400 (H=40mm)

-5, 12 and 18 Trays of GN2/1 (H=40mm)



EasyFresh NEXT

Blast chillers and shock freezers

-3, 5, 12 and 18 Trays of GN1/1 (H=40mm)

-5, 12 and 18 Trays of 600x400 (H=40mm)



REFRIGERATOR MANUFACTURER ***Turbo air***



Turbo Air manufacture commercial refrigerators and freezers. It has all your food service equipment needs with over 500+ refrigeration units.

Turbo Air manufacture facilities are located in USA, South Korea, Qingdao-China, Vietnam. Turbo Air sells products in 67 countries



USA Branch / Distribution Location

HAWAII



OAKLAND



SEATTLE



DENVER



HOUSTON



DALLAS



CHICAGO



CINCINNATI



ATLANTA



NEW JERSEY



PITTSBURGH



MIAMI



Factories

USA



South Korea



Qingdao-China



Vietnam



K-Series (Reach-In)



Refrigerator / Freezer



Glass Door



Dual Temperature



K-Series (Under Counters)



Refrigerator / Freezer



Glass Door



Dual Temperature



Drawers



Food Prep Table/Display Case



Rectangular Case



Salad Prep Table(Hood Lid)



Chef Base



Chocolate Case



CUPPONE
1963



THE MASTERS OF ITALIAN
EXCELLENCE

Ovens and equipment for pizzerias





The future
of the Salamander

TECNO70: **Depth: 70cm** **Wide: 35/70/105cm**

Tecno70 is a complete, practical, compact and functional range. This range offers a winning price/quality ratio ideal for restaurants, cafés and small canteens.



TECNO60: **Depth: 60cm** **Wide: 35/70/105cm**

Tecno60 is the perfect answer, in terms of both quality and price, to the requirements of snack line.





Naboo Boosted
-Preheating up to 320° C
- Up to 20% more powerful



Zoom/The Hot

Blast chiller and shock freezer/Holding cabinet



Oracle

High Speed Oven





FOR GASTRO-BAR



TO TAKE AWAY



FOR WINES



TO IMPACT



FOR SEAFOOD



FOR MINI-MARKETS



FOR DROP-IN



FOR COFFEE SHOP



FOR SEAFOOD



FOR TOPPINGS



FOR BUFFETS

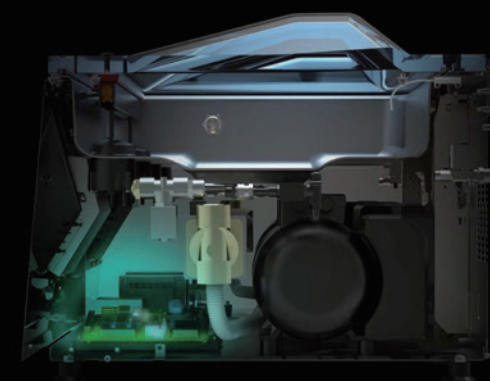


FOR CAKES





Trolley Vacuum



TECHNOLOGY

Performance and efficiency.

A technology that not only respects the environment, but that is efficient and completely automatic, designed above all for the professional kitchen.



Barcelona



THE BEST OVENS.
FOR THE BEST SHEFS.



50cm



Slicer



Meat Mincer



Sausage Stuffer



Bandsaw

MADE IN KOREA
**SOFT ICE CREAM
MACHINE**




ICETRO
Since 1981



MADE IN KOREA
**SLUSH
MACHINE**



MADE IN KOREA
**ICE
MAKER**





The taste of tradition

La Pastaia is the brand specialising in fresh pasta machines. Italian excellence, technology, and reliability at the service of restaurants, gastronomy, artisanal pasta factories, and the community to enhance the value of pasta's creativity, tradition, and flavour.

TRAFILE BRONZO - PASTA DIES BRASS - MATRICES BRONZE - MATRIZEN BRONZE - HILERAS EN BRONCE

n. 3 - SPAGHETTI mm 0,8

n. 8 - SPAGHETTI mm 1,7

n. 12 - SPAGHETTI mm 2,5

SPAGHETTI QUADRI mm 2,5 x 2,5

n. 59 - BUCATINI mm 3,0

n. 18 - LINGUINE mm 3,0 x 1,6

n. 21 - TAGLIOLINI mm 1,8

n. 23 - TAGLIOLINI mm 2,5

n. 26 - FETTUCCINE mm 6,0

n. 28 - FETTUCCINE mm 10

n. 31 - PAPPARDELLE mm 17,0

n. 90 - MACCHERONCINI mm 4,8



n. 99 - MACCHERONI mm 8,0



n. 108 - RIGATONI mm 15,0



n. 127 - TORTIGLIONE mm 8,8



PACCHERO



n. 386 - CASARECCE



n. 382
GNOCCHETTO SARDO
mm 19,0



n. 133 - FUSILLI A 3 PRINCIPI mm 10,0



n. 47 - REGINETTE mm 9,0



n. 163
PIPE RIGATE
mm 16,0



AMORI



n. 122 - PENNE RIGATE mm 8,8



n. 190
CONCHIGLIE RIGATE
mm 28,0



SFOGLIA spessore regolabile - Adjustable thickness
Épaisseur réglable - Regelbare Dicke - Espesor regulable