

Каталог печей Gastronomy

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gierre
passion for cooking



GASTRONOMY

Tradition guides us, passion inspires us.

You call it a mission. For us, it is a passion.

Each day a performance takes place: for those who share a passion for cooking. And each day, we give our ovens time and space so that this passion brings great success.

Since 1982, we have brought tastiness to the stage.

For more than thirty years, our products have occupied the professional kitchens of those who have transformed the passion for flavour into an art. From pastry-making to gastronomy, to bakery, we have ovens for every taste, able to help every chef and to interpret widest variety of recipes with maximum flexibility. And win over an audience with the most demanding of tastes.

The first oven will never be forgotten.

They are still there: working, efficient, loyal allies to those who share our passion for the cooking. Our first ovens are still in full use, at the side of the creators of flavour. And they are still going strong. Because reliability is our strongpoint. The technological research and Made in Italy are our finest ingredients.



We know how to measure the correct ingredients.



PASSION

**Turning on the passion
is our vocation.**

Since 1982 we have helped cook, prove, brown, heat up and produce specialities from around the world, all over the world. And even more so today, with exemplary machines, which enable the expression of the art and creativity of those who use them. They are the cherry on a cake which has more than thirty candles: our years of experience. And our passion.

RELIABILITY

Long live the flavour!

Long life. Better still, very long. Because our ovens are truly unique: so long-lasting that they require spare parts many years after the sale, such performance that guarantees the integrity of the original flavours, without altering them. Gierre and flavour: together for a lifetime.

MADE IN ITALY

Excellence of Italian taste.

Research and design in Milan; assembly, testing and inspections in Bassano del Grappa, near Vicenza. We do it all here, in Italy, supported each day by suppliers who stand out for their reliability, history and experience in the research of raw materials. Our excellence is an Italian specialty which has conquered countries in many parts of the world, even across oceans.

VERSATILITY

Buon appetito. Enjoy your meal. Bon appétit. Guten appetit...

We are close to whoever has the enthusiasm to create flavours, combine aromas, experience tastes, wherever they are. We have an international soul that the merger with the IK-Interklimat Group has contributed to developing, and a distribution network and service centres which every professional can count on. Because we believe in passion without borders. And we would like to wish "buon appetito" to all, in many languages, in every part of the world.



Aria

the dry system

Steam outside, space for heat. The **Gierre ARIA** technology allows the elimination of steam during the cooking process, by way of an **automatic servo-assisted butterfly valve** which opens when necessary.

With ARIA, set to the desired value, excess **moisture** produced by the foods or by the previous addition of steam is expelled quickly, **without the escape of heat.**

The method of dry cooking in the oven, with absolutely no moisture, is ideal for **roasting, grilling, gratin** and, in the final phase of cooking leavened products, allows an **even, crispy golden colour.**



Aqua

the steam system

The steam, when it's needed and in the right amount. AQUA is the system of **instantaneous steam input** within the cooking chamber created by Gierre.

AQUA, at every temperature, automatically supplies only the quantity of water necessary, in real time, for the **production of steam required**, limiting consumption and waste.

It is a technology which is **always ready for use, requiring short times for pre-heating the oven and is extraordinarily low-maintenance** even without the filter for **descaling** the water.

The use of **steam** is ideal for cooking vegetables, fish, eggs and meat with a **temperature** of approximately 100 °C. For some delicate dishes, such as shellfish and crème caramel, **steam cooking at low temperatures** between 65 – 95°C is recommended. Finally for potatoes, pumpkins and carrots, **super-heated steam** up to 120 °C is preferred.



Armonia

the perfect combination

AQUA+ARIA=maximum ARMONIA. Cook a wide variety of products in different quantities and on any baking tray with precision and uniformity. We wanted an oven which would do this. For us to design and create it has been a great challenge. And after extensive research, with the new **ARMONIA** we have perfected the **climate control** of the cooking chamber of our ovens.

With ARMONIA, the values within the oven chamber are detected thanks to special internal probes and continuously compared, electronically with the set cooking parameters. Each variance, due to natural humidity released by foods and any changes in climate conditions from the introduction of new dishes is automatically self-regulated.

ARMONIA by Gierre is the combination of AQUA and ARIA: two technologies which perform climate controls and regulation in real time, and in complete autonomy, without the intervention of the cook, always guaranteeing an **excellent result**.

With Gierre ovens, only a few seconds are needed to set the desired parameters and to achieve light soufflé, crispy breading and succulent roasts. The values may also be modified during the cooking phases and once finalized, with the aid of the interactive display, the **"MEMO+"** function allows the cooking process to be memorized so that it can be repeated whenever necessary.

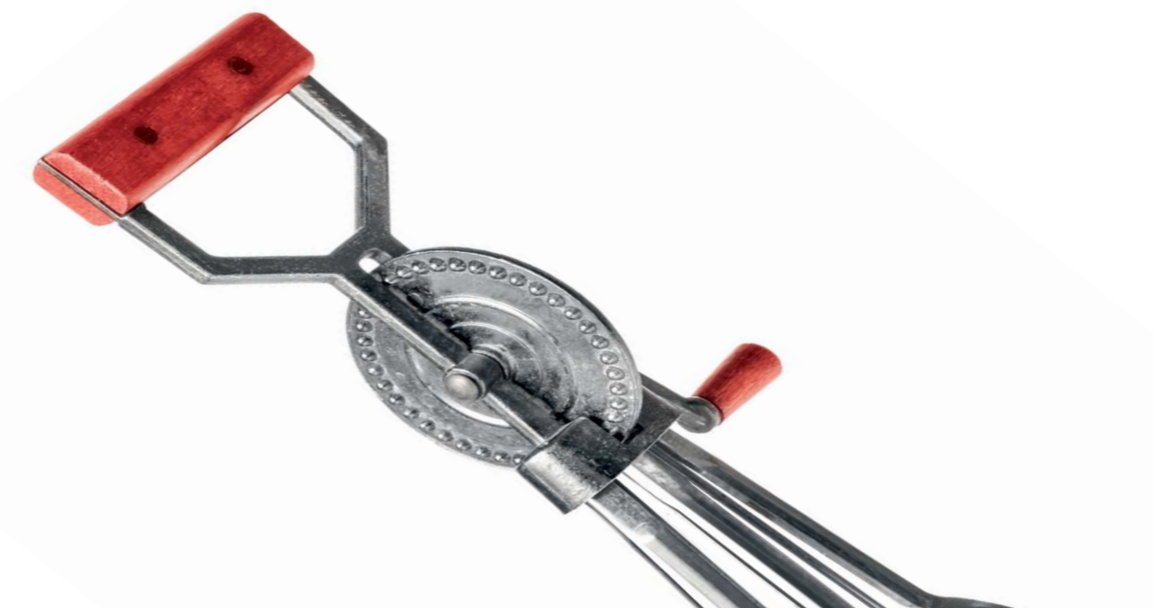


Power and control

The flavour is in the air. More ventilation, better heat distribution: this is the strength of Gierre convection ovens, where the natural circulation of the air is reinforced by **bi-directional radial fans** resulting in an even temperature over each cooking level. The careful **analysis of the air flows** within the chamber and the **three decades of experience** earned, particularly in the most demanding sector of pastry, are the ingredients for the design and manufacture of ovens **capable of guaranteeing the best results in cooking**.

The details of the **rounded corners** within the chamber, the **shapes** and the **features of the conveyors**, are the result of countless laboratory tests which GIERRE designers have performed to improve air circulation, avoid friction, and optimize the transport of air, moisture and heat within the cooking chamber.

The reverse rotation and the **3 different speeds** of the fans enable a homogeneous air circulation on each tray and consequently the right balance between ventilation and required power, without conditioning cooking times.



Passo a passo

step by step

The word is “simplicity”, which reads as “speed”. Passo-a-Passo is the system which guides the **input** and the **management** of the data in Gierre electronically controlled ovens, **working with the operator** during each phase: from setting the desired parameters, to turning on the oven until the start of the cooking cycle, all in a simple and intuitive fashion.

Keyboard, display and controls are illuminated intermittently until the start of the cycle, following the standard procedure of setting the parameters of temperature, times, method of cooking, fan speed and other specific or auxiliary operations. This way, the possibility of error is minimized during the countless routine operations in the modern professional kitchen.

The LCD panel, entirely redesigned, allows a **rapid choice of program** or manual operation; even first-time users of a Gierre oven are able to easily turn it on **without needing help**.

AutoLavo

Static cleaning system

Autonomous, easy, clean. The Gierre designed cleaning system is available upon request, for electronically controlled ovens, allowing a **simple, deep cleaning** of the cooking chamber.

It is a **static type of cleaning system**, integrated in the oven: five nozzles/injectors, arranged to reach each part of the chamber, guaranteeing maximum cleanliness and hygiene, eliminating grime and grease which could lead to a malfunction. Compared to a rotating system, the static cleaning system has **greater durability** and requires **less maintenance**. The system works **autonomously** - without the need for supervision - in a way that allows it to operate overnight, with a significant **cost savings** on electricity and saving employee's **precious time** during their working hours.

Four different programs are available: **rinse, light cleaning, normal and intense**.

The use of Gierre branded detergent and brightener is recommended for their degreasing and non-abrasion properties, guaranteeing the optimum cleanliness of your oven.



Core probe

The core probe is the instrument for cooking products which require **constant and precise control** of their **degree of colouration at the core**: This device automatically interrupts the cooking process at the exact moment the desired parameters are reached.

The Gierre core probe guarantees the **control of the weight loss** of the product without compromising the **quality** of the product.

ΔT Delta T

Delta T cooking is realized with the use of a core probe and allows a constant temperature difference to be maintained between the temperature in the chamber and the temperature at the core of the product: the value known as **Delta** value. The lower the Delta, the more **delicate** the cooking process. This process is particularly indicated for products such as ham and large cuts of meat. This type of process allows the heat to travel through the food **gently** and with **consistency**, with a minimum loss of weight.

Given the long Delta T cooking times, the new Gastrotek ovens are designed to perform this type of operation even overnight, **without a need for operator supervision**.

Thanks to the **MEMO+** function, it is possible to always reproduce the same result.

Scheduled Ignition

The Gierre ovens allow the better organization of work, giving cooks the ability to programme **5 different oven start** times at precise pre-established times.

Vacuum packed

Vacuum packed cooking allows us to have, in the **shortest possible time, fresh dishes** whose most sensitive organoleptic components remain unchanged. During this particular technique the products are placed in special packaging and cooked at a low temperature in Gierre ovens, enhancing the flavour and intensifying the colours. Finally the **absence of oxygen** slows down the proliferation of bacteria and the phenomenon of oxidation, preventing the dispersion of odours in the kitchen and grime in the oven.

Regeneration

The **regeneration** of dishes which have been previously vacuum cooked arose from the need to **eliminate waste** and always have an exact number of uniform portions. The Gierre steam-convection system at 90°C/140°C quickly brings dishes back to the same **fresh** condition with the same properties as when they were just cooked.

Pasteurisation

Pasteurisation is the technique of steam cooking which allows **sterilization** of the jars necessary for seasonal vegetables and foods. Ideal for the preparation of preserves, pickles and vegetables in oil. Thanks to this technique, it is easy to present **unique and original dishes**.

Traditional cooking

))) Convection (30°C - 270°C)

Today it is custom to think that **convection cooking** is the most **traditional** but also the most **important** among modern systems. The forced air convection of Gierre ovens offers the ability to cook different products through their distribution on multiple trays.

The technique of **humidification** (∅∅) is increasingly used during the different phases of even the most complex recipes and has added new potentiality to Gierre convection ovens improving the diffusion of heat within the chamber and giving a **golden lustre** to dishes.

Combination cooking (30°C- 250°C)

The **combination cooking** system “convection and steam” is another step ahead in the world of modern gastronomy and has led to the achievement of **important results**. This method of cooking in Gierre ovens allows **roasting, gratin and regeneration**, achieving soft and succulent dishes with a significant reduction in the loss of weight (about 50% less compared to traditional systems). The products retain a greater level of their organoleptic properties without the need for condiments making them light and healthy.

Steam cooking

Steam cooking (100°C / 100% steam)

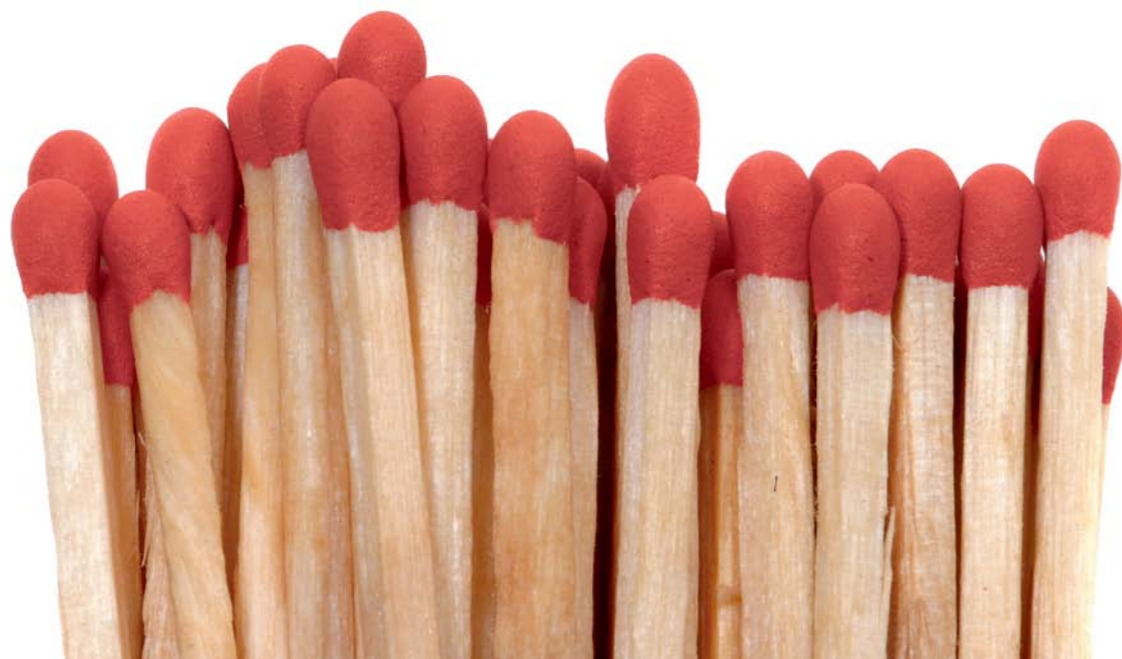
The **steam** is used to prepare all products which can be cooked in water. Steam cooking is useful to defrost, **stew, sterilize, immerse and regenerate foods**. The dishes maintain their natural shape, remaining “al dente” and their properties are unchanged. This cooking technique does not allow the transmission of flavours or odours, and different products such as **fish, meat** and **vegetables** can be cooked at the same time.

Steam cooking at a high temperature (temperatures up to 120°C)

Steam cooking at a **high temperature** is particularly indicated for hard fibre foods such as **potatoes, courgettes, carrots and turnips**. The products retain their mineral salts and vitamins and, because the cooking water is not cleaned, the dishes are flavourful without the addition of salt and spices.

Steam cooking at a low temperature (from 50°C to 80°C)

Steam cooking at a **low temperature** in Gierre ovens allows the slow cooking of dishes such as **cream, soufflé, pâté** and all those products usually prepared using Bain Marie. Using this technique further limits the reduction in the weight of the products resulting in the maintenance of all the nutritional properties. Cooking at a low temperature allows improved organization of work in the kitchen, taking advantage of time when the demand is low, for example, during the night.



Mega Gastronomy

professional combi-ovens for
Gastronomy

An efficient, practical and convenient assistant cook. The Mega ovens for gastronomy are colleagues who are extremely ductile and reliable for their durability, functionality and a guarantee of good performance.

All the necessary instruments are available in order to offer the most modern methods of cooking and to achieve the highest results with noticeable reductions in preparation times of the dishes. Mega ovens are designed to give their best in the kitchen without wasting time and energy.

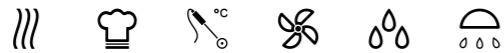
And in the electronically controlled version, practicality merges even closer with technology.

The core probe, the three-speed fan, the timed regulation of the steam, simplifying the cooking operations. The pre-heating of the oven, the rapid cooling and the memorization of recipes make the oven perform to an even higher level. And the automatic cleaning system, AUTOLAVO, can be installed upon request, optimizing work schedules.





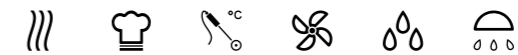
Mega Gastronomy
440 MG / DG



Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	230V/400V 3N 50-60Hz
Power	6,3 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	2 with reverse rotation
Tray size	4 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	120 min. (MG) – 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 620 mm 72Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 810 mm 90Kg
Core probe (DG)	Yes
Fan speed (DG)	3-speed adjustable
Automatic cleaning (DG)	Optional



Mega Gastronomy
523 MG / DG

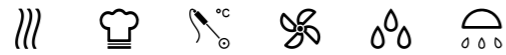


Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	230V 50-60Hz
Power	3,2 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	5 x 2/3GN – 5x1/2GN
Trays interval	73 mm
Max temperature	270°C
Timer	120 min. (MG) – 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	606 x 740 x 670 mm 52Kg
Dimensions (WxDxH) and packaged weight	631 x 781 x 701 mm 58Kg
Core probe (DG)	Yes
Fan speed (DG)	3-speed adjustable
Automatic cleaning (DG)	Optional



Mega Gastronomy

640 MG / DG

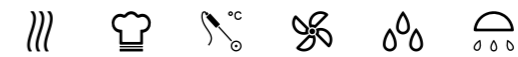


Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	230V (su richiesta)/400V 3N 50-60Hz
Power	9,3 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	2 with reverse rotation
Tray size	6 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	120 min. (MG) – 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 745 mm 80Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 850 mm 100Kg
Core probe (DG)	Yes
Fan speed (DG)	3-speed adjustable
Automatic cleaning (DG)	Optional



Mega Gastronomy

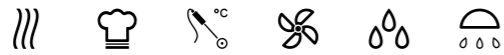
1040 MG / DG



Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	400V 3N 50-60Hz
Power	14 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	3 with reverse rotation
Tray size	10 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	120 min. (MG) – 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	940 x 830 x 1047 mm 95Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 1170 mm 130Kg
Core probe (DG)	Yes



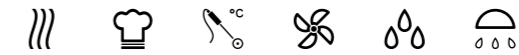
Mega Gastronomy
640 GAS MG / DG



Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	230V 50-60Hz
Power	11,6/13,5 Kcal/Kw
Gas flow	Methane (G20) 1,460 mc/h -LGP(G30-31) 1,088 Kg/h
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	6 x 1/1GN
Trays interval	65 mm
Max temperature	270°C
Timer	120 min. (MG) 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	935 x 925 x 845 mm 115Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 980 mm 127Kg
Core probe (DG)	Yes
Fan speed (DG)	3-speed adjustable
Automatic cleaning (DG)	Optional



Mega Gastronomy
1040 GAS MG / DG



Electromagnetic controls (MG)	4 knobs
Digital controls (DG)	60 prog. 5 phases
Power supply	230V 50-60Hz
Power	13,7/16 Kcal/Kw
Gas flow	Methane (G20) 1,693 mc/h - LGP(G30-31) 1,262 Kg/h
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	10 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	120 min. (MG) 9h 59 min. (DG)
Humidification	Adjustable
Dimensions (WxDxH) and weight	935 x 925 x 1245 mm 163Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 1400 mm 177Kg
Core probe (DG)	Yes
Fan speed (DG)	3-speed adjustable
Automatic cleaning (DG)	Optional

Gastrotek

professional combi-ovens for Gastronomy
with self-regulation of the climate.

Dedicated to those who are looking for the best. The advanced electronics are the extra ingredients which make Gastrotek ovens instruments able to satisfy even the most demanding professionals. The reliability and the durability are testament to the excellence of the Gierre brand. And its innovative design has that unmistakable touch of style which could only be Italian.

The Gastrotek line of ovens is designed to achieve the best results at the highest levels of expectation, without losing sight of the ease of use and reliability of the product. And from today, there is a further guarantee for Gastrotek ovens: constant and real climate conditions which are always controlled within the cooking chamber. The new Armonia technology ensures the ideal climate conditions for each individual product, autonomously controlling and regulating the heat and moisture present within the chamber.

The electronic controls with LCD display of Gastrotek ovens are intuitive, while the Passo-a-Passo system is managed by a single data input knob and immediately puts the cook at ease. The "automatic" option allows a cooking process without the need for thought, trusting the oven completely: here the cooking data are pre-set, as well as modifiable. For the more expert cook, the "manual" setting is performed so that the different desired cooking parameters can be decided autonomously.





Gastrotek
600 PG



Digital controls LCD	90 prog. 10 phases
Power supply	230V (on request)/400V 3N 50-60Hz
Power	9,3 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	2 with reverse rotation
Tray size	6 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	940 x 830 x 745 mm 80Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 850 mm 100Kg
Fan speed	3-speed adjustable
Automatic cleaning	Optional



Gastrotek
1000 PG



Digital controls LCD	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	14 Kw
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	3 with reverse rotation
Tray size	10 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	940 x 830 x 1047 mm 95Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 1170 mm 130Kg
Fan speed	3-speed adjustable
Automatic cleaning	Optional



Gastrotek
620 GAS PG



Digital controls LCD	90 prog. 10 phases
Power supply	230V 50-60Hz
Power	11,6/13,5 Kcal/Kw
Gas flow	Methane (G20) 1,460 mc/h - LGP(G30-31) 1,088 Kg/h
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	6 x 1/1GN
Trays interval	65 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	935 x 925 x 845 mm 115Kg
Dimensions (WxDxH) and packaged weight	980 x 980 x 980 mm 127Kg
Fan speed	3-speed adjustable
Automatic cleaning	Optional



Gastrotek
1020 GAS PG



Digital controls LCD	90 prog. 10 phases
Power supply	230V 50-60Hz
Power	13,7/16 Kcal/Kw
Gas flow	Methane (G20) 1,693 mc/h - LGP(G30-31) 1,262 Kg/h
External finish	Stainless steel
Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	10 x 1/1GN
Trays interval	75 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	935 x 925 x 1245 mm 163Kg
Dimensions (WxDxH) and packaged weight	980 x 980x 1400 mm 177Kg
Fan speed	3-speed adjustable
Automatic cleaning	Optional

I-TEK

professional ovens for Gastronomy
with automatic cleaning

The completeness is served. The ovens of the professional I-TEK line represent the most innovative form and practicality of the cooking systems available in the world of gastronomy. Beyond satisfying the classic daily needs of kitchen (roasting, steam cooking, grilling, etc.), they allow regeneration, low temperature cooking and pasteurisation.

From the structural and software point of view, each detail of the I-TEK oven has been accurately studied:

- ▶ Cooking chamber with rounded AISI 304 stainless steel corners.
- ▶ Maximum functionality to facilitate daily cleaning and maintenance.
- ▶ Draining board to gather condensation in the chamber and on the door
- ▶ A removable tray rack structure within the cooking chamber.
- ▶ Easily removable door seals and lights with glass which is easily opened
- ▶ A simple and manageable mechanism for opening/closing the door
- ▶ A control panel which can be opened and inspected
- ▶ Up to 90 recipes can be memorized, each with 10 cooking phases





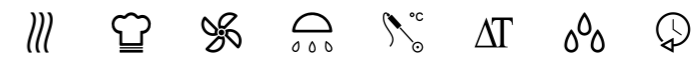
I-TEK
611 P



Digital controls LCD	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	8 Kw
External and Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	6 x 1/1GN
Trays interval	60 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	912 x 855 x 840 mm 115Kg
Dimensions (WxDxH) and packaged weight	980 x 900 x 990 mm 130Kg
Fan speed	3-speed adjustable
Automatic cleaning	Standard



I-TEK
1011 P



Digital controls LCD	90 prog. 10 phases
Power supply	400V 3N 50-60Hz
Power	15,4 Kw
External and Internal finish	Stainless steel AISI 304
Fans	1 with reverse rotation
Tray size	10 x 1/1GN
Trays interval	60 mm
Max temperature	270°C
Timer	9h 59 min. + inf.
Humidification	Manual
Dimensions (WxDxH) and weight	912 x 855 x 1110 mm 163Kg
Dimensions (WxDxH) and packaged weight	980 x 900 x 1250 mm 183Kg
Fan speed	3-speed adjustable
Automatic cleaning	Standard

Interfaces

Mega Gastronomy

Mechanical control panel (MG)



On/off button

Cooking temperature

Timer

Humidification management



Interfaces

Mega Gastronomy

Digital control panel (DG)

On/off button →

Oven light on/off button →

Start/stop button →

Gas reset button
Selection button
core probe cooking →

Temperature display →

Temperature control →

Time display, core probe
cooking function and automatic
pre-heating function →

Time adjustment and core
probe temperature →

Steam management display with
indications of cooking method →

Steam and fan speed setting →

Programs display →



Gastrotek

LCD control panel (P)

On/off button →

LCD display for function
management →

Previous/next button →

Main menu LCD button →

Selection button temperature →

Time selection button →

Selection knob and
adjustment of the parameters →

Oven light on/off button →

Cooking selection
button core probe →

Humidification button
Adjustment button
fan speed →

Gas reset button →

Start/stop button →



→



Mega Gastronomy

12 UG/UX

Power supply	230V 50/60Hz
Power	1,4Kw
Capacity	12 trays 600 x 400 mm 1/1GN
Trays interval	80 mm
Max temperature	90°C
External frame	Stainless steel (UG glass door / UX stainless steel door)
Humidification	Manual
Dimensions and weight	940 x 866 x 811 mm 58kg
Packaging dimensions and weight	1025 x 946 x 951 mm 61kg



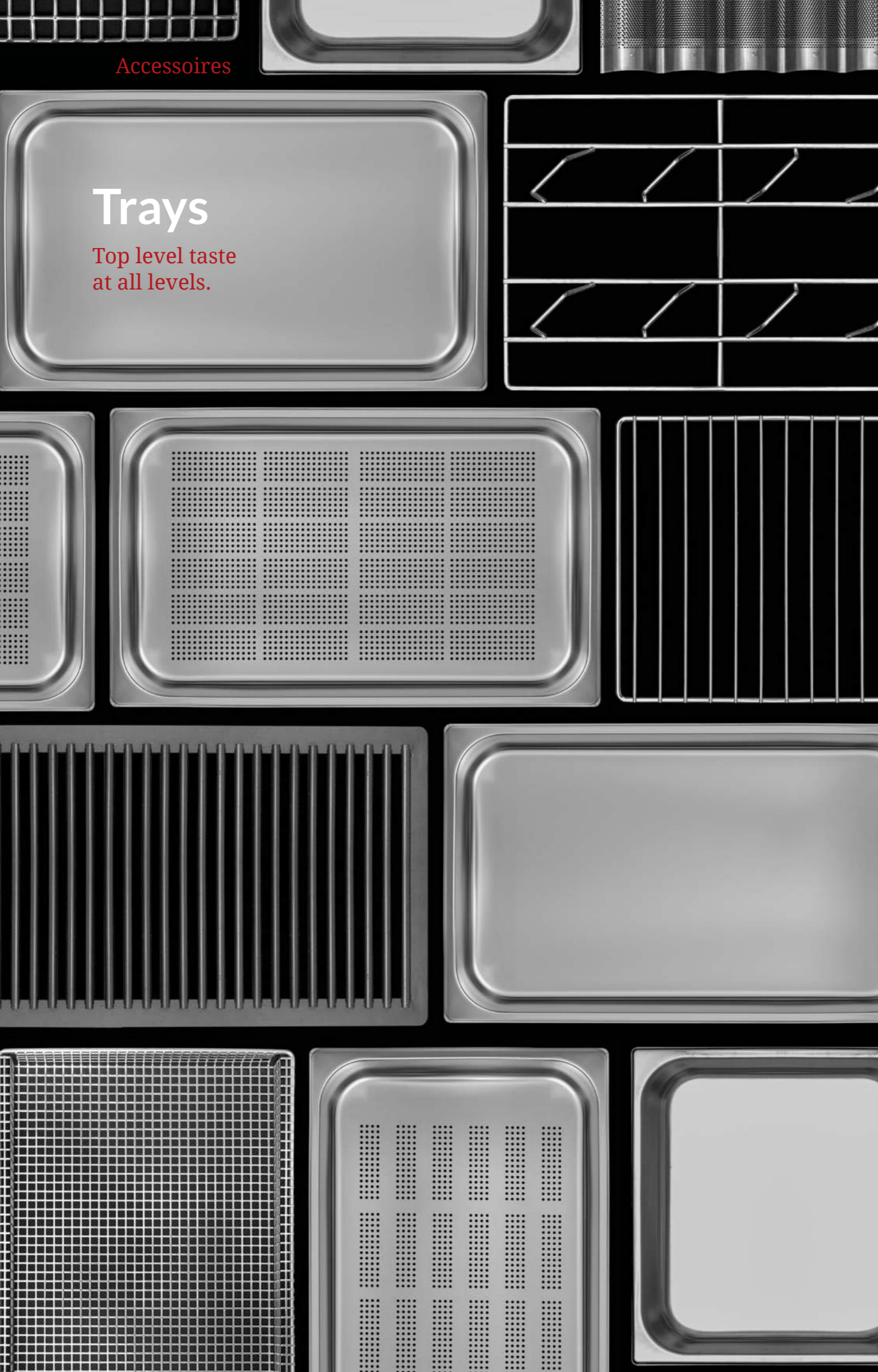
Gastrotek

10 UG/UX

Power supply	230V 50/60Hz
Power	1,4Kw
Capacity	10 trays 600 x 400 mm 1/1GN
Trays interval	90 mm
Max temperature	90°C
External frame	Stainless steel (UG glass door / UX stainless steel door)
Humidification	Manual
Dimensions and weight	995 x 1040 x 760 mm 68kg
Packaging dimensions and weight	1030 x 1110 x 860 mm 87kg

Trays

Top level taste
at all levels.



CAP 500
Extraction hood



FIL 200
Grease filter for 6 tray oven

FIL 210
Grease filter for 12 tray oven



DOCC 100
Spray wash



All of our specialities

Bakery Line
Mega Bakery
Baketek

Gastronomy Line
Mega Gastronomy
Gastrotek
I-TEK

Snackery Line
Briox
Brio Midi
Brio Maxi

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