

SELF SERVICE BAR AND FAST-FOOD EQUIPMENT










SIMECO DISTRIBUTION LINE




- Steel AISI 304, steel AISI 430, glass with 8 mm thickness
- Welded construction
- Standard complete set of the line of distribution of dishes includes: a dispenser; salad bar unit; bain-marie unit; refrigeration display case; general purpose table; cash-desk unit.
- Ability to select embedded units (Drop-In)
- Two versions of frames: open / closed, with socle
- Different facade designs or installation of individual facades
- Various options of internal filling are possible: shelves, guides for trays and gastronorm containers
- Various upper units with illuminated glass shelves
- Swing doors or sliding doors; drawers
- Folding tray slide
- Adjustable feet
- Ability to complete the wheels



UNITS OF DISTRIBUTION LINE

Length, mm	Depth, mm	Height, mm	Code	Description
DISPENSER FOR CUTLERY				
600	700	1600	999.0US.38392	<ul style="list-style-type: none"> ● Welded construction ● Frame – tube 40x40 mm ● 2 levels with a slope for gastronorm container GN1/1. ● Tube 20x40 mm ● Adjustable feet 
DISPENSER TROLLEY				
390	690	915	999.0US.34934	<ul style="list-style-type: none"> ● Hydraulic mechanism ● Shelf + stationary platform for trays 360x600mm ● Handle ● 4 wheels 
HEATING DROP-IN DISPENSER UNIT FOR PLATES				
520	520	780	999.0US.35959	<ul style="list-style-type: none"> ● For plates D=220...310mm ● Capacity up to 55 plates ● Lid ● Operating temperature: +30°... +60° C ● Power - 0,8 kW ● 220V 
FRAME FOR DROP-IN DISPENSER WITHOUT SHELF				
600	700	850		open, without lighte, frame on 3 sides, without socle
FRAME FOR DROP-IN DISPENSER WITHOUT SHELF				
600	700	850		front and side walls of stainless steel, frame on 3 sides + socle
TABLE FOR DRINKS WITHOUT SHELF				
1200	700	850		open, frame on 3 sides, without socle
CUPBOARD FOR DRINKS WITHOUT SHELF				
1200	700	850		front and side walls of stainless steel, frame on 3 sides + socle

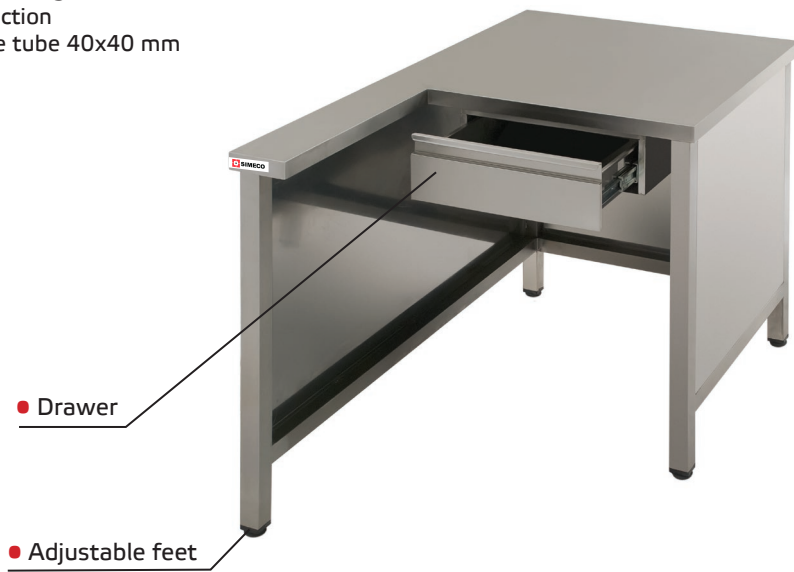
Length, mm	Depth, mm	Height, mm	Code	Description
BAIN-MARIE UNIT FOR SOUP 10L (SOUP KETTLE)				
345	345	360	BS-6000S	<ul style="list-style-type: none"> Mounted on the worktop Cover and removable flange Manual water filling Operating temperature: 30°...90 °C Power 0,4 kW 220V (only supplied with frames)
				
FRAME WITH PANEL AND SHELF FOR DROP-IN BAIN-MARIE UNIT (от 1 до 3)				
1200	700	850		open, frame on 3 sides, without socle
FRAME WITH PANEL AND SHELF FOR DROP-IN BAIN-MARIE UNIT (от 1 до 3)				
1200	700	850		front wall of stainless steel, frame on 3 sides + socle
BAIN-MARIE UNIVERSAL DROP-IN UNIT				
1060	610	340	054.0US.34822	<ul style="list-style-type: none"> Steel AISI 304 For 3 GN1/1 containers Welded construction One welded bowl Tap for draining water Dividers included The thermostat is on the right Operating t°: +20°...+80°C Power — 2,4 kW, 220 V The weight is 26 kg
				
SALAD-BAR DROP-IN UNIT				
1060	610	565	066.0UX.32306	<ul style="list-style-type: none"> Steel AISI 304 For 3 GN1/1 containers Welded construction One welded bowl The unit is at the bottom (left*/right) Tap for draining water Dividers included Operating t°: +2°...+8°C Power — 0,3 kW, 220 V The weight is 65 kg Refrigerant gas R404A * customized
				
FRAME FOR DROP-IN BAIN-MARIE or SALAD-BAR UNIT (for 3 GN1/1) WITHOUT SHELF				
1200	700	850		open, frame on 3 sides, without socle
FRAME FOR DROP-IN BAIN-MARIE or SALAD-BAR UNIT (for 3 GN1/1) WITHOUT SHELF				
1200	700	850		front wall of stainless steel, frame on 3 sides + socle
REFRIGERATING DROP-IN SHOWCASE				
1150	700	900	062.0UX.36445	<ul style="list-style-type: none"> Steel AISI 304; glass Welded construction 6 hinged doors (plowing up); 2 sliding glass doors; 2 shelves; lighting The unit is at the bottom (left*/right) Ventilated refrigeration Automatic defrosting Operating t°: +4°...+8°C Power — 0,7 kW; 220 V The weight is 127 kg Refrigerant gas R404A * customized
				

Length, mm	Depth, mm	Height, mm	Code	Description
REFRIGERATING DROP-IN SHOWCASE (WITH AIR CURTAIN)				
1000	700	810 (1362)	062.OUX.38165	<ul style="list-style-type: none"> ● Steel AISI 304; glass ● With air curtain ● Open from the buyer ● 2 sliding glass doors from the seller ● 2 shelves; lighting ● The unit is at the bottom (left*/right) ● Ventilated refrigeration ● Automatic defrosting ● Operating t°: +2°...+10°C ● Power — 1,2 kW; 220 V ● The weight is 130 kg ● Refrigerant gas R404A <p>* customized</p> 
FRAME FOR DROP-IN SHOWCASE WITHOUT SHELF				
1150	700	850		open, frame on 3 sides, without socle
FRAME FOR DROP-IN SHOWCASE WITHOUT SHELF				
1150	700	850		front wall of stainless steel, frame on 3 sides + socle
REFRIGERATING DROP-IN SHOWCASE				
1500	700	900 (1310)	062.OUG.37171	<ul style="list-style-type: none"> ● Steel AISI 304; glass 8 mm ● 6 hinged doors (plowing up); 2 sliding glass doors; 2 shelves; lighting ● The unit is at the bottom (left*/right) ● Ventilated refrigeration ● Automatic defrosting ● Operating t°: +4°...+8°C ● Power — 0,7 kW; 220 V ● The weight is 180 kg ● Refrigerant gas R404A <p>* customized</p> 
REFRIGERATING DROP-IN SHOWCASE (WITH AIR CURTAIN)				
1500	700	810 (1362)	962.OUG.36211	<ul style="list-style-type: none"> ● Steel AISI 304; glass 8 mm ● With air curtain ● Open from the buyer ● 2 sliding glass doors from the seller ● 2 shelves; lighting ● The unit is at the bottom (left*/right) ● Ventilated refrigeration ● Automatic defrosting ● Operating t°: +2°...+10°C ● Power — 1,2 kW; 220 V ● The weight is 180 kg ● Refrigerant gas R404A <p>* customized</p> 
FRAME FOR DROP-IN SHOWCASE WITHOUT SHELF				
1500	700	850		open, frame on 3 sides, without socle
FRAME FOR DROP-IN SHOWCASE WITHOUT SHELF				
1500	700	850		front wall of stainless steel, frame on 3 sides + socle
ANGULAR FRAME WITHOUT SHELF				
765	700	850		open, frame on 3 sides, without socle
ANGULAR FRAME WITHOUT SHELF				
765	700	850		front and side walls of stainless steel, frame on 3 sides + socle

Length, mm	Depth, mm	Height, mm	Code	Description
UPPER UNIT WITH GLASS SHELF AND GLASS PANEL				
1200	250	340	999.0US.33867	<ul style="list-style-type: none"> ● To set over a bain-marie or salad-bar units ● Steel AISI 304, glass 8 mm ● For 3 GN 1/1 ● Desktop mount ● It is possible to complete the lighting (including LED) 
UPPER UNIT WITH GLASS SHELF				
1200	400	400		<ul style="list-style-type: none"> ● To set over a bain-marie or salad-bar units ● Steel AISI 304, glass 8 mm ● For 3 GN 1/1 ● Desktop mount ● It is possible to complete the lighting (including LED) 
UPPER UNIT WITH GLASS PANEL				
1200	630	540		<ul style="list-style-type: none"> ● To set over a bain-marie or salad-bar units ● Steel AISI 304, glass 8 mm ● For 3 GN 1/1 ● Desktop mount ● It is possible to complete the lighting (including LED) 
UPPER UNIT WITH CURVED GLASS PANEL				
1200	600	490	999.0US.40306	<ul style="list-style-type: none"> ● To set over a bain-marie or salad-bar units ● Steel AISI 304, glass 8 mm ● For 3 GN 1/1 ● Desktop mount ● It is possible to complete the lighting (including LED) 
Wheels				
set of 4 wheels (2 wheels with brake) d = 100 mm			can only be ordered complete with frames	
TRAY SLIDE				
1000	310	100	999.0US.35460	<ul style="list-style-type: none"> ● Folding ● Tube D=28 mm (3 pieces) ● 2 brackets 
ANGULAR TRAY SLIDE				
785	310	100		<ul style="list-style-type: none"> ● Folding ● Tube D=28 mm (3 pieces) ● 2 brackets 

CASH-DESK UNIT WITH PROTECTION

- Steel AISI 430
- Execution versions: right-hand; left-hand
- Welded construction
- Frame – square tube 40x40 mm



Length, mm	Depth, mm	Height, mm	Code	W, kg
CASH-DESK UNIT RIGHT-HAND				
1200	700	850	060.0US.24692	39
1500	700	850	060.0US.04310	42

BAR EQUIPMENT



COFFEE WASTE COLLECTION UNIT

- The worktop is made of steel AISI 304
- Execution versions: without doors; with swing doors; sliding doors
- Coffee waste collection drawer
- Options: drawers; equipment cutouts
- Welded construction
- Frame — square tube 40x40 mm
- Backsplash / without backsplash
- Adjustable feet

Length, mm	Depth, mm	Height, mm	Code	W, kg
COFFEE WASTE COLLECTION UNIT WITHOUT BACKSPLASH WITH SWING DOORS				
700	700	900	053.0US.18524	one swing door
800	700	900	053.0US.04860	two swing doors
900	700	900	053.0US.04933	
1200	700	900	053.0US.07437	
COFFEE WASTE COLLECTION UNIT WITH BACKSPLASH WITH SWING DOORS				
900	700	900	053.0US.33547	two swing doors
1000	700	900	053.0US.29016	

* **REFRIGERATING TABLE WITH COFFEE WASTE COLLECTION DRAWER** на стр.119

- Steel AISI 430
- Welded construction, closed on the sides
- 4 levels
- Heating element under each shelf
- Lighting
- Operating temperature: up to +60 °C
- Power — 0,64 kW
- 220 V

HEATING SHOWCASE FOR CUPS



Length, mm	Depth, mm	Height, mm	Code	W, kg
370	530	540	999.0US.38417	57



COCKTAIL STATIONS

- The worktop and the bowls are made of steel AISI 304
- Steel AISI 430
- Options: welded bowl for ice with dividers; bottle rails; gastronorm containers; washing hole; cutting polypropylene board; water jet; washer for glasses; dust-bins
- Welded construction
- Frame — square tube 40x40 mm
- Tap for draining water
- Backsplash / without backsplash
- Adjustable feet
- Dimensions on request, depending on options

Cocktail station is purposed to facilitate barman's work. Cocktail ingredients and bar utensils are located within hand reach, which optimizes the work.



Please pay attention to the **REFRIGERATING BAR TABLE** с высотой 650 мм и **REFRIGERATING TABLES WITH GLASS DOORS** на стр.118-119.

EQUIPMENT FOR FAST FOOD

WALLSIDE SANDWICH STATION

- The worktop and the bowl are made of steel AISI 304
- Steel AISI 430
- Various internal fill options
- Gastronormed
- The unit is on the side
- 4 reinforced wheels with D = 100 mm
- Automatic defrosting
- Electronic control, digital display
- Operating temperature: +2...+8 °C
- Power — 0,7 kW
- 220 V



DOUBLE SIDED SANDWICH STATION

- Gastronormed
- Removable shelves
- 4 reinforced wheels with D = 100 mm
- Automatic defrosting
- Electronic control, digital display
- Operating temperature: +2...+8 °C
- Power — 0,55 kW
- 220 V



Sandwich stations are purposed for cooking and packing prepared sandwiches. This process needs short period of keeping used ingredients cooled. Sandwich stations are projected individually depending on the client's demands.

HEATING SHOWCASE FOR BURGERS

- Steel AISI 430
- Welded construction, closed on the sides
- 2 levels. Shelves tilted with adjustable dividers from the stainless bar
- LED lighting
- Infrared ceramic emitters
- Operating temperature: up to 65 °C

- Additional side shelf available



Length, mm	Depth, mm	Height, mm	Code	W, kg	Power, kW	Note
700	670	655	999.0US.41412	88	1,6	2 emitters at each level
1050	650	700	999.0US.40818	110	2,4	3 emitters at each level
1220	750	845	999.0US.39616	138	2,4	3 emitters at each level

HEATING SHOWCASE FOR BURGERS

- Steel AISI 430
- Welded construction, closed on the sides
- Shelves tilted with adjustable dividers from the stainless bar
- LED lighting
- Adjustable feet
- One infrared ceramic emitters
- Operating temperature: up to +60 °C
- 220 V



Length, mm	Depth, mm	Height, mm	Code	W, kg	Power, kW
500	600	390	999.0US.38967	30	0,4

FREEZING TABLES FOR FRENCH FRIES ON WHEELS



- The worktop and the bowls are made of steel AISI 304
- Steel AISI 430
- Welded construction
- Radius freezer bowl for storage french fries
- The unit is at the bottom
- Automatic defrosting
- Electronic control, digital display
- Static refrigeration
- Condenser cleaning hatch
- 4 wheels (2 wheels with brake) with D = 75mm
- Operating temperature: -18...-25 °C
- Power — 0,3 kW; 220 V
- Refrigerant gas R404A

Length, mm	Depth, mm	Height, mm	Code	W, kg
605	805	1290	968.0UD.38725	85



HEATING CUPBOARD TABLE FOR FRENCH FRIES

- Steel AISI 430, polycarbonate from 2 sides
- Welded construction
- Frame — square tube 40x40 mm
- Closed from 3 sides
- 3 infrared ceramic emitters are at the top
- Bottom shelf
- Operating temperature: up to +65°C
- Power — 2,4 kW
- 220 V

• Heating drop-in bowl with electric heating element

• Organizer for packages

• 2 GN1/3-150 mm

• 1 GN1/6-150 mm

• 2 swing doors

• Adjustable feet

Length, mm	Depth, mm	Height, mm	Code	W, kg
1010	720	1500	999.0US.39615	128

WASTE COLLECTION UNIT

- Steel AISI 430
- Welded construction
- The backsplash is H=100 mm height
- One swing door
- Top flip cover

• There is unit with code 999.0US.32570 without backsplash



Length, mm	Depth, mm	Height, mm	Code	W, kg
600	600	1200	999.0US.32290	45
650	650	1200	999.0US.32570	42

CUSTOM EQUIPMENT

Do you face the problem that standard neutral, warming and refrigerating equipment does not meet your requirements in this or that way?

The important constituent of SIMECO's success is a flexible approach that allows to quickly respond to the client's specific requirements, whether it is a change in design of a series product or development of essentially new equipment. SIMECO can quickly adjust the product to the individual requirements of clients without neglecting the quality and reliability, all that sets our production apart.

We are glad to offer you equipment that has a range of advantages:

- Stainless steel of high quality.
- Accessories by world leading manufacturers (Italy, Germany)
- Innovative solutions
- Ergonomic construction that facilitates easy service.
- Large sizes that are limited only by the possibilities of transporting and specifics of the client's placing.

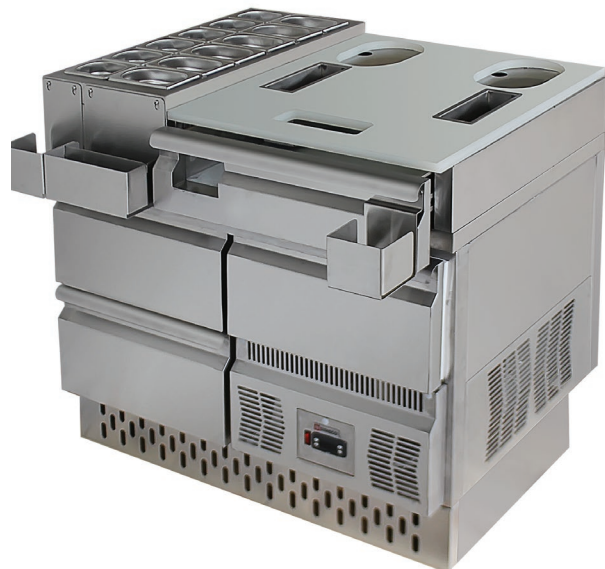
Good example is the detached module with granitic worktop and installed equipment.



- Steel AISI 304, granite with 30 mm thickness
- One welding bowl
- Drawers
- Shelves
- Drop-in: induction grill, induction over, basin for Sous-Vide cooking, connection kit, control panels, electrical panel with sockets
- The dimensions are 2400x1540x900 mm
- 12 wheels

And also a salad bar:

- The worktop and the bowls are made of steel AISI 304
- Steel AISI 430; polypropylene
- 6 GN 1/9 gastronorm containers;
- 6 GN 1/12 gastronorm containers
- 4 drawers
- Welded bowl for ice
- Polypropylene board with cutouts
- The unit is on the right
- Adjustable feet, 2 reinforced wheels without brake with D = 100 mm
- The dimensions are 1000x700x910 mm
- Operating temperature: +2...+8 °C
- Power — 0,5 kW
- 220 V



The appliances are made in satin-finishscotch-brite AISI 304 stainless steel.

All the appliances are produced in conformity with current CE norms related to hygiene, cleanliness, safety and fire. Technical drawing do not bind producer. We reserve the right to change the construction, configuration or technology in order to improve the qualities of the product without informing the client in advance. For any information regarding power and voltages other than standard, please contact our technical office.

They trust us:



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