

## LAUNCH OF THE NEW RANGE OF INFRICO SELF-SERVICE UNITS

INFRICO S.L.'s need to offer the best and biggest possible range of machinery for the hospitality sector has led us to add a new set of products to our catalogue that have been made with a view to offering flexibility and self-service, and boast the highest levels of technological innovation, quality, modularity and design. With the sole aim of achieving excellence and improvement, the INFRICO SELF-SERVICE line has been created so that it is as convenient to use, rigorous, thorough and reliable as possible for both the end user and hospitality workers. Arising from foundations based on versatility, multi-purpose use, robustness and optimum quality, this line has been designed with functionality, performance and the perfection of food in mind; INFRICO SELF-SERVICE offers the best features for composing a quantitative menu in terms of categories of every type of food. It achieves all of this using the minimum possible space and creating strategically-situated independent areas to achieve exceptional visibility, easy selection and accessibility of the food product, imparting excellence to self-service catering. The result is a fast way of choosing a menu in the least possible time, eliminating interminable queues and long waiting times for customers; as well as achieving an extremely easy and instant restocking of the foods by the self-service attendants. The line includes neutral, hot and cold elements that can be positioned or assembled according to the needs of each installation, taking into consideration the product to be displayed, the volumetric space and area available in the establishment. All the models could also be purchased as totally autonomous and independent units if necessary. The modules come mainly in four widths, of 750, 1125, 1500 and 2250mm, all with a depth of 800mm. These dimensions were decided upon following an exhaustive and rigorous analysis concerning both performance and comfort. Once the layout is complete, the best technical construction solutions are combined to achieve success and supremacy within the self-service menu business sector. Its design incorporates the latest and highest-quality components that comply with EC and H.A.C.C.P standards. Similarly, in terms of hygiene, INFRICO SELF-SERVICE is made of AISI 304 stainless steel both inside and out, according to standard UNE-EN 10088, symbol X5CrNi18-10, number 1.4301, which certify its excellent performance against corrosion and contamination when the most common cleaning products are used; the line also boasts rounded corners, inner doors and bases with a removable easy-to-access and replace tray-holder structure. We cover all the areas necessary for creating a fast menu, offering self-sufficiency and a diverse range, manufacturing three large product groups ([www.infrico.com](http://www.infrico.com)):

1 NEUTRAL ELEMENTS: We have models designed for condiments and spices, bread displays, tray-holder units, cash register units, waste sorters, glass and plate basket holders, cutlery dispensers, stands for thermos flasks, water heaters, toasters, coffee machines, etc. The components are available in both straight and curved versions, with open or closed corners, and either 90° or 45° openings; or L-shaped units. Service drawers or shelves may be incorporated for any purpose. The straight elements can be purchased with storage controlled by a separate thermostat, with an operating temperature of 30°C to 90°C. It may have sliding doors on both sides and with pass-through trays removable from two positions.

2 COLD ELEMENTS: food, fruit, desserts, dairy products or drinks display cabinets. There is a cold cube with capacity for 3, 4 or 6 GN 1/1 trays with a maximum depth of 200mm, moulded with rounded edges for perfect and easy cleaning; or a cold plate with the same layout of trays, but a

depth of 65mm. Sliding doors on the service side and 4+4 folding doors on the customer side. 6-level glass or metal shelves will be as standard, although this distribution may be optional at the customer's request. Can be supplied with or without cold store. The functionality of this INFRICO element is improved when used with a single refrigerator unit, with two separate circuits that allow an area to be switched off in periods of low activity, thus achieving an exceptional energy saving and environmentally-friendly cost-effectiveness. To all this, we must add the capacity of the ventilated and anti-condensation cooling system in the display section, as well as in the store; refrigeration with uniform air circulation for the excellent preservation of any food; automatic defrost and operating range of +2°C/+10°C in the cube-type model; for the plate models, the temperature range will be -4°C/+4°C; for the store, the operating system will be from 0°C/+6°C and finally, the display cabinet will reach a temperature of between +4°C/+12°C. This whole system will be managed using a digital control unit, of an exclusive design and easy to use, which will allow complete command and control of the temperature and visibility of the product to be stored or preserved. All these elements described here may be supplied without the upper display case, or this may also be sold as a separate unit.

**3 HOT ELEMENTS:** Meeting demand for the best possible layout, INFRICO has perfected two types of components: **BAIN MARIE**, with monoblock cube with rounded edges to assist cleaning and ensure perfect hygiene, with capacity for 2, 3, 4 or 6 GN 1/1 trays of a maximum 200mm depth and an indirect heating system using concealed heating elements. The bain marie temperature is adjusted and controlled by means of a thermostatic control, with an operating temperature of 30°C to 90°C. **VITROCERAMIC**; with a flat layout of 290x490mm plates in versions of 2+2 (4) and 3 units of 450w per component, with an independent operating device for each plate according to requirements, with a temperature range of +30°C/110°C, all regulated and controlled by a thermostat-control unit. Both models may be fitted with a forced-air ventilated hot store for uniform temperature distribution and equipped with sliding doors. The store temperature is adjusted using a separate thermostat control, with a temperature range of 30°C to 90°C. It may have sliding doors on both sides and with pass-through trays removable from two positions.

As an additional option, INFRICO offers this product in a range of eight different finishings and decorative finishes, as follows: 1 Stainless Steel 2 Walnut 3 Wenge 4 Orange 5 Dark Green 6 Granite 7 White and 8 Dark Blue. INFRICO personalises this range of products, adding additional elements such as linear tray holders for both straight and corner units, one- or two-level curved glass structures, modular stainless steel shelves, equally modular light units, a set of wheels that can be exchanged for height-adjustable legs, front and side skirting to cover the leg support area and line terminals in the same way. The ice tray, ice cream buffet and wet or dry hot buffet units will also be optional.