



UNITED CATERING EQUIPMENT
CATALOGUE



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Appropriate solutions for ergonomics, high productivity and economy of your establishment.

united

our profile

United has been established and organized by a team of people, whom with their love for the industry, their professionalism and twenty years of experience, aim to offer an alternative solution to the supply, installation and maintenance of catering equipment.

We have set as our goal to offer high quality services that include consultancy, design, supply and maintenance of equipment as well as staff training.

In a well-designed building, we have accommodated our offices, warehouse, showroom with demo kitchen, training room, and a fully

equipped maintenance workshop.

The United Team, with specialized knowledge on cooking, the ergonomically arrangement of your space and strong background in electromechanical services is able to contribute in the appropriate solutions for ergonomics, high productivity and economy of your establishment.

Design focusing on productivity
of your team.



No matter if you manage a small coffee
house or a 5 star hotel!

planning & design

The supply and arrangement of equipment should be the subject of detail planning in order to have proper function of space and eliminate congestion.

For this reason, we have invested in one of the most sophisticated drawing software worldwide.

What we can do for you:

- 2D/3D architectural drawings
- Electromecanical drawings with service points for water, electricity and gas
- Rendering of 3D drawings with applications of materials and lightning to the scene

Horizontal Cooking



MBM is one of the most important brand names in the catering equipment sector.

cooking with MBM

Since 1972, year of foundation, MBM has been characterized by the quality and the ability to offer innovative solutions to improve the work of the foodservice professionals. Today, with a 15.000m² plant, 4 horizontal cooking lines, 3 vertical cooking lines and a series of stand alone products, MBM is a reliable and flexible partner, able to provide a complete support to its customers.

Their products include:

- Ranges (gas or electric)
- Pasta Cookers
- Fryers
- Charcoal Grills
- Braising & Boiling Pans and more.

MBM



Cantilever Structure

MBM is proud to present the new FLEX BURNER designed to have high performance and maximum flexibility which makes it unique on market.

High technology, many benefits:

- High power: 7 kW and 11 kW
- Wide range of modulable power to cook with the same burner every kind of food in any pot
- Horizontal flame for a heat uniformity distribution
- Extreme performances thanks to the 60% of certified efficiency
- Easy configuration: you choose your ideal burners configuration and you can change it directly on site



Fry Top



Fryer



Pasta Cooker



Gas ranges

To cook directly over the flame, to braise or sauté in the great culinary tradition.



Electric ranges

For a traditional cooking with low energy consumption. Ideal for boiling large amounts of water and for maintenance cooking.



Boiling Pan



Bratt Pan



Charcoal Grill



cooking with MKN

MKN stands for the future in kitchenware solutions.

MKN has the research and development department that provides tailor-made technology for every situation, optimizing all the elements for easy and efficient operation. But it doesn't end there. "Design considera-

tions are equally important. Which is why we spend so much time on delivering a product that has immediate aesthetic appeal to everyone working with it. Customers often ask us what "MKN Made in Germany" means. Our response is quite simple: Top quality, top technology and top design".

No matter where you are – Berlin or Dubai, Paris or Saigon – you'll find MKN kitchenware powering the first-class cuisine that is served in top-class hotels & restaurants.



Horizontal Cooking



How can the daily running of a professional kitchen be improved in terms of speed, flexibility and efficiency whilst also increasing productivity?

This is the question in which the MKN team approached the development of a new cooking appliance. The result: FlexiChef®.

With autoChef you can cook anything, from meat, fish, pasta, soups to pastries and sweets.

Manual control over 9 cooking methods:

- Pressure Cooking
- Cooking
- Soft Cooking
- Grilling
- Frying
- Regenerate
- Delta-T Cooking
- Zone Cooking
- Zone Grilling



Vertical Cooking



Due to its touch & slide operating concept FlexiCombi MagicPilot combi steamer can be operated similarly to modern smartphones and the complex requirements of professional kitchens can be implemented easily.



- Optimum utilization of cooking chamber
- Considerably more cooking capacity
- Shorter cooking times
- Less energy consumption
- Increased productivity



- Top cleaning results even in the smallest corners.
- Water consumption reduced by 36%



- QualityControl registers automatically the charge quantity in FlexiCombi and automatically adjusts the cooking process.
- Automatic quantity detection
- Automatic adjustment constantly maintains top quality





cooking with ALTO-SHAAM

Alto-Shaam's revolutionary Halo Heat technology provides reliable and consistent quality throughout our product line. Whether you need cooking, holding or serving equipment, Alto-Shaam's superior food service equipment has you covered.

Alto-Shaam pioneered the solutions that are

essential to profitable foodservice and retail operations around the world. Alto-Shaam partners with customers to innovate and develop new products that will provide high-quality food while reducing energy, food shrinkage and labor costs.

Alto-Shaam has been named Foodservice
Equipment & Supplies Overall
Best in Class 2017



■ Combi Ovens

Unmatched performance, precision & quality. The all-in-one solution for efficient and consistent volume food production. Replace a convection oven, kettle, steamer, fryer, smoker and dehydrator.

Combi Oven



■ Thermal Shelves & Carving

Buffet at its best with a hot food holding module. Combine your own surface material with a base-heated, drop-in thermal shelf for a perfect counter top blend. Carving stations keep the product hot while maximizing visual appeal.



■ Heated Holding Cabinets

Time stands still. Only Alto-Shaam Heated Holding Cabinets use Halo Heat® technology. No fans or harsh heating elements. There's more to hot food holding than just keeping food hot. Support food production and extend preparation times outside of peak hours while maintaining the highest quality of food.

Halo Heat Mobile Banquet Cart



■ Vector Multi-cook Ovens

Two, three or four ovens in one
 Flexibility to simultaneously cook a variety of menu items with no flavour transfer
 Control temperature, fan speed and time in each individual oven chamber
 Cook up to two times more food than a traditional convection oven
 Simple operation does not require skilled labour



■ Smokers

Introduce bold, new flavors to your menu. Real smoke comes from real wood. Expand your menu, without adding sodium, fats, or sugars. Experiment with wine, spices or exotic wood to add versatility to your offerings.

Deluxe Control Smoker Oven



Superior Evenness and Quality



Less Labor



2x More Food than Convection Ovens



Unmatched Flexibility & Variety

deep fryers & broilers

by IMPERIAL

Imperial invests in state-of-the-art technology and machinery as part of the commitment to future growth.

This provides enhanced efficiencies, lower production costs and consistent, top quality equipment.



Radiant Chargrill



Salamander



Gas Tube Fired Fryer-Filter
Systems Drain Station



Steakhouse Broiler
MONTAGUE by IMPERIAL



chicken rotisseries

by INOTECH

INOTECH, trademark Sofinor SAS designs, manufactures and markets a wide range of high quality professional rotisseries, using gas or electricity.

INOTECH is also a wide range of refrigerated and heating display furniture, allowing the realization of concepts of rotisserie-catering.



oil filtration systems

by VITO

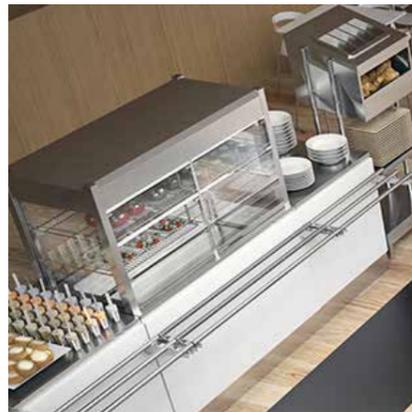
- Reduced oil consumption
- Less oil changes
- Lower cleaning effort
- Up to 50% savings

VITO® gives you fast return of your investment. This can double the lifetime of your frying medium. You will serve optimal fried products with a better taste.





food service systems by TECNOSTEEL



Self Service



Buffet

The Drop-In line is functionally complete with hot and cold solutions, with wells and top plates pressed, glass overshelves with lighting devices, hot and cold versions. Installable in any furnishing context and easily integrating with any material.

Self service units are ergonomic and extremely flexible. S/s working tops with 1,5 mm thickness, bridge type solution, with open cupboards, hot or cold cabinets, tray-slides, overshelf, warm or cold lighting are many of the accessories which you can have to fit your specific needs.

The correct preservation of food increases its consumption quality.

Organisation ensures the service is second to none.



Coldkit - Florida



Refrigerated Display



Sushi Display



Ice Cream Vitrine



Pastry Display



Heated Display

hot & cold vitrines

From refrigerated vitrines, showcases, to heated and neutral displays. Choose between different materials, types, colors.

- Delicatessen
- Patisserie
- Ice Cream
- Cold Drinks & Refreshments
- Ready Meals and Snacks
- Meat & Fish



Various color finishes for Coldkit Vitrines

induction units

by INDUCS

Over 90 % of the energy is transferred to the cooking vessel, resulting in cost savings in electricity of up to 40 %. Chefs and operators are delighted with the unique efficiency

of these products, combined with their precision control and ability to reach roasting temperatures within seconds.



INDUCS
Industrial Cooking Systems

heating lamps



Powerful and economical lamps that maintain the temperature of the dishes in professional catering without drying out the food.

snack line



Toaster



Sycloid Toaster



Speed Oven



Waffle Machine



Crepe Machine



Microwave Oven



Water Grill



Gyros Machine



Churrasco grill



Chip Warmer



Soup Kettle



Charcoal Oven

bakery & pastry

Professional bakeries and pastries require commercial-grade equipment. With experience and knowledge gained over the years in the food industry, we have gathered all the skills and conditions necessary in understand-

ing all the requirements involved in an investment project in the areas of baking and pastry, offering professional equipment for all your needs.



Rack Oven for Bakery and Pastry shops



Retarder cabinet



Pastry and Bakery Oven for small-medium facilities



Spiral Mixer



Mixer



Dough Sheeter

pizza ovens by PIZZAMASTER

The main characteristics of PizzaMaster® ovens are economy, safety and stability and very quick recovery. The special design of casing gives the ability to increase the

temperature at 340°C in a very short time and keep it stable even when the user opens and closes the door continuously.



traditional pizza ovens by MAM



The Round Home oven

This oven can be easily customized with mosaics or paints. You can bake pans with roasted meats, vegetables, cakes, bread and so on besides traditional pizza on the shovel.



Forno Napoli

This oven is ideal for pizzerias who want to keep the tradition by using an aesthetic shape, while providing an excellent baking quality.

preparation

Our selection of food preparation equipment comes from some of the top name brands in the industry, ensuring that you're getting a

high-quality, high-performance piece of equipment that will be able to meet your busy kitchen's demands.

■ Meat, Cheese and Vegetable Preparation

- Meat & Cheese Slicers
- Meat Mincers
- Hamburger Press Machines
- Bandsaw Machines
- Vegetable Cutters
- Cutters
- Potato Peelers



Vegetable Cutter



Potato Peeler



Hand Mixer

■ Vacuum Packing Machines & Sous Vide Cooker



Vacuum Machine



Sous Vide Cooker

■ Storage - Coolblok

- Functional design
- Easy assembly
- Totally modular
- Maximum hygiene
- Simple maintenance



refrigeration

If you operate any type of foodservice establishment, it's important to have a reliable commercial refrigerator or industrial freezer, so you can hold and store ingredients, prepared food, prepped sauces, and frozen

meals. Whether you're looking for a full walk-in cooler or commercial freezer, or you need a smaller undercounter or preparation unit, we have you covered.

Upright Freezers & Refrigerators



■ Blast Chillers



Counter Refrigerators and Freezers



Freezer Counter



Refrigerator with Glass Doors



Saladette Refrigerator



Undercounter Refrigerator

bar equipment



Blender



Frozen Yogurt Machine



Drink Mixer



Hot Chocolate Dispenser



Juice Extractor



Automatic Juice Squeezer



Espresso Machine



Coffee Grinder

wine cellars

by LA SOMMELIERE

La Sommelière calls on a highly motivated team that has developed high performance wine cellars satisfying the most demanding

levels and offering innovative solutions for servicing, keeping and aging wines.



Service Range



Prestige Range



Traditional Range

ice cube machines

by BREMA

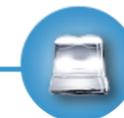
The machines manufactured by Brema Ice Makers are extremely reliable, functional and safe. The entire range of ice-makers has received approval from all European and non-European certifications bodies.

All Brema products, from concept through to the finished product, are manufactured for efficiency. Efficiency criteria include energy- and water-saving performance ratings and ease of cleaning and maintenance.



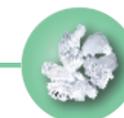
Pebbles Ice

The main characteristic is its shape, a compromise between the cube and granular ice, with a low consumption, both electrical and in water. This is the ideal ice throughout the day, from the daylight up to night time.



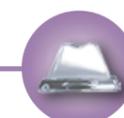
Ice Cube

With its simple, elegant form and crystalline purity Ice Cube is the most frequently requested ice. You'll find Ice Cube fans all over the world.



Ice Flakes (Exhibition Ice)

For fruit and fresh foods, Ice Flakes makes all the difference. It looks good, thanks to its versatility, and tastes good, thanks to its freshness.



Fast Ice

It's small, and its light structure means it's quick to make, and quick-acting too. It's perfect for fizzy drinks – a must for bars and fast-food outlets.



Every machine regularly undergoes through 4 strict quality tests before being ready to be sold.

washing with DIHR

With its highly automated production of one machine every 3 minutes DIHR has been for years amongst the very first companies in the world in producing professional Dish and Ware-washers.

DIHR does not only produce standard machines to satisfy your needs, but also designs and manufactures customized solutions for every demand, paying great attention to operating costs and environmental impact.

DIHR gives its contribution to the environment by orienting its products to decrease consumption of water, electricity and chemicals.



Glass and Dish Washers

Dishwasher GS 50 ECO made by DIHR is made up for professional and quality cleaning tableware. It is easy wash off not only for dishes, but also for cutlery, tableware and glasses. GS 50 ECO suits perfectly small bars and coffee shops.



Hood Type Dishwashers

Hood-type dishwasher HT 11 ECO made by DIHR is aimed for professional and qualitative washing dishware. This model cleans dishware and tableware, but is also used in a professional kitchen.



Potwashers

Stop wasting time for soaking and scratching, with poor results. Thanks to the combined blasting of water, detergent and granules, allows the perfect wash of a large variety of overlaid trays, pans and containers.

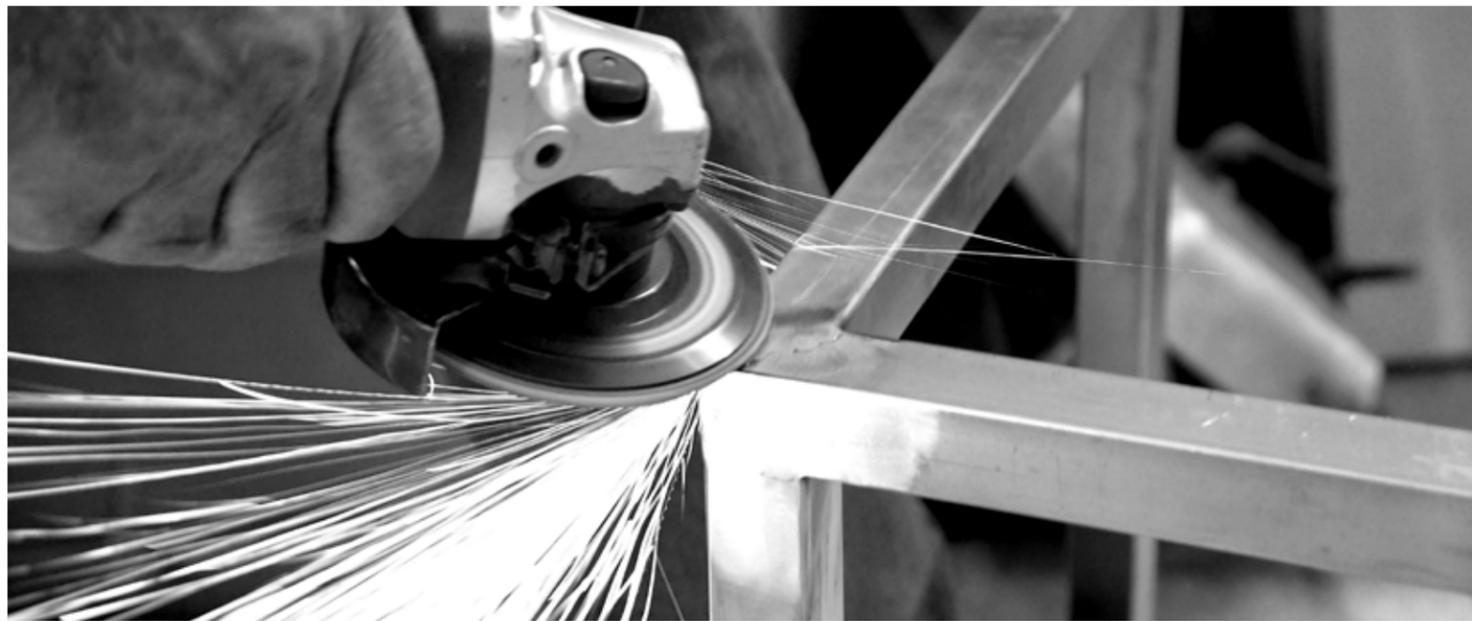


Rack Conveyor Dishwashers

A wide range of models with multiple accessories to offer tailor-made solutions for any customer needs.

DIHR machines fit into different environments and to the most intense workload.

Models are equipped with pre-rinse and rinse. Saves water, rinse-aid and electricity. The water coming out from the rinse-arms is recovered and re-used by the pre-rinse arms. That optimizes the performance and reduces waste.



stainless steel constructions

A complete range of neutral products based on a concept which offers innovation, functionality and design. Always using high quality stainless steel, we offer the possibility of

customizing pieces with different product dimensions and finishings customized in customers need!



after sales support

Taking into consideration that the correct use and maintenance of equipment, will have as a result the maximum output and the minimum loss, we ensure that your personnel, have the appropriate training from our chefs, while the technical depart-

ment of United with the experienced technicians, the latest technology diagnostic instruments and the genuine parts, extend the life duration of your equipment and decrease the cost of maintenance, while extending the life expectancy.



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