



'17

A circular inset image showing professional kitchen equipment, including a stainless steel perforated metal rack and a control panel with a digital display and a red emergency stop button. A dark blue, semi-transparent shape is overlaid on the image, containing the text "EQUIPMENT FOR PROFESSIONAL KITCHEN".

EQUIPMENT
FOR
PROFESSIONAL
KITCHEN

COOKING EQUIPMENT

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COOKING EQUIPMENT



REFRIGERATION EQUIPMENT



BARTENDER STATION



SELF SERVICE LINE



FASTFOOD EQUIPMENT



STAINLESS STEEL FURNITURE



more than 20 years of experience in manufacturing catering equipment



products are manufactured on the most modern technological equipment



quality control at all stages of the production cycle



extensive warehouse program and short production times

Simple, affordable, quickly payback, with low operating costs, reliable in operation, with attractive design, equipment from the Ukrainian manufacturer.

It is produced since 1993, for years that have passed since the beginning of production, invaluable experience has been accumulated, the equipment has undergone many improvements and improvements many of which are prompted by our customers and partners, the production process and technology are constantly being improved.

We are constantly working to expand the product range and quality.

Practically one can not name at least one year, during which new products would not appear or the products already manufactured were not improved.

In the production process, high-quality stainless steel of the world's leading manufacturers of rolled metal is used.

The manufacturer and owner of the trademark Orest – "Master-1" P.E., reserves the right to change the technical characteristics and other parameters of products presented in the catalog without prior notification to customers.

All illustrations presented in the catalog may have differences in colors or other representations from real ones.

MODULAR COOKING 700

Modular cooking line Orest 700 is a complete solution of the section heat processing professional kitchen.

All units (modules) are corresponded to international standard of 700 mm depth and are could be lined up along the wall or form an island (in the centre of the kitchen) depending on features of the room or other factors and preferences.

It is possible to install the modules in different sequence. Or add new necessary modules after some time, when it is necessary to increase productivity of the cooking line 700 OREST.

General features:

- is manufactured of stainless steel
- side backslashes
- height adjusted telescopic supports

COOKING EQUIPMENT

REFRIGERATION EQUIPMENT

BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE

COOKING EQUIPMENT

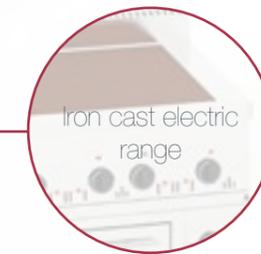
REFRIGERATION EQUIPMENT

BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE



MODULAR COOKING 700



Iron cast electric ranges 700 ECO

- energy-saving more than 30%
- made entirely of stainless steel
- standard oven GN-1/1 (530x325mm)
- 4 levels in the oven, inox grille in complete
- removable oven guides for easy cleaning
- silicone seal of the oven door
- basalt heat insulation oven
- separate adjustment of heaters oven (top and bottom)
- 3-position switches modes of hobs - 25/50/100% power of hobs
- pullout tray for collecting spilled liquids
- brass "bus bar" hobs
- wiring with the use of heat-resistant wires
- protective heat shield controls of stove - prevents overheating switches and thermostats, extends the service life several times



PE-2 (0.18)

Length (mm)	400
Width (mm)	700
Height (mm)	320 (445)
Electric power (kW)	5
Voltage (V)	380
Amount of hobs (pcs)	2
Weight (kg)	34



PE-2-H (0.18)

Length (mm)	400
Width (mm)	700
Height (mm)	900
Electric power (kW)	5
Voltage (V)	380
Amount of hobs (pcs)	2
Weight (kg)	50

MODULAR COOKING 700



Iron cast electric ranges 700 ECO

PE-4 (0.36)

Length (mm)	800
Width (mm)	700
Height (mm)	320 (445)
Electric power (kW)	10
Voltage (V)	380
Amount of hobs (pcs)	4
Weight (kg)	58



PE-4-H (0.36)

Length (mm)	800
Width (mm)	700
Height (mm)	900
Electric power (kW)	10
Voltage (V)	380
Amount of hobs (pcs)	4
Weight (kg)	78



PE-4-SH (0.36)

Length (mm)	800
Width (mm)	700
Height (mm)	900
dimensions of the oven	
Length (mm)	400
Depth (mm)	550
Height (mm)	300
Electric input of hobs (kW)	10
Electric input of oven (kW)	3,6
Voltage (V)	380
Temperature oven (°C)	50-300
Quantity of hobs (pcs)	4
Weight (kg)	111



MODULAR COOKING 700



Iron cast electric ranges 700 ECO



PE-6 (0.54)

700 ECO

Length (mm)	1200
Width (mm)	700
Height (mm)	320 (445)
Electric power (kW)	15
Voltage (V)	380
Amount of hobs (pcs)	6
Weight (kg)	82



PE-6-H (0.54)

700 ECO

Length (mm)	1200
Width (mm)	700
Height (mm)	900
Electric power (kW)	15
Voltage (V)	380
Amount of hobs (pcs)	6
Weight (kg)	106



PE-6-SH (0.54)

700 ECO

Length (mm)	1200
Width (mm)	700
Height (mm)	900
dimensions of the oven	
Length (mm)	400
Depth (mm)	550
Height (mm)	300
Electric input of hobs (kW)	15
Electric input of oven (kW)	3,6
Voltage (V)	380
Temperature oven (°C)	50-300
Quantity of hobs (pcs)	6
Weight (kg)	141

MODULAR COOKING 700



Fry tops

Professional cast-iron and stainless steel fry tops for restaurants, cafes, quick service restaurants and other public catering enterprises.

The series include:

- ribbed surfaces
- smooth surfaces
- mixed – smooth/ribbed surfaces

Can be used as a part of the modular cooking 700 Orest series with optional installation on the stand (base).

- stainless steel construction
- pullout tray for oil collection

FP-0.4 G

Length (mm)	400
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	5,4
Voltage (V)	380
Adjustment temperature °C	50-300

700



FP-0.4 S

Length (mm)	400
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	5,4
Voltage (V)	380
Adjustment temperature °C	50-300

700



MODULAR COOKING 700



Fry tops



FP-0.8 GS

700

Lenth (mm)	800
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	2x5,4
Voltage (V)	380
Adjustment temperature °C	50-300



FP-0.8 S

700

Lenth (mm)	800
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	2x5,4
Voltage (V)	380
Adjustment temperature °C	50-300



FP-0.8 G

700

Lenth (mm)	800
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	2x5,4
Voltage (V)	380
Adjustment temperature °C	50-300



MODULAR COOKING 700



Fry tops

Lenth (mm)	400
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	5,4
Voltage (V)	380
Adjustment temperature °C	50-300

FPI-0.4 S

700



Lenth (mm)	400
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	5,4
Voltage (V)	380
Adjustment temperature °C	50-300

FPI-0.4 G

700



Model		FPI-0.6	FPI-0.8
Lenth (mm)	600	800	
Depth (mm)	700	700	
Height (mm)	340 (445)	340 (445)	
Electric power (kW)	2x4	2x5,4	
Voltage (V)	380	380	
Adjustment temperature °C	50-300	50-300	

FPI-0.6 S / FPI-0.8 S

700



Fry tops



FPI-0.6 G / FPI-0.8 G

	Model FPI-0.6	FPI-0.8
Lenth (mm)	600	800
Depth (mm)	700	700
Height (mm)	340 (445)	340 (445)
Electric power (kW)	2x4	2x5,4
Voltage (V)	380	380
Adjustment temperature °C	50-300	50-300



FPI-0.6 GS / FPI-0.8 GS

	Model FPI-0.6	FPI-0.8
Lenth (mm)	600	800
Depth (mm)	700	700
Height (mm)	340 (445)	340 (445)
Electric power (kW)	2x4	2x5,4
Voltage (V)	380	380
Adjustment temperature °C	50-300	50-300



Vapo-grills

Professional Vapo grills.

It can be used as a part of the modular cooking line Orest 700 Series with or without installation on the stand (base) for grilling of the different meals: meat, fish (and other seafoods), poultry products, vegetables and etc.

Cook tasty and healthy dishes on stainless steelgrate with characteristically "grill pattern".

- stainless steel construction
- thickness of grate is 10 mm
- easy to use tap for draining of water on the front side, with safety lock prevents accidental opening
- overflow tube for control of maximum water level
- handles on the grate for safe and easy removing
- mechanism for lifting of heating elements with fixation
- scraper for cleaning of grate

GV-0.4

Length (mm)	400
Width (mm)	700
Height (mm)	340 (445)
Electric power (kW)	6
Voltage (V)	380
Capacity for water (L)	18-20
The size of the working area (mm)	455x335



GV-0.8

Length (mm)	800
Width (mm)	700
Height (mm)	340 (445)
Electric power (kW)	12
Voltage (V)	380
Capacity for water (L)	36-40
The size of the working area (mm)	455x665



MODULAR COOKING 700



Deep fryers

- made of stainless steel
- drain tap
- safety thermostat (triggered in the absence oil in the fryer during operation)
- automatic shutdown when lifting the heating element for maintenance – eliminates the possibility of burns to the operator and damage the heating element while cleaning fryers
- a heating element (heater) is protected against possible damage to the basket
- mount for the basket on the deep fryer is giving the opportunity to no immerse it in oil
- due to increased cold area of reduced oil flow
- basket in complete



FE-0.4

700

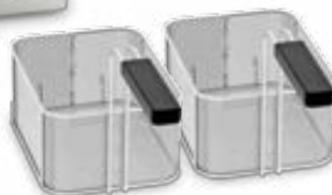
Length (mm)	400
Width (mm)	700
Height (mm)	340 (445)
Power (kW)	5,4
Capacity (L)	10-12
Voltage (V)	380
Temperature range °C	60-190



FE-0.8

700

Length (mm)	800
Width (mm)	700
Height (mm)	340 (445)
Power (kW)	2x5,4
Capacity (L)	2x10-12
Voltage (V)	380
Temperature range °C	60-190



MODULAR COOKING 700



Pasta Cookers

Is applied for cooking in boiling water such dough products as pasta, tortellini, ravioli and other products – vegetables, seafood, eggs, etc.

- made of stainless steel
- rounded corners of bowl
- faucet for supplying water into the bowl, in complete
- drain tap
- additional baskets



PB-1-1
290x330x200(313) mm



PB-1-2
290x165x200(313) mm



PB-1-4
140x170x200(313) mm



PB-1-6
140x105x200(313) mm

PC-0.4

700

Length (mm)	400
Width (mm)	700
Height (mm)	340 (445)
Power (kW)	6,0
Capacity (L)	18-20
Voltage (V)	380
Temperature range °C	30-110



PC-0.8

700

Length (mm)	800
Width (mm)	700
Height (mm)	340 (445)
Power (kW)	2x6,0
Capacity (L)	2x18-20
Voltage (V)	380
Temperature range °C	30-110



Bain-maries

Bain-maries BMU series are used as an additional element of food processing line Orest 700 for storage the first and / or main dishes ready for issuance of in GNs.

Heating of GNs is carried out by the method steam-heating.

- made of stainless steel
- work bowl of standard - 1 GN-1/1 (530x325 mm) or 2 GN-1/1 (530x650 mm)
- GNs may be installed depth up to 150 mm
- protection of underfilling/overflow of water
- the discharge of water through the tap on the front panel



BMU-0.4

700

Lenth (mm)	400
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	2
Voltage (V)	220
Adjustment temperature °C	35-90



BMU-0.8

700

Lenth (mm)	800
Depth (mm)	700
Height (mm)	340 (445)
Electric power (kW)	2
Voltage (V)	220
Adjustment temperature °C	35-90

Electric bratt pan

- iron cast bowl
- made of stainless steel
- manual tilt
- lock the cover when lifting in any position
- bottom bowl thickness 10 mm
- safety thermostat
- height adjusted telescopic supports

TBPE

700

Main dimensions (LxWxH)	1000x700x900 mm
Overall dimensions (LxWxH)	1000x820x1005 mm
Electric power (kW)	4,2
Voltage (V)	380
Range of temperature adjustment °C	20-275
Rated (working) capacity of the bowl (L)	30÷35
Size of the bottom of the bowl (m ²)	0,27
The internal dimensions of the bowl of the pan (LxWxH)	685x475x145 mm
Weight (kg)	180



Neutral tops

The working surface can be used in of the modular cooking Orest 700 with the installation of on a neutral base (stand).

- made of stainless steel
- drawer for utensils

NU-0.4

700
Lenth (mm) 400
Depth (mm) 700
Height (mm) 340 (445)



NU-0.8

700
Lenth (mm) 800
Depth (mm) 700
Height (mm) 340 (445)



Stands (neutral bases)

Used in of the modular cooking line Orest 700 as a stand under various modules (equipment) – fry tops, ranges, deep fryers, vapo grills, pasta cookers, neutral tops, etc.

- made of stainless steel
- height adjusted telescopic supports

Additional: **doors 398x600 mm**

- stainless steel
- filling done thermal insulation plates Isocam of thickness 2x20mm
- magnetic fixator of closure

BHL-0.4

700
Lenth (mm) 398
Depth (mm) 600
Height (mm) 580



BHL-0.8

700
Lenth (mm) 798
Depth (mm) 600
Height (mm) 580



- made of stainless steel
- safety thermostat (triggered in the absence oil in the fryer during operation)
- automatic shutdown when lifting the heating element for maintenance – eliminates the possibility of burns to the operator and damage the heating element while cleaning fryers
- a heating element (heater) is protected against possible damage to the basket mount for the basket on the deep fryer is giving the opportunity to no immerse it in oil
- increased cold zone of oil – prevents overspending oil
- basket in complete

FE 5

Capacity (L) 5
Length (mm) 210
Width (mm) 450
Height (mm) 360
Chip basket size 136x250x120 mm
Productivity (kg / h) 8
Electric power (kW) 2,1
Voltage (V) 220
Temperature adjustment (°C) 60-200



FE 2x5

Capacity (L) 2 x 5
Length (mm) 420
Width (mm) 450
Height (mm) 360
Chip basket size 136x250x120 mm
(2 pcs)
Productivity (kg / h) 16
Electric power (kW) 2 x 2,1
Voltage (V) 220
Temperature adjustment (°C) 60-200





FE 8

Capacity (L)	8
Length (mm)	285
Width (mm)	450
Height (mm)	360
Chip basket size	210x250x120 mm
Productivity (kg / h)	12
Electric power (kW)	3
Voltage (V)	220
Temperature adjustment (°C)	60-200



FE 2x8

Capacity (L)	2 x 8
Length (mm)	570
Width (mm)	450
Height (mm)	360
Chip basket size	210x250x120 mm (2 pcs)
Productivity (kg / h)	24
Electric power (kW)	2 x 3
Voltage (V)	220
Temperature adjustment (°C)	60-200



- made from stainless steel, including the camera
- working temperature 50-450 °C
- separate adjustment of temperature of the upper and lower row of heaters to the thermostats
- safety thermostat
- professional ceramic "bottom" from chamotte clay by leading Italian manufacturer
- wiring with using heat-resistant electrical wire
- grip control of valve to remove the vapor
- illumination of internal space
- viewing window using heat resistant glass of 6 mm

PO-4 (30)

Length (mm)	1000
Depth (mm)	770 / 845*
Height (mm)	380
Chamber length (mm)	700
Chamber depth (mm)	700
Size of "bottom" (mm)	660x660
Baking time (min.)	≈4
Electric power (kW)	5,6
Voltage (V)	380
Weight (kg)	73



PO-8 (30)

Length (mm)	1000
Depth (mm)	770 / 845*
Height (mm)	710
Chamber length (mm)	700
Chamber depth (mm)	700
Size of "bottom" (mm)	660x660
Baking time (min.)	≈4
Electric power (kW)	11,2
Voltage (V)	380
Weight (kg)	115



* dimension with protruding parts

- made of stainless steel
- operation temperature is up to 320 °C
- 3-level heating - lower, middle (under the bottom), the upper heating elements
- professional ceramic bottom made of fired clay of the leading Italian manufacturer
- forced convection of the chamber
- wiring with the use of heat-resistant wires
- illumination for each level and double glass of the door
- analog thermometer

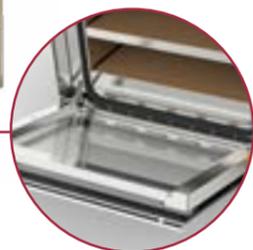
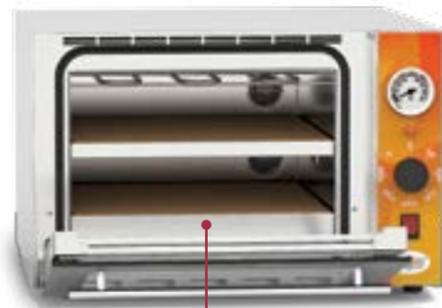


EDM-2 / NPM

Length (mm) 550
Depth (mm) 535/590
Height (mm) 365

Chamber length (mm) 355
Chamber depth (mm) 370
Chamber height (mm) 230

Size of "bottom" (mm) 360x345 (2 pcs)
Baking time (min.) ≈6
Power (kW) 2,4
Voltage (V) 220
Weight (kg) 45



The heated cuboards refers to the dispensing equipment, whether it is a restaurant kitchen or a dining room with a selfservice line. It is used for heating dishes or dishes with dishes to the desired temperature in the range (+35 + 90 °C). Inside the working space of the cupboard for heating utensils there is a block of heating elements, The temperature is maintained automatically by the thermostat. Ready meals are arranged in a pre-heated plates and are exposed on the shelves inside the working space of the cupboard or on the countertop if an instant delivery of dishes is planned. Customers will always get hot and delicious dishes.

- made of stainless steel
- height-adjustable screw-supports
- hinged or sliding doors
- perforated shelf, movable in height (option)
- backsplash of height 50 mm
- table top with vibration-absorbing filling made of particleboard boards

PTHH

Series cupboards PTHH – hinged doors
(lower cost than the PTHC cupboards)

Length (mm) 1000 / 1100 / 1200 / 1300 / 1400 / 1500
Width (mm) 500 / 600 / 700
Height (mm) 850



PTHC

Series cupboards PTHC – sliding door, on them
should pay attention if the free space in your
kitchen is limited.

Length (mm) 1000 / 1100 / 1200 / 1300 / 1400 / 1500
Width (mm) 500 / 600 / 700
Height (mm) 850



- allowed to installation on top – of convection ovens of the majority of manufacturers up to 40 kg (for single-row models), up to 60 kg for double-row

- made of stainless steel
- height between trays - 85 mm
- electromechanical control of temperature conditions
- temperature adjustment range 30 ... 90 °C
- tempered glass doors 6 mm
- retractable water pan
- universal guides - under trays 600x400 mm or gastronorms GN-1/1
- height-adjustable telescopic supports 1 "1/2 (AISI 304)

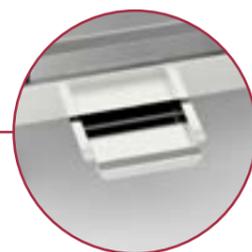


Model	PT-6	PT-8	PT-10
Length (mm)	770	770	770
Width (mm)	600	600	600
Height (mm)	970	1140	1310

Dimensions of used baking-sheets

Length (mm)	400x600	400x600	400x600
Width (mm)	325x530	325x530	325x530

Quantity of levels	6	8	10
Weight (kg)	60	65	75

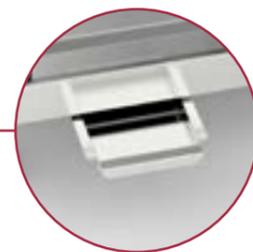


Model	PT-12	PT-16	PT-20
Length (mm)	1000	1000	1000
Width (mm)	800	800	800
Height (mm)	970	1140	1310

Dimensions of used baking-sheets

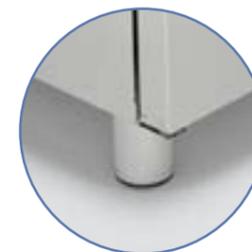
Length (mm)	400x600	400x600	400x600
Width (mm)	325x530	325x530	325x530

Quantity of levels	12	16	20
Weight (kg)	86	97	107



The combination of the work table and the refrigerating cabinet allows to significantly reduce the occupied area of the kitchen.

- made of stainless steel of the highest category
- The largest internal working volume in its class
- backsplash of height 50 mm
- grid shelf made of stainless steel, moved to height on perforated uprights
- compressor **Tecumseh** (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost
- height-adjustable telescopic supports (stainless steel)
- optional: wheels (swivel and / or with brake)



RTD-2

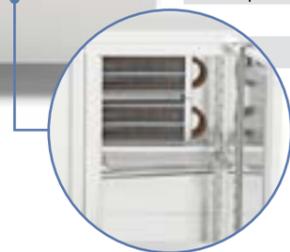
Length (mm)	1500
Width (mm)	600 / 700
Height (mm)	850
Quantity of doors	2
Internal volume (L)	296 / 354
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5





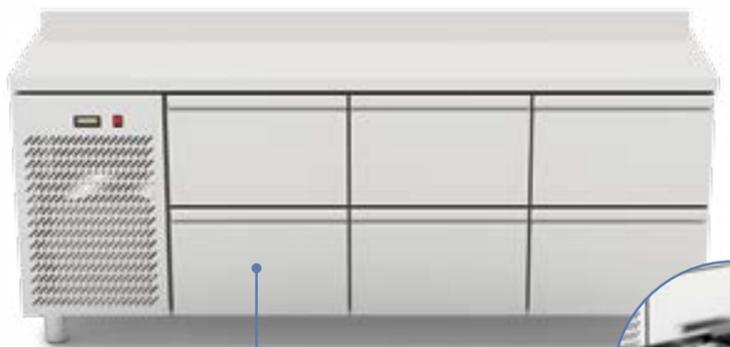
RTD-3

Length (mm)	2000
Width (mm)	600 / 700
Height (mm)	850
Quantity of doors	3
Internal volume (L)	455 / 545
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



RTS-4

Length (mm)	1500
Width (mm)	600 / 700
Height (mm)	850
Quantity of boxes	4
Internal volume (L)	260 / 300
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



RTS-6

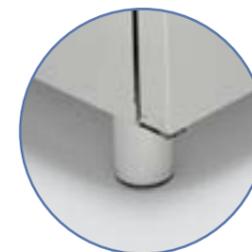
Length (mm)	2000
Width (mm)	600 / 700
Height (mm)	850
Quantity of boxes	6
Internal volume (L)	390 / 450
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



Granite tabletop

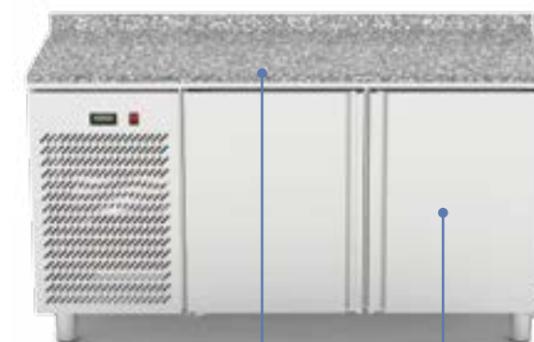
The combination of the work table and the refrigerating cabinet allows to significantly reduce the occupied area of the kitchen.

- made of stainless steel of the highest category
- The largest internal working volume in its class
- backsplash of height 50 mm
- grid shelf made of stainless steel, moved to height on perforated uprights
- compressor Tecumseh (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost
- height-adjustable telescopic supports (stainless steel)
- optional: wheels (swivel and / or with brake)
- durable granite countertop
- can be made in a variety of color solutions for countertops
- ideal for working with dough
- neutral radioactive background
- approved for food contact



RTDG-2

Length (mm)	1500
Width (mm)	600 / 700
Height (mm)	850
Quantity of doors	2
Internal volume (L)	296 / 354
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



Granite tabletop



RTDG-3

Length (mm)	2000
Width (mm)	600 / 700
Height (mm)	850
Quantity of doors	3
Internal volume (L)	455 / 545
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



RTSG-4

Length (mm)	1500
Width (mm)	600 / 700
Height (mm)	850
Quantity of boxes	4
Internal volume (L)	260 / 300
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5



RTSG-6

Length (mm)	2000
Width (mm)	600 / 700
Height (mm)	850
Quantity of boxes	6
Internal volume (L)	390 / 450
Temperature conditions (°C)	+2...+8
Voltage (V)	220
Power (kW)	0,4-0,5

REFRIGERATED
DISPLAY COUNTERS
FOR SEAFOOD

- heat-insulating layer, which allows ice to not melt for a long time
- possibility of adjusting the angle of inclination
- special fitting for drain
- perforated trays, with which there is drainage of melt water
- can be equipped with a front glass
- in display counters with cooling use a compressor  Tecumseh (France) with a full 2-year warranty

SDI

Length (mm)	Width (mm)
1500	1000
1600	1000
1700	1000
1800	1000
1900	1000
2000	1000



SDIC

Length (mm)	Width (mm)
1500	1000
1600	1000
1700	1000
1800	1000
1900	1000
2000	1000



BARTENDER STATION

Ergonomic working space of bartender.

- volumetric backsplash of height 100 mm
- "feet" are made of stainless pipe 40x40 mm
- a modular approach allows you to organize a BAR with an individual vision of the bartender

Using standard modular elements allows you to move with your BAR to other premises and to arrange them taking into account its features.

- detachable, movable cutting board is always at hand for quick preparation of fruit
- table with guides for storing dishwasher cassettes, increases the working surface area and reduces the risk of cracking or shattering dishes
- retractable garbage container with a tank made of stainless steel and the hole in the worktop to facilitate dumping trash makes the process of cleaning up easier and saves the bartender's work time



BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE

BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE



Cocktail station

Standard equipment:

- pull-out urn (stainless steel)
- shelf for inventory (reinforced by traverses)
- "speedrack" (rail, hoarder) for bottles with drinks (along the edges – ergonomic cutouts for easy cleaning of debris)
- 8 compartments for GN-1/9 GN containers for sliced fruit
- a preparatory table with a moving board over the urn
- sink with mixer hole
- adjustable partitions compartments for packages with the juices
- partition-adjustable compartments for various types of ice
- insulation of bottom – prevents the melting of ice



BS-1.6

Length (mm) 1600
Width (mm) 600 / 850
Height (mm) 850



SLB-3

Length (mm) 400 / 500
Width (mm) 600
Height (mm) 850

BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE



Based cocktail station

Standard equipment:

- 5 compartments for GN-1/9 GN containers for sliced fruit
- a preparatory table with a moving board over the urn
- sink with hole for mixer
- adjustable partitions compartments for packages with the juices
- partition-adjustable compartments for various types of ice
- insulation of bottom - prevents the melting of ice

BSM / BSM (S)

Length (mm) 800 / 1000
Width (mm) 600
Height (mm) 850



Bottles rack

Can be used if the capacity of the speed rack in the cocktail station is not enough, as an additional storage rack for bottles with drinks.

- 3 shelf-compartments for bottles of 305x120 mm

SLB-3

Length (mm) 400 / 500
Width (mm) 600
Height (mm) 850



BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE

Base for beer

- a fluid reservoir (collector)
- removable Spil-stop
- a hole in the countertop for installation of beverage dispensing tap



BBM

Length (mm) 800 / 1000 / 1200
 Width (mm) 600
 Height (mm) 850



Bar table



BNM / BNM (S)

Length (mm) 400 / 500 / 800
 Width (mm) 600
 Height (mm) 850

Bar sink

- hole for mixer

CSM / CSM (S)

Length (mm) 400
 Width (mm) 600
 Height (mm) 850



Preparatory table without sink

- fixable removable plastic cutting board
- a hole for collecting waste above the urn
- pull-out removable urn (stainless steel)

TM

Length (mm) 400
 Width (mm) 600
 Height (mm) 850



Preparatory table with sink

- fixable removable plastic cutting board
- a hole for collecting waste above the urn
- pull-out removable urn (stainless steel)
- sink with hole for mixer



CSTM

Length (mm) 400
Width (mm) 600
Height (mm) 850

BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE

Fresh juice station

It is an excellent complement to the juicer as a stand in which there are sloped trays for fruit.



FS

Length (mm) 600 / 700 / 800
Width (mm) 600
Height (mm) 850

Base for espresso machine

- drawer with removable knock box



CBM

Length (mm) 1000 / 1100 / 1200 / 1300 / 1400 / 1500
Width (mm) 600
Height (mm) 850

Table for baskets of dishwasher

- baskets are placed on rails
- removable trays for collecting water

BM-2 / BM-3

Length (mm) 500
Width (mm) 600
Height (mm) 850



BARTENDER STATION

SELF SERVICE LINE

FASTFOOD EQUIPMENT

STAINLESS STEEL FURNITURE

Bin for ice

- effective thermal insulation
- sliding hatch
- perforated trays
- sliding tray for collecting melt water



IB

Length (mm)	400
Width (mm)	600
Height (mm)	850
Capacity (L)	80



Hinged and additional elements

- a hoarder (rail) for beverage bottles, is used as a hinged (optional) element on the cocktail station
- ergonomic cuts on the edges for easy garbage cleaning

Speed-rack for bottles DSR

Length (mm)	800 / 1000
Width (mm)	250
Height (mm)	360



DOUBLE ROW

Speed-rack for bottles SR

Length (mm)	800 / 1000
Width (mm)	125
Height (mm)	360



SINGLE ROW

Hinged and additional elements

Spill-stop - a stand for glasses, preventing drips from being washed from the washed glasses on to the bar counter.

Spil-stop ST

Length (mm)	1000
Width (mm)	150
Height (mm)	30



Shelf for blender BT

Length (mm)	380
Width (mm)	260
Height (mm)	320



Glass washer (pitcher rinser) built-in

- wash the glass by simply pressing
- can be integrated into the countertop, a spill-stop, a sink



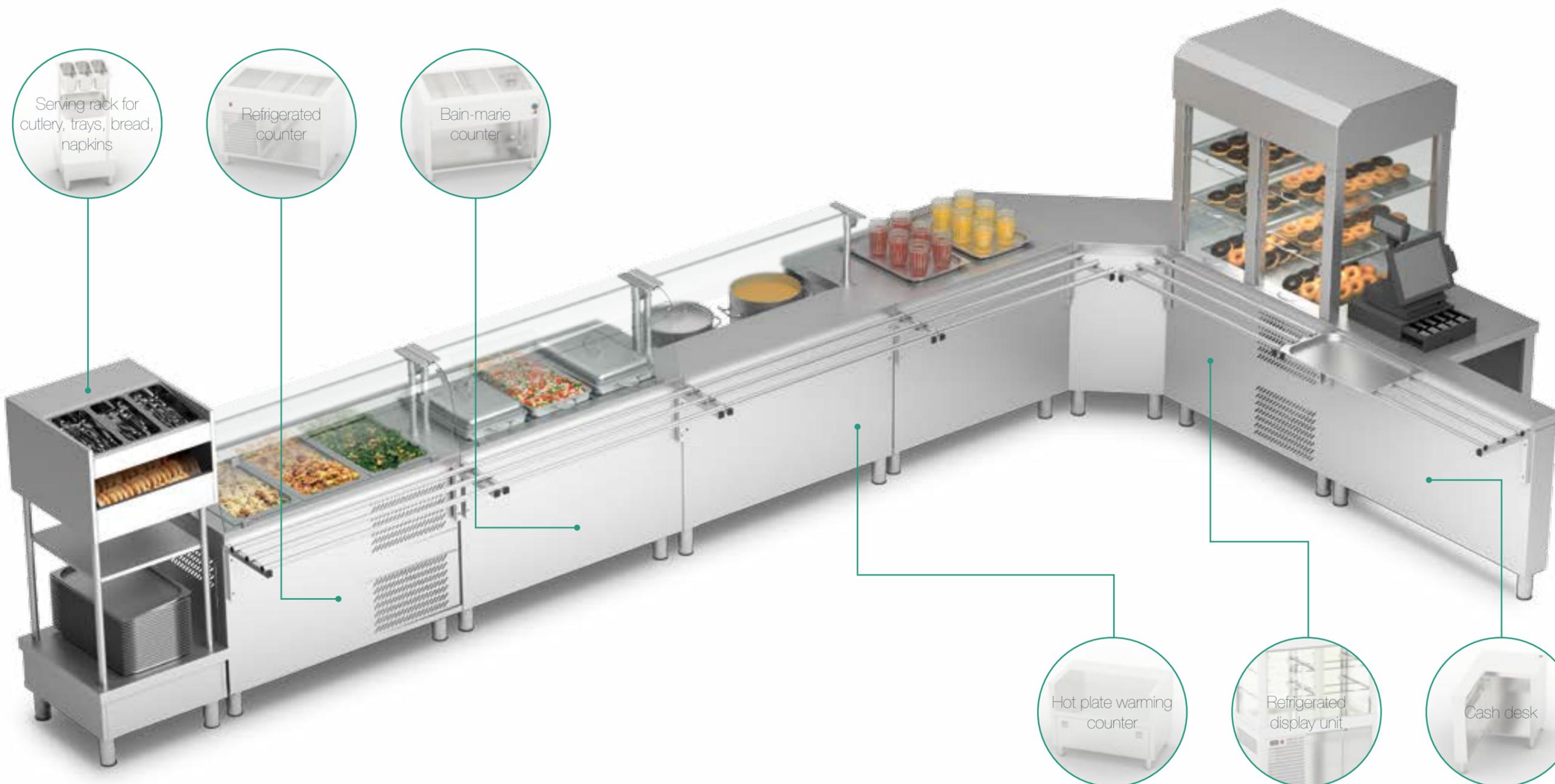
Self service line – a set of specialized equipment (modules, elements) that are installed in the halls of public catering establishments – usually in canteens or self-service restaurants, and are designed for short-term storage of ready meals and their distribution to visitors.

To complete the distribution line for your company, you need to have some input data (information), namely:

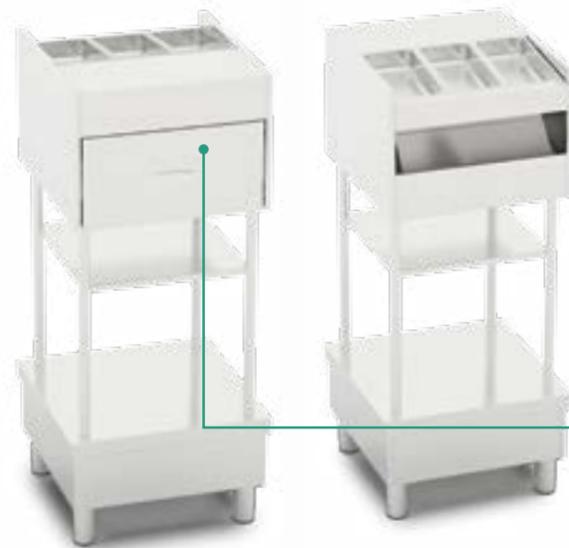
- the size of the space in which the self service line is supposed to be installed, which will affect the choice of configuration (the quantity of elements in the distribution line, the turn of the line in one of the sides (at an angle))
- an approximate list of meals or menus, which will also affect the choice and quantity of modules

Based on many years of experience in the design and production of self-service lines for canteens and other catering establishments, Orest offers the so-called optimized version of the self-service line.

- made of stainless steel
- height-adjustable telescopic supports (stainless steel)



Serving racks for cutlery, trays, bread, napkins



CB-0.6

- 3 gastronorms GN-1/3 depth 65mm for knives, forks, spoons
- drawer for bread
- additional shelf for trays
- optional: wheels (swivel and / or with brake)

Length (mm) 600
Width (mm) 600
Height (mm) 1400



CB-GN

- 3 gastronorms GN-1/3 depth 65mm for knives, forks, spoons
- 1 gastronorm capacity GN-1/1 depth 150mm for bread
- optional: wheels (swivel and / or with brake)

Length (mm) 620
Width (mm) 600
Height (mm) 1400



Refrigerated counters

- compressor  Tecumseh (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost
- optional: wheels (swivel and / or with brake)

Model	CD-3 GN1/1	CD-4 GN1/1	CD-5 GN1/1
Length (mm)	1135	1455	1775
Width (mm)	700	700	700
Height (mm)	850	850	850
Range of regul. Temperature °C	+4...+5	+4...+5	+4...+5
Voltage (v)	220	220	220
Electric power (kw)	0,4	0,45	0,55
Holding capacity of work bowl (GN-1/1 pcs)	3	4	5
Size of a working bowl (mm)	975x530	1300x530	1625x530

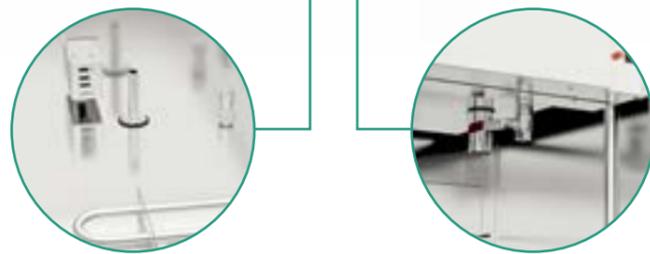


Bain-marie counters

Are used to maintain the first, second courses and side dishes in the ready state in the process of distribution to visitors. By steam heating of gastronomy with dishes installed in the working bath of the counter with heated water.

- Preparation for the connection of water supply and sewerage
- draining excess water when filling the working bath of counter (if there is a sewer connection)
- automatic shut-off function when there is insufficient water in the working bath of counter
- optional: wheels (swivel and / or with brake)

Model	ME-3 GN1/1	ME-4 GN1/1	ME-5 GN1/1
Length (mm)	1135	1455	1775
Width (mm)	700	700	700
Height (mm)	850	850	850
Voltage (V)	220	380	380
Power (kW)	2	4	6



Hot plate warming counters

These counters are designed to maintain / heating of first courses in saucepans in hot condition while serving.

- the working area of the counter is formed with two or three rectangular hobs (hotplates) on which dishware (saucepans) are placed.
- equipped with energy regulators for each hob
- optional: wheels (swivel and / or with brake)

Model	ME-2	ME-3
Quantity of hobs	2 hobs KE-0.12 (295x417 mm)	3 hobs KE-0.12 (295x417 mm)
Length (mm)	1135	1610
Width (mm)	700	700
Height (mm)	850	850
Voltage (V)	220	220
Power (kW)	1,5	2,25



Neutral unit for soup kettles

For installation and connection to the network of 220V soup kettles with the first dishes with subsequent distribution to visitors. Soup kettle connect to the socket located on the unit from the side of the staff

- optional: wheels (swivel and / or with brake)

Model	MN-2SK for 2 soup kettle	MN-3SK for 3 soup kettle
Length (mm)	1135	1610
Width (mm)	700	700
Height (mm)	850	850





Neutral counters

Neutral counters can be used for demonstration and distribution of various dishes, snacks, baking, drinks that do not require heating or cooling, as well as for the installation of additional equipment: tea boilers, soup kettles, water boilers, bain-maries, coffee machines, etc.

- optional: wheels (swivel and / or with brake)



Model	NB-1.0	NB-1.2	NB-1.4
Length (mm)	1000	1200	1400
Width (mm)	700	700	700
Height (mm)	850	850	850

Cash desks

It is produced in the right-side and left-side versions. Allows you to place a cash register or a computer, while not spoiling the appearance and functionality of the entire line.

- optional: wheels (swivel and / or with brake)



Model	MK-1.0	MK-1.2
Length (mm)	1000	1200
Width (mm)	700	700
Height (mm)	850	850

Corner units

Used when you need to turn the line when mounting to the right or left side at angle 90°

- optional: wheels (swivel and / or with brake)



Model	CS External	CS Internal
Length (mm)	1400	1400
Width (mm)	700	700
Height (mm)	850	850



Refrigerated display units

- from the buyer's side - swivel doors for easy access to the shelves
- on the part of the maintenance staff - sliding doors to replenish the contents of the shelves
- LED lighting
- 3 shelves made of tempered clear glass 6mm
- compressor Tecumseh (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost
- optional: wheels (swivel and / or with brake)

Model	CD-1.0	CD-1.2	CD-1.5
Length (mm)	1000	1200	1500
Width (mm)	700	700	700
Height (mm)	1800	1800	1800
Voltage (V)	220	220	220
Power (kW)	0,5	0,62	0,82
Counter refrigerated volume (m³)	0,4	0,6	0,7
Display area (m²)	1,4	1,9	2,5
Refrigerant	R404A	R404A	R404A



Tabletop bain-marie

- temperature adjustment – 35-90 °C
- for gastronorms of the standard GN-1/3 (325x176 mm)



ME-3 GN1/3 T

Length (mm)	650
Width (mm)	400 / 420
Height (mm)	300
Voltage (V)	220
Power (kW)	2



ME-4 GN1/3 T

Length (mm)	800
Width (mm)	400 / 420
Height (mm)	300
Voltage (V)	220
Power (kW)	2



ME-5 GN1/3 T

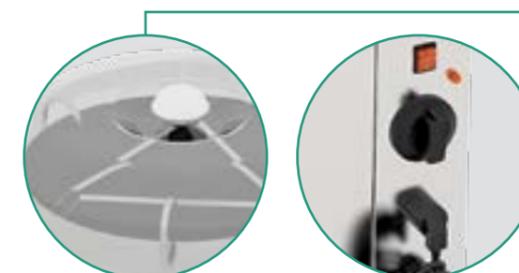
Length (mm)	1000
Width (mm)	400 / 420
Height (mm)	300
Voltage (V)	220
Power (kW)	2

Heated plate dispenser trolleys

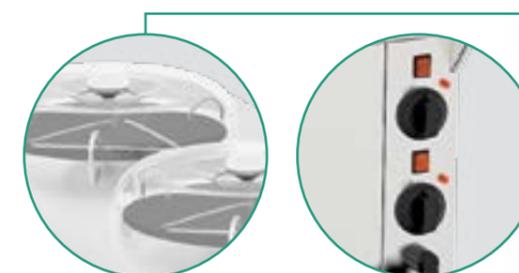
Used for storing and heating cymbals. The capacity of one dispenser is 50-100 plates with a diameter from 260 mm to 320 mm.

Dispensers are manufactured as neutral or heat version. Using adjustable guides, you can quickly change the diameter of plates. Covered with a plastic lid to prevent dust from entering. Thanks to the wheels, the dispenser can easily move to the right place.

Model	PD-50-E (with heat)	PD-50
Length (mm)	560	560
Width (mm)	500	500
Height (mm)	850	850
Voltage (V)	220	
Adjusting t (°C)	30...90	
Power (kW)	1,3	
Capacity (plates)	50	50



Model	PD-100-E (with heat)	PD-100
Length (mm)	1060	1060
Width (mm)	500	500
Height (mm)	850	850
Voltage (V)	220	
Adjusting t (°C)	30...90	
Power (kW)	2,6	
Capacity (plates)	100	100



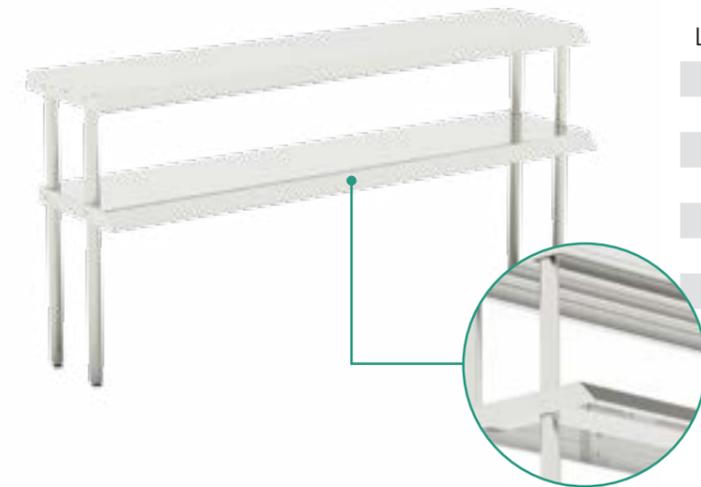
Tray slides



TS

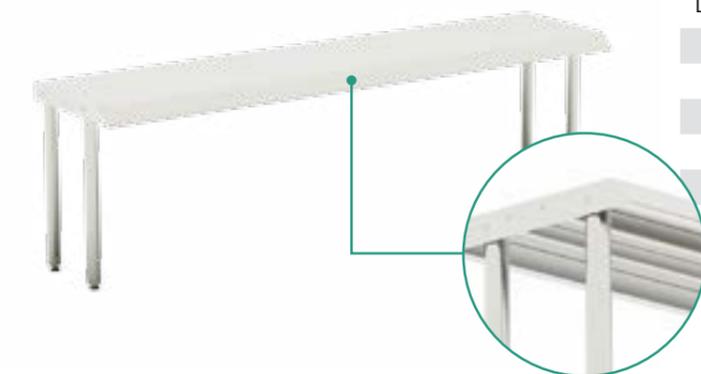
Length (mm)	Width (mm)	Height (mm)
1000	295	265
1135	295	265
1200	295	265
1400	295	265
1455	295	265
1500	295	265
1610	295	265
1775	295	265

Overshelves



2 levels S2

Length (mm)	Width (mm)	Height (mm)
1000	305	550
1135	305	550
1200	305	550
1400	305	550
1455	305	550
1500	305	550
1610	305	550
1775	305	550



1 level S1

Length (mm)	Width (mm)	Height (mm)
1000	270	340
1135	270	340
1200	270	340
1400	270	340
1455	270	340
1500	270	340
1610	270	340
1775	270	340

Overshelves

Front curved glass CTG for overshelf S1

Length (mm)	Width (mm)	Height (mm)
1000	-	-
1135	-	-
1200	-	-
1400	-	-
1455	-	-
1500	-	-
1610	-	-
1775	-	-



Curved glass overshelf SCG

Length (mm)	Width (mm)	Height (mm)
1000	305	340
1135	305	340
1200	305	340
1400	305	340
1455	305	340
1500	305	340
1610	305	340
1775	305	340



Front glass SFG for glass overshelf SFG

Length (mm)	Width (mm)	Height (mm)
1000	375	340
1135	375	340
1200	375	340
1400	375	340
1455	375	340
1500	375	340
1610	375	340
1775	375	340





Luminescent backlight unit L for overshelf S1



Length (mm)	Width (mm)	Height (mm)
1000	-	-
1135	-	-
1200	-	-
1400	-	-
1455	-	-
1500	-	-
1610	-	-
1775	-	-

Diod backlight unit for overshelf SCG



Set from 4 casters



Gastronorms

GN 2/1	GN 1/1	GN 2/3 GN 1/3	GN 1/2 GN 1/2	GN 1/4 GN 1/4 GN 1/4 GN 1/4
	GN 1/1	GN 2/3 GN 1/6 GN 1/6	GN 2/3 GN 1/9 GN 1/9	GN 1/2 GN 1/4 GN 1/4
GN 1/3 GN 1/6 GN 1/6 GN 1/6 GN 1/6	GN 1/3 GN 1/3 GN 1/3	GN 1/3 GN 1/9 GN 1/6 GN 1/9 GN 1/6	GN 1/6 GN 1/6 GN 1/6 GN 1/6 GN 1/6 GN 1/6	GN 1/6 GN 1/9 GN 1/6 GN 1/6 GN 1/9 GN 1/6



Self service line (drop-in units)

Built-in version without an enclosure (bottom) - this solution, due to the simplified design it reduces cost and provides ample opportunities in your self service lines design (various versions for countertops and the front part - wood, chipboard, stone, brick, etc.).



Refrigerated counters built-in

- compressor Tecumseh (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost

Model	CD-3 GN1/1	CD-4 GN1/1	CD-5 GN1/1
Length (mm)	1135	1455	1775
Width (mm)	700	700	700
Height (mm)	635	635	635
Worktop cut-out size (mm)	1025x640	1350x640	1675x640
Range of regul. Temperature °C	+4...+5	+4...+5	+4...+5
Voltage (v)	220	220	220
Electric power (kw)	0,4	0,45	0,55
Holding capacity of work bowl (GN-1/1 pcs)	3	4	5
Size of a working bowl (mm)	975x530	1300x530	1625x530



Bain-marie counters built-in

Are used to maintain the first, second courses and side dishes in the ready state in the process of distribution to visitors. By steam heating of gastronomy with dishes installed in the working bath of the counter with heated water.

- Preparation for the connection of water supply and sewerage
- draining excess water when filling the working bath of counter (if there is a sewer connection)
- automatic shut-off function when there is insufficient water in the working bath of counter

Model	ME-3 GN1/1	ME-4 GN1/1	ME-5 GN1/1
Length (mm)	1135	1455	1775
Width (mm)	700	700	700
Height (mm)	635	635	635
Worktop cut-out size (mm)	1025x640	1350x640	1675x640
Range of regul. Temperature °C	+30...+90	+30...+90	+30...+90
Voltage (v)	220	220	220
Electric power (kw)	0,4	0,45	0,55
Holding capacity of work bowl (GN-1/1 pcs)	3	4	5
Size of a working bowl (mm)	975x530	1300x530	1625x530



Neutral counters

Neutral counters can be used for demonstration and distribution of various dishes, snacks, baking, drinks that do not require heating or cooling, as well as for the installation of additional equipment: tea boilers, soup kettles, water boilers, bain-maries, coffee machines, etc.

Model	NB-1.0	NB-1.2	NB-1.4
Length (mm)	1000	1200	1400
Width (mm)	700	700	700
Height (mm)	20	20	20
Worktop cut-out size (mm)	4 holes Ø16 mm 848x538 mm		

Refrigerated display units built-in

- from the buyer's side - swivel doors for easy access to the shelves
- on the part of the maintenance staff - sliding doors to replenish the contents of the shelves
- LED lighting
- 3 shelves made of tempered clear glass 6mm
- compressor Tecumseh (France) with a full 2-year warranty
- components manufactured in EU countries
- digital thermostat
- safe refrigerant R134A
- auto-defrost



built-in

Model	CD-1.0	CD-1.2	CD-1.5
Length (mm)	1000	1200	1500
Width (mm)	700	700	700
Height (mm)	1800	1800	1800
Voltage (V)	220	220	220
Power (kW)	0,5	0,62	0,82
Counter refrigerated volume (m³)	0,4	0,6	0,7
Display area (m²)	1,4	1,9	2,5
Refrigerant	R404A	R404A	R404A

Hot plate built-in

Hot plate is used to keep the ready dishes in the heated state laid out in the dishes on the heated surface. It is embedded in any worktop, whether wood, particle board, granite or marble.

- material of surface - stainless steel 1.5 mm thick
- hot plate has an effective thermal insulation
- the heating temperature is maintained by means of a stepless energy regulator



ME-1.3

Length (mm)	1300-1800
Width (mm)	700
Height (mm)	20 (165)
Size of worktop cut-out (mm)	1275-1775x675
Voltage (B)	220
Electric power (kW)	0,5-0,7

Orest offers a series of equipment for fast food. Equipment designed for organizing the issuance of ready meals such as burgers, fries, drinks, etc., by so the so-called "American type." The main difference from the classic distribution line is that the client does not come with the tray choosing dishes from the menu, and immediately served by the cashier at the counter where and occurs the issuance of ready-made meals - hamburgers, french fries , etc.



Cupboards-organizers for fast serve

Equipped with dispensers for disposable cups of different types and diameters, as well as various functional departments for packaging and related accessories (tubes, packages, boxes, etc.).

All elements are standardized, made of stainless steel and can be mounted in a single line.

Adjustable in height stainless supports allow you to adjust all the elements of the line horizontally.



TF-3

2 dispensers for cups.
Storage compartment for cups with a hinged door.
6 compartments for storage and distribution of paper bags.
Drawer for storage of inventory / packaging.

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850



TF-4

3 compartments for storing and issuing paper bags.
2 dispensers for cups.
1 storage compartment for inventory / packaging with 2 hinged doors,
2 shelves (including bottom).

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850

Cupboards-organizers for fast serve

TF-5

1 cup dispenser.
1 compartment for storage of inventory / package with two hinged doors
and two shelves (including the bottom).

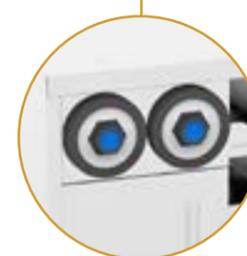
Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850



TF-6

2 dispensers for cups.
Storage compartment for cups with a hinged door.
4 compartments for storage and distribution of paper bags.
2 drawers for storage of inventory / packaging.

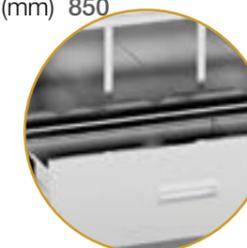
Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850



TF-8

6 compartments for storage and dispensing of paper bags and other packagings.
1 drawer.

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850



Cupboards-organizers for fast serve

TF-9

6 compartments for storage and dispensing of paper bags and other packagings.
1 storage compartment for inventory / packaging with 2 hinged doors,
2 shelves (including bottom).

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850


TF-10

3 dispensers for cups.
1 storage compartment for inventory / packaging with 2 hinged doors,
2 shelves (including bottom).

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850


TF-11

1 large storage compartment for inventory / packaging.
2 hinged doors.
3 shelves (200 mm between the shelves), including a bottom.

Length (mm) 700
Width (mm) 600 / 700
Height (mm) 850

Countertop cup dispenser cabinets

Can be used for storage and dispensing of cups from dispensers.
Completely made of stainless steel. In contrast to cupboards-organizers for fast serve, the cabinet is mobile and can be easily transported from place to place and can be used in catering services.
Loading cups produced from the front. The diameter of the cup used depends on the type of dispenser and is coordinated with the customer.

BDV-3

Length (mm) 250
Width (mm) 590
Height (mm) 580


GDV-3

Length (mm) 700
Width (mm) 590
Height (mm) 175



Burger chutes

Are used for demonstration products and issuing of fast food restaurants. The heated surfaces of the shelves allow short-term storage of fast food products, preventing them from cooling down.

- made entirely of stainless steel
- adjustable in height supports
- double heating of each tier - the shelf surface and the top with an infrared heater, have showcases with an IH index (VTB-0.8 IH and VTB-1.1 IH)



- smooth adjustment of the degree of heating for each shelf
- halogen lighting of shelves



- removable rails for the separation by type of product



VTB-0.8

Length (mm)	800
Depth (mm)	600
Height (mm)	730
Voltage (V)	220
Power (kW)	0,62
Weight (kg)	40

Burger chutes

VTB-0.8 IH

Length (mm)	800
Depth (mm)	600
Height (mm)	730
Voltage (V)	220
Power (kW)	1,05
Weight (kg)	40



VTB-1.1

Length (mm)	1100
Depth (mm)	600
Height (mm)	730
Voltage (V)	220
Power (kW)	1,02
Weight (kg)	50



VTB-1.1 IH

Length (mm)	1100
Depth (mm)	600
Height (mm)	730
Voltage (V)	220
Power (kW)	1,6
Weight (kg)	52



Fry dump holding stations

Applied in fast food establishments to maintain ready-to-eat French fries in a warm condition, just before issuance.

Stations are equipped with dual heating - at the bottom and the top.

Warming from below by heating element and in upper part by infrared heat lamp.

The stations have two compartments: the first - for the storage of French fries (equipped with a tray for separating the oil from the product) and the second - for storing and issuance the packaged fries.

- made entirely of stainless steel



FB-1

Length (mm)	500
Depth (mm)	600
Height (mm)	300 / 900
Voltage (V)	220
Power (kW)	1,2



FB-2

Length (mm)	720
Depth (mm)	600
Height (mm)	300 / 900
Voltage (V)	220
Power (kW)	1,3

Dumper bin

It is a closed stainless steel cabinet, in the free space of which there is a waste basket under the hinged hatch. Is made to order. The size of the urn will depend on the size of the used trays and the garbage bin.

- made entirely of stainless steel
- hinged door and hatch
- adjustable in height stainless steel supports



TB-1

Additional units

Drop-in napkins dispenser NDI

Made of stainless steel.
Mortise size for mounting 179x139 mm.
The length of the napkin box is 460 mm.
Loading napkins occurs by opening the decorative cover to the side.
It is possible to mount (mortise) into a table top or wall from any material, be it wood, chipboard, MDF, plastic, etc.



Mortise hatch for trash compartment GV

Made of stainless steel.
Mortise size for mounting 292x103 mm.
Loading debris occurs by opening the hatch inward. It is possible to mount (mortise) into a table top or wall from any material, be it wood, chipboard, MDF, plastic, etc.



Orest The company offers a series of stainless steel neutral equipment. This series of equipment for public catering covers almost the entire list necessary for the organization of the uninterrupted operation of the kitchen, taking into account the strict standards and sanitary rules of many countries of the world.

Orest stainless steel furniture line includes the following elements:

- work tables
- work tables with sinks
- enclosed sinks and cupboards
- sinks
- wall mounted stainless steel shelves
- racks for drying dishes
- stainless steel racks
- gn container and pastry tray trolleys
- utility carts
- storage cabinets
- wall mounted storage cabinets
- exhaust range hoods



Work tables

Basic parameters:

- height-adjustable ABS plastic screw-supports

Worktop:

- stainless steel
- damping board made of particleboard with glue-sealant
- backsplash of height 50 mm
- worktop corners - welded and polished

Additional options:

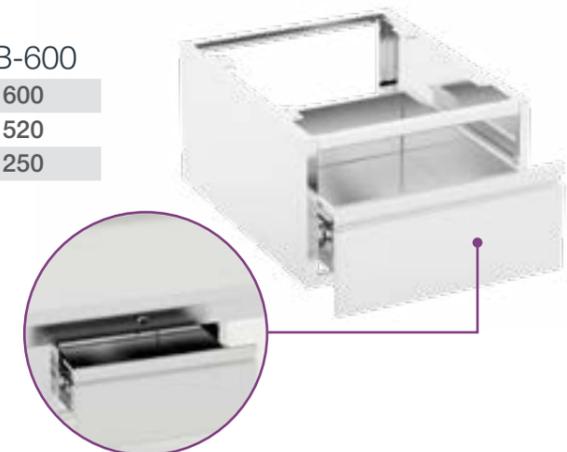
Overshelves S1/S2

Length (mm)	Width (mm)	Height (mm)
700	270/305	340/550
800	270/305	340/550
900	270/305	340/550
1000	270/305	340/550
1100	270/305	340/550
1200	270/305	340/550
1300	270/305	340/550
1400	270/305	340/550
1500	270/305	340/550
1600	270/305	340/550
1700	270/305	340/550
1800	270/305	340/550
1900	270/305	340/550
2000	270/305	340/550



Drawer for inventory

Model	RB-400	RB-500	RB-600
Length (mm)	400	500	600
Width (mm)	520	520	520
Height (mm)	250	250	250



Work tables

Model	B-1	B-3	B-4	B-5
Length (mm)	700 / 800 / 900 / 1000 / 1100 / 1200 / 1300 / 1400 / 1500 / 1600 / 1700 / 1800 / 1900 / 2000			
Width (mm)	500 / 600 / 700			
Height (mm)	850			



B-5

Legs – square tube 40x40 mm in stainless steel
Without shelf



B-6

Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a transverse

Work tables

B-7

Table top – wood (oak/ash), thickness 40 mm
Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a transverse



B-8

Table top – pvc (polyvinyl chloride), thickness 20 mm
Legs – square tube 40x40 mm in stainless steel
Without shelf



B-9

Table top – pvc (polyvinyl chloride), thickness 20 mm
Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a transverse



Work tables with sinks

Basic parameters:

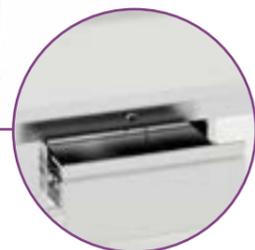
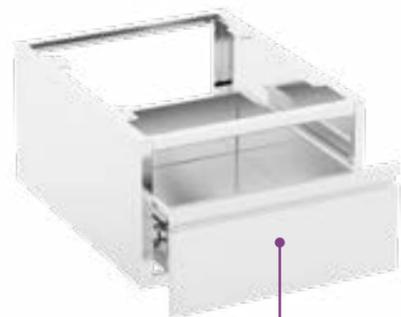
- height-adjustable ABS plastic screw-supports

Worktop:

- stainless steel
- damping board made of particleboard with glue-sealant
- backplash of height 50 mm
- worktop corners - welded and polished
- can be made in the form of a left-hand and right-hand arrangement of bowls

Additional options:

Drawer for inventory



Model	RB-400	RB-500	RB-600
Length (mm)	400	500	600
Width (mm)	520	520	520
Height (mm)	250	250	250

Overall dimensions LxWxH (mm)	Inner bowl size LxW (mm)	Depth of bowl (mm)
1000÷2000 x 600 x 850	400x400	250
1000÷2000 x 600 x 850	400x400	300
1000÷2000 x 600 x 850	500x400	250
1000÷2000 x 600 x 850	500x400	300
1000÷2000 x 700 x 850	400x500	250
1000÷2000 x 700 x 850	400x500	300
1000÷2000 x 700 x 850	500x500	250
1000÷2000 x 700 x 850	500x500	300

Work tables with sinks

TWSI-1

Legs – square tube 40x40 mm in stainless steel
Without shelf

Welded bowl



TWSI-1Si

Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a traverse

Welded bowl



TWSI-2

Legs – square tube 40x40 mm in stainless steel
Without shelf

Welded bowls



Work tables with sinks

Overall dimensions LxWxH (mm)	Inner bowl size LxW (mm)	Depth of bowl (mm)
1000÷2000 x 600 x 850	400x400	250
1000÷2000 x 600 x 850	400x400	300
1000÷2000 x 600 x 850	500x400	250
1000÷2000 x 600 x 850	500x400	300
1000÷2000 x 700 x 850	400x500	250
1000÷2000 x 700 x 850	400x500	300
1000÷2000 x 700 x 850	500x500	250
1000÷2000 x 700 x 850	500x500	300



TWSI-2Si

Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a traverse

Welded bowls



TPSI-1

Legs – square tube 40x40 mm in stainless steel
Without shelf

Seamless
(stamped) bowl

Work tables with sinks

TPSI-1Si

Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a traverse

Seamless
(stamped) bowl

TPSI-2

Legs – square tube 40x40 mm in stainless steel
Without shelf

Seamless
(stamped) bowls

TPSI-2Si

Legs – square tube 40x40 mm in stainless steel
Stainless steel shelf – reinforced by a traverse

Seamless
(stamped) bowls

Enclosed sinks

Basic parameters:

- height-adjustable ABS plastic screw-supports

Worktop:

- stainless steel
- damping board made of particleboard with glue-sealant
- backplash of height 50 mm
- worktop corners - welded and polished
- can be made in the form of a left-hand and right-hand arrangement of bowls

Additional equipment:

- mortise lock on one or more doors and/or drawers

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
500	500	850	400	400	300/400
600	500/600	850	400/500	400/500	300/400
700	500/600/700	850	400/500/600	400/500/600	300/400



CSW-1.1-CS

Swing door on hidden metal hinges

1 welded bowl



CSW-1.1-OS

Swing door on hidden metal hinges

1 welded bowl

Enclosed sinks

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
1000	600	850	400	400	250/300
1100	600/700	850	400	400/500	250/300
1200	600/700/800	850	500	400/500/600	250/300
1300	600/700/800	850	500	400/500/600	250/300
1400	600/700/800	850	600	400/500/600	250/300
1500	600/700/800	850	600	400/500/600	250/300



CSL-2.1-C2S

Sliding doors



CSL-2.1-O2S

Sliding doors

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
1000	600/700/800	850	400	400/500/600	300/400
1100	600/700/800	850	400	400/500/600	300/400
1200	600/700/800	850	500	400/500/600	300/400
1300	600/700/800	850	500	400/500/600	300/400
1400	600/700/800	850	600	400/500/600	300/400
1500	600/700/800	850	600	400/500/600	300/400



CSW-2.1-C2S

Swing door on hidden metal hinges



CSW-2.1-O2S

Swing door on hidden metal hinges

Enclosed sinks

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
500	500	850	400	400	250/300
600	500/600	850	400/500	400/500	250/300
700	500/600/700	850	400/500	400/500	250/300



CSW-1.1-CSP

Swing door on hidden metal hinges



CSW-1.1-OSP

Swing door on hidden metal hinges

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
1000	600/700	850	400	400/500	250/300
1100	600/700	850	400	400/500	250/300
1200	600/700	850	500	400/500	250/300
1300	600/700	850	500	400/500	250/300
1400	600/700	850	500	400/500	250/300
1500	600/700	850	500	400/500	250/300



CSL-2.1-O2SP

Sliding doors



CSW-2.1-C2SP

Swing door on hidden metal hinges



CSW-2.1-O2SP

Swing door on hidden metal hinges

Cupboards with sinks

Overall dimensions (mm)			Sink dimensions (mm)		
Length	Width	Height	Length	Width	Depth
1200	600/700/800	850	400	400/500/600	300/400
1300	600/700/800	850	400	400/500/600	300/400
1400	600/700/800	850	500	400/500/600	300/400
1500	600/700/800	850	500	400/500/600	300/400
1600	600/700/800	850	600	400/500/600	300/400
1700	600/700/800	850	600	400/500/600	300/400
1800	600/700/800	850	500	400/500/600	300/400
1900	600/700/800	850	500	400/500/600	300/400
2000	600/700/800	850	600	400/500/600	300/400



CSW-2.1-C2S3DR

3 drawers on telescopic guides
(The loading height of the drawer is 105-180mm)
Swing doors on hidden metal hinges



CSW-3.1-C2S

2 compartments
Swing doors on hidden metal hinges



CSW-2.1-C2SP3DR

3 drawers on telescopic guides
(The loading height of the drawer is 105-180mm)
Swing doors on hidden metal hinges



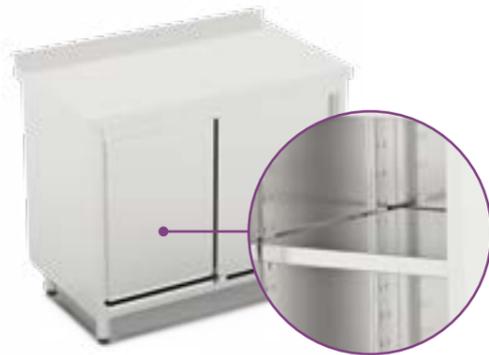
CSW-3.1-C2SP

2 compartments
Swing doors on hidden metal hinges

Cupboards

Overall dimensions

Length (mm)	800/900/1000/1100/1200/1300/1400/1500/1600/1700/1800/1900
Width (mm)	600/700/800
Height (mm)	850



CSL-2.2-C

In addition – an intermediate shelf, moved along the height
Sliding doors



CSL-2.2-O

In addition – an intermediate shelf, moved along the height
Sliding doors

Overall dimensions

Length (mm)	1200/1300/1400/1500/1600/1700/1800/1900/2000
Width (mm)	600/700/800
Height (mm)	850



CSL-2.2-C3DR

3 drawers on telescopic guides
(The loading height of the drawer is 105-180mm)
In addition – an intermediate shelf, moved along the height
Sliding doors

Cupboards

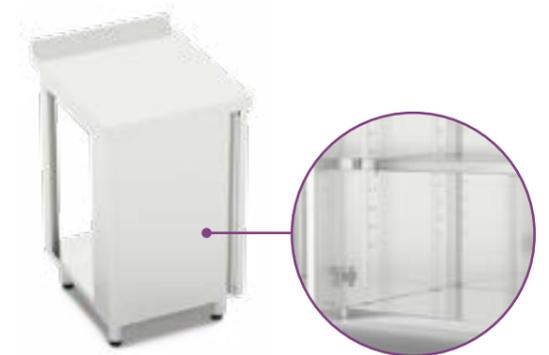
Overall dimensions

Length (mm)	400	500	600	700
Width (mm)	400	400/500	400/500/600	400/500/600/700
Height (mm)	850	850	850	850



CSW-1.2-C

In addition – an intermediate shelf, moved along the height
Swing doors on hidden metal hinges



CSW-1.2-O

In addition – an intermediate shelf, moved along the height
Swing doors on hidden metal hinges

Overall dimensions

Length (mm)	700	800	900	1000	1100	1200	1300
Width (mm)	600/700/800						
Height (mm)	850	850	850	850	850	850	850



CSW-2.2-C

In addition – an intermediate shelf, moved along the height
Swing doors on hidden metal hinges



CSW-2.2-O

In addition – an intermediate shelf, moved along the height
Swing doors on hidden metal hinges

Cupboards

Overall dimensions

Length (mm)	1200/1300/1400/1500/1600/1700/1800/1900/2000
Width (mm)	600/700
Height (mm)	850



CSW-2.2-C3DR

3 drawers on telescopic guides
(The loading height of the drawer is 105-180mm)
In addition – an intermediate shelf, moved along the height
Sliding doors



CSW-3.2-C

2 compartments
In addition – an intermediate shelf, moved along the height
Swing doors on hidden metal hinges



Cupboards

Overall dimensions

Length (mm)	400	500	600	700
Width (mm)	400	400/500	400/500/600	400/500/600/700
Height (mm)	850	850	850	850

CSW-1.2-D

2 drawers on telescopic guides
(The loading height of the drawer is 155-270 mm)



CSW-1.3-D

3 drawers on telescopic guides
(The loading height of the drawer is 100-180 mm)



Sinks

Basic parameters:

- stainless steel
- height-adjustable ABS plastic screw-supports
- backsplash of height 50 mm

Overall dimensions										
Length (mm)	400	500	500	500	600	600	600	700	700	700
Width (mm)	400	500	500	500	600	600	600	700	700	700
Depth (mm)	200	250	300	300	300	400	450	300	400	450
Height (mm)	850									

Welded bowl



BM-1H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick

Welded bowl



BM-1HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

Welded bowls



BM-2H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick

Welded bowl



BM-2HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

Sinks

Overall dimensions						
Length (mm)	1500	1500	1800	1800	1800	1800
Width (mm)	500	600	600	600	600	700
Depth (mm)	300	300	300	400	450	400
Height (mm)	850					

Welded bowls



BM-3H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick

Welded bowls



BM-3HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

Bowl overall dimensions						
Length (mm)	400	400	500	500	500	500
Width (mm)	400	400	400	400	500	500
Depth (mm)	250	300	250	300	250	300
Overall dimensions						
LxWxH (mm)	500x600x850		600x600x850		600x700x850	

Seamless (stamped) bowl



BM-1.1H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick

Seamless (stamped) bowl



BM-1.1HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

Sinks

		Bowl overall dimensions							
Length (mm)	400	400	500	500	500	500	500	500	500
Width (mm)	400	400	400	400	500	500	500	500	500
Depth (mm)	250	300	250	300	250	300	250	300	300
		Overall dimensions							
LxWxH (mm)	1000x600x850	1000x700x850	1200x600x850	1200x700x850					



BM-2.1H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick



BM-2.1HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

		Bowl overall dimensions							
Length (mm)	400	400	400	400	500	500	500	500	500
Width (mm)	400	400	500	500	400	400	500	500	500
Depth (mm)	250	300	250	300	250	300	250	300	300
		Overall dimensions							
LxWxH (mm)	1400x600x850	1400x700x850	1700x600x850	1700x700x850					



BM-3.1H

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick



BM-3.1HS

Legs – square tube 40x40 mm in stainless steel
Panels – stainless steel sheet 0.8 mm thick
Stainless steel shelf – reinforced by a traverse

Wall mounted stainless steel shelves

Length (mm)	1000/1100/1200/1300/1400/1500/1600/1700/1800/1900/2000
Width (mm)	300/400
Height (mm)	350



WSI-1

Frame – square tube 25x25 mm stainless steel
The surface of shelf is a sheet of 0.8 mm thick stainless steel
Reinforcement by traverse



WSI-2

Frame – square tube 25x25 mm stainless steel
The surface of shelf is a sheet of 0.8 mm thick stainless steel
Reinforcement by traverse

Wall mounted stainless steel dish drying shelves

- frame - square tube 25x25 mm stainless steel
- universal shelf - for plates and/or glasses
- is made of stainless steel
- complete with water collecting tray

Model	WSID-1	WSID-2
Length (mm)	1000 / 1100 / 1200 / 1300 / 1400 / 1500 / 1600 / 1700 / 1800 / 1900 / 2000	
Width (mm)		330
Height (mm)		430





Stainless steel racks

- frame – square tube 30x30 mm stainless steel
- each shelf strengthened by stainless steel traverse – which is avoid sagging even including with overloading by weight
- height-adjustable ABS plastic screw-supports
- 4 or 5 shelves
- rack height 1800 mm

Length (mm)	Width (mm)	Height (mm)	Load per 1 shelf (kg)
1000	400 / 500 / 600	1800	150
1100	400 / 500 / 600	1800	140
1200	400 / 500 / 600	1800	130
1300	400 / 500 / 600	1800	120
1400	400 / 500 / 600	1800	110
1500	400 / 500 / 600	1800	100
1600	400 / 500 / 600	1800	90
1700	400 / 500 / 600	1800	80
1800	400 / 500 / 600	1800	70
1900	400 / 500 / 600	1800	60
2000	400 / 500 / 600	1800	50



N serie

Legs – square tube 30x30 mm in stainless steel
Stainless steel shelf – 0.8 mm thick, reinforced by a traverse



Racks for drying dishes SD-4

- height-adjustable ABS plastic screw-supports
- is made of stainless steel
- frame - square tube 30x30 mm stainless steel
- universal shelf - for plates and/or glasses

Optional:
• water collecting tray(s)



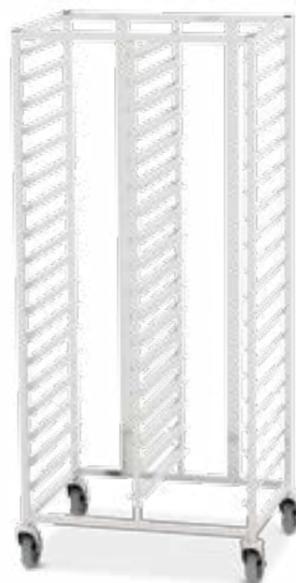
Length (mm)	600	700	800	900	1000	1100	1200	1300	1400	1500	1600	1700
Width (mm)	330											
Quantity of shelves	4											
Quantity of plates per shelf, pcs.	25	30	35	40	45	50	55	60	65	70	75	80
Quantity of glasses per shelf, pcs.	21	27	30	36	39	45	48	52	55	58	62	65



Trays and GN containers trolleys

Basic parameters:

- is made of stainless steel
- frame – square tube 30x30 mm stainless steel
- 18 levels
- distance between rails - 80 mm
- 4 swivel casters on rubber-based, 2 of them with a lock
- also produce customized racks of various sizes and various design



PRMI-2

Double row
Frame – square tube 30x30 mm in stainless steel

	Tray size (mm)	Overall dimensions LxWxH (mm)
PRMI-2x18-GN 1/1	530x325	740x560x1700
PRMI-2x18-GN 2/1	650x530	1150x680x1700
PRMI-2x18-600x400	600x400	890x630x1700



PRMI-1

Single row
Frame – square tube 30x30 mm in stainless steel

	Размер листа (mm)	Overall dimensions LxWxH (mm)
PRMI-1x18-GN 1/1	530x325	385x560x1700
PRMI-1x18-GN 2/1	650x530	590x680x1700
PRMI-1x18-600x400	600x400	460x630x1700

Storage cabinets

- made of stainless steel
- shelves, reinforced with traverses
- height-adjustable ABS plastic screw-supports

Options:

- mortise lock

SCSL-2

Overall dimensions (mm)

Length	Width	Height
800	500/600	1800
900	500/600	1800
1000	500/600	1800
1100	500/600	1800
1200	500/600	1800

2 sliding doors
4 shelves (including the bottom)



SCSW-2

Overall dimensions (mm)

Length	Width	Height
800	500/600	1800
900	500/600	1800
1000	500/600	1800
1100	500/600	1800
1200	500/600	1800

2 hinged doors
4 shelves (including the bottom)



SCSW-1

Overall dimensions (mm)

Length	Width	Height
400	500/600	1800
500	500/600	1800
600	500/600	1800
700	500/600	1800

1 hinged door
4 shelves (including the bottom)



Utility carts

- rigid welded construction
- made of stainless steel
- shelves, reinforced with traverses
- wheels on a rubber base, softening vibration, a pair of wheels is additionally equipped with a lock
- load capacity up to 100 kg



BC-2.1

Length (mm) 700
Width (mm) 500
Height (mm) 950

BC-2.2

Length (mm) 800
Width (mm) 600
Height (mm) 950



BC-3.1

Length (mm) 700
Width (mm) 500
Height (mm) 950

BC-3.2

Length (mm) 800
Width (mm) 600
Height (mm) 950

Utility carts

BC-2.1N

Length (mm) 700
Width (mm) 500
Height (mm) 950

BC-2.2N

Length (mm) 800
Width (mm) 600
Height (mm) 950



BC-3.1N

Length (mm) 700
Width (mm) 500
Height (mm) 950

BC-3.2N

Length (mm) 800
Width (mm) 600
Height (mm) 950



Wall mounted storage cabinets

Made of stainless steel
Additionally:

- a height-adjustable intermediate shelf (reinforced by traverses)
- mortise lock



Overall dimensions

Length (mm)	1000/1100/1200/1300/1400/1500/1600/1700/1800/1900/2000
Width (mm)	600
Height (mm)	350



WCSL-2
2 sliding doors



WCSL-2.2.-DS
2 universal shelf - for plates and/or glasses
2 sliding doors
Complete with water collecting pull-out tray

For dishes drying

Wall mounted storage cabinets

Overall dimensions

Length (mm)	800/900/1000/1100/1200/1300
Width (mm)	600
Height (mm)	350

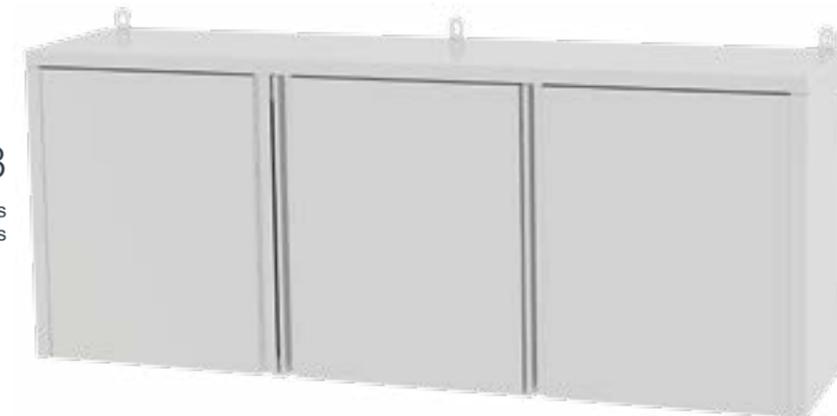
WCSW-2
2 hinged doors



Overall dimensions

Length (mm)	1400/1500/1600/1700/1800/1900/2000
Width (mm)	600
Height (mm)	350

WCSW-3
3 hinged doors
2 compartments





Exhaust range hoods

Range hoods will help to remove such problems as smoke, fatty deposits on walls and heat removal from thermal equipment. The most effective use of the range hood is together with well-designed forced ventilation system. Range hoods are manufactured of stainless steel and equipped with fat catch labyrinth filter cassettes (are outside the scope of supply) as well backlight (is outside the scope of standard supply).

Range hood height is 350 mm.

The following rules should be followed while selection of range hoods: range hoods dimensions (length – width) shall be more than equipment dimensions on 200 mm.

The maximum height of the range hood installation is 2100 mm from the floor level.

Basic parameters:

- made of stainless steel 1.0 mm
- height 350 mm
- drain tap for discharge of accumulated liquid
- flange (outlet) for ventilation duct mounting (flange shape is determined by the order - square, circular or other regular shape)
- rings for suspension

Options:

- cassette grease filter of labyrinth type



- backlight unit



CCHC
Central type



Exhaust range hoods



CCHS
Central snack type



WCHK
Wall type



WCHS
Wall snack type





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