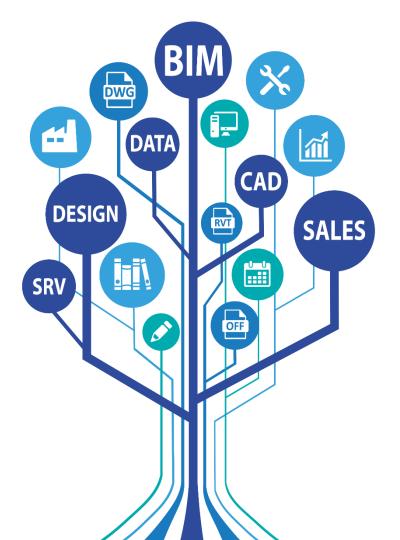
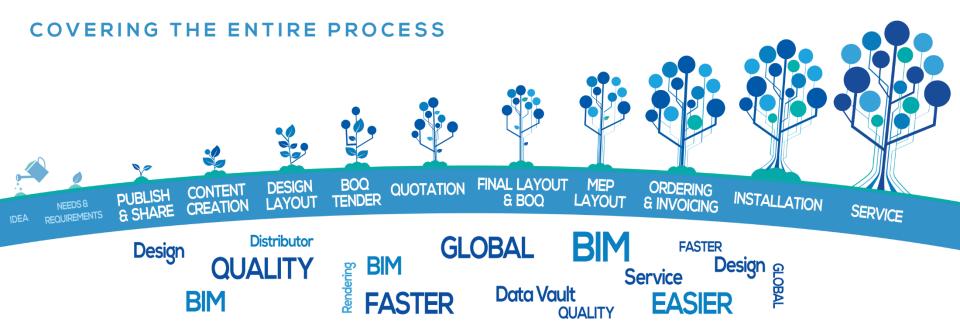
# **Specifi**

GLOBAL FOODSERVICE SPECIFICATION PLATFORM



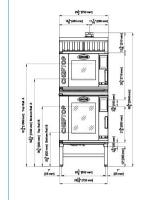
199	96	20	05	20	09	20	14	20	16
Electrolux Professional Start a collaboration with Electrolux Pro to develop a tailored foodservice CAD solution	First 3 plug-in	<b>Chef 2005</b> BD AutoCAD with English an interface	Adde to synchr improved ti commands features	ed new tools onize laptop, he rendering added new to calculate AIR systems	The lat based o Revit; new service, and m	erChef BIM est product on Autodesk a module for spare parts a intenance, icing plug-in	Specifi delivery	<b>ifi acquires</b> <b>Schematic</b> takes on the and support ESABIM and EFCEMBIM	
MasterChef Start the d of	evelopment	New support qua sheets an addea hoods interface French a		Improved use add parametric and c multi-proje for team c	sterChef 4 er interface, led new S/S c equipment self-service configurator, ect manager ollaboration	FOOSPE	DECIFICATION PLATFORM	15	
	C	ノ	C		C	ノ		ノ	





CONTENT CREATION





Installation Diagrams Schemi d'installazione

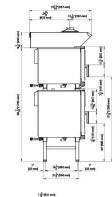
Installationsschema Schéma d'installation

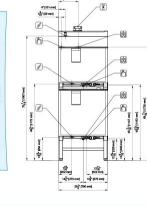
Esquemas de instalación

Монтажные схемы

😨 - Exhaust Fumes Evaouatio

- Water Inlet











- · All programmes in the memory can be associated with any of the
- The handy memo locard can be used to make a note of cooking
- Manual cooking with three cooking modes: Convection from 30°C to 260°C, Steam from 30°C to 130°C, Combined from 30°C to
- · Single-cycle manual mode, the programming can be used to work with 4 cycles in automatic sequence which can be memorised for
- · Internal temperature controlled cooking with a probe. (optional) · CLIMA, automatic measurement and control system for humidity
- Button for programme management and for selecting the 4 · On-off switch, Scroll and Push knob to select and confirm

### **Professional Rendering**

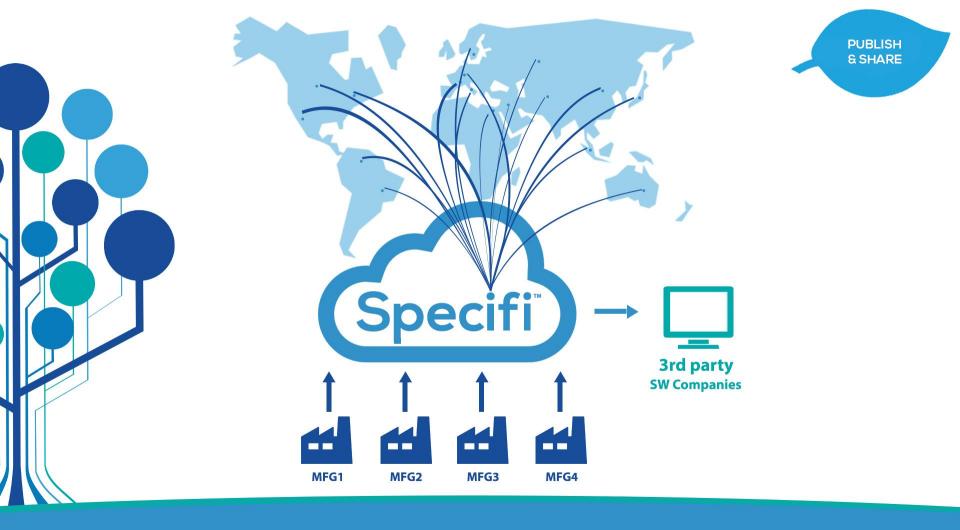
Rendering fotorealistico Professionelle Render Rendu professionnel Renderización profesional

### Профессиональная визуализация

### CONTENT CREATION



Courtesy of Vauconsant - Matfer Group, Made by Quaga sas www.guaga.it



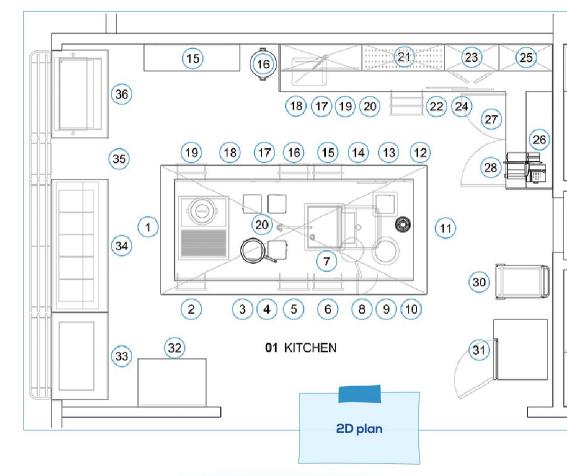




CONSULTANT DESIGNER DEALER **FS GROUP TECHNICIAN**  Courtesy of Unox Spa BIM/CAD configurator made by MasterChef Italy Srl

PUBLISH & SHARE





DESIGN LAYOUT





DESIGN LAYOUT



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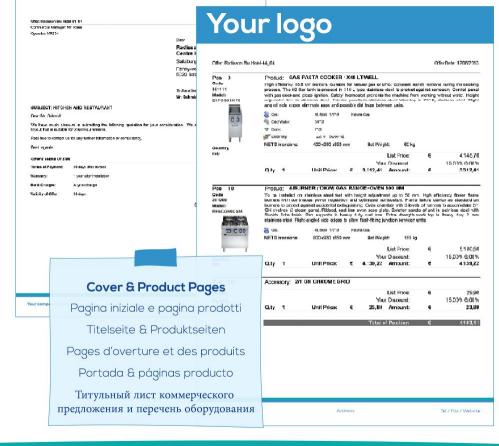
thermo cantiley and wo 2 mm s & Gas	ooth and 1/3 rib static valve and er systems. Re rk top of unit en tainless steel. Ri mensions:	TOP CHR.SMOOTH+ bed cooking surface in cl self stabilizing flame. To novable drawer below th itrely in stainless steel wi ght-angled side edges to a 20 kW 1/2* Ø Natura	romium-plated mild be installed on oper a cooking surface fo th Scotch Brite finis	steel. 20 kW g base installation the collection h. Extra strengt	ons, bridg of greas	ing supp	ports or
NET DI Gross I	mensions:		Ges	Jugari Detwelen un			
Gross		800 x930 x250 mm	Net Weight:	105 kg			
A TOTAL OF		1020 x900 x580 mm	Gross Weight:	105 kg			
and the second se		0,53 m²		1007200 <del>7</del>			
ty Code	Description				NET D	limensions	(mm)
00 164255		SMODTH PLATE FRY TOP			320	120	30
00 164257					200	80	60
							600
30 206350	DOOR FOR OP	IN BASE CUPBCARD ELUX			4010	40	44D
_							
der							
olato							
reibung		10	0.0				10
d'offre							
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дер							
	0 14626 0 14627 0 391154 0 291359 291359 ared Producer Olato reibung d'offre	in 1665 scawer for in 16627 scawer for in 16627 scawer for in 16627 scawer for in 16627 scawer for in 1662 scawer for in	e 14016 SCAPER OR MACINE ALT FRY TOP 1601 (16237) SCAPER OR MACINE ALT FRY TOP 2604 STOR OR SERIE PLATE FRY TOP 2614 CORE NASE ROMA 2615 CORE OF ALT ALT FRY TOP 2615 CORE OF ALT	e 14616 Scale For Societ For Societ For Top 14616 Scale For Societ For Societ For Top 14616 Scale For Societ For Top 14616 Scale For Societ For Top 14616 Scale For Societ For Societ For Top 14616 Scale For Societ Fo	e Hotis Studies Rot Social ALE Part Con 1 Motis Studies Rot Rot Control ALE Part Con 0 Motis Studies Rot Rot Link 0 20150 DOCE FOR OPEN MALE CURSON BUILT and Profice: Code NET Demensions (mm) Unit Price ( 0.17) Code Code NET Demensions (mm) Unit Price ( 0.17) Code Code Code Code Code Code Code Code	0   14606   Scaler for MICHARLERY TOP   30     0   14606   Scaler for MICHARLERY TOP   300     0   16606   Scaler for MICHARLERY TOP   300     0   30154   OPEN INSE ROOM   100     0   30154   OPEN INSE ROOM   100     0   20050   DOOR FOR OPEN INSE ROOM   100     ared	INCL0   SCAPER FOR SUCCIMENTER PRY TOP   300   100     INCL0   DODE FOR OPEN INALE CURROWED ELLIK   460   40     ared   INCL0   INCL0   INCL0   INCL0     INCL0   INCL0   INCL0   INCL0   INCL0   INCL0     INCL0   INCL0   INCL0   INCL0   INCL0   INCL0   INCL0     INCL0   INCL0   INCL0   INCL0   INCL0   INCL0   INCL0   INCL0   INCL0   INCL0

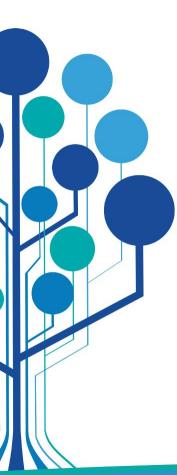
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1	1	16LT GKS FIERBRIT WELLHIERSHET	E\$#F034016#0	-4010	930	850	144		
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4	1	WORKETOR - 400 MM	E/WITNENDO3	- 615	9,00	350			
1	1	OVO LEULON CONTRACTOR MUSIC CONTRACTOR	IE38T0mC/nc0	592	102	229	100		
	1	WORKSTON	E9w/IN/04/00	-010	930	38540	-		
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1	1			-55	686	0.60			
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18	1	SOLIC-WALLSTIER/ WITH BEACKETIS 1400 MM	m/25/14-1	1-000	400	200	-		
10	1	WASTERING ST. MORE E STWINDERSTEEL H= 500 MM. PGL. LD	182007	D		W10			
17	1	ARMORE LARAL DAVIPORNED COURSEANTER L-1000M		01051	100	(1810			
11	1	PRINT ED DHW DODX4COK (CO	#430+630	99	199	899			
- 14	1	SPECIAL MALE PETHODUL PROMITER	BIA-THREE	1 4888	ide	ii: 10			
78	1	MELANDE AR ITER LEANT	19560912	n	Û.	10			
15	1	AUXIOUS REPORTED AND AND AND AND AND AND AND AND AND AN	mi75.18*	11200	100	6010			
22	1	SPECIAL DEVINER WITHOUT WORK TOP	SF_BRANCA	SOD.	700	81.10			
73	1	AGREET BUILDED AV PORTEGRAMM (ANT LODGE		100	100	EN0		-	
81	1	APIE BEAL FOLLOWING & BOOK BUILD BANK WITH BOLLY WARDS MADE	69.00 01480.0 40	1.985	155	11.12			
25	1	ARMORET INJUNE IN CLARET YORT LADICA	RUPSOS-	1002	400	0.940			
26 21	1	SOLO-WALEG EEU WITH DESCRICTIS 1400 MM SPECIAL HIRDER OLIPBONCH WITHIGUT WORKTOP	MISSING CUPIE	1400	406 700	510	-		
0	1	PECIAL HIRLED COPEON_CHITERUL WORKLOP	1 TU IN BOS PA	CID+1 CID+1	590	81.40			
20		TRANSFORT THEORY BY SHELP BLOCK TYPE 201	110/10/000 PM	080	599				
30	1	EXAMPLESS DECIDENT SHELP RADE TYPE 201 EXAMPLESS CENTER MARKET RECEIVED SHITE SHOW A GAIL	60-04/2016	108	100	-			
11	1	WORKLINGS VIEW OF BUILD TO BEEN	IE's OBIOP	14000	100				211 - Y 1
		92-DISTRIBUTION						Bill of (	Quantity
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14	1	MOUTERS OF MULTINEED TO WE HET APPENDENT AND A SOMETIME MEMORY CORTIN	100505	1 1010	830	H			p. 50000
35	1	ELEMENT DE /ACADE ILCOND	100432	100	141				
26	1	MELIG ON 1 TICHWE VENTILE (CAN 18 HE SCRIVE 1 PTE MYBC GAP LG120)	105503	1,280	130		Le	istung	sverzeichnis
		03-MEGETABLE PREPARATION						U	
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39	1	VEGETABLE SUCERLI SA SHOW SOUCH TO DETERT OF HOCH	11.6160PA	1 4000	P00			sta de	productos
41	1	WASHEDRASS, MORELE STATESTICS, 11-502 JW, POL. UP	182007	32	900	-			
1	1	VERY RECEIPTION OF A DEPARTMENT OF A DEPARTMENTA DEPARTMENT OF A DEPARTMENTA DEPAR	1100001U0	485	411	-		-	
42	1	MODVLATIONLY THE REACTING BEINT HOURS	64_0	400	21.5			C	мета
		04-WHITE MEAT					_		
11	1	COTTERLINED ADJORANTA (CORE MADE)	LICIV	300	111	656		6.8	
4	1	TABLE JURGARY COTTE AVEC BOILER TE 12000	Tul 1997e-X	1 (205)	100	500		5.66	
45	1	MEAT PROCESSING TABLE PATHURS AND 1200	T.01210P	1 2000	100	500			
19	1	ADMITURE , THEFT OF TELEVISION FIRE DIFF.	_/180.	155	586	198548		9.84	
-48	1	MODULAR SHILVING SERIES INCCIDENDARD	5-N 15	D		10			

BOQ TENDER









Pas	Q.IY	Desc	ription	country	MCO.	Dim. mm	Unit Price	Amount €
1	1	ELECTRIC INFRARED COOKING TOP 400 MN		italy	ESIRE 02000	400x930x250	2.262	2.26
2!	1	40/50LT GAS BOILING PAN-INDIRECT HEATING		italy	E9B8GHINF0	1800x930x850	3.729	8.72
2.1	1	WATER ADDITIVE AGAINST CORIRGSION		Italy	CAC39	19Dx27Dx*D	28	2
31	1	19LT GAB FRYER-1 WELL+1 BABKET		Italy	E9FRGD1GF0	400x930x850	3.190	3.19
1.1	1	BABKET FOR 14/15 LT FRYERB		Italy	7ACSD	225x325x125	42	4
+	1	ISLT GNS FRYER-1 WELL-1 BASKET		tically	10771001070	-+06433404000	5.130	0.10
L-I	-1	BASKET FOR 14/15 LT FRYERS		litealy	7ACSD	225x325x125	42	4
s	1	WORKTOP 400 MM		Italy	E 9W THON ODD	-400x930x250	562	50
1.1	1	OPEN 6/48E 400 MM		Italy	E9EMND0000	400x773x600	5059	60
2	1	DOOR FOR OPEN BASE CUPBOARD-ELUX		litely	DOGRE	400x40x440	156	10
6i	1	GAS FRYTOP CHR.SMDOTH+RIBS.SLOPED 100 MM		Italy	ESFTOHCP00	1800x930x250	3.877	3.87
1.1	1	BORAPER FOR BMOOTH PLATE FRY TOP		Italy	ICAID2	320x120x30	47	
1	1	BURAPER FOR RIBBED PLATE FRY TOP		italy	ICALU3	200390363	3.8	
3	1	OPEN BADE 800 MM		Italy	E9B/ANH0000	800x773x600	627	0
м.	з	DOOR FOR OPEN DAGE OVISIONED ELVIS		timiy	DOCRE	403w4De440	166	
т	1	WORKTOP 405 MM	2 · · · · · · · · · · · · · · · · · · ·	Italy	ESWTNONICOD	400x930x250	56.2	6
51	1	OPEN BABE 400 MM		Italy	E95MND0000	400x773x600	509	6
.2	1	DOOR FOR OPEN BASE CUPBOARD-ELUX		Italy	DOORE	403x40x440	156	1
8;	1	GAS BAIN-MARIE T-OP 400 MM		Italy	ESEMGDEICCO	400x930x250	1.954	1.84
.1	1	OPEN BASE 400 MM		Italy	E9EMND0000	400x773x600	509	61
2	1	DOOR FOR OPEN BASE CUPBOARD-ELUX	Constant in the later to the	Italy	DOCRE	400x40x440	156	1
91	4	SAS PASTA COOKER 1848 LT WELL	Customizable layouts	Italy	E9POGD4MF0	400x930x000	3.342	0.0
0	4	4-BURNER (10KW)-GAS RANGE+OVEN 800 MM		Italy	E9GCGH4CGM	1800x930x850	4.139	4.10
n 1	4	2/1 GN SHROWE GRID	Layout personalizzabile	timiy	CACH	EST#S780*0	74	
11	1	OPEN BABE 400 MM	Luyout personalizzabile	Italy	E9EAND0000	400x773x600	509	6
1.1	1	DOOR FOR OPEN BASE GUPSOARD-ELUX		Italy	DOGRE	400x40x440	156	1
2	1	OPEN BABE 400 MM	Anpassbares Layout	Italy	E9E/ANDGOO0	400x773x500	509	61
2_1	1	DOOR FOR OPEN BASE CUPBOARD-ELUX	Anpassares Edyoar	Italy	DOCRE	400x40x440	156	1
13	1	WORKIOF AULIMM		Rical y	E 5WY TIN DINIODO	4004330x250	502	0
4	1	BOLID WALL SHELF WITH BRACKETS 1400 MM	Mise en page personnalisable	Italy	W99144	1400x400x30	187	11
12	4	WASTEDIN 201, MODILE, STAINLESS STEEL, H - 220 MM, NOL LID	i liee en page per cer l'alloable	Baly	470867	ForDer#200		
16	1	ARMOIRE MURALE AV PORTES COULIBBANDES L-120CM	an energy second second second second second second	Italy	APS-12P	11200x400x660		
			Layout personalizable					
~		company name	Персонализированные шаблоны			Tel	/ Fax / W	alagita

### QUOTATION

#### QUOTATION

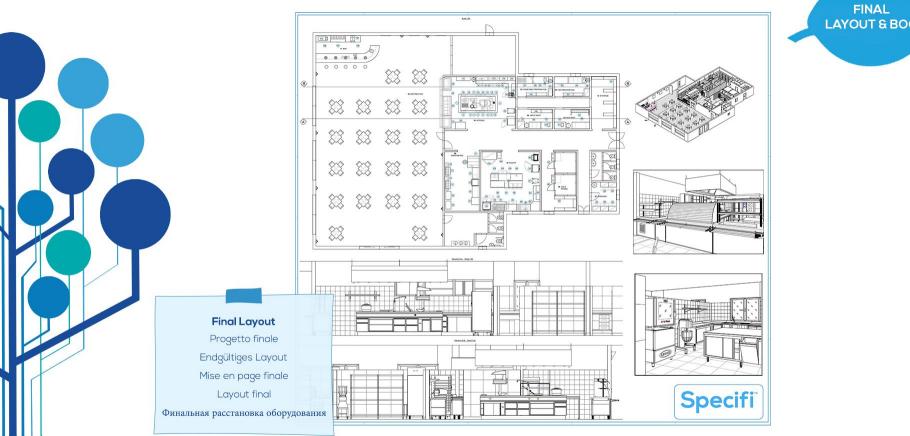


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	Zone Totals							
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	01	KITCHEN						
	35,659,61	1.265,85	1.096,00	1,19	9,40	37,35	116,00	0,00
	02	DISTRIBUTION						
	296,00	0,00	0,00	0,00	0,00	7,32	0,00	0,00
	03	VEGETABLE P	REPARATION					
	8.576,55	60,68	218,00	2,02	2,79	0,87	0,00	0,00
	04	WHITE MEAT						
	3.560,66	84,80	291,25	1,99	2,48	1,11	0,00	0,00
	05	RED MEAT						
	3.800,60	110,80	175,25	0,76	1,26	0,75	0,00	0,00
	06	FISH PREPAR/	TION					
	5.005,50	160,35	303,00	0,73	3,22	0,27	0,00	0,00
	07	DRESSING						
	0,00	43,50	49,00	0,00	0,81	0,00	0,00	0,00
	08	COLD ROOMS						
	14.124,24	854,00	1.000,00	0,00	6,92	2,80	0,00	0,00
· · ·	09	DISHWASHING						
		359.00	0,00	326,92	0,00	165,00	0,00	0,00
		(MADRY)						
	and a	10.00	1.509,00	10,56	16,03	38,85	18,00	0,00
	nary Pag	·						
agino	a di riepilog	go			Total Ele	trical Power	kW	254,32
					Tota	Gas Power:	ĸW	134,00
mme	enfassung	sseite			Prod	uct Totals:	e	79.277,56
age ri	écapitulat	ive			Total Additio	onal Costs:	¢	9.513,31
Hojc	resumen				0	fer Total:	€	88.790,87
		×			1	AT 18 %	€	15.982,36
того	вая таблиі	12				al Total:	E	104.773,22

Yourlogo





LAYOUT & BOQ





FINAL LAYOUT & BOQ

MEP LAYOUT

POS Q. DESCRIPTION TYPE MODEL DIMENSIONS NM ELECTRICITY ELECT T (15) ELECTRICIT. Pw. 0.2 kW V FR-(25) (21) (23) 01-KITCHEN (17) ELECTRICITY 1 1 8 1 11 1 12 1 28 1 31 7 Pw. 1.09 kW (36) 400 820 254 8.8 400 1 5 480 506 2 226 586 V=220 FR=50/6 (18) (19) (20) 22) 24 (14) 02-DISTRIBUTION 26 27 88 7 34 7 36 7 (13) 35 03-VEGETABLE PREPARATION ELECTRICITY Pw. 3.23 kW V=220 FR=50/60 2466 4 1 252 500 500 8.5 220 8 50 60 845 2.5 20 8 04-WHITE MEAT 44 3 47 1 200 415 478 6.78 226 8 733 805 2098 6.28 220 2200 ELECTRICITY Pw. 3 kW V=220 FR=50/80; 05-RED MEAT 30 9-560377H 16235362700 06-FISH PREPARATION 204 6 07 1 300, 1 PORTE I CHAMBREF 220 220 54 1 08-COLD ROOMS 32 01 KITCHEN ELECTRICITY 31 Pw. 37 kW /=400 FR=50/60 47 ) 6 C42971845 2222 2230 2238 1.4 226 8 N C42071845 2230 2238 2239 1.4 226 8 (99) 1 09-DISHWASHING 71 1 74 1 6 235 2778 07 136 156 0 280 1388 74 136 156 10-PASTRY Connection points 
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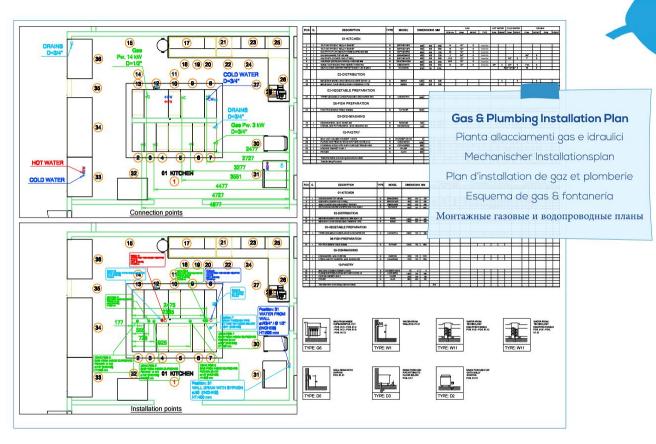
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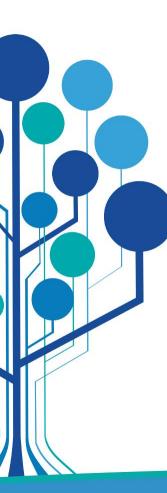
(15) (25) (21) (23) (17) 22 18 (19 20 24 POS. 01.11 POS. 01.8 POS. 01.12 POS. 02.35-POS. 02.33 POS 01.31 108.01.28 勳-27 35 Elevation C-C **Electrical Installation Plan** 2085 1451 34) 30 Pianta allacciamenti elettrici 2 3 4 6 8 7 Elektrische Installationsplan 01 KITCHEN 90 31 33 19 1 Installation points

Plan d'installation électrique Esquema eléctrico Монтажные электрические планы





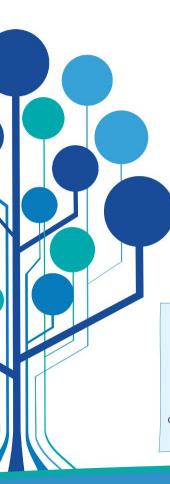
MEP LAYOUT



Ord	er										Q	der Number: 140003			-
USTO	MER				VEN	DOR						Date: 03/10/2014			01
	ATTA	TAURANT V			Viale Tel.:	trolus Profe 5 Treviso, 10 +19 0434-3 +39 0434-3	5 - 33 170 80801	Pordenone - Ital	r.					-	x Professional
HIP T	R RES	TAURANT												Viale Line Tel. +39	x Professional VISO 11 - 531 X/ P 0434-380801 0434-385854
Nr.		Code	Model.	Description	UM	Q.ty	U	ilt Price	Discount	Tota	el Price	Delivery Pate		MANHA	RESTAJRANT
1	P	121821	TE2C4	AMBIENT UNITWITH 2 DRAWERS 400MM	NR	1	e	1.604,00		•	1.604,00			NEW Y.	лкк
2	1	121817	TEAP7	AMBIENT CORNER UNIT 1 HINGED DOOR	NR	1	e	2.238,00		۲	2.238,00				SHIPPING
3		121814	TERP4	AMBIENT UNIT 1 HINGED DOOR 400MM	NR	1	e	1.097,00		e	1.097,08			6y 10a	
4	P	121813	TERG12	OPEN AMBIENT UNIT 1200MM	NR	1	e	1.622,00		•	1.622,00			Nr.	Godt
5	Ð	121610	TERG4	OPEN AMBIENT UNIT 400MM	NR	1		\$21,00		٠	921,00			1	314108
6	P	121201	TELPO	CUPBOARD BASE FOR SINK TOP 600MM	NR	1	e	1.314,00		e	1.314,00			2	357102
7	P	689496	MC1BCAGOOO	OPEN 3ASE, H2, GN, 1-SIDE, 700X900X450H	NR	1	€	1.649,00		e	1.649,00			3	121810
8	P	589178	MC1ACAJOOO	OPEN BASE, H2,1-SIDE, 1000X900X450H	NR	1	e	2.267,00		e	2.267,00				
9	P	589028	MCIDAAJOAO	INDUCTION TOP:4 ZONES 1- S.1000K900X250H	NR	1	€	20.199.00		€	20.199,00			4	121145
10	P	371012	E7STGL5000	2.0000000+GAS SOLID TOP+2 BURNER	NR	1	e	3.629,00		e	3.629,00			6	102210
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	_													r	157105
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			Creazi	one ordini										10	642208
														-11	342105
			Auftrage	generierung										12	603801
		C	cóation de	es commandes											-
			eation de	es commundes											
		C	Seneració	n de órdenes								In	voice Crec	tion	
		Авто	матическо	е создание заказов								Cr	eazione fat	ture	
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													ation des fo		-
												Gene	eración de f	actur	as
											A	втоматичес	кое создание	счет	ов-фан

### ORDERING & INVOICING

trolux Prefessional e (TWISO 12 - 53140 F +350434-380801 +390434-389854 TAR RESTAURANT NHALLAN NHALLAN W YUNK		SHIP TO 6 STAR RESTAU MANIFALI IAN NEW YORK	RANT		Invo	ice Nunber: 14002 Daty: 03/09/201
SHIPPING	NETHOD Ex-Works	SHIPPING TERMS		C	D200/2014	PAYMENT TERM Bars transfer
Nr. Oode	Description		anio cost	VAT	Unit Price	Total Price
1 314108	EN PLATFORM LOWERATC		1	N8	2.803,00	2.505,0
2 357102	TRAY MAKE-UP CONVEYO		1	N8	19.435,00	19.435,0
3 121810	OPER ANDEST UNIT 400M		1	NB	021,00	921,0
4 121145	WORK TOP WITH UPSTAN	D 1600MM NR	1	N8	804,00	304,C
6 102210	COL0RODM 2033203 2+2*	C JUILT IN UNT NR	1	NB	7.617,00	7.517,0
6 102028	COLDROOM 1233123 -2+2*	C JUILT-IN UNT NR	1	N8	5.270,00	5.270,0
7 137105	ALUN.SHELV.POLY.TIERS	-COLDROOM 253X163 NR	1	NO	2.265.00	2.265.0
8 727207	2-DRFREEZER 1130L-22-	15',DIC,6/C-CL6 NR	1	NB	4.267,00	6.257,0
9 830030	AIR FEMOTE UNIT FOR C/F	FRIEZER UW 50KG NR	2	NB	7.605,00	15.210,0
10 642206	450 5/5 ISLAND FOOD-FL	TER-FAN 60061400 NR	1	115	2.312.00	2.592.5
11 342105	EAINMARIE TROLLEY-OPE	ENTYPE-2 WELLS-2CN NR	1	NB	2.490.00	2.490,0
12 633801	HIGH SPEED INFRARED PA			NR	7.803.00	7.803.0
<b>n</b> e ng	T ART. ADPR 6307	72			Gub Total	c 71.165,0



	Jessrgton ccupment/ervee ELECTRIC INFRAFED COCKING TOP 405 MM mat late ansat/n creditul burnes ide coatol microphis could gat (giller ance adb) device contol gat, giller ance adb) device contol	KITCHEN AND P	RESTAURA Regularity	UNT Clowiand Year	Minutes par vist	Annual Iotal for each eaulorrent	Total for all coupment
	ELECTRIC INFRATED COOKING TOP 400 MM gas taxe, areasing control burnen iste coarcol micropilots centrol gas (gitten are activity devices control	equipment			Min das per vist	1CF BBCR	
	gai tare eneasing methol bumen ide coarol micropilots centrol gar ignition and carbly devices control	1	Ourclerty			administration.	- of other sector
	burnen, iste operad misrapilats central gar ignition and earby devices control		Ourclark				
	micropilots centrol gar ignition and earbity devices control	_		i	5	20	20
	gar ignition and earbity devices control		Quarterly	4	6	20	20
			Quarterly	4	5	20	20
	gas commection recent of		Quarterly	10 C	ő	20	20
			Amual	51	õ	0	0
	40.50LT GAS BOILING PAN-INDIRECT HEATING	1					
	bolor dearing	12	Quarterly	1	90	1.20	120
	Release of pressure and proper seal control.		Monthly	2	10	120	120
	Glocking that the valve is holding and releasing pres- when the timer or computer activates it	u e	Biannual	2	7	14	14
	WATER ADDITIVE AGAINST CORROSION	1					
	15.T 3AS FRYER1 WELL+1 BASKET	1					
	Checking that the valve is holding and releasing pres- when the timer or computer activates it	iu.e	Diannual	2	9.	ia.	44
	Checking for leakage while of ispunping.		Diennual	2	8	10	10
	Checking for wear on the threads.		Bisnoual	2	6	10	10
	BASKET FOR 14/15 LT FRYERS	1				2	
	15.T DAS FRYER I WELL+1 SASKET	1					
	Checking that the valve is holding and releasing pres- when the timer or computer activates it	and a	Diannual	2	*	14	14
	Checking for leakage while of ispumping.	-	Biannual	2	3	10	10
	Checking for what we are Jineeds.		Distitute	1	0	10	16
	BADKET FOR 14/15 LT FRYERO	1					
	WORKTOF 400 MM	1					
	deal	- · ·	Binn of	,		0	0
	-		Bisnnual	1,	i	2	2
	the second second		Bignnug	2	i.	2	2
	OTTIMATE OF THE	1		1	-		
Dro	duct Logbook		Bighnual	2	1	2	2
Pro	LUCT LOYDOOK		Biannua	ž	li –	2	2
	test on test and a second		Biennual	2	i -	2	2
ibretto	o di manutenzione	1.					
		VINI I				· · · · · · · · · · · · · · · · · · ·	
G	erät Logbuch			-			
Ge			Quarterly	1	5	20	21
	Include and Report		Quarterly	1	5	20	96
aistr	e de maintenance						

Сервисная книжка технического обслуживания

### Your logo

				Description -	Insta	lation	Commis	sioning
Zone	Pos	Supplier	MCD.	Description	Expected City	Real G.ty	Expreted 6.17	Real 6.1y
KITCHEN	1	ELECTROLU ×	E9 RED2000	ELECTRIC INFRARED GOOKING TOP 100 MN	3	/	1	
NTCHEN	z	ELECTROLU X	E985GHINF0	40/60LT GAS BOILING PAN-INDIRECT HEATING	4		:10	
KITCHEN	3	ELECTROLU X	L9 RGE10FD	15ET GAST I CILIGI WELL+1 BASKET	2.5	7	0.5	
RECHEN	4	ELECTROLU X	E9FRGE10FD	15LT GAG FRYER-1 WELL+1 BASKET	2.5		0.0	
KITCHEN	5	FLECTROLU X	E9WTNDNDD	WORKTOP 400 MM	0.5		0.2	
KITCHEN	6	ELECTROLU X	E9FTGHCP00	GAS FRYTCP CHR.SMOOTH+RIBB.SLOPED 800	4		1.5	
<b>KITCHEN</b>	7	ELECTROLU X	ED///TNID+000	WORKTOP 100 MM	0.5		0.2	
NTCHEN	8	ELECTROLU	E98M3DB303	GAS BAIN-MARIE TOP 400 MM	2		1.3	
KITCHEN	9	ELECTROLU X	E0DCGD1MF0	GAS PASTA COOKER 1X40 LT WELL	4.5		1	
HITCHEN	10	ELECTROLU X	E9GCGH4CG N	4-EURNER (10KW) GAS RANGE-OVEN 000 MM				
KITCHEN	11	ELECTROLU X	FARVNDOCOR	OHEN BASE 400 MM		Installat	ion Timing	Sheet
NTCHEN	15	ELECTROLU X	EDBAND0CO0	OTEN BASE 430 MM			empi d'instal	
						Insta	llationszeitp	lan
Your compa	ny nam	e		Address		Fiches ter	nps de insta	allations
						Hoja de tie	empo de ins	talación
					Hop	мы времени	на монтаж с	эборудован

INSTALLATION & SERVICE



		REPORT No.:	TK-2014.0	8-0149 - 8/18/				Warranty	31/07/2016
	TOMER				Plan PL_0				
	RS RESTAI IATTAIN YORK	URANT			Maintenance 447 Madison New York, NY 10022 10022 New Y		act		
	DINTMEN				2				
	: 31/01/201				Note:				
	ician : Johr								
Reaso	in : Mainten	ance contract (1/3	0/2015)						
Zono	Pos	Serial N*	Mindel	D	esoription		D	otails	Warrant
01	23	SIN14080-169	SCCW201E (Rational)	SELFCOOKING 201 E [20X1/1 G	CENTER WHITERFICIENCY N] IElectricity 400 V/50/60/ Hz Cold Water: R3/4* / Ø 1/2* Drain: 50			31/07/2011	
Done		Activity descript		Activity Code	Date	Estimated time	Executed time	N	otes
Ø	cooking ch control	amber cleaning/di	spensers	M2014082001	31/01/2015	00:05	00:07		
	gas taos g	reasing control		M2014082003	31/01/20:15	00:10		Not executed loss	auso
	burners idle control INC			M2014082004	31/01/20/15	00:05	00:05		
	burners id	e control		14002004					
		e control n and safety devic	es control	IM2014082005	31/01/20/15	00:05	00:05		

Code	Description	Unit Price	Q.ty	Total	Activity Gode / Note
		1			

Address

#### **Technical Service Reports** Rapporto d'assistenza tecnico Technische Serviceberichte

Rapports du service technique Reportes de servicio técnico Отчеты о выполненном тех обслуживании

#### 50.00 Right of cal € 64 Km € Transfer 00:15 Work hours € 10.00 End Time: Hours Real Extra Costs € Taxable Income: € \_% € VAT\_ CHNICIAN SIGNATURE End total: € John Red

Tel / Fcix / Website

### Your logo

SELFCOOKIN	IG GENTER WHITEFFICIENCY	201 E [20X1/1 GN]			
Gerial Number:	Ch-14003169				
CCDE	A218100.01	MCD.	SCCW201E		
CUPPLIER	FATIONAL	PRODUCER	PATIONAL		
NET Dimensions	879 x791 x1782 mm				

Unit for the automatic coulting (Automatic mode) of runsts grills, poultry link, beford clehes, and dishes, and for automatic Finishing. Cardia Biocener to DIN 18883 for most cooking methods employed in the starting trace, including the optical use of starm and hot it's securitality combined.



#### SHEET FOR THE MAINTENANCE PROGRAM

Activities	tr' guð	Sept. '14	0et '14	Nov. 74	Dec '14	Jan. '15	Feb. '15	Mar. '15	Aar. '15	May 15	Jun. "15	Jul. 16	Aug. 15
water filter control	x		x			x			x			x	
safety valve control	x		x			x			x			x	
tubular heat control	x			, ji		x						x	
burner/resistances control	x			2		x	2					x	
cooking chamber cleaning/dispensers control	X	X	X	X	X	X	X	X	X.	X	X	X	X
humidifing nozzle cleaning	X	X	x	x	X	X	X	X			¥	¥	Y
filter control	X			(									
fan control	x					-							1
						Equipment Maintenance Plan Scheda Manutenzione Programmata							
				-						artu		<u> </u>	
Your company name Address			Plan de maintenance des équipements										

Reporte de mantenimiento del producto

Ведомость технического обслуживания

### INSTALLATION & SERVICE

# Specifi<sup>®</sup> features



- DWG and RFA file format
- Architectural module
- 2D/3D and BIM Manufacturers' libraries
- Special equipment configurators: shelving systems, self-service systems, hoods, cold rooms, drain covers
- Parametric neutral S/S equipment: tables, cupboards, drawers, shelves, etc
- Bespoke items: bar counters, tailor-made stoves, worktops
- Areas and Equipment identification
- MEP: Mechanical, electrical, plumbing installation layouts
- 3D exhaust air and intake system
- Print layout tools: 2D and 3D views, elevations, camera viewports and technical legend
- Automatic management of Rendering, Materials and Lights
- Automatic synchronization between drawing and quotation
- Prices and power consumptions real time calculation
- Drawing translation in different languages
- Revisions and alternative drawings
- Saving product in personal library



- Manufacturers' libraries with images, technical and commercial information
- Customizable price calculation
- Terms of sale management
- Offer translation in different languages
- Multi-currency
- Additional costs per entire quotation or by product
- Costs and gain analysis
- Multi-layout (offer, tender, BOQ)
- Export quotation in different format: PDF, Word, Excel
- Saving product in personal library
- Quotation revisions
- Order generation from quotation
- Delivery note production
- Invoice generation from quotation

## Specifi features





- Equipment inventory management
- Breakdown assistance and time-based maintenance management
- Technicians' calendar
- Activity reports
- Breakdown analysis
- Warehouse management
- Spare parts management
- Maintenance quotations and contracts
- Equipment maintenance sheets

- Technical and commercial data management
- Sub-descriptions technology
- Product/Accessories association
- Product/Components association
- Public prices management
- Creation of pricelists and technical sheets with customized layout
- Library quality analysis
- Export data for different purposes
- Possible link with ERP systems



*To learn more feel free to contact* 

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