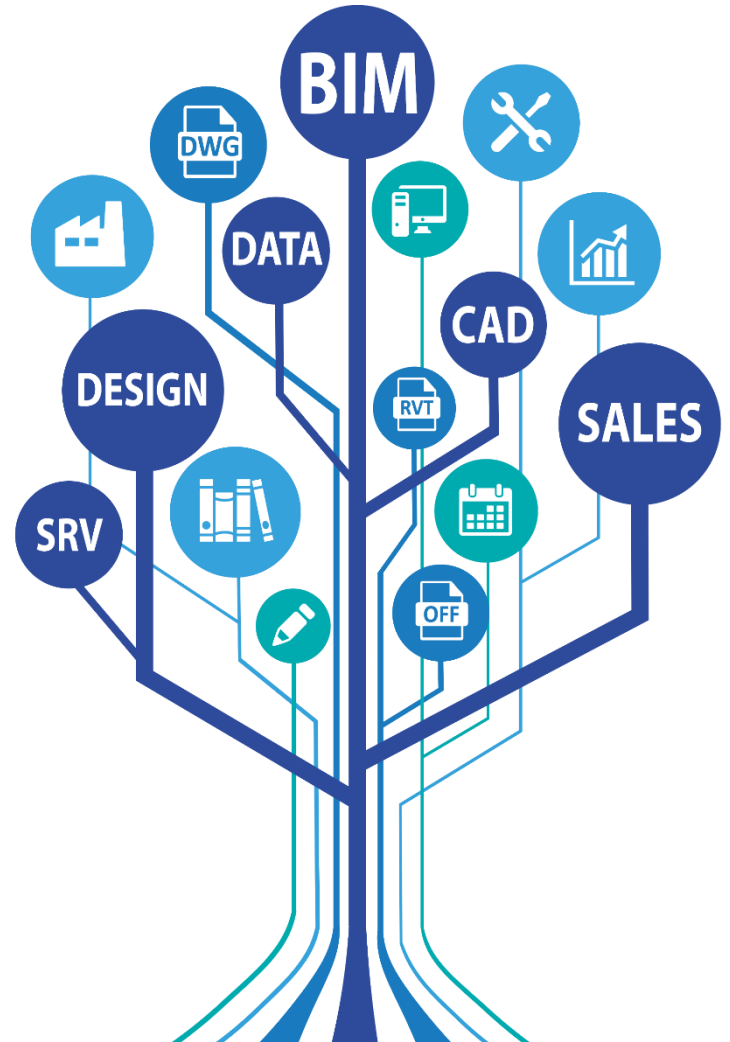
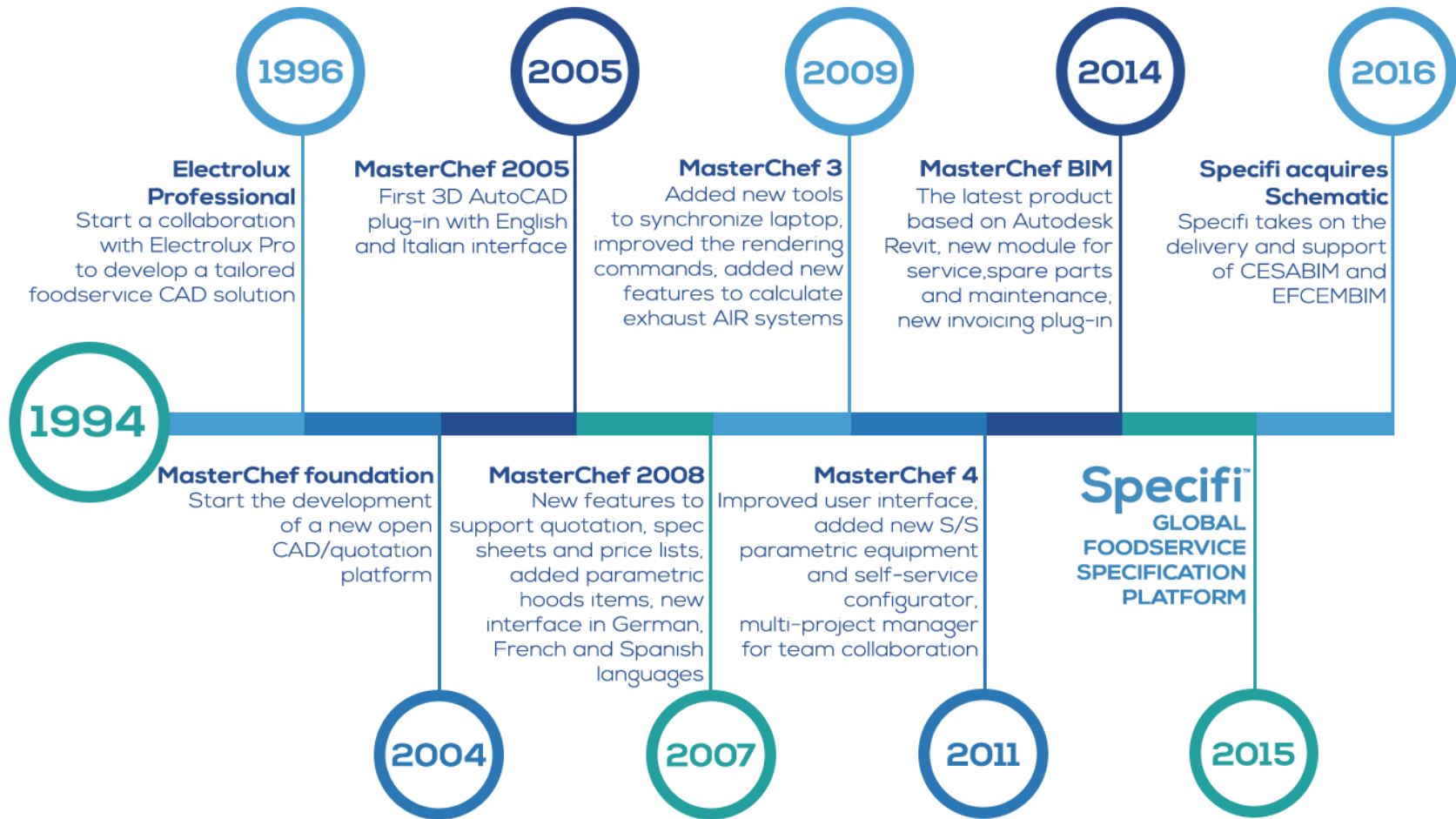


Specifi™

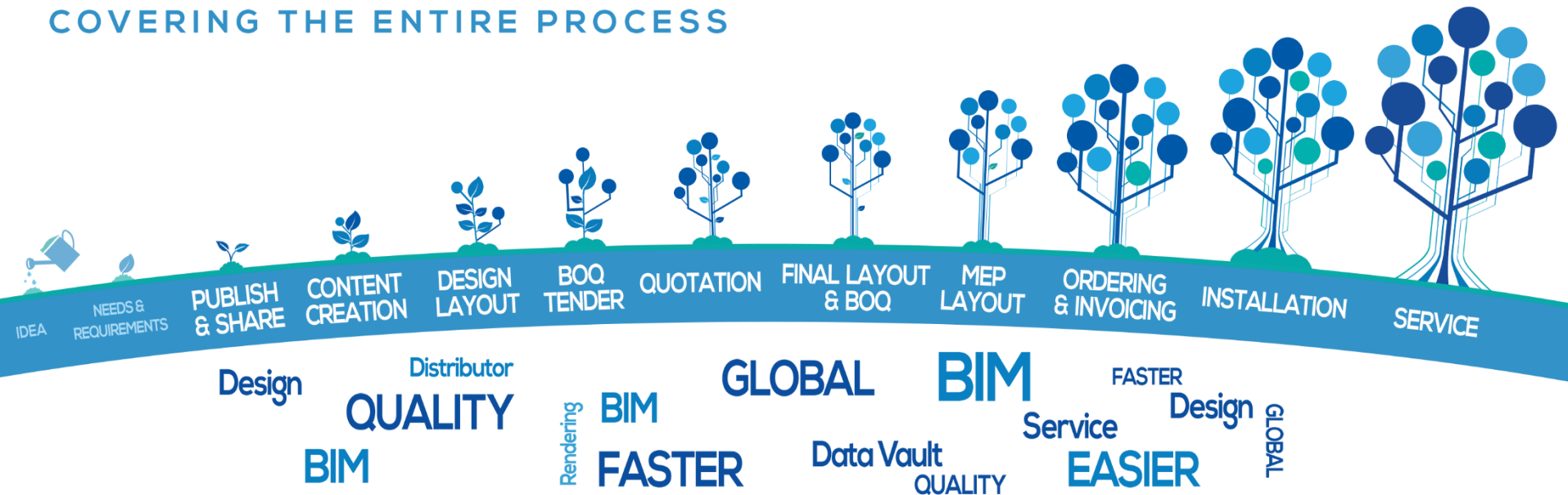
GLOBAL FOODSERVICE SPECIFICATION PLATFORM





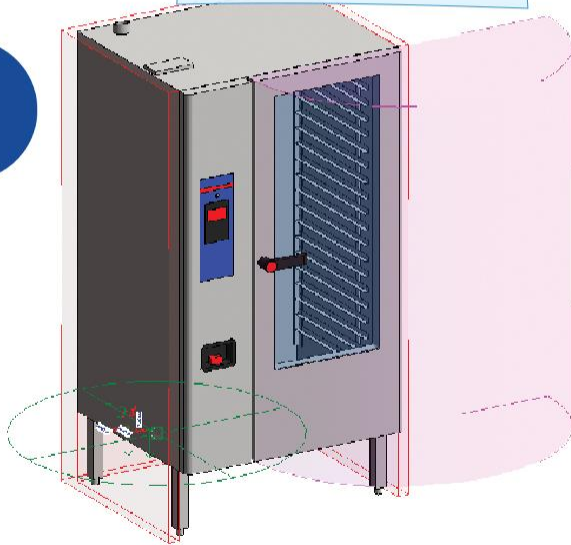
Specifi™

COVERING THE ENTIRE PROCESS



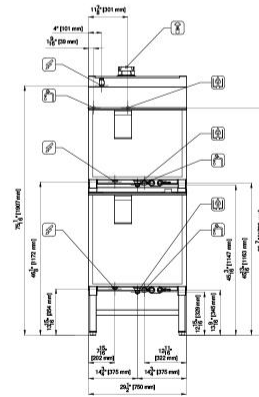
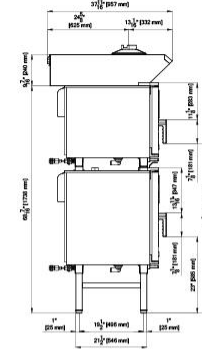
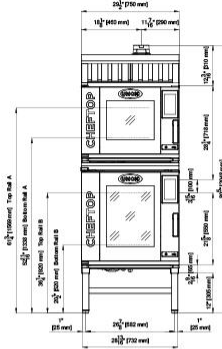
2D/3D CAD/BIM models

Modelli 2D/3D CAD/BIM
2D/3D CAD/BIM Modelle
2D/3D CAD/BIM modèles
Modelos 2D/3D CAD/BIM
Модели 2D/3D CAD/BIM



Installation Diagrams

Schemi d'installazione
Installationsschema
Schéma d'installation
Esquemas de instalación
Монтажные схемы



- Water Inlet
- Water Drain
- Exhaust Fumes Evacuation

ICON

ELECTRIC DIRECT STEAM COMBI OVEN

LAINOX
DEVICE FOR COOKING

ICET071

7 x 1/1 GN - 7 x (600 x 400)

Item



IT'S ALL READY. IT TAKES ONE TOUCH
The Touch & Cook function has ten pre-programmed cooking modes.
The Icon control panel is ergonomic, thanks to its easy-to-understand icons, allowing you to get started straight away and more simply.



FOR BOTH SWEET AND SAVOURY
Icon is suitable for use with all types of baking trays, for cooking and baking.



SPECIAL STEAM-COOKED DISHES
You only need steam to create the perfect dish. No water and maximum precision and control, even at low temperatures.



"CLIMA" HUMIDITY REGULATOR FOR GRILLING AND FRYING
"CLIMA" maintains the ideal climate inside the cooking chamber by controlling both temperature and humidity.



COOKING METHODS

- 10 pre-programmed cooking modes identifiable by instant-start icons.
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- All programmes in the memory can be associated with any of the icons in order to create a favourite list.
- The handy memo board can be used to make a note of cooking programmes.
- 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 260°C.
- Single-cycle manual mode, the programming can be used to work with 4 cycles in automatic sequence which can be memorised for different cooking needs.
- Internal temperature controlled cooking with a probe (optional)
- CLIMA, automatic measurement and control system for humidity levels in the cooking chamber.

OPERATION

- Electronic Touch sensitive control panel.
- High-visibility alphanumeric display.
- Button for programme management and for selecting the 4 cooking cycles, with display LED.
- On-off switch, Scroll and Push knob to select and confirm choices.
- Programmable automatic pre-heating.

Spec Sheets

Schede tecniche

Datenblätter

Fiches Techniques

Fichas técnicas

Спецификации

Professional Rendering

Rendering fotorealistico

Professionelle Render

Rendu professionnel

Renderización profesional

Профессиональная визуализация



Courtesy of Vauconsant – Matfer Group, Made by Quaga sas www.quaga.it

CONTENT
CREATION

PUBLISH
& SHARE



Specifi™

3rd party
SW Companies



MFG1



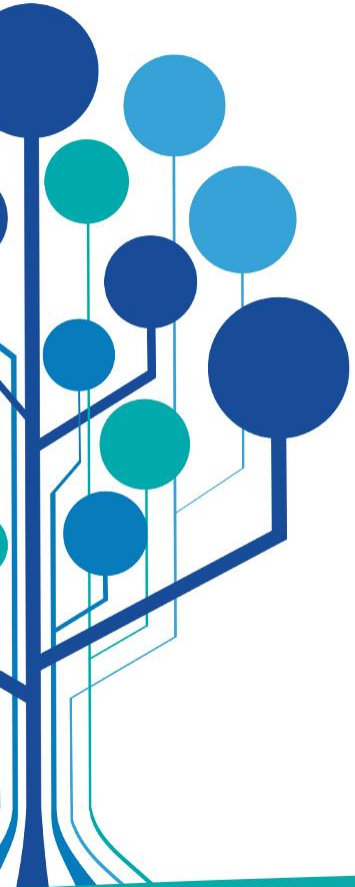
MFG2



MFG3



MFG4



The screenshot shows the UNOX BIM Configurator software interface. At the top left is the UNOX logo and the text "INTEGRITY SIMPLIFICATION". Below this is a navigation menu with items like "LEADER ATTIVITA'", "BIBLIOTECA INFORMAZIONI", "DETTAGLI BARRIERE SERRAMENTI", "SARANDE ATTIVITA'", "CODICE", "MODULO BARRIERE", "MERO", "SERIE", and "UNOX BIM Configurator". The main area displays a table of product configurations with columns for code, description, width, depth, height, volume, and price. A search bar is located at the top right of the table. On the right side of the interface, there are 3D renderings of window units and control buttons labeled "DWC", "DXC", "RRA", "RRC", and "PDR".



CONSULTANT



DESIGNER



DEALER

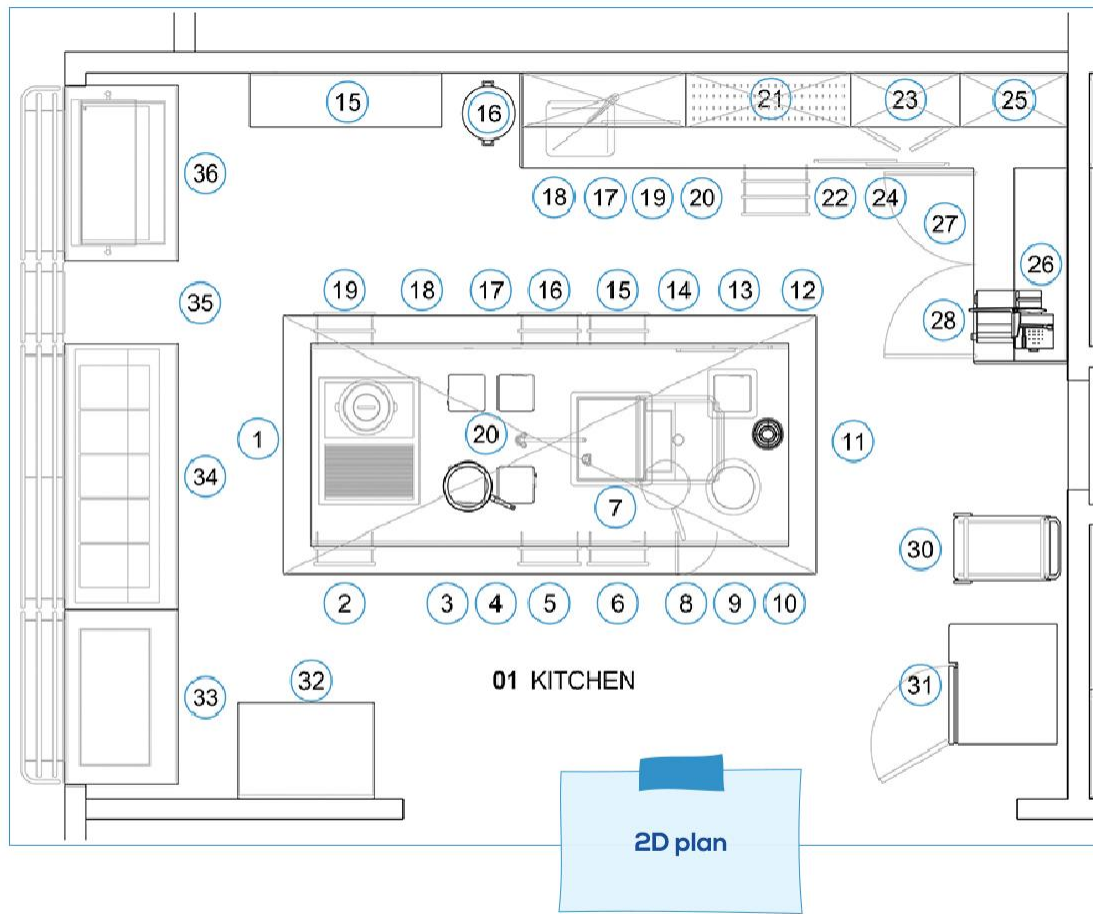


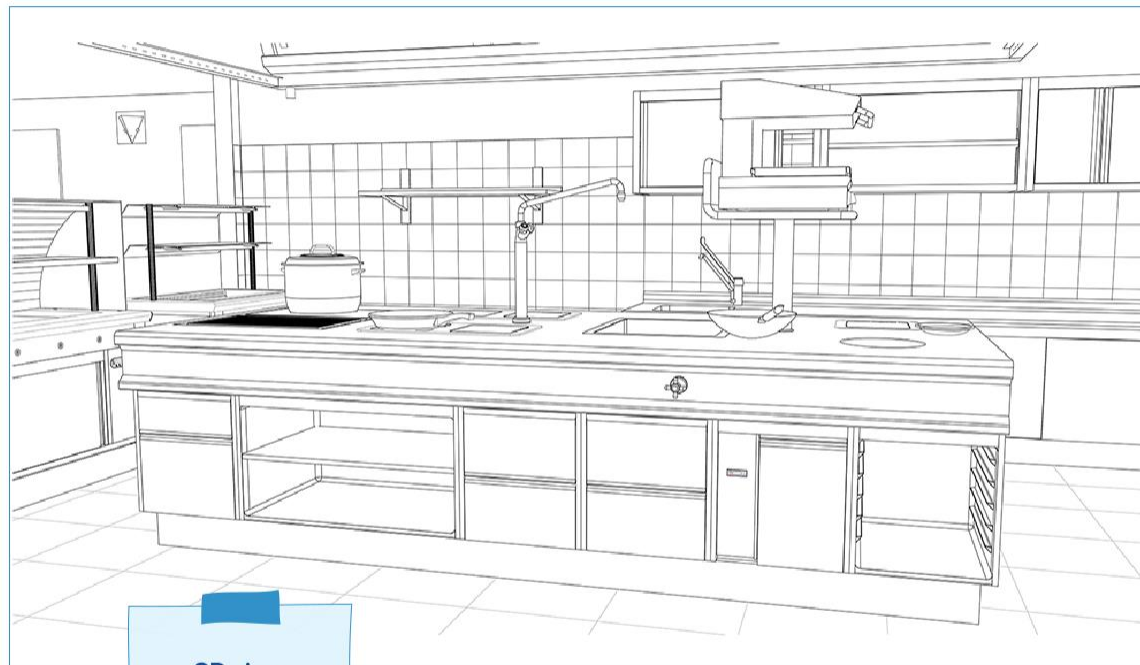
FS GROUP



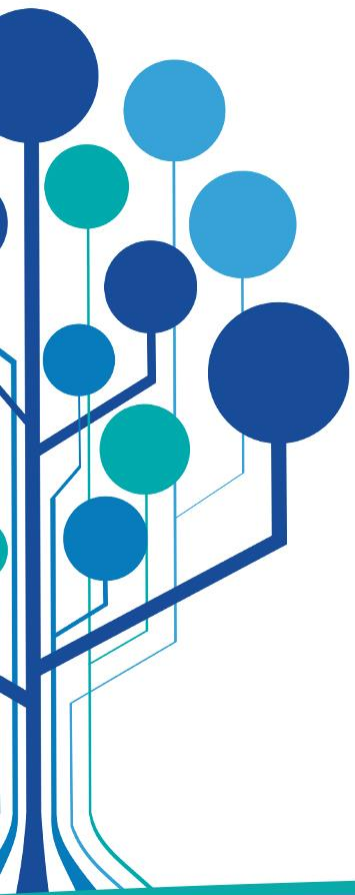
TECHNICIAN

Courtesy of Unox Spa
BIM/CAD configurator
made by
MasterChef Italy Srl





3D view



Your logo

Offer: Radisson Blu Hotel-DI_04

Offer Date: 12/06/20 13

Zone: KITCHEN

Pos 6 Qty 1 Product: **GAS FRYTOP CHR.SMOOTH+RIBB.SLOPED 800 MM**
 Code 2/3 smooth and 1/3 ribbed cooking surface in chromium-plated mild steel. 20 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rognranged side edges to allow flush-fitting junction between units.
 Model: 20 kW 120 Ø Natural Gas
 EFTYCHPCDD



NET Dimensions: 800 x800 x350 mm Net Weight: 105 kg
 Gross Dimensions: 1020 x800 x350 mm Gross Weight: 105 kg
 Volume: 0,53 m³

Country Italy

Accessory:

Pos	Qty	Code	Description	NET Dimensions (mm)
6.1	1,00	164255	SCRAPER FOR SMOOTH PLATE FRY TOP	330 120 38
6.2	1,00	164257	SCRAPER FOR RIBBED PLATE FRY TOP	200 80 68
6.3	1,00	331154	OPEN BASE 800 MM	800 773 600
6.4	2,00	206350	DOOR FOR OPEN BASE OUTWARD ELLX	400 40 440

Product Offered

Pos	Producer	Code	NET Dimension (mm)	Unit Price (€)	Qty	Amount (€)

Your company name

Address

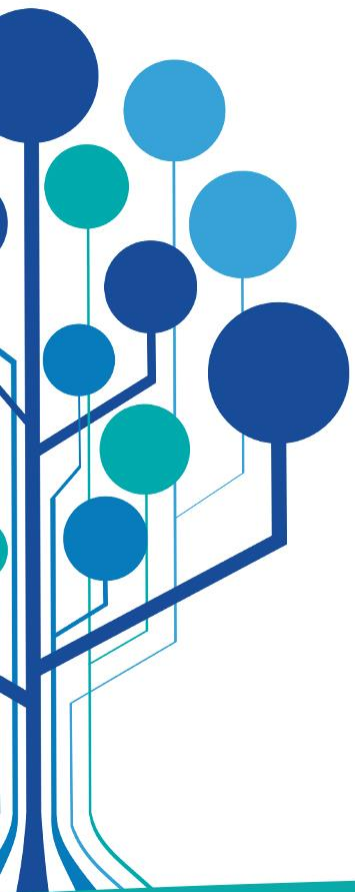
Tel / Fax / Website

BOQ
TENDER

POS	Q.	DESCRIPTION	MODEL	DIMENSIONS (MM)			POWER	
				GA	HA	PR	GA (KW)	EFF (KWH)
01-KITCHEN								
1	1
2	1
3	1
4	1
5	1
6	1
7	1
8	1
9	1
10	1
11	1
12	1
13	1
14	1
15	1
16	1
17	1
18	1
19	1
20	1
21	1
22	1
23	1
24	1
25	1
26	1
27	1
28	1
29	1
30	1
02-DISTRIBUTION								
31	1
32	1
03-MEAT & PREPARATION								
33	1
34	1
35	1
36	1
37	1
38	1
39	1
40	1
41	1
42	1
04-MEAT								
43	1
44	1
45	1
46	1
47	1
48	1
49	1

Bill of Quantity
 Lista prodotti
 Leistungsverzeichnis
 Liste des quantités
 Lista de productos
 Cmeta





Your logo

Order Reference: 12002101
 Commercial Manager: Mr. J. J. J.
 (Spoken: 12002101)

Dear
 Radisson
 Centre
 Salzburg
 Fennberg
 5020 Salzburg

To: Mr. J. J. J.
 M. Schmidt

SUBJECT: KITCHEN AND RESTAURANT

Dear Mr. Schmidt

We thank you for your interest in submitting the following quotation. We are pleased that it is suitable for your requirements.

Please feel free to contact us for any further information or clarification.

Best regards

General terms of sale

Terms of Payment: 30 days after receipt

Validity: 1 year after receipt

Best Regards: A. J. J. J.

Validity of Offer: 30 days

Your logo

Order Reference: 12002101

Order: Radisson Ru Hotel-14_01

Pos 3

Product: **GAS PASTA COOKER - X40 LTMELL**

High efficiency 16.5 kW burners, suitable for natural gas or LPG. Greatest dirt removal during the cooking process. The 40 liter tank is processed in 116 µm stainless steel to protect against corrosion. Control panel with gas cock and pilot ignition. Gasly thermostat prevents the machine from working without water. High light efficiency for additional food. Further points to be considered about working in 2000, stainless steel. High area of side access eliminate ease and possible dirt trace between units.

Gas: 16.5kW 1770
 Cold Water: 30°C
 Drain: 100
 Capacity: 40 L 1000 W

NET Dimensions: 400x600x850 mm Net Weight: 80 kg

Qty	1	Unit Price	€ 4,145.70	Amount	€ 4,145.70
				Your Discount	15.00% 6.00%
				Amount	€ 3,524.85

Pos 10

Product: **4-BURNER (130kW) GAS RANGE-OVEN 600 MM**

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency burner flame burners with 100% power regulation and automatic shut-off. Flame failure sensor is standard on burners to protect against accidental extinguishing. Cooks standard with 3 levels of sensors to accommodate 27°C. ON (closes 11 door panel), Ribbed, non-stick oven base plate. Exterior panels of unit is stainless steel with double extra thick glass supports to ensure a long life. Flame through made by 16 heavy duty 3 mm stainless steel. Flare-tight lid allows to allow flame-free junction between units.

Gas: 16.5kW 1770
 NET Dimensions: 800x600x850 mm Net Weight: 165 kg

Qty	1	Unit Price	€ 4,139.22	Amount	€ 4,139.22
				Your Discount	15.00% 6.00%
				Amount	€ 3,524.85

Accessory: 211 UR CHROME GRID

Qty	1	Unit Price	€ 23.89	Amount	€ 23.89
				Your Discount	15.00% 6.00%
				Amount	€ 20.41

Total Position € 4,143.11

Address: Tel / Fax / Website



Cover & Product Pages

Pagina iniziale e pagina prodotti

Titelseite & Produktseiten

Pages d'ouverture et des produits

Portada & páginas producto

Титульный лист коммерческого предложения и перечень оборудования

Your logo

01 KITCHEN							
Pos	Qty	Description	Country	MO.	Dim. mm	Unit Price €	Amount €
1	1	ELECTRIC INFRARED COOKING TOP 400 MM	Italy	EMRE COOK	400x530x250	2.262	2.262
2	1	40/50LIT GAS BOILING PAN-DIRECT HEATING	Italy	ESSBOHMFD	800x530x800	1.729	6.729
2-1	1	WATER ADDITIVE AGAINST CORROSION	Italy	CAC39	150x270x10	.28	.28
3	1	15LT GAS FRYER-1 WELL-1 BASKET	Italy	EFFRG01GF0	400x530x650	1.190	6.190
3-1	1	BASKET FOR 15LT LT FRYER	Italy	7AC50	220x220x125	.42	.42
4	1	15LT GAS FRYER-1 WELL-1 BASKET	Italy	EFFRG01GF0	400x530x650	1.190	6.190
4-1	1	BASKET FOR 15LT LT FRYERS	Italy	7AC55	220x220x125	.42	.42
5	1	WORKTOP 400 MM	Italy	EWYTDN000	400x530x650	.662	.662
5-1	1	OPEN BASE 400 MM	Italy	ESBANH0000	400x773x600	.609	.609
5-2	1	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.156	.156
6	1	GAS FRYTOP CHR. SMOOTH+HEB.SLOPED 100 MM	Italy	EFFTOPCR00	800x530x250	1.877	3.877
6-1	1	SCRAPER FOR SMOOTH PLATE FRYTOP	Italy	CAC32	330x120x30	.47	.47
6-2	1	SCRAPER FOR SMOOTH PLATE FRY TOP	Italy	CAL33	330x90x30	.44	.44
6-3	1	OPEN BASE 800 MM	Italy	ESBANH0000	800x773x600	.627	.627
6-4	3	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.166	.498
7	1	WORKTOP 400 MM	Italy	EWYTDN000	400x530x250	.662	.662
7-1	1	OPEN BASE 400 MM	Italy	ESBANH0000	400x773x600	.609	.609
7-2	1	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.156	.156
8	1	GAS BURN-MANE TOP 400 MM	Italy	ESBMO08000	400x530x250	1.364	1.364
8-1	1	OPEN BASE 400 MM	Italy	ESBANH0000	400x773x600	.609	.609
8-2	1	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.156	.156
9	1	GAS BURNER DOORER 100x100 LIT WELL	Italy	EFFDGBMFD	400x530x650	1.342	6.618
10	1	BURNER (FORM) GAS RANGE-OVEN 800 MM	Italy	ES00COH000	800x530x650	4.139	4.139
10-1	1	2X 60X 300MM GRILL	Italy	CARF1	60x300x30	.34	.34
11	1	OPEN BASE 400 MM	Italy	ESBANH0000	400x773x600	.609	.609
11-1	1	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.156	.156
12	1	OPEN BASE 400 MM	Italy	ESBANH0000	400x773x600	.609	.609
12-1	1	DOOR FOR OPEN BASE CURBOARD-ELUK	Italy	DOORE	400x60x40	.156	.156
13	1	WORKTOP 400 MM	Italy	EWYTDN000	400x530x250	.662	.662
14	1	GOLD WALL SHELF WITH BRACKETS 1400 MM	Italy	WIS0140	1400x600x600	1.627	1.627
14-1	1	WASTE BIN 60L MOBILE, SPAINLEST STEEL, H = 425 MM, 60L, LB	Italy	170687	140x425		
15	1	ARMORE MURALE AV PORTES COLLISANTES L=120CM	Italy	AP50P	600x400x600		

Customizable layouts

Layout personalizzabile

Anpassbares Layout

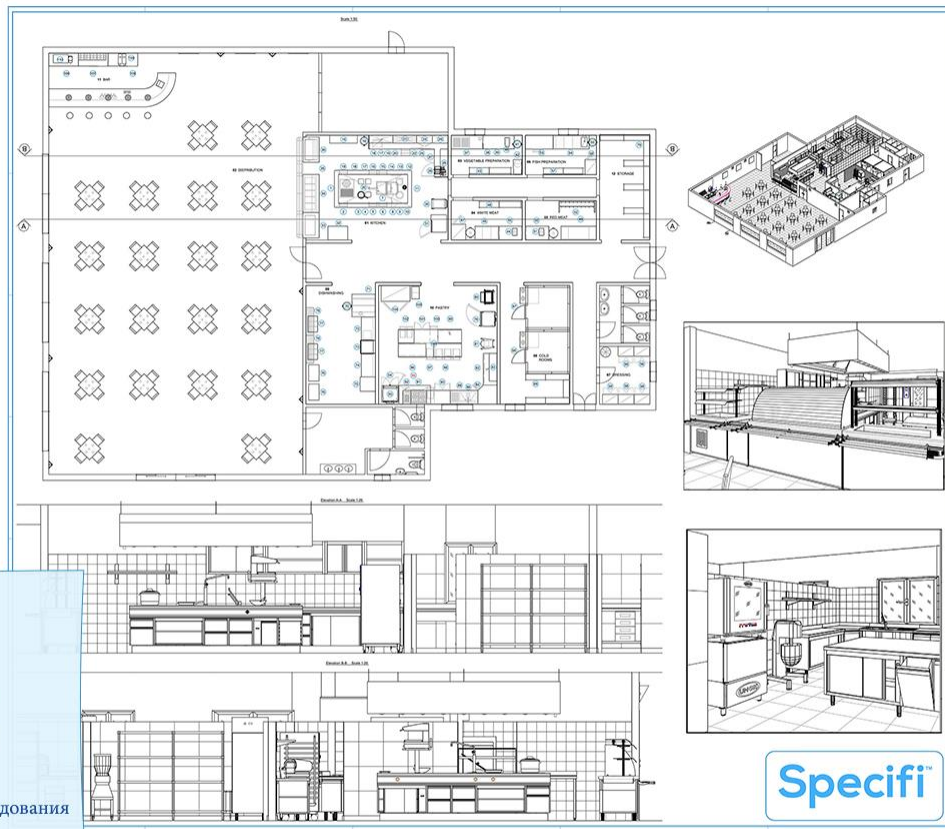
Mise en page personnalisable

Layout personalizable

Персонализированные шаблоны

Your company name

Tel / Fax / Website



Final Layout

Progetto finale

Endgültiges Layout

Mise en page finale

Layout final

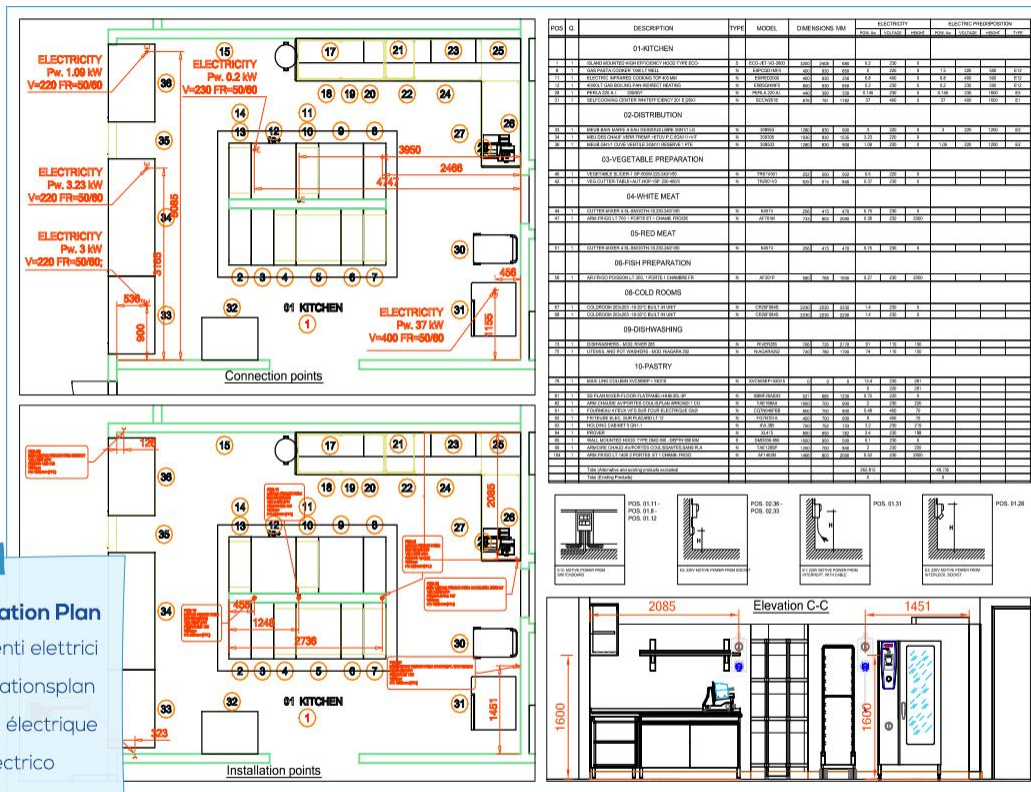
Финальная расстановка оборудования

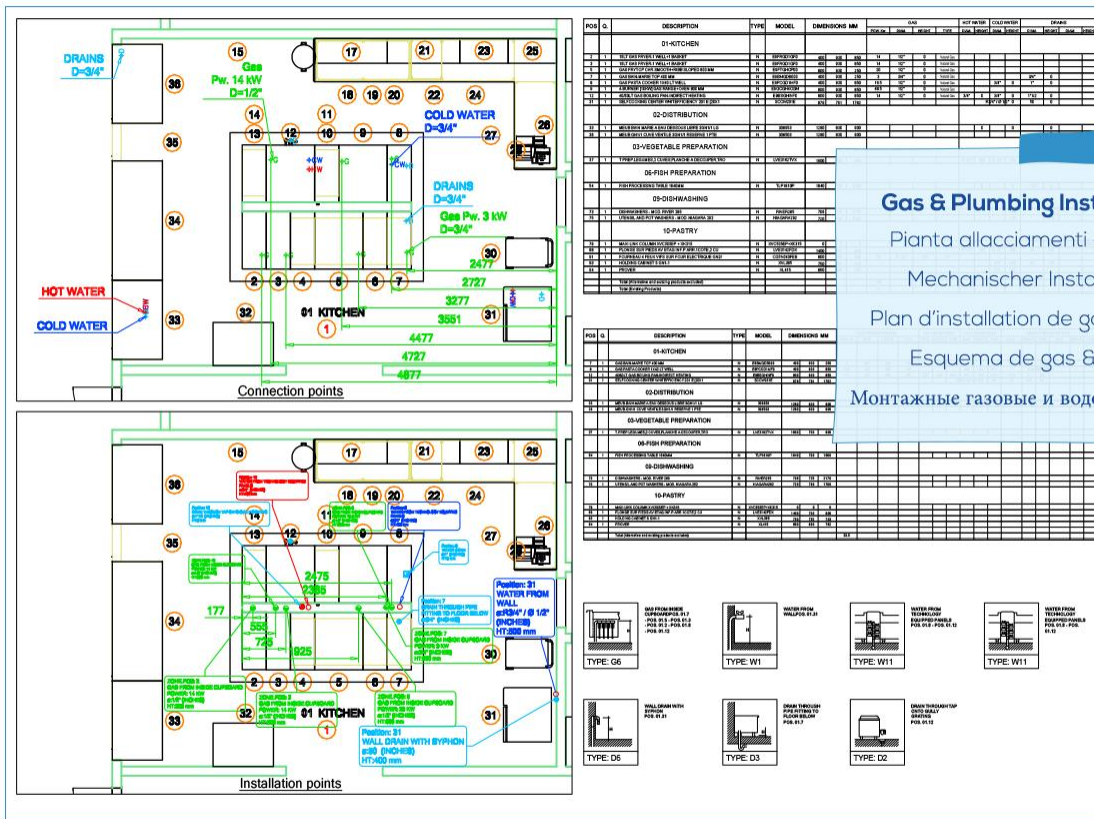
Specifi™

FINAL
LAYOUT & BOQ



3D Rendering





Gas & Plumbing Installation Plan
 Pianta allacciamenti gas e idraulici
 Mechanischer Installationsplan
 Plan d'installation de gaz et plomberie
 Esquema de gas & fontanería
 Монтажные газовые и водопроводные планы

Your logo

Order										Order Number: 146003
CUSTOMER					VENDOR					Date: 03/10/2014
5 STAR RESTAURANT MANHATTAN NEW YORK					Electrolux Professional Viale Trento, 15 - 33179 Pordenone - Italy Tel: +39 0434-268031 Fax: +39 0434-268554					
SHIP TO										SHIP TO
5 STAR RESTAURANT MANHATTAN NEW YORK					5 STAR RESTAURANT MANHATTAN NEW YORK					
Nr.	Code	Model	Description	UM	Qty	Unit Price	Discount	Total Price	Delivery Date	
1	121823	TE2C4	AMBIENT UNIT WITH 2 DRAWERS 400MM	NR	1	€ 1.624,00		€ 1.624,00		
2	121817	TEAP7	AMBIENT CORNER UNIT 1 HINGED DOOR 1000MM	NR	1	€ 2.236,00		€ 2.236,00		
3	121814	TERR4	AMBIENT UNIT 1 HINGED DOOR 400MM	NR	1	€ 1.007,00		€ 1.007,00		
4	121813	TERG12	OPEN AMBIENT UNIT 1200MM	NR	1	€ 1.622,00		€ 1.622,00		
5	121810	TERG4	OPEN AMBIENT UNIT 400MM	NR	1	€ 921,00		€ 921,00		
6	121201	TELP8	CURBOARD BASE FOR SINK TOP 400MM	NR	1	€ 1.514,00		€ 1.514,00		
7	694406	MC18C40000	OPEN BASE, HG. GAL. 1-SIDE 700X300X450H	NR	1	€ 1.640,00		€ 1.640,00		
8	694176	MC1ACAJ000	OPEN BASE, HG. 1-SIDE 1000X600X450H	NR	1	€ 2.267,00		€ 2.267,00		
9	694026	MC1AAAD0AD	INDUCTION TOP 4 ZONES 1-5 1000X600X50H	NR	1	€ 20.199,00		€ 20.199,00		
10	371012	E76TGL5900	2-BURNER GAS SOLID TOP 2 BURNER	NR	1	€ 3.629,00		€ 3.629,00		

Order Creation

Creazione ordini
Auftragsgenerierung
Création des commandes
Generación de órdenes
Автоматическое создание заказов

Invoice Creation

Creazione fatture
Rechnungserstellung
Création des factures
Generación de facturas
Автоматическое создание счетов-фактур

Your logo

Invoice										Invoice Number: 140024		
CUSTOMER					VENDOR					Date: 02/06/2014		
5 STAR RESTAURANT MANHATTAN NEW YORK					Electrolux Professional Viale Trento, 15 - 33179 Pordenone - Italy Tel: +39 0434-268031 Fax: +39 0434-268554							
SHIP TO										SHIP TO		
5 STAR RESTAURANT MANHATTAN NEW YORK					5 STAR RESTAURANT MANHATTAN NEW YORK							
SHIPPING METHOD										SHIPPING TERMS	DELIVERY DATE	PAYMENT TERM
By sea										Ex-Works	02/06/2014	Bank transfer
Nr.	Code	Description	UM	Qty	VAT	Unit Price	Total Price					
1	344108	EN PLATFORM LOWER TROLLEY HEATED	NR	1	NR	2.815,00	2.815,00			2.815,00		
2	3371C2	TRAY MAKE-UP CONVEYOR-BELT TYPE 1 MT	NR	1	NR	19.435,00	19.435,00			19.435,00		
3	121810	OPEN AMBIENT UNIT 400MM	NR	1	NR	921,00	921,00			921,00		
4	121145	WORK TOP WITH UPTAID 900MM	NR	1	NR	816,00	816,00			816,00		
5	102219	COLDROOM 303203 2+2°C BUILT IN UNIT	NR	1	NR	7.619,00	7.619,00			7.619,00		
6	102028	COLDROOM 123123 2+2°C BUILT IN UNIT	NR	1	NR	5.270,00	5.270,00			5.270,00		
7	1371C3	FLUN SHE.V. POLY-TERMS-COLD ROOM 23X143	NR	1	NR	2.265,00	2.265,00			2.265,00		
8	7232C7	3 DRUFREEZER 1130L 32-18 DEG. G-CL-E	NR	1	NR	4.267,00	4.267,00			4.267,00		
9	810030	AIR REMOVAL UNIT FOR FREEZER LW 60KG	NR	2	NR	7.415,00	14.830,00			14.830,00		
10	642208	400 D/S ISLAND FOOD-PLATE-PAN 600X1400	NR	1	NR	2.392,00	2.392,00			2.392,00		
11	3121C5	EAINMARE TROLLEY-OPEN TYPE 2 WELLS-32N	NR	1	NR	2.410,00	2.410,00			2.410,00		
12	6036C1	HIGH-SPEED INFRARED PANINI GRILL 35H	NR	1	NR	7.815,00	7.815,00			7.815,00		
T. ART. 8 DPR 633/72												
										Sub Total	€ 71.169,00	
										Discount	€ -1.169,00	
										Sales Tax	€ 3,00	
										Total	€ 70.003,00	

Address Tel / Fax / Website

Your logo

TECHNICAL REPORT No.: TK-2014-06-0145 - 01/16/2014		Warranty: 31/07/2015	
CUSTOMER		Item: PC_201	
5 STARS RESTAURANT MANHATTAN NEW YORK		Maintenance service contract: 447 Madison Avenue New York NY 10022 10022 New York NY	
APPOINTMENT			
DATE : 31/01/2015		Note:	
Technician : John Red			
Reason : Maintenance contract (1502015)			

Zone	Pos	Serial N°	Model	Description	Details	Warranty
01	23	SN14080169	SCCW201E	SELF-COOKING CENTER WHITE EFFICIENCY (Rational)	Electricity 400 V/50/60 Hz Cold Water: 3/4" x Ø 1/2" Drain: 50	31/07/2015
Done	Activity description	Activity Code	Date	Estimated time	Executed time	Notes
<input checked="" type="checkbox"/>	cooking chamber cleaning/dispersers control	MQ01408201	31/01/2015	00:05	00:07	
<input type="checkbox"/>	gas taps greasing control	MQ01408203	31/01/2015	00:10		Not executed because...
<input checked="" type="checkbox"/>	burners idle control	MQ01408204	31/01/2015	00:05	00:05	
<input checked="" type="checkbox"/>	gas ignition and safety devices control	MQ01408205	31/01/2015	00:05	00:05	
<input type="checkbox"/>	gas connection control	MQ01408207	31/01/2015	00:05		Problem with...

REPLACED COMPONENTS						
Code	Description	Unit Price	Qty	Total	Activity Code / Notes	
<input type="checkbox"/>						
<input type="checkbox"/>						
<input type="checkbox"/>						
<input type="checkbox"/>						

Right of call: € 50,00
Transfer: 54 Km €
Work hours: 00:15 € 10,00

End Time:	Hours Real:	€	€
Extra Costs:	Taxable Income:	€	€
	VAT %:	€	€
TECHNICIAN SIGNATURE:	End total:	€	€
John Red			

Address: Tel / Fax / Website

Technical Service Reports
Rapporto d'assistenza tecnico
Technische Serviceberichte
Rapports du service technique
Reportes de servicio técnico
Отчеты о выполненном тех обслуживании

INSTALLATION
& SERVICE

Your logo

SELF-COOKING CENTER WHITE EFFICIENCY 201 E (20X1/6 GN)

Serial Number: 051400169

CODE: A21813001

BUFFLETR: RATIONAL

NET Dimensions: 815 x 781 x 1752 mm

MCO: SCW201E

PRODUCCO: RATIONAL

Use for the automatic cooking (Automatic mode) of: pasta, shells, poultry, fish, baked clothes, side dishes, and for automatic Frying.
Combo Bloomer to DIN 18930 for most cooking methods employed in the catering trade, including the optional use of steam and hot oil: especially, security and compliance.



SHEET FOR THE MAINTENANCE PROGRAM

Activities	Aug-14	Sept-14	Oct-14	Nov-14	Dec-14	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15
water filter control	X	X				X			X				X
safety valve control	X	X				X			X				X
circular heat control	X					X							X
numer/resistances control	X					X							X
cooking chamber cleaning/dispersers control	X	X	X	X	X	X	X	X	X	X	X	X	X
humidifying nozzle cleaning	X	X	X	X	X	X	X	X	X	X	X	X	X
filter control	X												
fan control	X												

Equipment Maintenance Plan
Scheda Manutenzione Programmata
Gerät -Wartungsplan
Plan de maintenance des équipements
Reporte de mantenimiento del producto
Ведомость технического обслуживания

Your company name

Address

Specifi™ 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



Specifi™

*To learn more feel free to
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