



**EMAINOX**  
PROFESSIONAL FURNISHING SYSTEMS

# COMPANY

EMAINOX was founded in 1987 in Valvasone in the province of Pordenone and was able immediately to demonstrate to have ideas and intentions very clear, specializing from the very beginning in customized solutions for food display and distribution in professional catering and Ho.Re.Ca. industry.

Today Emainox is handled by a young and dynamic team of high profile professionals who, thanks to its skills and innovative vision, have been able to create a successful reality capable of offering its customers always unique and high-quality solutions.

The in-depth knowledge of the market along with the adoption of the most modern technologies has allowed Emainox to satisfy the requests for functionality and reliability of the most demanding customers, bringing the quality of its products to the very high level. For this reason, today Emainox is present in major international markets, successfully representing the best quality standards of Made in Italy, a reality that for years has seen the increase of its brand value and awareness in all markets where it is present.





# OUR VALUES



## EXCLUSIVE SOLUTIONS

The main goal of our work, our daily commitment, is the research and implementation of customized solutions for every our client.



## QUALITY

Our food display and distribution solutions are recognized by the market as elegant, practical in maintenance and cleaning, and created with the attention to every detail in order to meet any requirement.



## TEAMWORK

We place at our partner's disposal the experience of our commercial and technical professionals, who combine skills in the commercial area with in-depth knowledge of technical and design problems.



## CLIENT SATISFACTION

Our clients know that they can count on clear conditions, a certain quality, and service assistance at every step of collaboration: from the project design to after sales assistance. The client is always in the center of all our work.





# OUR PROJECTS





# OUR PROJECTS





# OUR PROJECTS



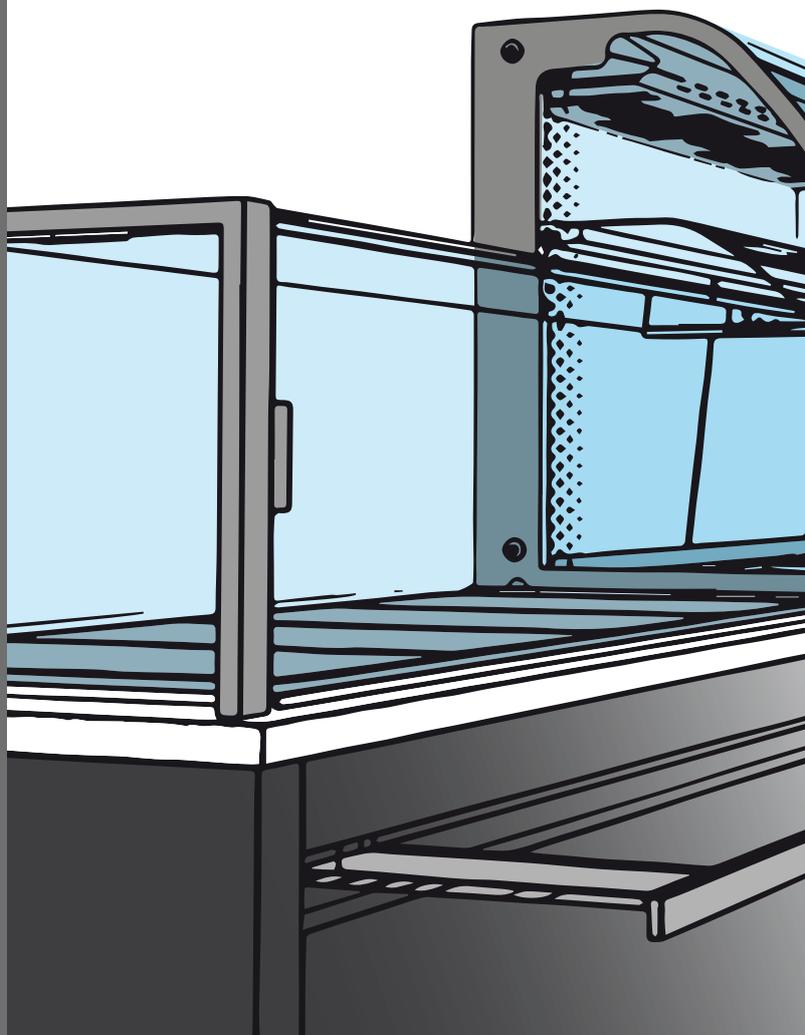


# OUR PROJECTS





# EMAINOX SOLUTIONS





**DROP-IN**



**SELF 800**



**SELF 700**



**DECANTER**



**SUPREME**



**TIFFANY**



**ROLLYTERM**



**FRIGOBAR**



# DROP-IN

## TECHNOLOGY, DESIGN AND ELEGANCE

Emainox Drop-In line includes a very wide range of built-in elements for a self-service, with the focus on the smallest details, designed to be used on load-bearing structures which you provide, based on your needs for functionality, appearance, and visibility of the displayed products.

With Drop-In we offer you the best rational solution for each function. The line includes traditional elements of the self-service facility along with a great variety of superstructures and static or ventilated display cases.

The refrigerated elements can be autonomous or set up for connection to a remote refrigeration group. Tops and wells are made of stainless steel 18/10 to ensure the maximum convenience of use and perfect hygiene. All made with the finest materials, designed to optimize consumption and to give you the reliability that you expect from Emainox products.

Drop-In line:

- ELEGANCE
- INFINITY
- MALL
- WALL
- COMPACT
- COOK-IN





# SELF 800

## CAPACITY AND FUNCTIONALITY

Self 800 is an especially spacious system, composed of a series of self-supporting structure modules, designed to be easily joined in line. This lets you create self-service customized systems suitable for quick distribution of meals to a large number of diners, for example, in:

- Hotels
- Dining facilities in companies
- Schools and universities
- Military facilities
- Commercial centers

The careful finishing in stainless steel 18/10 and the technical solutions adopted ensure great sturdiness and duration of the product, thus simplifying the operations of cleaning and maintenance, which favors perfect hygiene.

Emainox Self 800 line makes it possible to find custom-made solutions to meet any functional or aesthetic needs.





# SELF 700

## PRACTICAL AND FLEXIBLE

Self 700 is a system of surprising convenience, flexible and dynamic, designed to offer you the utmost advantage from your investment. A wide range of elements, practical accessories and materials completes the Self 700 line and offers the best response to meet all of your needs for functionality and ergonomics. Technology, aesthetics, and construction in stainless steel 18/10 ensure a high-quality product that is extremely reliable and is produced with close attention to details, in line with the finest standards of Emainox. Self 700 is an ideal solution for all those cases when it is necessary to optimize the composition of the line by frequently varying the arrangement of the elements:

- Airports
- Train stations
- Autogrill
- Catering companies

### Self 700 "Kinder"

When distributing meals to children it is essential that the latter can easily see and reach the food. The Kinder line, while conserving the features and accessories of the standard Self 700, is composed of lower elements: the height of the modules is just 800 mm.





# DECANTER

## ELEGANCE AND RELIABILITY

Decanter is the new line of showcases for the wine display and conservation, created in respect of maintenance and service principles. It recreates the typical ideal conditions of a traditional wine cellar.

Thanks to the right setting of temperature and humidification, the aroma and the organoleptic features of your wine will be unchanged and your wine will be conserved at the ideal conditions.

Decanter design and elegance offer a great visibility to the displayed product. Its compact size makes it adaptable to any space needs and, together with its different customized solutions, it becomes a refined piece of furniture and stands out in the location where it is positioned: from the wine shop to the restaurant, from the bar to the private residence.





# SUPREME

## STYLE AND INNOVATION

Supreme is an ideal solution for breakfast or for a buffet. It is a complete line of tops, wells, superstructures and display cases of the finest design for the display and distribution of foods. A wide range of elements to be used as an island in the restaurant dining room or placed side-by-side to create self-service areas, allows you to find the best solution that suits all your needs.

A complete range of heated, refrigerated and neutral elements and accessories is all realized by Emainox with the finest materials, perfectly in tune with your furnishings.





# TIFFANY

## SIMPLE AND MODERN DESIGN

Tiffany is a pastry showcase that suits any environment without compromising elegance, ease of service and display area. It arises from the need to improve visibility and enhance a precious creativity of pastry chefs and ice-cream makers.

Tiffany is a four-sided glass display that allows a 360° view, ideal for any positioning with a polished AISI 304 stainless structure with LED lighting and clear glass shelves for the refrigerated unit and cooling wire shelves for the freezer option, both available in two different sizes. Maximum performance and design of Emainox pastry showcase provide an excellent standard of cleanliness and superior visibility of your products.



# ROLLYTERM

## SIMPLE AND FLEXIBLE

Rollyterm is the new range of Emainox heated holding cabinets and is an essential element for anyone who works in the catering industry: restaurant, canteens, banquet and catering companies. This new heated holding cabinet optimizes time and work, by ensuring that the food is kept at an optimal serving temperature and is preserved in such a way that it can be prepared in a fully efficient and safe manner. This way, the stress and confusion that can occur during peak hours are avoided.

Rollyterm guarantees:

- Organization and optimization while it is being used
- Food that is at a safe serving temperature for each course
- Less stress for the kitchen staff
- Shorter waiting times for your dining guests
- Customer satisfaction in terms of service and the quality of your culinary creations

With Rollyterm, your dishes will always seem like they are fresh out of the oven!





# FRIGOBAR

## RELIABILITY AND FUNCTIONALITY

Frigobar is a full range of refrigerated modular elements for beverages and it is an ideal solution for the bar that allows keeping drinks and beer kegs. A rich line of modular refrigerated counters to meet your needs, made of stainless steel 18/10, easy to install and highly reliable.

Available in two heights, to be located under the existing counter or complete with tops and accessories that are dedicated and independent, they can be provided with a built-in or remote cooling group, thus optimizing space and consumption.

The extra-thick, high-density insulation ensures perfect thermal insulation. The reliability of Emainox technology combines with the functionality you need to give you the best.



**Emainox Srl**

Via Pontebbana, 9 - 33098  
Valvasone Arzene (PN)  
T. +39 0434 85385  
F. +39 0434 85390  
info@emainox.it  
www.emainox.it

