



EMAINOX
PROFESSIONAL FURNISHING SYSTEMS

COMPANY

Emainox was founded in 1987 in Valvasone (Pordenone) with clear ideas and intentions, 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 unique and high-quality solutions to its customers.

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 highest level. Emainox is present in the major international markets, successfully representing the best quality standards of Made in Italy.





OUR VALUES



EXCLUSIVE SOLUTIONS

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



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 any detail in order to meet all needs.



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 aspects.



CUSTOMER SATISFACTION

Our customers know they can count on clear conditions, high quality and service assistance at every step of collaboration: from the project design to after sales assistance. The customer is always the focus of our commitment.





OUR PROJECTS





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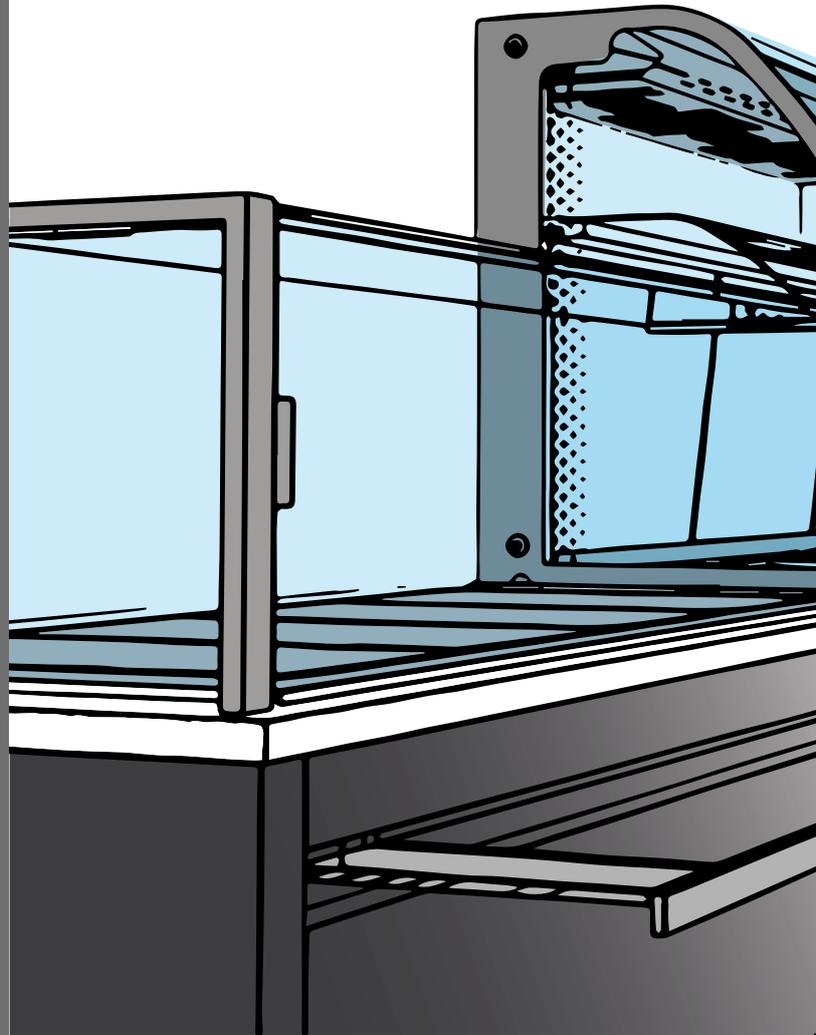


OUR PROJECTS





EMAINOX SOLUTIONS





DROP-IN



SELF CUBE



SELF 800



SELF 700



SUPREME



DECANTER



HOLDING CABINETS



FRIGOBAR



DROP-IN

TECHNOLOGY, DESIGN AND ELEGANCE

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

With Drop-In we offer you the best rational solution for each function. The line includes traditional self-service elements: refrigerated tanks, glass-ceramic tops, bain-marie etc. along with a great variety of gantries and accessories. Refrigerated elements can be autonomous or preset for remote refrigeration. Tops and wells are made of stainless steel 18/10 to ensure the maximum convenience of use and perfect hygiene. Everything is made with the best materials to give you the maximum reliability.

Drop-In line:

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





SELF CUBE

STYLE AND EFFICIENCY

Self Cube is the new proposal dedicated to the world of catering. The continuous search for unique solutions and the careful study towards the most recent trends in terms of aesthetic, practicality and functionality, have led to the definition of this line for food and drinks display and distribution.

It is characterized by squared and essential shapes for a modern and refined style.

The range consists of refrigerated, heated, neutral elements and a rich variety of accessories. We offer modular solutions with a depth of 750 mm, which can be easily joined side-by-side in line or placed as islands according to your needs.





SELF 800

CAPACITY AND FUNCTIONALITY

Self 800 is a particularly spacious line, 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
- Shopping centers

The construction in stainless steel 18/10 and the technical solutions adopted ensure great strength and durability of the product, thus simplifying cleaning and maintenance operations, in favours of a perfect hygiene.

Self 800 line allows you to find custom-made solutions to meet any functional or aesthetic needs.





SELF 700

PRACTICAL AND FLEXIBLE

Self 700 line is the ideal solution when it is necessary to optimize the composition of the line by frequently varying the arrangement of the elements.

Ergonomics and flexibility are key features of Self 700 line. It consists of a rich choice of heated, refrigerated or neutral elements and a wide range of practical accessories and finishing.

Self 700 "Kinder" line is entirely designed for children. It maintains the same features and accessories of the standard line, but the elements are lower and adapt to display the food to the youngest.





SUPREME

STYLE AND INNOVATION

Supreme is the ideal solution for breakfast or buffet. It is a complete line of refrigerated display cases, tops, wells, heated bain-marie and superstructures for food display and distribution.

A wide range of elements to be used as islands 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.

Everything is realized by Emainox with the best materials and finishings, to be always perfectly in tune with your furnishings.



DECANTER

ELEGANCE AND RELIABILITY

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

Thanks to the right setting of temperature and humidication, 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, standing out in the location where it is positioned: from the wine shop to the restaurant, from the bar to the private residence.





HOLDING CABINETS

HANDY AND EFFICIENT

A solution to all needs. With Emainox holding cabinets you can store food and drinks at the correct serving temperature.

Rollyterm is an essential element for anyone who works in the catering industry. It optimizes time and work, keeping food warm and allowing you to organize meal preparation efficiently and safely.

In this way, the stress and confusion of the peak hours are avoided.

With **Rollycold** line instead, you keep food and drinks fresh and have them always on hand. Its compact dimensions and ergonomic design allow easy movements and positioning. In addition, the internal configuration can be customized with different accessories according to your needs.

Both are equipped with embedded rails for optimal cleaning and hygiene.





FRIGOBAR

RELIABILITY AND FUNCTIONALITY

Frigobar is the ideal solution for storing drinks and beer kegs. It consists of a series of modular and refrigerated elements able to meet any needs. They are made of stainless steel 18/10, easy to install and highly reliable.

They can be located under the existing counter or supplied with tops and dedicated accessories. The cooling group can be both built-in or remote, thus optimizing space and consumption. The extra-thick, high-density structure ensures perfect thermal insulation.

The reliability of Emainox technology combined with functionality offers a product adequate to your needs.



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