



AISBERG



for **CAFE**

CUSTOMIZED REFRIGERATION & DESIGN

Refrigerated display cabinet with high layout and humidity control for chocolate and desserts



CUBE CS

Cross cooling system for fresh meat in the angular Cube display cabinet



CUBE

Line of Cube counters is assembled of modules with a variety of temperature modes and functionality: for the demonstration and sale of salads, hot dishes and confectionery. Equipment for making of pancakes is installed into the neutral module. Heated counters have inclined exposition surface



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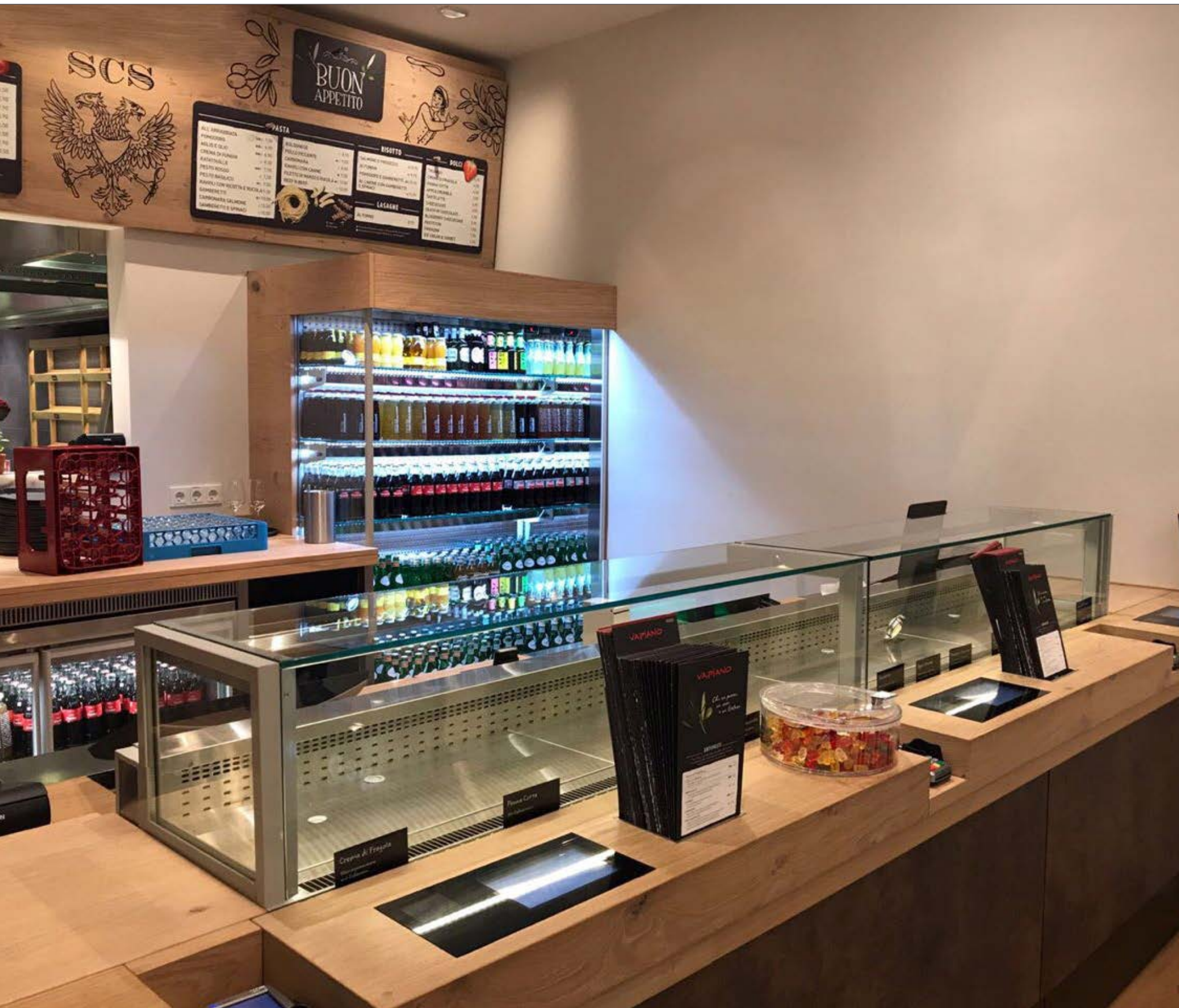
CUBE

Two counters Cube for the sale of hot dishes and salads are built into the rack of cafe. Both counters have inclined exposition surface made of stainless steel. In combination with high panoramic glass without brackets such effective solution provides the best visibility of exposition for the customers of cafe. Heated and refrigerated counters are divided by hermetic partition



CUBE

For the restaurant in Vienna, we have created a unique refrigeration equipment that is integrated into the furniture design. Made of stainless steel



CUBE

Line of Cube counters for the handover of ready meals is installed in the cafeteria of supermarket.
Finishing of counters is done in accordance with the interior design



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CUBE SERVING LINE

Line of ready dishes handover in the supermarket cafeteria



CUBE SERVING LINE

Line Cube for handover of ready meals is assembled of modules with a variety of temperature modes and functionality: for the demonstration and sale of salads, hot dishes and fresh pastry.

The whole line of counters is equipped with rails for trays



CUBE

Refrigerated cabinet Sonet is built into the line of Cube counters and is used for the sale of salads, desserts and snacks in self-service mode. Transparent sliding curtains with perforation and glass swing doors are installed in back wall of the cabinet so that it would be easy to assemble the product layout



CUBE

Refrigerated counters Cube are equipped in the cafeteria of business center. Counters are integrated into the bar and decorated in accordance with the interior design



DIAGONAL BM

The bain-marie thermal module is built into the refrigerated cabinets' line, in the countertop of which containers of various shapes and capacities are installed, which improves the hot dishes demonstration and sale



CUBE PASTRY

Counter for confectionary Cube Pastry is finished in «loft» style in accordance with bar and painted in an unusual mint color



CUBE

Line Cube for handover of ready dishes is combined with refrigerated and heated modules.
Frontal finishing is done with ceramic tiles and lighting of bumper in accordance with interior design of cafe



CUBE

Line Cube for handover of ready dishes in a small cafe for students has wide exposition and variety of functional possibilities. It allows to present a big number of different dishes in a small room



CUBE SERVING LINE

Line Cube for handover of ready dishes in cafeteria of shopping center



CUBE

For a small cafe-confectionery in supermarket we designed line of Cube counters in the following combination: a low-temperature cabinet for the sale of soft ice cream, pastry counter, heated cabinet for fresh pastries and neutral cash counter



CUBE SERVING LINE

Line Cube for handover of ready dishes. Heated cabinet 3750mm in length with maximum width of exposition is used for the sale of big range of hot first and second courses



CUBE SERVING LINE

Line Cube for handover of ready dishes in supermarket's cafeteria includes corner cooled module with stepped exposition surface





**MANY THANKS TO ALL OUR CLIENTS
FOR COOPERATION**

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SINCE **1989**



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