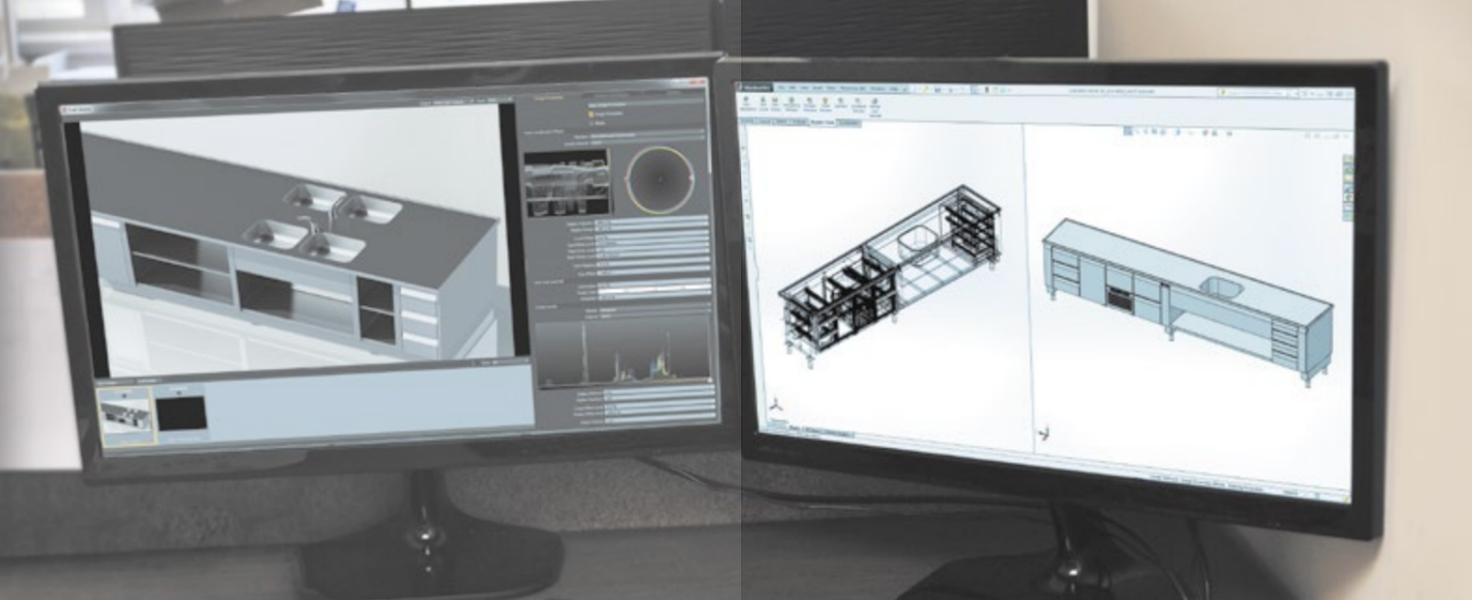


EQUIPMENT FOR PROFESSIONAL KITCHENS



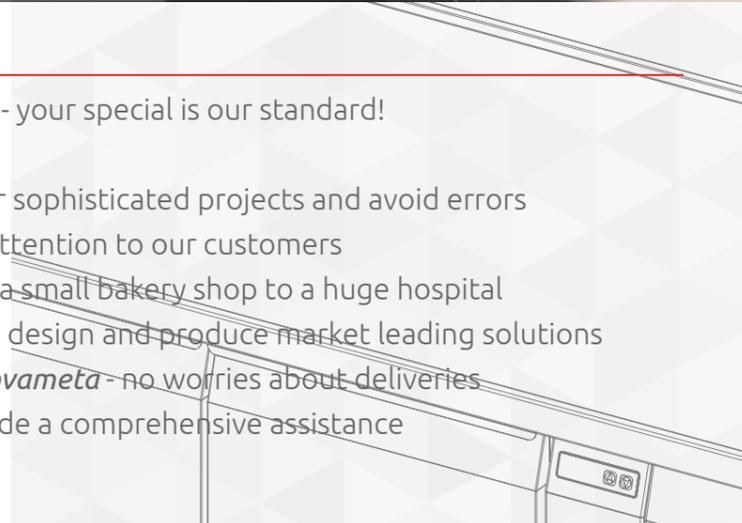
OUR EQUIPMENT

Novameta equipment stands out of the crowd with a combination of ergonomics, compactness and literally unlimited design flexibility. Each time equipment is tailored to meet the needs of an individual kitchen. *Novameta* range includes a large number of standard equipment for setting up a functional end ergonomic professional kitchen. *Novameta* produces not only worktables, shelves, shelving systems, trolleys, stands for equipment, exhaust hoods, solutions for dishwashing, but also designs and offers bar units, serving line equipment as well as a vast variety of cooling counters and heated equipment.



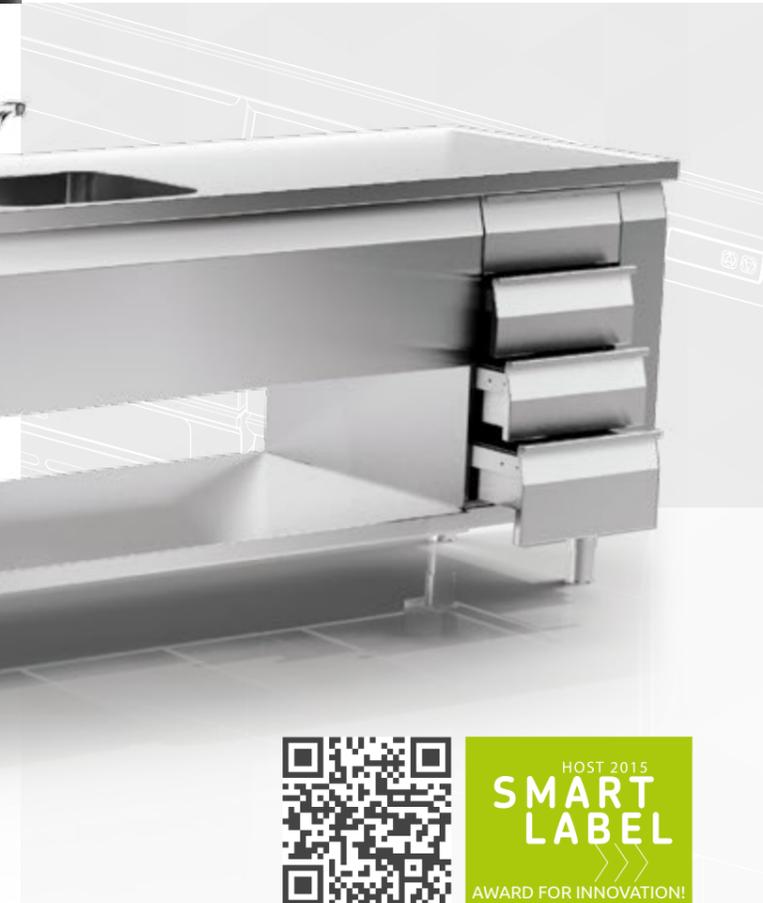
ABOUT US

- Nearly 60% of our products are customised items - your special is our standard!
- Our punctuality - 99% of projects made on time
- Very detailed 3D drawings – helping you to deliver sophisticated projects and avoid errors
- Answers to all inquiries in 24 hours - exceptional attention to our customers
- Meticulous attitude to every single project - from a small bakery shop to a huge hospital
- Experience exporting to 18 markets – allows us to design and produce market leading solutions
- Transportation is arranged and coordinated by *Novameta* - no worries about deliveries
- Ambitious and professional team is ready to provide a comprehensive assistance



OUR DESIGN

The design of modular solutions has ultimate possibilities – a huge number of neutral, heated and cooling blocks can be integrated allowing for a compact and ergonomic layout. The feature-rich and attractive design makes our equipment a real eye-catcher in the kitchen. Appealing and sophisticated looks allow our equipment to be installed in open-plan kitchens visible to customers. One of products by *Novameta* – an *ERGOBLOK* counter – won *SMART Label* award at Milan *HOST2015* exhibition for its distinctive features in terms of functionality, technology and environmental sustainability.



Contact us in any language:



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OUR FACTORY

Novameta is the largest manufacturer of stainless steel commercial kitchen equipment in Scandinavian and Baltic countries. Extensive 16-year experience, attention to details along with an innovative mindset are the key factors which have enabled *Novameta* to establish trust in 18 export markets. A wide range of hot, cold and neutral standard equipment, precisely engineered and crafted custom products combined with a short lead time to every corner of Europe is what makes us a distinctive manufacturer.

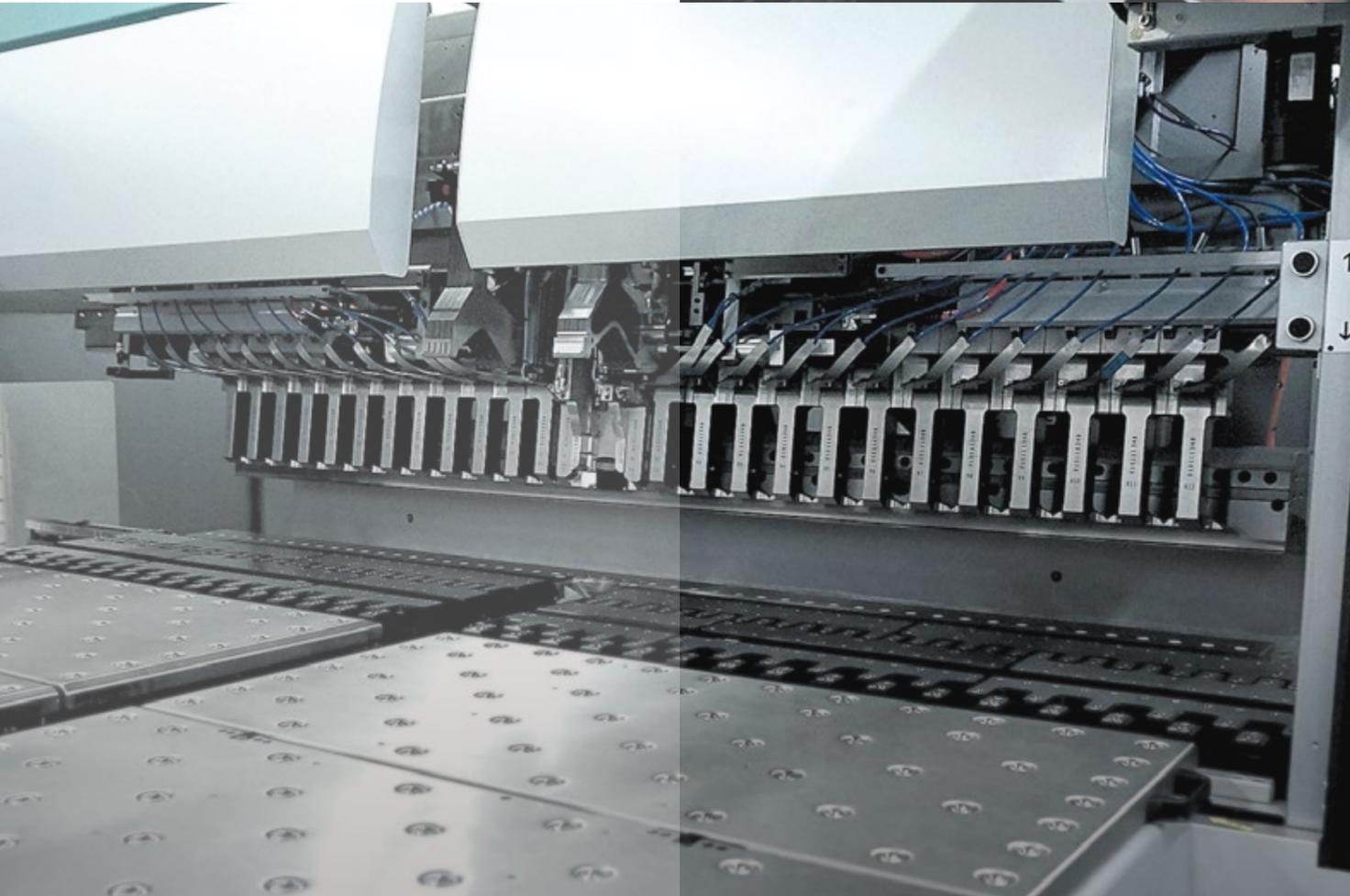


REFERENCES

We are proud to have delivered our equipment to:

- TGI Fridays Restaurant & Bar*, Stockholm, Sweden
- Rolls Royce Marine*, Ålesund, Norway
- Microsoft HQ*, Copenhagen, Denmark
- Wolverhampton University*, Wolverhampton, UK
- Hilton Slussen Hotel*, Stockholm, Sweden
- Kempinski Hotel*, Vilnius, Lithuania
- Bella Sky Hotel*, Copenhagen, Denmark
- Ramada Resort Hadera Beach hotel*, Hadera, Israel
- Hotcha Chinese Takeaway & Delivery*, Liverpool, UK
- Siemens Arena*, Vilnius, Lithuania
- Tele2 Arena*, Stockholm, Sweden
- Nordea Bank headquarters*, Oslo, Norway
- Opera house*, Copenhagen, Denmark
- South West Communications*, Exeter, UK
- National Library of Latvia*, Riga, Latvia
- Primary Schools*, Bremen, Germany
- Koning Willem College*, Hertogenbosch, Netherlands
- Oslo central Hospital*, Oslo, Norway
- Outokumpu factory*, Tornio, Finland
- Gardermoen airport*, Oslo, Norway
- Royal Theatre Carre*, Amsterdam, Netherlands
- Wexham Park Hospital*, Slough, UK
- 7-Eleven*, Norway

And many more...





DISHWASHING EQUIPMENT

Wide range of inlet and outlet tables to dishwasher and various customised solutions for sorting lines

PROFESSIONAL KITCHEN WORKTABLES

Huge variety of standard and customised worktables for creating an ergonomic and functional workspace for every chef

EXHAUST HOODS

Many different configurations of highly efficient hoods featuring cutting-edge technologies of cyclonic filtration, induction jets and laminar flow air supply

SHELVES AND CUPBOARDS

Numerous types of wall and upper shelves, wall cabinets, cupboards and shelving systems

TROLLEYS

More than 60 types of standard trolleys as well as many more customised variations

COOLING COUNTERS AND HEATED EQUIPMENT

More than 1000 models of standard cooling counters, different heated cupboards and upper shelves

BAR EQUIPMENT

Unlimited flexibility in unique coffee-station and bar solutions

OTHER TABLES AND STANDS

Different stands for all kinds of equipment, hand-wash basins and bakery or food processing tables with cutting boards

SERVING LINE EQUIPMENT

Various types of heating and cooling drop-in units, dispensers and shelving together with robust and elegant buffets and counters