

EQUIPMENT FOR PROFESSIONAL KITCHENS

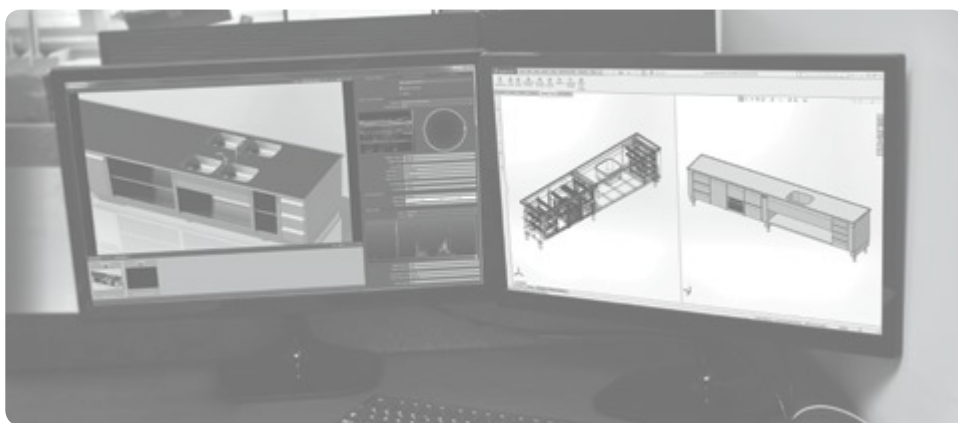
Novameta is the largest and fastest growing manufacturer of stainless steel commercial kitchen equipment in Baltic and Scandinavian countries. Extensive 15-year experience, attention to details along with an innovative mindset are the key factors which have enabled **Novameta** to establish trust in 17 markets throughout Europe.

A wide range of hot, cold and neutral standard equipment, precisely engineered and crafted non-standard products combined with a short, typically 2-4 week lead time is what makes us stand out of the crowd. What is more, our experienced team is all set to provide professional support and technical advice, enabling our clients to turn their ideas to tailor made turnkey solutions.

All of our products are marketed through a professional network of distributors throughout Europe. We are proud to provide an all-round assistance to our dealers, helping them to excel in the things they do best – planning, taking care of supply, installation and service to fulfil the needs of catering, bakery and retail industries.

Our main objectives are to maintain solid positions in Europe through sustaining partnership relationships with our clients, whilst at the same time expanding into new markets worldwide. Experienced and ambitious sales team, application of up-to-date 3D CAD software in our in-house design department, employment of latest production technologies and LEAN quality management based on ISO 9001:2000 standard, have determined the rapid expansion of our sales markets and therefore the consequent quick growth of the company.

Currently, over 140 employees work in the enterprise and the production area covers 3700 m². **Novameta** manufactures over 180 different items every day!



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We are using AISI 304 stainless steel in our production, however some equipment has an ECO version where AISI 201 and AISI 430 are being used.

PROFESSIONAL KITCHEN WORKTABLES

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

OTHER TABLES AND STANDS

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

DISHWASHING EQUIPMENT

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

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.

EXHAUST HOODS

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

BAR EQUIPMENT

Unlimited flexibility in unique coffee-station and bar solutions.

SERVING LINE EQUIPMENT

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

COOLING COUNTERS AND HEATED EQUIPMENT

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



High-quality materials and sturdy welded construction makes our equipment durable and long lasting.



Hygienic design as well as welding and polishing for every unit or accessory.



Appealing and sophisticated looks allow our equipment to be installed in open-plan areas visible to customers.



All products manufactured exclusively in the European Union.

Tables have a standard width of 600 mm, 650 mm or 700 mm and standard height of 900 mm. Tabletops are 40 mm thick. Table tops are made of stainless steel AISI 304, sheet thickness 1,0 - 1,2 mm and are reinforced with a waterproof melamine board. Table tops are screwed onto the table frame and melamine board is fully sealed using silicone.

Table tops may be fully made in stainless steel. In this case, they are reinforced with a series of stiffening tubes under it. Table tops are welded to the frame.

Table tops can be made either with or without 50 mm upstand. Two types of upstands available – standard and flat upstand.

Table tops can have a deepened surface.

Dishwashing inlet and outlet tables can be made with connection to any type of a dishwasher machine, so dishwasher baskets can be dragged in and out of the machine, with 130 mm high flat/standard upstand.

Stainless steel frames are made of 40x40 mm tubing.

All tables are supplied with height adjustable plastic feet +30/-35 mm.

Standard tables can be made in lengths of up to 4000 mm, however, non-standard tables can be made in almost any length!

Tables are available with:

- Reinforced shelves
- Modular stainless steel shelves
- Modular plastic shelves
- Perforated shelves
- Grid shelves
- Welded sinks - can be delivered with a strainer or waste basket and valve.
- Drawers
- Hanging drawer sections are easily mounted under the table top. 1/2/3/4 drawers per section. Comes with fully retractable telescopic rails. Can be made with a plain bottom or for 1/1 GN containers.
- Shutting or sliding doors with integrated handles. Doors are made using a sandwich construction for increased rigidity and better noise insulation. Can be delivered with a lock.

Tables for dishwashing areas can be supplied with rack for dishwasher baskets under the table. Guides for baskets are welded to the frame.

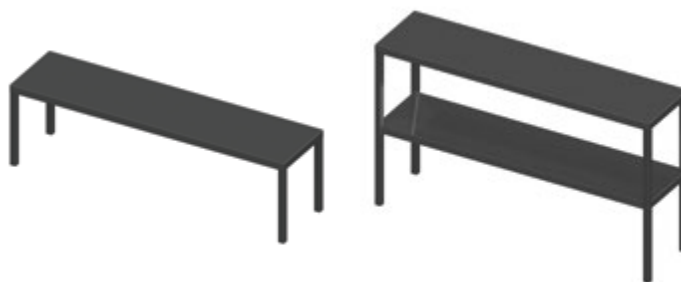
Electric and manual height adjustable tables are available. They have a height adjusting range of 200 mm (± 800 - 1000 mm).

Wall mounted tables come with the same table top features as regular tables. Wall mounted frames are made of 25x50 mm tube. Height adjustable wall mounted tables are also available.



UPPER SHELVES

Upper shelves are made of stainless steel with reinforcement profiles. Standard lengths from 800 to 2900 mm, width 300 mm or 400 mm. Frame is made of 25x25 stainless steel tubes.

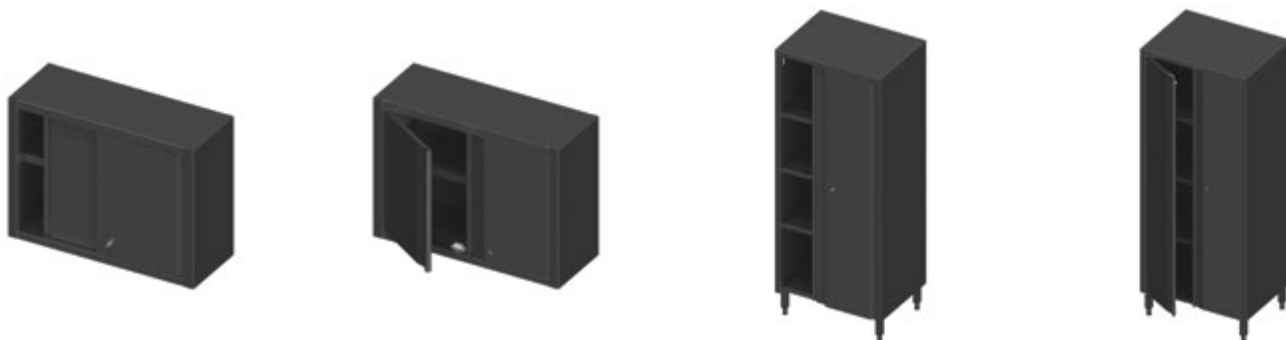


WALL CABINETS, CUPBOARDS

Wall cabinets are made of stainless steel. Shutting or sliding doors with integrated handles. Doors are made using a sandwich construction for increased rigidity and better noise insulation. Can be delivered with a lock.

Wall cabinets comes with one height adjustable shelf inside. Standard height 600 mm, width 300 mm or 400 mm.

Cupboards are made of stainless steel, welded construction and have 3 height adjustable shelves. Doors are made using a sandwich construction for increased rigidity and better noise insulation. Can be delivered with a lock. Standard depth 600 or 700 mm, standard height 2000 mm.



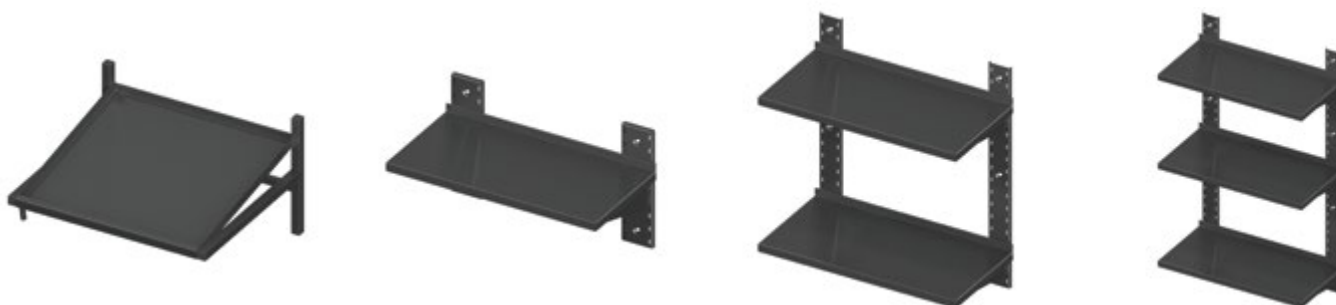
WALL SHELVES

Wall shelves are made of stainless steel and are available in 1/2/3 levels. Standard depth 300 mm or 400 mm.

Wall shelves for equipment come in standard depth 400 mm or 500 mm.

Wall shelves come with wall brackets, which allow to adjust the height of the shelves.

Wall shelves for dishwasher baskets have standard depth of 530 mm and come in lengths which accommodate 1/2/3/4 baskets. Supplied with a drain on right or left side.



SHELVING UNITS

Shelving units are made of stainless steel. Available in fully welded or modular height adjustable versions.

Welded shelving units with reinforced shelves are made of stainless steel, frames are made of 25x25 tubes. Standard height is 1800 mm, width 400 mm, 500 mm, 600 mm or 700 mm.

Shelves:

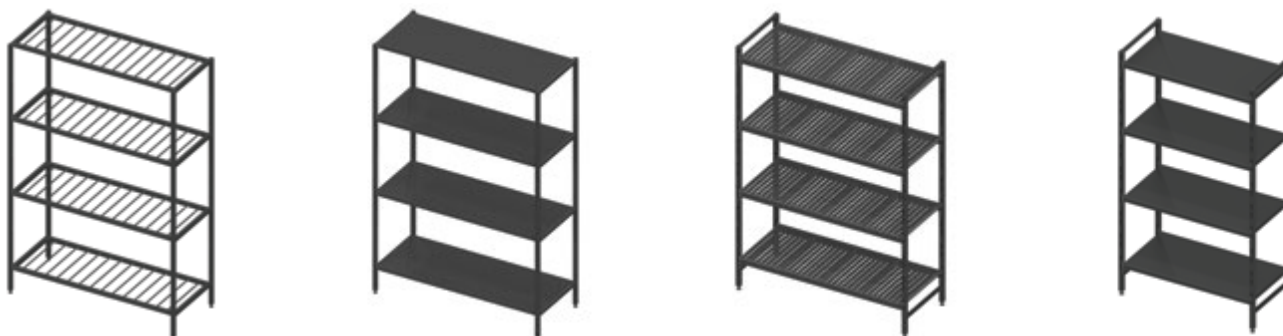
- Reinforced shelves
- Modular stainless steel shelves
- Modular plastic shelves
- Perforated shelves
- Grid shelves (series of $\varnothing 10$ mm rods)

Height adjustable shelving units are made of stainless steel, frames of 30x30 mm square tubes. It is easy to adjust the height in 165 mm intervals without using any tools. Standard height is 1800 mm, width 400 mm, 508 mm and 600 mm.

Shelves:

- Reinforced shelves
- Modular stainless steel shelves
- Modular stainless steel grid shelves
- Modular plastic shelves
- Perforated shelves
- Grid shelves (series of $\varnothing 10$ mm rods)

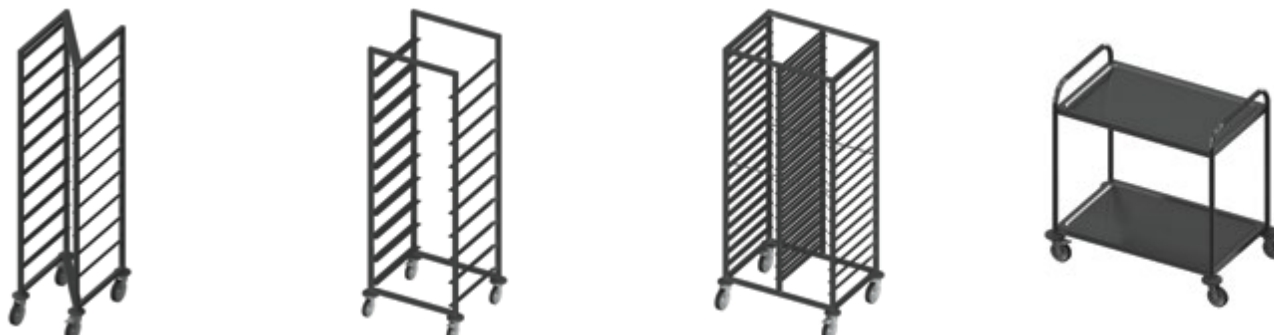
Modular shelving units come flat packed and are easy to assemble.



TROLLEYS

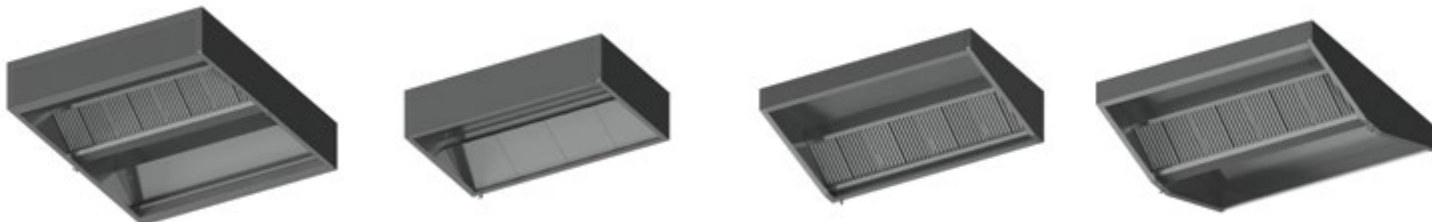
Trolleys for bakery trays/dishwasher baskets/GN containers are made of stainless steel. Frame are made of 25x25 stainless steel square tubes, with swivel $\varnothing 100$ mm "Blickle" wheels – 2 of them come with a brake. $\varnothing 125$ mm wheels with galvanized or stainless steel bracket are also available. Guides are stiffened and can be supplied with stoppers. All wheel bushings are welded in.

Service trolleys, with 2/3 shelves, are made in welded construction of $\varnothing 25$ mm stainless steel tubes, mounted with swivel $\varnothing 100$ mm "Blickle" wheels, 2 with brake. Service trolleys can also be delivered with $\varnothing 125$ mm wheels with galvanized or stainless steel bracket. Shelves are welded and reinforced with sound absorbing material.



EXHAUST HOODS

All **Novameta** exhaust hoods have high efficiency cyclonic filters. Hoods can be wall canopy or island hoods with grease particles and also for heat and steam only. Hoods features air jet system which increases capture efficiency, air supply system contributes to increasing kitchen comfort, pressure ports for easy adjustment and balancing and also integrated luminaires.



BAR EQUIPMENT

Novameta has enormous amount of customized solutions for bar tables - the features of bar tables such as isolated ice sink, drip tray, speed rack, rails for glass baskets and more.



SERVING LINE EQUIPMENT

Novameta also delivers heated upper shelves.

Heated shelves are made with infrared light bulbs and thermal insulation, temperature up to +60 °C. Can be made single or double shelves, with or without tempered glass.

Novameta has many solutions for drop-in units witch easily fits on table top, such as heated drop-in soup wells, drop-in bain marie basins (temperature +30...+90 °C) and drop-in cold basins (temperature +2...+8 °C) for 1, 2, 3 or 4 GN 1/1 containers, also drop-in cold and heated surfaces. Not forgetting about drop-in display-counter for 2 and 3 GN 1/1 with tempered glass, LED lighting, adjustable temperature +2...+8 °C and a possibility of making display-counter with front doors.



COOLING COUNTER AND HEATED EQUIPMENT

Novameta cooling counters contains all the best features:

- Exterior and interior made of stainless steel AISI 304;
- Stainless steel table top with thermal insulation. Table tops can be made of other material such as granite or wood;
- Rounded inner corners and smooth control panel for easy cleaning;
- User friendly display, easily adjustable temperature;
- Cooling monoblock can be easily changed in a minute without disrupting the work;
- Adjustable stainless steel feet of amplitude 60 mm;
- Possibility of non-standard solutions;
- And much more.

Cooling counters may have also various combination of drawer sections for GN 1/1 containers-150 and/or GN 1/1 containers-200 with 110% extended stainless steel telescopic rails or with self-closing doors.

Cooling counters come in different lengths but has a standard depth of 700 mm. Temperature can be $-5...+5\text{ }^{\circ}\text{C}$, $+2...+8\text{ }^{\circ}\text{C}$ and $-20...-18\text{ }^{\circ}\text{C}$ – with efficient 50 mm thermal insulation, low energy consumption.

Heated cupboards made of stainless steel AISI 304. Length 1000 mm – 2000 mm, depth 600 mm – 700 mm. Cupboards might come with sliding doors, sliding doors from both sides or shutting doors. Temperature amplitude $+30...+85\text{ }^{\circ}\text{C}$. Heated cupboards are equipped with middle shelf of adjustable height. Table tops can be chosen between stainless steel, granite or marble.



i INITIAL CLEANING OF STAINLESS STEEL SURFACES

Plastic protective film protects stainless steel products from mechanical and chemical damage during production, transportation and assembly. However, long-lasting UV effects changes the qualities of plastic film and the adhesive sticks to stainless steel too strong and becomes hard to remove. Therefore, it is recommended to remove plastic protective film as soon as it is no longer necessary (after transportation and assembly).

i DAILY CARE AND CLEANING MEANS AND FREQUENCY

Appropriate cleaning products are supplied by specialized surface care companies. Before cleaning, make sure that health and safety at work information of cleaning products is received from the manufacturer and fully understandable. If in doubt, contact the representatives of manufacturer of cleaning products.

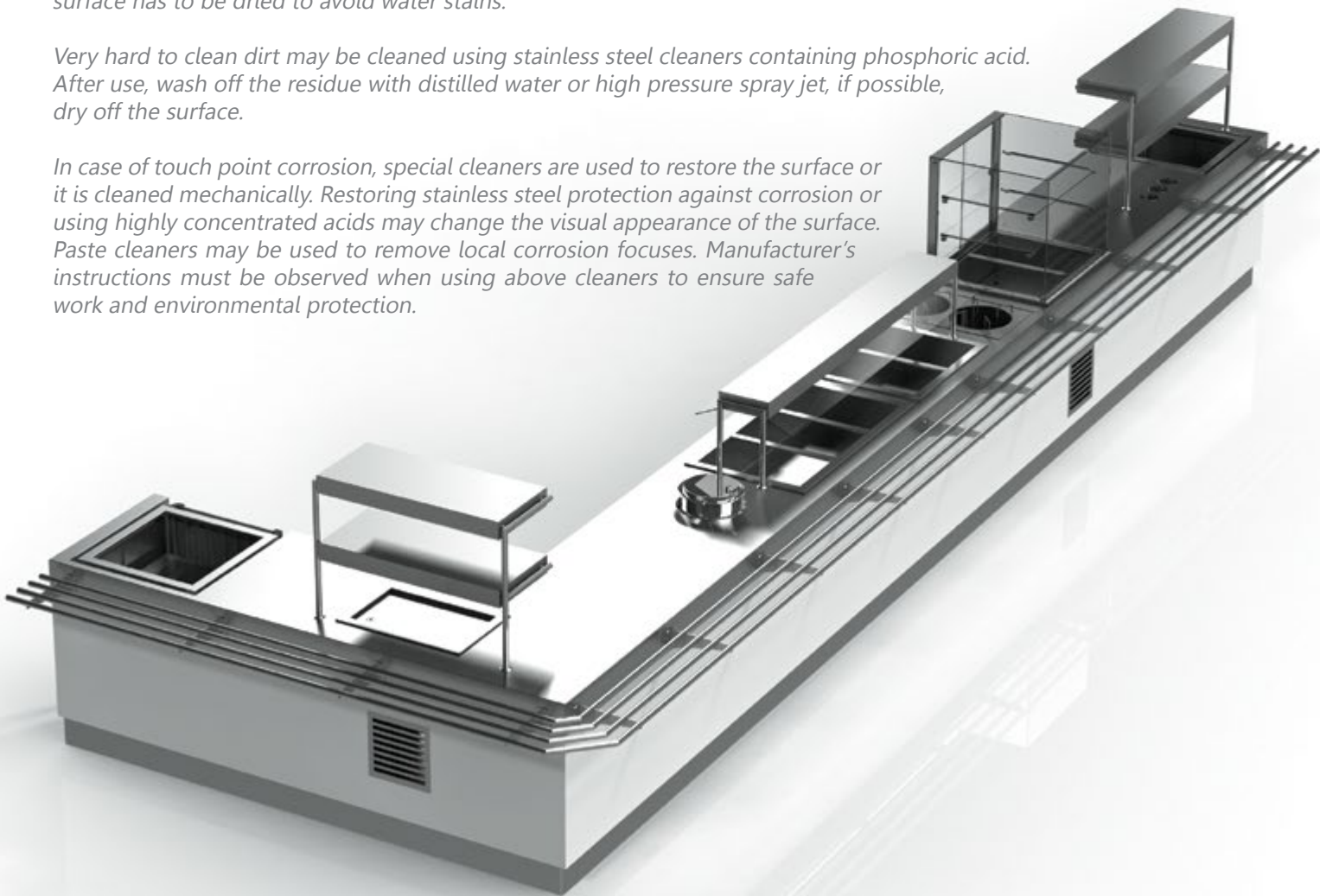
Stainless steel must always be cleaned along the structure (polishing), not across.

Sources of oxidation, fingerprints and other marks may be cleaned with soapy water or special mild detergent and a soft cloth or piece of suede. We recommend spray detergents, which make cleaning easier by covering the surface with a thin layer of detergent. They remove fingerprints and dirt and prevent accumulation of dirt. Depending on the cleaner, after spraying on stainless steel, the surface has to be polished with dry cloth (masking cleaner) or just wiped off.

Hard to clean marks may be cleaned by nylon and specialized stainless steel detergents, which remove limescale and rust. Household creamy cleaners may also be used. These products may also be used to clean water stains and to correct uneven light reflection. After cleaning, residual detergent must be washed off with distilled water and the surface has to be dried to avoid water stains.

Very hard to clean dirt may be cleaned using stainless steel cleaners containing phosphoric acid. After use, wash off the residue with distilled water or high pressure spray jet, if possible, dry off the surface.

In case of touch point corrosion, special cleaners are used to restore the surface or it is cleaned mechanically. Restoring stainless steel protection against corrosion or using highly concentrated acids may change the visual appearance of the surface. Paste cleaners may be used to remove local corrosion focuses. Manufacturer's instructions must be observed when using above cleaners to ensure safe work and environmental protection.





DISHWASHING EQUIPMENT

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

PROFESSIONAL KITCHEN WORKTABLES

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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

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