

PROJECT CATALOGUE

R&PRO GROUP

ITALY · REMACO HORECA LAB & PROJECT

FI&ES sarl

MOROCCO · FOOD INDUSTRY & ENGINEERING SOLUTION

Integrated technical design and business intelligence studio for the food industry

www.remacohorecalab.com · www.cucineprofessionali.eu



ENGLISH VERSION

BROCHURE IN ENGLISH · EN

OUR APPROACH

“The fundamental difference between fitting out and designing lies in the strategic thinking that guides every choice.”

R&PRO group
ITALY

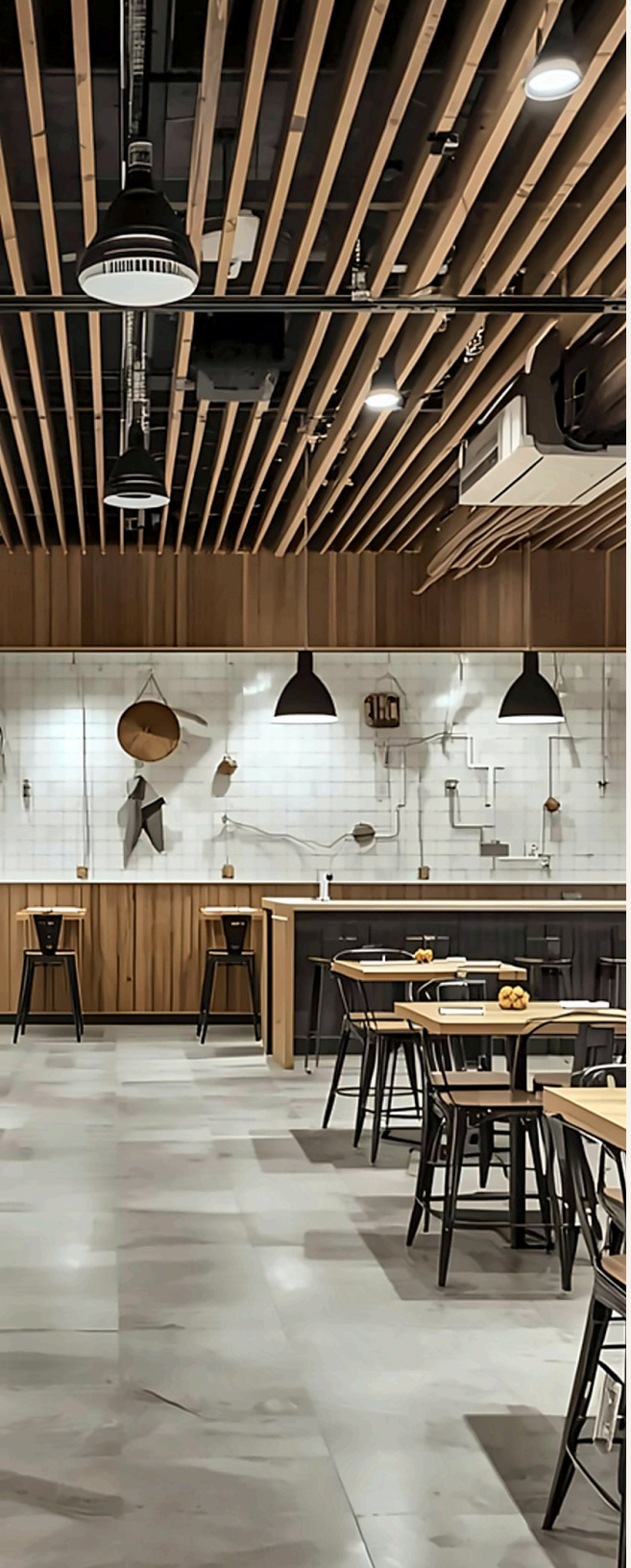
FI&ES sarl
MOROCCO

At FI&ES, our primary goal is to guarantee **operational performance**, turning every space into a productive, efficient asset.

Every project is driven by the principle of **economic sustainability**, with a clear mission: to make sure every process runs flawlessly. This can only be achieved through an in-depth analysis of each production need, leading to **precise, tailor-made technical and operational sizing**.

To explain our method we use a nautical metaphor: the visible part of a ship, its upper hull, is only the “dead work”. The real strength that lets it sail is the “quick work” – the submerged part, invisible to the eye but essential for movement and stability.

> That is exactly where we operate, below the waterline: this is where we create the value that makes the difference.



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INDUSTRIAL KITCHEN DESIGN

Designing an industrial kitchen means designing system performance.

ABOUT US

R&PRO is an organisation specialised in the food industry: from large production centres to small restaurant kitchens, the HoReCa sector is our core business.

FI&ES sarl, founded in Morocco in 2025 by the Italian R&PRO group, is the group's newest company and carries on its technical design and business intelligence work internationally and outside Europe.

Thanks to international partners, FI&ES has extended its services to the technical design of workplaces at every scale: from urban and infrastructure planning to individual apartments.

OUR PROFILE

INTEGRATED TECHNICAL DESIGN AND BUSINESS INTELLIGENCE STUDIO

We size and design food-dedicated workplaces, from a single restaurant to a large production facility.

From market target analysis to **plant performance**, we make sure your business is an **economically sound investment**.

Through its partners, FI&ES can also take on large-scale projects and other sectors, such as construction and infrastructure.

01 PRODUCTION PLANTS

Sizing and design:

- from architecture to detail
- buildings: new build or subdivision
- production lines
- inbound and outbound storage
- clean rooms and materials handling
- hygienic and safety design
- workflow control

Plus offices, changing rooms and meeting rooms: a complete design service for every need.

02 FOOD INDUSTRY EQUIPMENT

Design of industrial kitchens for contract catering and food service outlets. Productivity sizing and control, custom design, support for the client in purchasing equipment, installation and after-sales.

03 BUSINESS INTELLIGENCE

Economic sustainability, technical feasibility, planned investment, service shifts, staffing, return on investment: everything needed to make sure the business is worth building. BI also supports existing businesses that need a financial flow analysis to rethink their market position or take stock of their situation.

04 GENERAL CONTRACTOR

360° management of hospitality and professional kitchens: every stage, from design to final fit-out, including temporary installations for events and large events.

THE TEAM

OUR PEOPLE



BUSINESS INTELLIGENCE

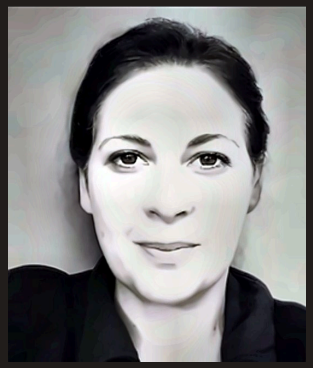
SERGIO AMARAL FERNANDES

HEAD OF BI · EXECUTIVE CHEF

Seasoned executive chef with 35 years' experience in kitchens in Italy and abroad. A keen mathematician and physicist, he has deepened financial mathematics applied to production processes and business management, combining the two systems.

His hands-on experience as an entrepreneur allows him to develop proprietary software for the complex management of businesses and their investments, linking production-line sizing and cost to staff control and all additional overheads. BI is also applied to estimating activities, operating costs, sustainability and investment consistency.

> *"In life, the winner is not the one who never makes mistakes, but the one who makes fewer and less serious ones. To avoid them, the quality of the information behind your decisions is what matters."*



DESIGN

ANGELA CARVELLI

HEAD OF TECHNICAL AREA · ARCHITECT

Graduate of La Sapienza University of Rome in architecture and building engineering, registered with the Order of Architects of Rome (section A). She began her career in the food industry as a restaurant manager.

She regularly attends specialist and refresher courses in design, HACCP protocols, workplace safety and Italian and European sector standards. She has completed projects in Spain and England for production plants, food processing and restaurant concepts, and works in Morocco with international partners on the country's new developments.

> *"My first design source is direct experience in the workplace; the second is the available space, with its limits. The project is born from combining the two."*

SERVICES

WHAT WE DO

BUSINESS INTELLIGENCE

01 Technical feasibility studies

02 Economic sustainability studies

03 Investment consistency analysis

04 Production and line sizing

05 SOP – Standard Operating Procedures

06 Staff rostering

07 Premises and equipment estimates

TECHNICAL OFFICE

01 Architectural design

02 MEP and technical design

03 Renovation and refurbishment

04 Energy saving in food plants

05 Premises and equipment estimates

06 Procurement support

07 Installation and after-sales

ONE SINGLE POINT OF CONTACT, FROM IDEA TO AFTER-SALES

01
ANALYSIS
Feasibility, sustainability and investment consistency

02
DESIGN
Architecture, MEP and production-line sizing

03
SUPPLY
Equipment selection and purchasing support

04
START-UP
Installation, SOPs, rosters and after-sales support

METHOD & MISSION

THE METHOD

Project development works hand in hand with our in-house Business Intelligence unit, which studies company productivity and sizes machines and production lines.

Business Intelligence can also model a business in advance through **DAES** dynamic simulations (*Dynamic Analysis of Economic Sustainability*), used to assess the consistency of an investment.

For us, industrial kitchen design is not just a matter of fitting out: designing an industrial kitchen means **designing system performance**, able to secure the productivity of the investment from the planning stage.

Talking about industrial kitchens means talking about productivity, business, financial economics, investment plans, investment sustainability and technical feasibility. It is not a sales transaction of the "you sell, I buy" kind.

THE MISSION

R&PRO and FI&ES sarl enable their people to express their value, working in synergy with the whole organisation while personally taking charge, with professionalism and autonomy, of their own work unit.

Professional growth and **continuous training** are the keywords that keep our professional partners up to date with new technologies, and give our clients an efficient, professional and well-prepared service.

The food industry is constantly evolving: consumer needs change and, with them, the needs of the entrepreneurs in the sector.

THE NEW CHALLENGE

ENERGY SAVING

Fully achievable in our sector, through new-generation equipment and the upgrading of existing equipment.



01

FOOD FACTORIES

A food production plant is a unit where food is prepared, processed and packaged, with a strong focus on **ingredient quality**. Quality control and attention to detail are paramount.

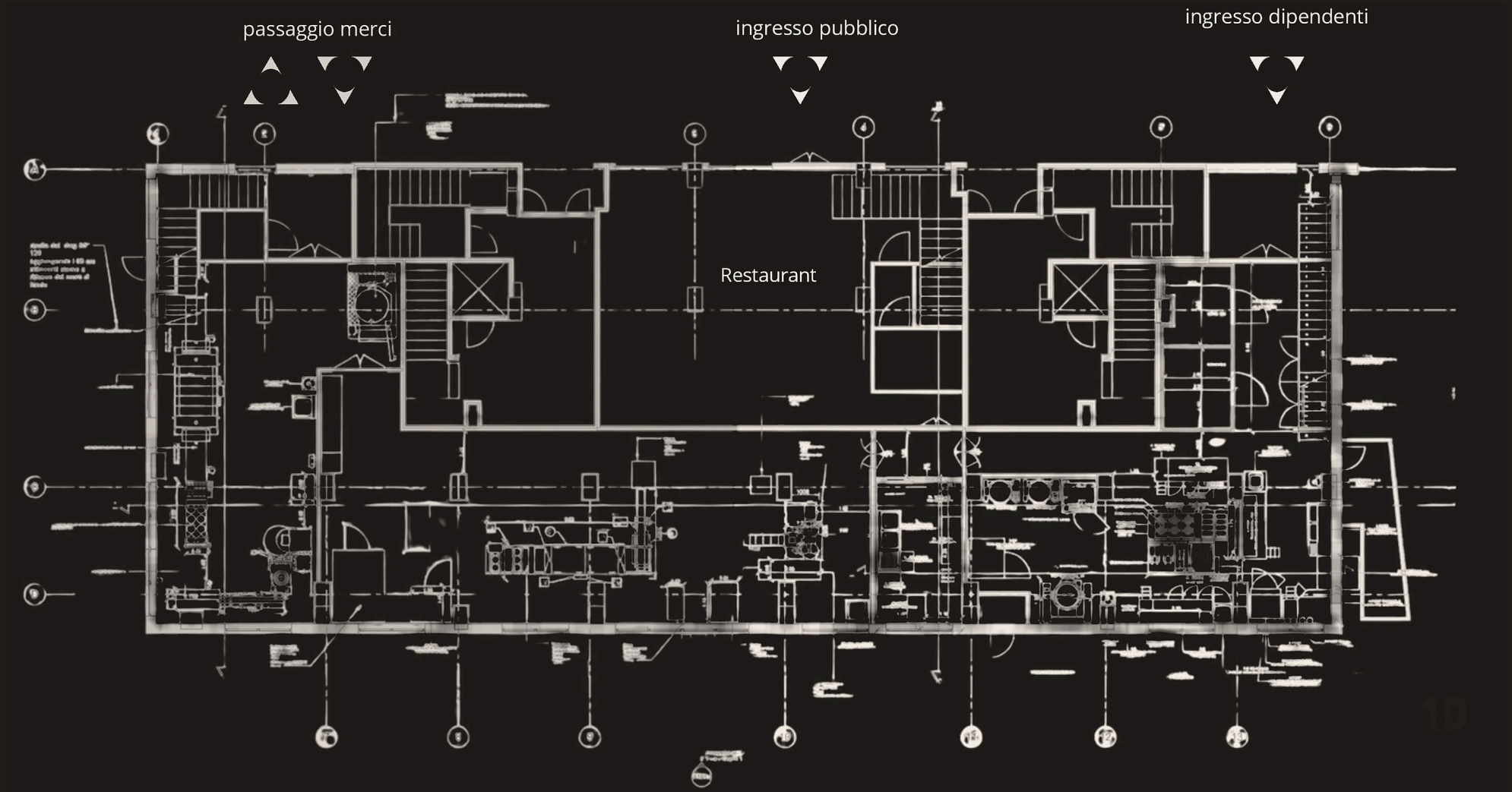
Our plants stand out for their **flexibility**, their ability to adapt to local market needs and the production of unique food specialities.

SPAIN · FACTORY · BIM DESIGN

ALICANTE

FIELDS OF WORK

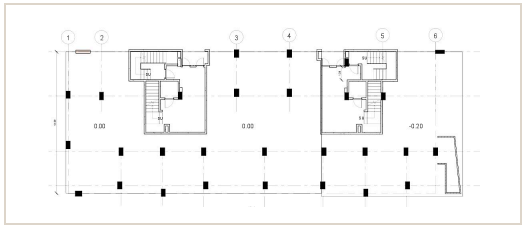
- TECHNICAL DESIGN STUDIO
- BUSINESS INTELLIGENCE
- FOOD INDUSTRY EQUIPMENT
- ESTIMATE & SUSTAINABILITY



ARCHITECTURE

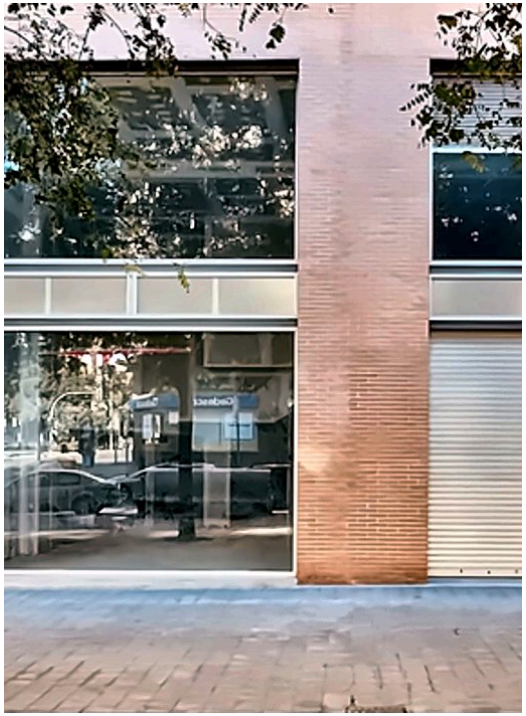
BIM DESIGN

BEFORE

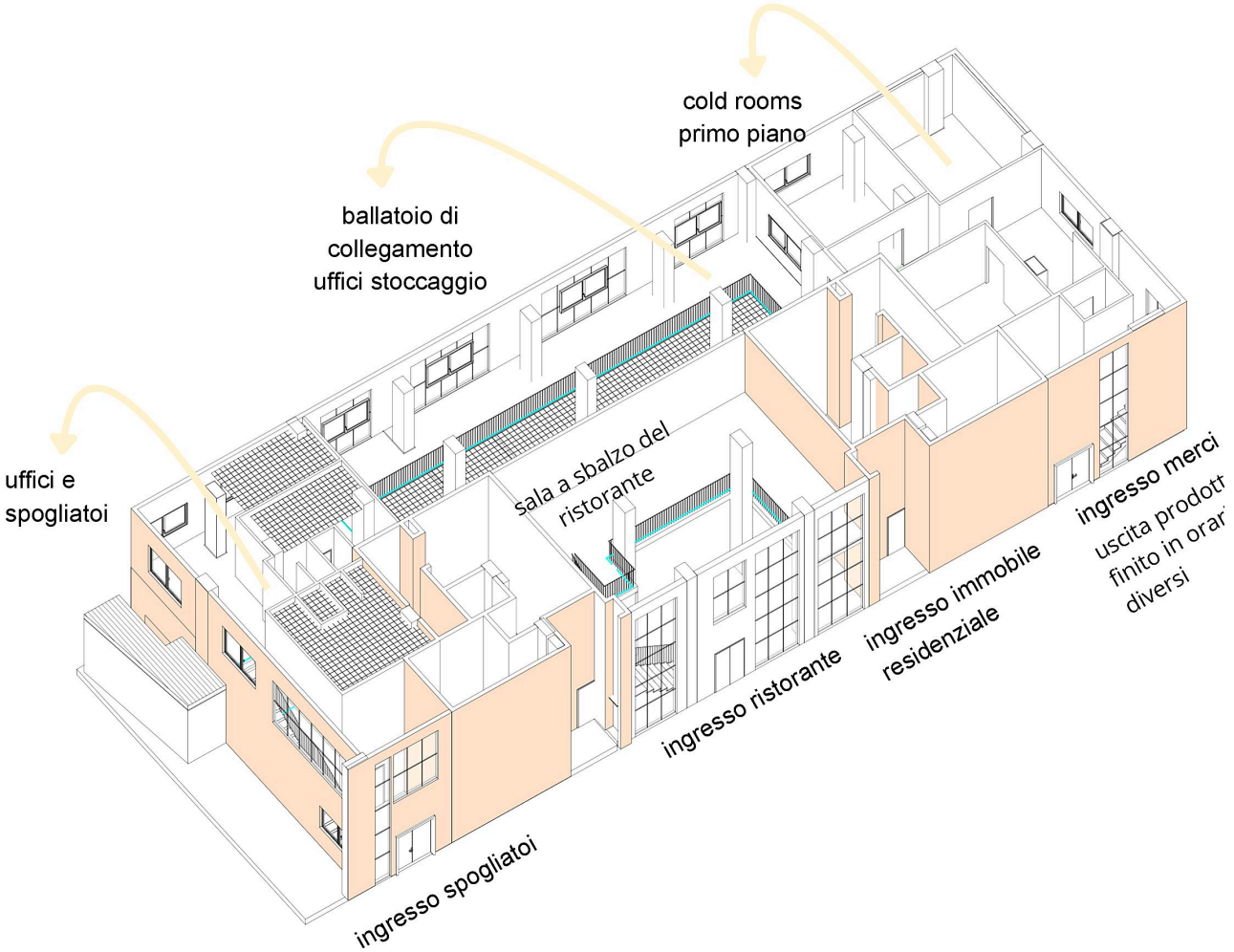


A “forest of columns” floor plan with narrow spans. The ground floor, serving the building above, was originally designed as a car park.

The columns and the owner’s choice to place a restaurant at the centre strongly shaped the design of the whole facility.



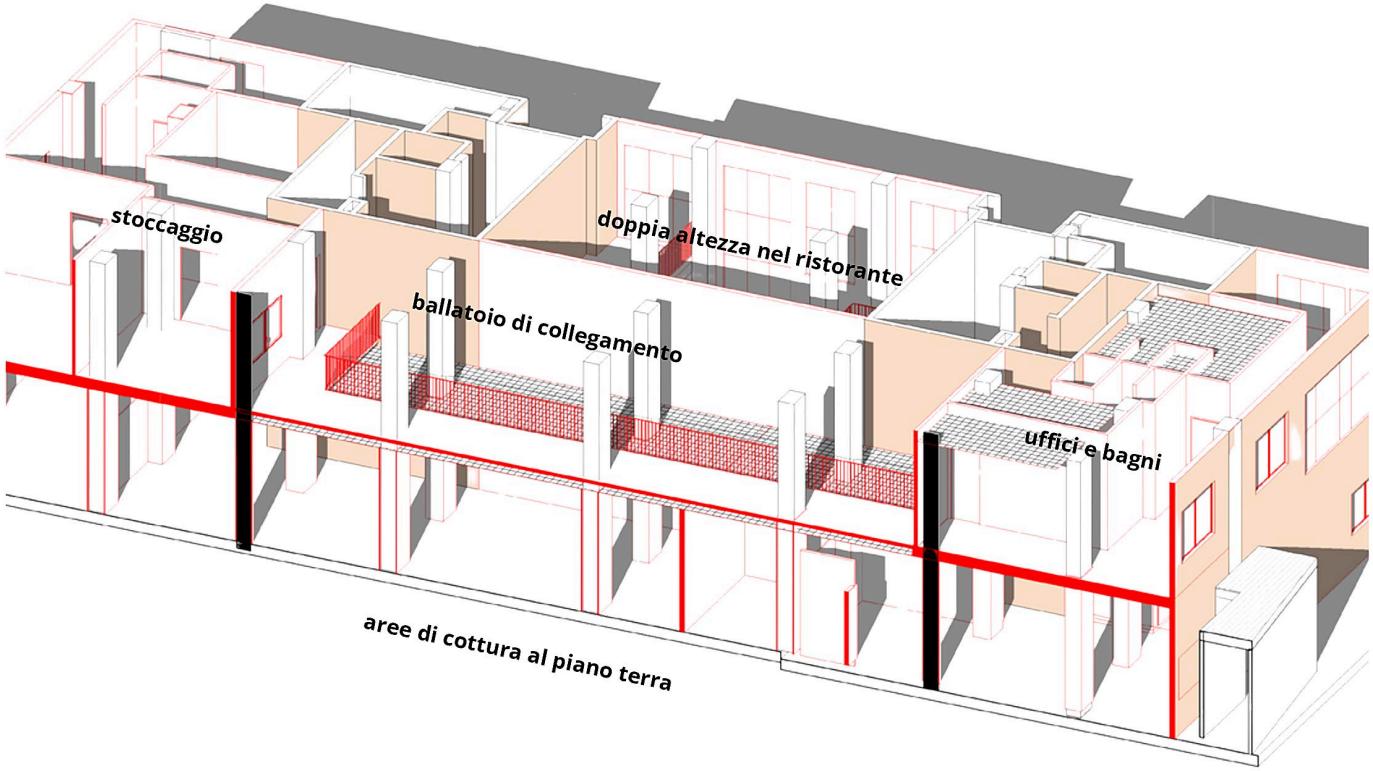
AFTER





AXONOMETRIC VIEW

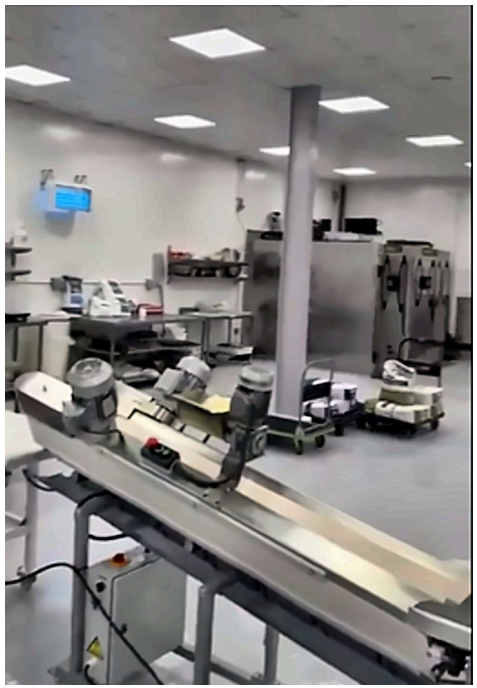
BIM DESIGN



PRODUCTION PLANT

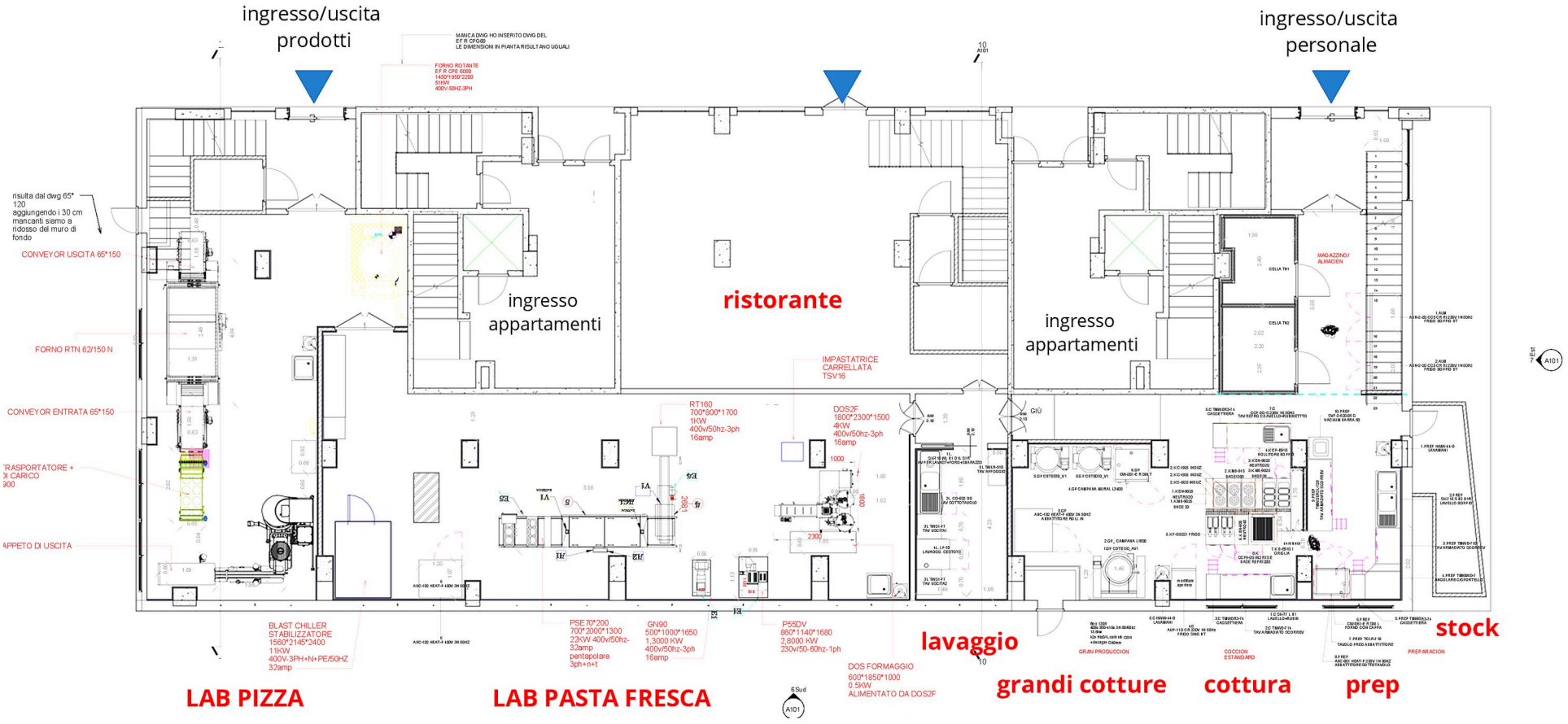
The double-height building is split by adding a mezzanine floor, increasing storage volume. Part of the level houses offices and changing rooms; in the central area the new floor becomes a dining room overlooking the restaurant, giving the space a dynamic layout.

CLEAN-ROOM EQUIPMENT





TECHNICAL LAYOUT



GROUND-FLOOR TECHNICAL LAYOUT: THREE DISTINCT WORK AREAS

- Central kitchen serving the restaurant and ready-to-eat products (sauces and filled pasta)
- Fresh pasta preparation area
- Area for par-baked pizza bases finished on the line

PRELIMINARY TECHNICAL DEVELOPMENT

PASTA LAB | UTILITIES AND CONNECTIONS

ATTREZZATURE PASTA

POS	ATTREZZATURE	QTA'	KW	ALLACCIO	DIM	SIMBOLI
15	DOS2F	1	4KW	400v/50hz-3ph 16amp	1800*2300*1500	
16	DOS FORMAGGIO	1	0.5KW	ALIMENTATO DA DOS2F	600*1850*1000	ELECTRICALLY CONNECTED TO dos2f
17	P55DV	1	2,8	230v/50-60hz-1ph	860*1140*1680	
18	GN90	1	1,3 KW	400v/50hz-3ph 16amp	500*1000*1650	
19	PASTORIZZATORE PSE70*200	1	22KW	400v/50hz-32amp 3ph+n+t pentapolare	700*2000*1300	
20	RT160	1	1KW	400v/50hz-3ph 16amp	700*800*1700	
21	GP60*40	1		230v/50hz-1ph		
22	LSRCT1 PESATRICE	1		220v/50hz-1ph	1400*700	
23	BLAST CHILLER STABILIZZATORE	1	11KW	400V-3PH+N+PE/50HZ 32amp	1560*2145*2400	
24	SOTTOVUOTO/ EVASADORA LAV 800	1	1,8kw	400v/50hz-3ph 16amp	610*600*1100	

LABORATORIO PASTA

15 Qtà.01 — POSIZIONE DOS2F / CABLE OR TOMA TRIFASICA
conexion electrica:
Nr. 01 presa trifase interbloccata/toma trifasica O cable 400v-3ph+n+t, 4kw

16 Qtà.01 — POSIZIONE DOS Formaggio / conexion da dos2f- 0.5kw

17 Qtà.01 — P55DV
conexion electrica:
Nr.01 230v/50-60hz-1ph 2,8000 kw

18 Qtà.01 — GN90 / gnocchi
conexion electrica:
Nr. 01 400v/50hz-3ph 1,3 KW 16amp

19 Qtà.01 — POSIZIONE PSE 70*200 PASTORIZZATORE / PASTEURIZADOR
conexion electrica:
Nr. 01 presa trifase interbloccata o cavo diretto/toma trifasica or cable con doble aislamiento 400v-3ph+n+t, 22kw, 32A
conexión hidráulica:
Nr. 01 pasteurizador
- entrada agua fria Ø15mm
- desague agua caliente Ø25mm

Nr. 02 salida de vapor Ø 129mm
Nr. 01 salida de aire comprimido

20 Qtà.01 — RT 160 / RAVIOLI
conexion electrica:
Nr.01 400v/50hz-3ph 1KW 16amp

21 Qtà.01 — gap 60*40 / carrello ventialto/carro ventilado
conexion electrica:
Nr. 01 Toma o cable 230v-1N-50HZ

22 Qtà.01 — confezionatrice ponderale/ máquina de envasado LSRCT1
conexion electrica:
Nr. 01 Toma o cable 230v-1N-50HZ

23 Qtà.01 — ABBATITORE/ABATIDOR
conexion electrica:
Nr. 01 abatidores de temperatura
- H1800mm da suelo 400V-3PH+N+PE/50HZ 11KW 32amp

conexión hidráulica:
Nr 01 condensados

24 Qtà.01 — sottovuoto/ evasadora Lav 800
conexion electrica:
400v/50hz-3ph_KW1.8 16amp

41 Qtà.02 — DISPOSITIVO ARIA COMPRESSA
aire comprimido

Qtà.01 — EQUIPO GENERAL PASTA
electrical panel
control de aire y temperatura
phone line e wifi
iluminacion
desague en el suelo
luz de segundad
grifo de agua para lavar
toma de servicio

14 Qtà.6 — POSICIONE PRESE DI SERVIZIO / H1800mm da terra / tomas de servicio H1800mm da suelo
conexion electrica:
Nr. 01 presa monofase interbloccata/ toma monofasica
230v-1ph+n+t
Nr. 01 presa trifase interbloccata/toma trifasica
400v-3ph+n+t
Nr. 01 blocco presa monofase / toma monofasica 506

03 Qtà.01 — POS PRESE DI SERVIZIO SOPRA TAVOLO / H1300mm da terra / tomas de servicio sobre la mesa h1300 da suelo
conexion electrica:
Nr. 01 presa monofase interbloccata/interlocked socket 230v-1N
Nr. 01 presa trifase interbloccata/toma trifasica 400v-3ph+n+t
Nr. 01 blocco presa monofase / toma monofasica

00 Qtà.01 — POSIZIONE LAVELLO /FREGADERO - IMPIANTO A PARETE / h 350mm da pavimento finito
alimentazione idrica per h350mm:
Nr. 01 lavelli/fregaderos
carico acqua fredda (*agua fria 2")
carico acqua calda (*) agua caliente 2")
scarico sifonato/desague con sifon Ø50mm per:
Nr. 01 lavelli/fregadero

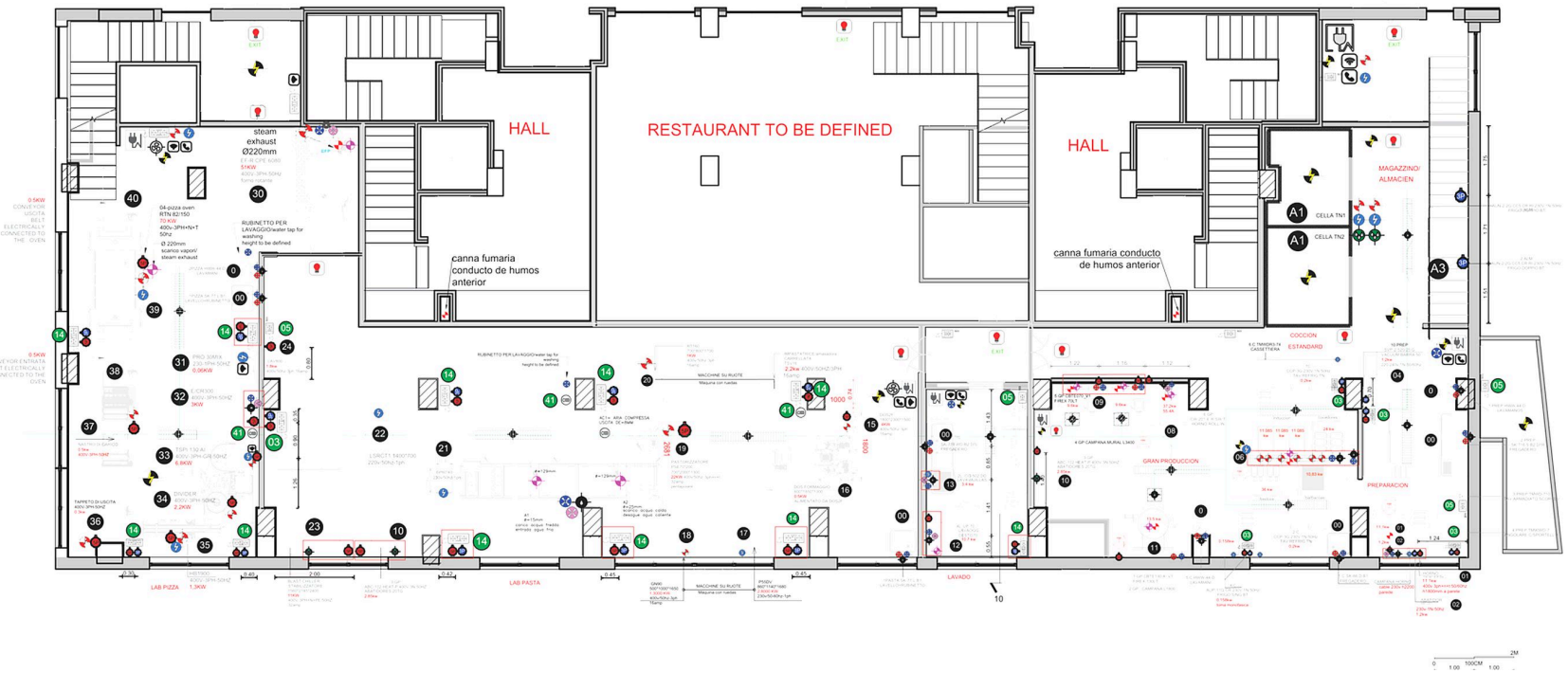
10 Qtà.01 — ABBATITORE/ABATODIRES
conexion electrica:
Nr. 02 abatidores de temperatura -H1800mm da suelo 400v-3PH-50HZ -2.85Kw cad/una
conexión hidráulica:
Nr 02 condensados Ø40 H suelo

ALMACIEN GROUND FLOOR

A1 Qtà.02 — COLD ROOM
conexion electrica:
ver caracteristicas del productor
vedi caratteristiche del produttore
iluminacion
conexión hidráulica:
Nr. 02 cold rooms condensados

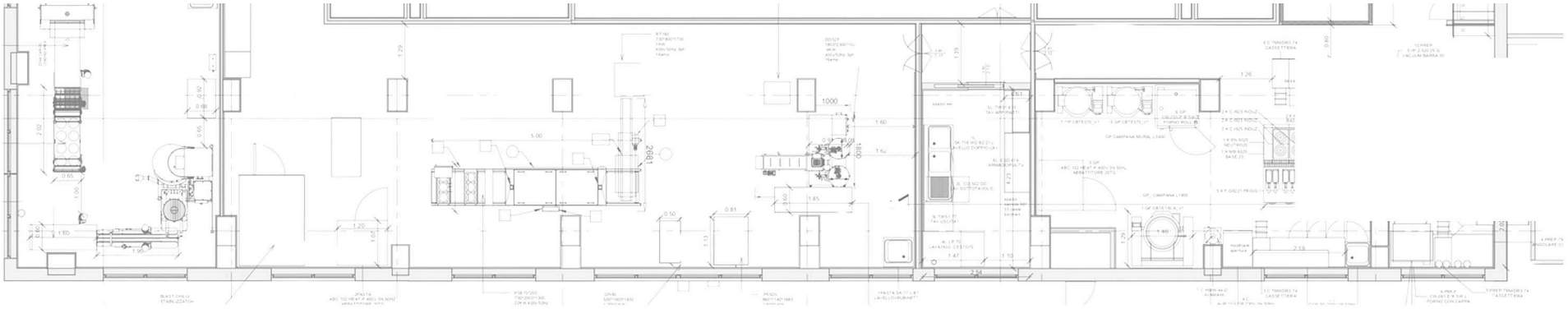
A3 Qtà.02 — ARMARIOS BT
conexion electrica:
Nr. 01 monofasica 230v-1N-50HZ -0.82kw cad/una h 1800 da suelo

Qtà.01 — EQUIPO GENERAL
panel electrico general
control de aire y temperatura
phone line e wifi
luz de segundad
iluminacion
toma de servicio
desague en el suelo



OUTPUT PER SHIFT & EQUIPMENT

PRODUCTION SIZING | BUSINESS INTELLIGENCE | ESTIMATE & SUSTAINABILITY



	1	resa di produzione	100.00%	giorni lavorati a settimana /wkly day lav	6	ore di durata dello shift giornaliero	8	ore UTILI dello shift giornaliero %	80.00%	6.4	settimane lavorate anno	48										INCIDENZA
	58.6 kg/hr			postazioni di produzione per tipologia	1	nr macchine produzione attive ore disponibili per la produzione	1						nr shift gg/day	1	resa di produzione	100.00%						
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x HR	PORZIONE GR	PORZ x GG/lav	PORZ./daily hr-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	VERIFICA tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	VERIFICA nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	1	30	60.0	27.0	1000	27.0	27.0	27.0	27.0	7774.4	27.0	161.97	704.27	7774.45	4.04 €	109.2 €	31,446.08 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	1	30	60.0	27.0	1000	27.0	27.0	27.0	27.0	7774.4	27.0	161.97	704.27	7774.45	3.16 €	85.3 €	24,567.25 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	1	70	60.0	63.0	1000	63.0	63.0	63.0	63.0	18140.4	63.0	377.92	1643.29	18140.37	22.17 €	1,396.1 €	402,081.34 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	1	70	60.0	70.0	1000	70.0	70.0	70.0	70.0	20156.0	70.0	419.92	1825.88	20155.97	3.52 €	246.4 €	70,949.01 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	0.001	0	0.1	0.0	1000	0.0	0.0	0.0	0.0	0.0	0.0	0.00	0.00	0.00	5.50 €	0.0 €	0.00 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	0.001		0.1	0.0	1000	0.0	0.0	0.0	0.0	0.0	0.0	0.00	0.00	0.00	6.60 €	0.0 €	0.00 €				
	tempo prodz hr	prod.tà kg/hr	CICLO UNITARIO PRODZin minuti'	kg prodz x ciclo unitario	PORZIONE GR	PORZ x ciclo/lav	BOX/daily gg-lav	POTZ kg prodotti x Hr/lav	tot kg gg-lav	tot kg ANNO	nr porz-BOX gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto	mark up			
	1	70	60.0	70.0	1000	70.0	70.0	70.0	70.0	20156.0	70.0	419.92	1825.88	20155.97	4.40 €	307.9 €	88,686.26 €				

B2C PRODUCTION PRICES

QUADRO GENERALE DI VALORI PRODOTTO PREZZO MEDIO B2C ITALIA

	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS	MOL	BOTTOM LINE PREVEDIBILE	
TAGLIATELLE	FOOD COST 1°. X KG 1.58 €	4.04 €	31,446.08 €	4.045 € x KG	19,653.80 €	1.60	37.50%	11,792.28 €	8,254.59 €	42.00%
	COSTO PRODZ. X PORZ. 2.53 €									
TONNARELLI	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	3.16 €	24,567.25 €	3.160 € x KG	19,653.80 €	1.25	20.00%	4,913.45 €	3,439.41 €	17.50%
	COSTO PRODZ. X PORZ. 2.53 €									
FUNGHI TARTUFO E SALSICCIA	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	22.17 €	402,081.34 €	22.165 € x KG	309,293.34 €	1.30	23.08%	92,788.00 €	64,951.60 €	21.00%
	COSTO PRODZ. X PORZ. 17.05 €									
PAPPARDELLE	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	3.52 €	70,949.01 €	3.520 € x KG	44,343.13 €	[illegible]	37.50%	26,605.88 €	18,624.12 €	42.00%
	COSTO PRODZ. X PORZ. 2.20 €									
0	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	5.50 €	0.00 €	5.500 € x KG	0.00 €	#DIV/0!	#DIV/0!	0.00 €	0.00 €	#DIV/0!
	COSTO PRODZ. X PORZ. 2.20 €									
0	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	6.60 €	0.00 €	6.600 € x KG	0.00 €	#DIV/0!	#DIV/0!	0.00 €	0.00 €	#DIV/0!
	COSTO PRODZ. X PORZ. 2.20 €									
RIGATONI	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	4.40 €	88,686.26 €	[illegible] x KG	44,343.13 €	2.00	50.00%	44,343.13 €	31,040.19 €	70.00%
	COSTO PRODZ. X PORZ. 2.20 €									
0	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	[illegible] RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	4.40 €	0.00 €	[illegible] x KG	0.00 €	#DIV/0!	#DIV/0!	0.00 €	0.00 €	#DIV/0!
	COSTO PRODZ. X PORZ. 2.20 €									
PACCHERI	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	3.96 €	79,817.64 €	3.960 € x KG	44,343.13 €	1.80	44.44%	35,474.51 €	24,832.15 €	56.00%
	COSTO PRODZ. X PORZ. 2.20 €									
MEZZE MANICHE	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	6.60 €	133,029.39 €	6.600 € x KG	44,343.13 €	3.00	66.67%	88,686.26 €	62,080.38 €	140.00%
	COSTO PRODZ. X PORZ. 2.20 €									
0	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	0.00 €	0.00 €	0.000 € x KG	0.00 €	#DIV/0!	#DIV/0!	0.00 €	0.00 €	#DIV/0!
	COSTO PRODZ. X PORZ. 0.00 €									
0	RIC% SU FCOST 60.00%	PREZZO PER vendita x PORZ.	VALORE REALIZZATO	PREZZO AL KG RELATIVO	costo della produzione	MARK UP	MDC GROSS			
	FOOD COST 1°. X KG 1.58 €	0.00 €	0.00 €	0.000 € x KG	0.00 €	#DIV/0!	#DIV/0!	0.00 €	0.00 €	#DIV/0!
	COSTO PRODZ. X PORZ. 0.00 €									

VALORE TOTALE DEL PRODOTTO	COSTO DELLA PRODUZIONE	MDC GROSS	MOL
830,576.97 €	525,973.46 €	36.67%	304,603.51 €
			BOTTOM LINE GROSS. 213,222.46 €

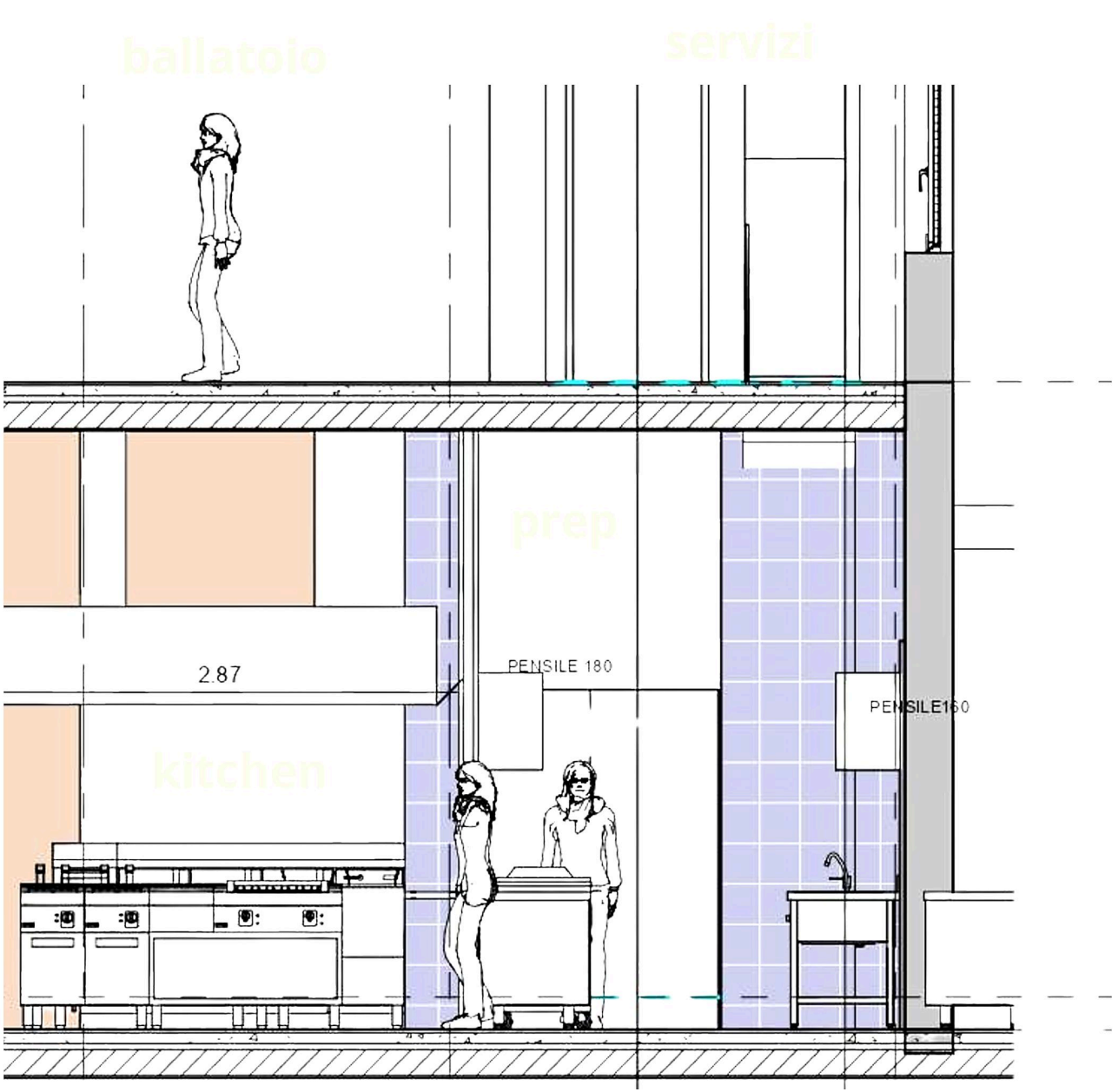
facsimile

B2C PRODUCTION SHEET

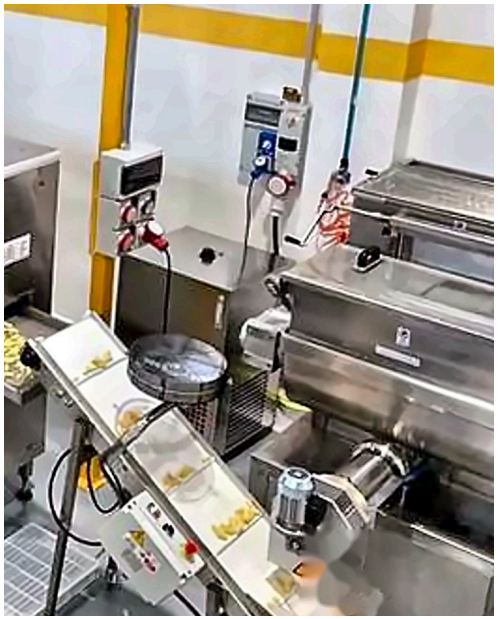
By way of example, a facsimile of a production sheet for the B2C channel.

> All production and preparation sheets, with their costs, are handled confidentially.

KITCHEN AND WALKWAY SECTION

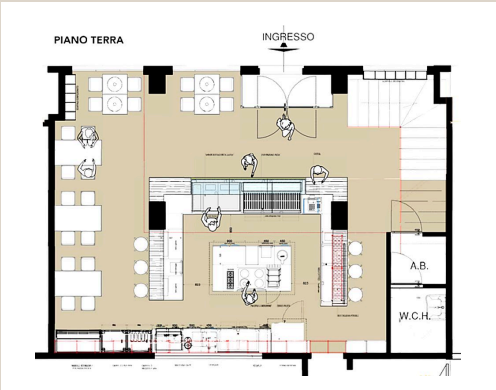






ALICANTE · SPAIN

CENTRAL RESTAURANT



GROUND-FLOOR PLAN

Restaurant at the heart of the facility, on two levels. The ground floor (plan alongside) holds the public service areas; the mezzanine, overlooking the dining room, offers additional seating.

Mood partner: **Tecnoarredamenti**

- DINING ROOM FIT-OUT
- COUNTER FIT-OUT
- TAKEAWAY SERVICE
- SHOW-COOKING AREA
- COUNTER WITH COCKTAIL SERVICE



MEZZANINE · 1ST FLOOR



MARKET · GROUND FLOOR



COUNTER · GROUND FLOOR



HAYES · ENGLAND · 2024

ITALO PIZZA LAB

FIT-OUT INVESTMENT

860.000 GBP

- BIM ARCHITECTURAL DESIGN
- PRODUCTION-LINE SIZING
- FIT-OUT
- BUSINESS INTELLIGENCE

ARCHITECTURAL LAYOUT

PHASE 1

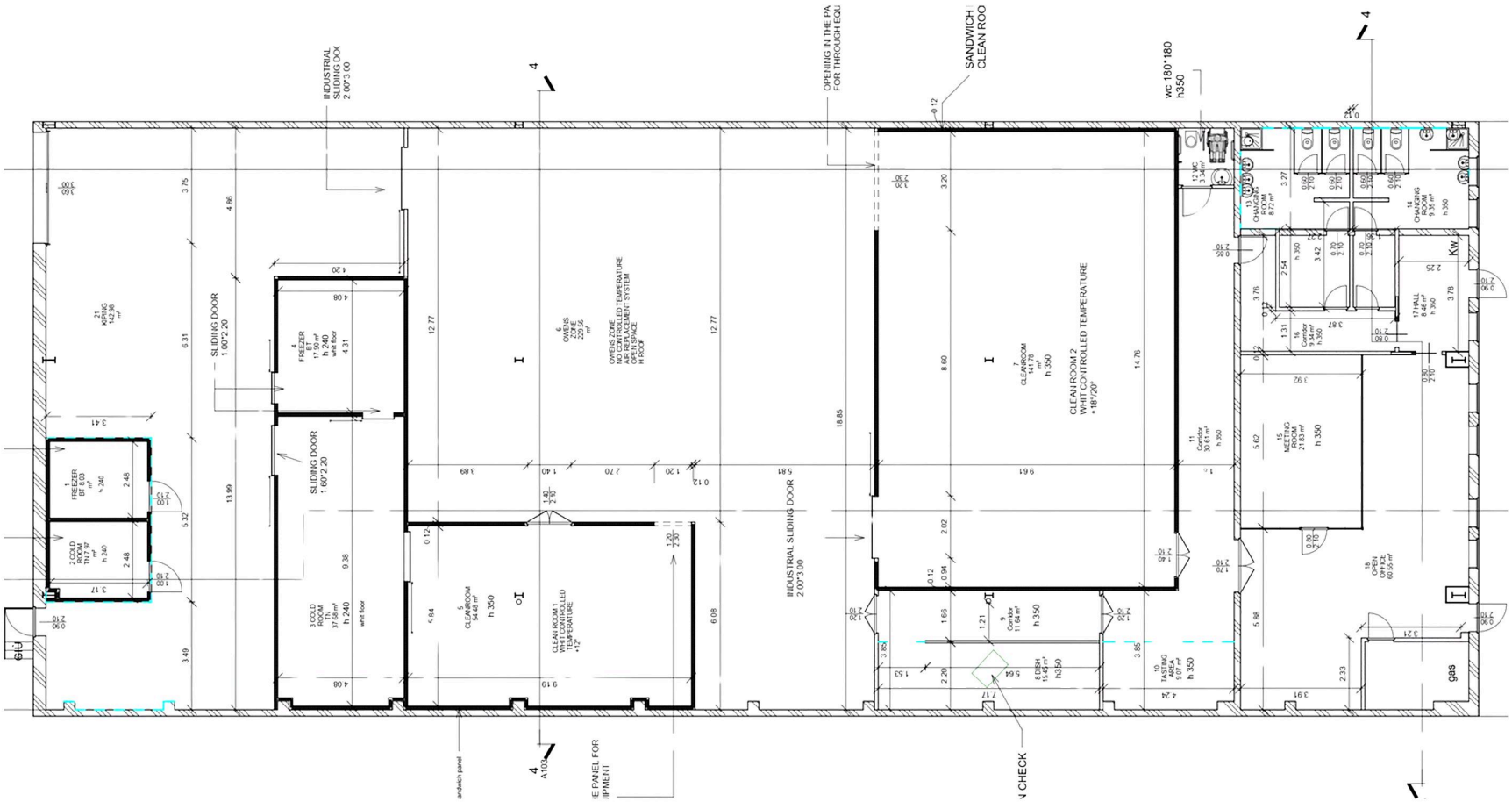
START UP

PHASE 2

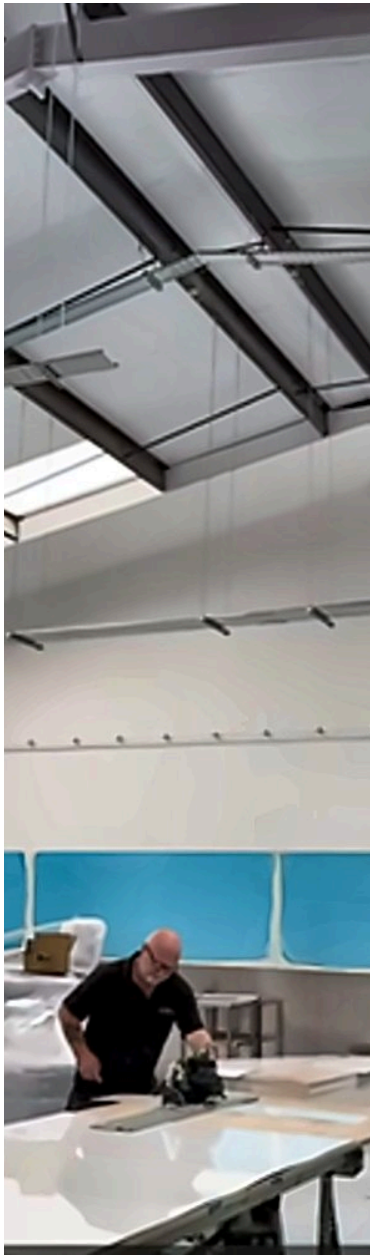
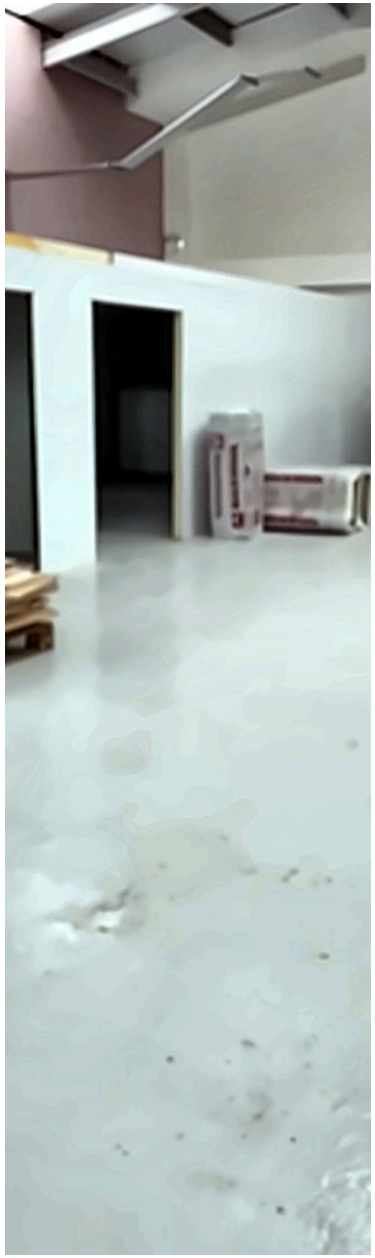
FULL CAPACITY

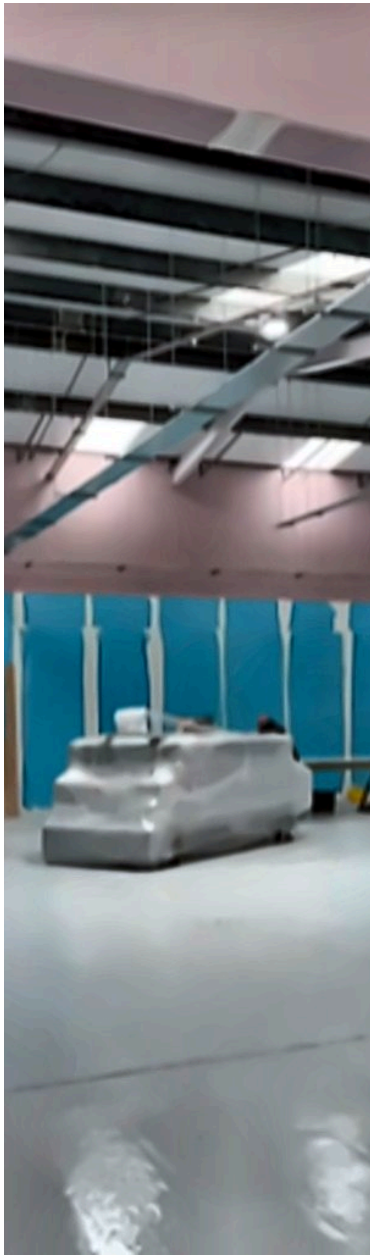
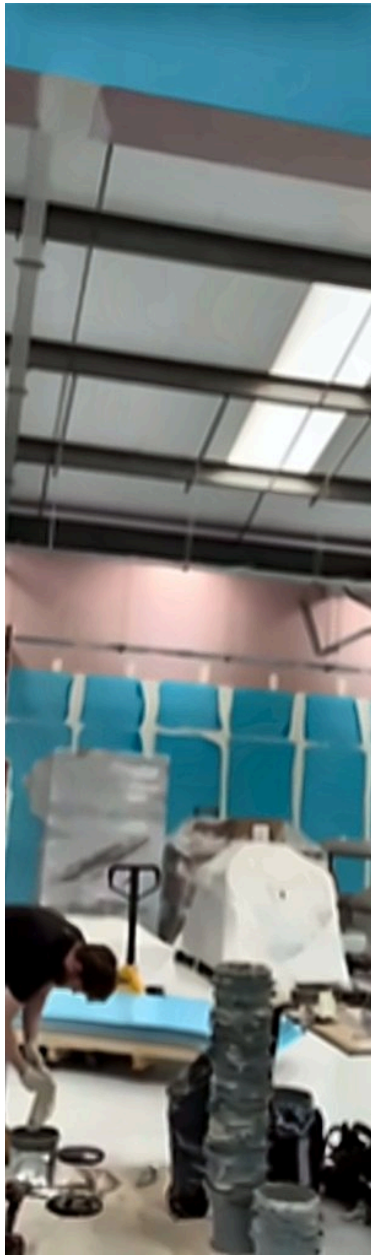
The Italo Pizza Lab project was developed in two phases, allowing the investment to be spread over time. The first, start-up investment got the plant running; the second provided all the connections needed for future growth, with the new equipment already planned.

- Architectural design
- Clean rooms
- Production-line sizing
- Business intelligence and technical fit-out
- Ancillary spaces: changing rooms, offices, tasting area



BUILDING · SITE PHOTOS

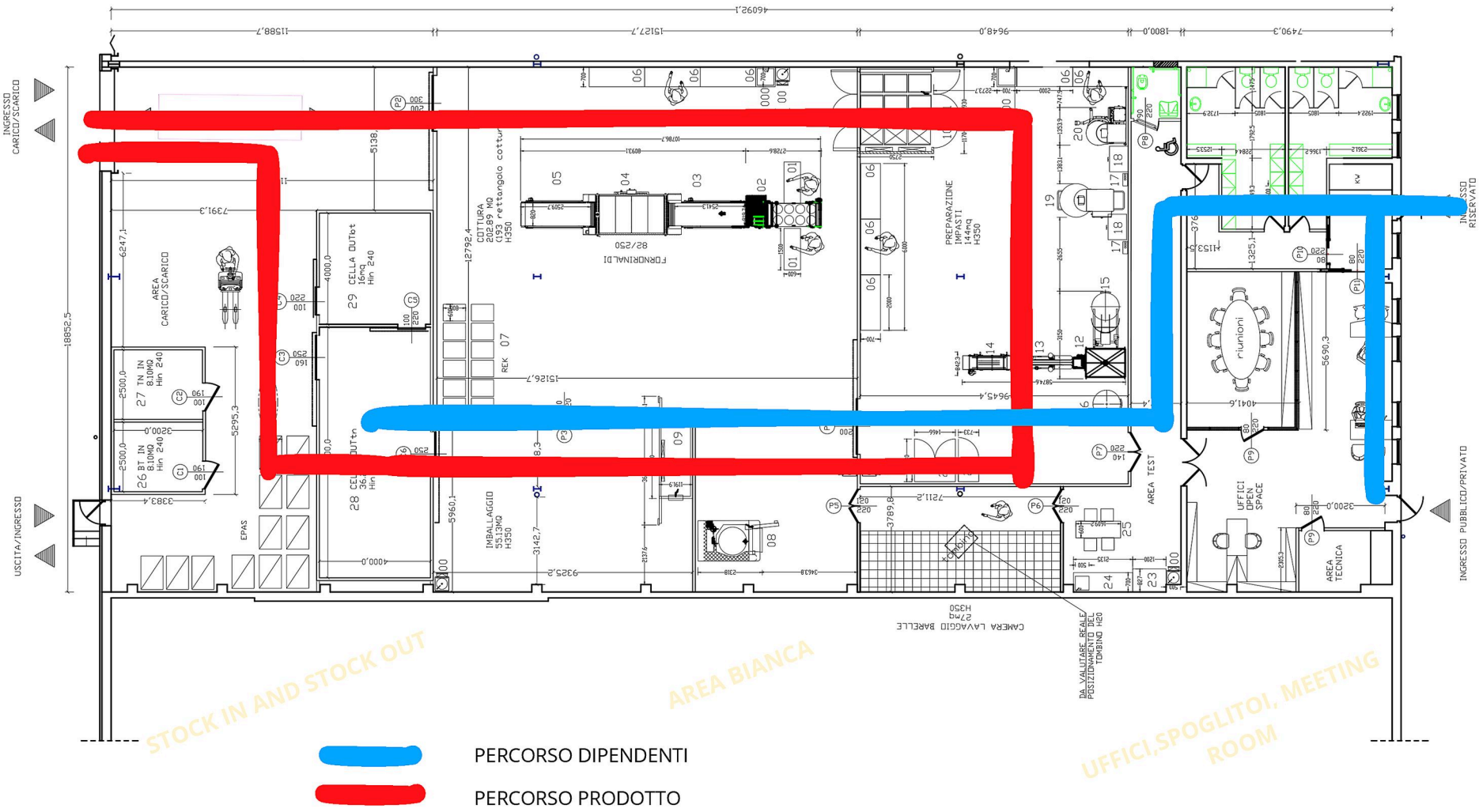



START-UP FIT-OUT

PRODUCT AND STAFF FLOWS

Storage was sized for full capacity from the outset, using several refrigeration units so the cold rooms can be scaled over time.



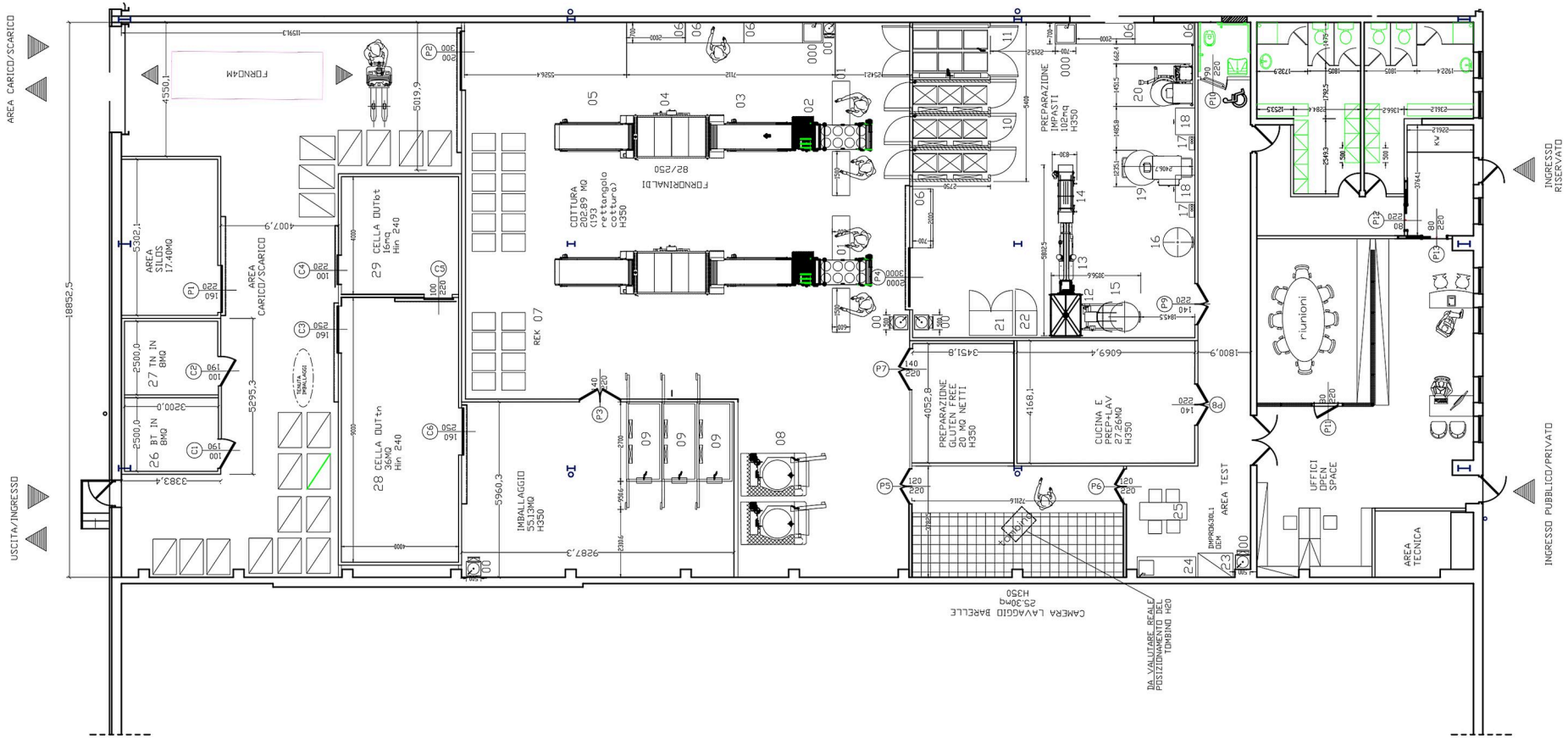
FULL-CAPACITY FIT-OUT

TUNNEL-OVEN LINE DOUBLED

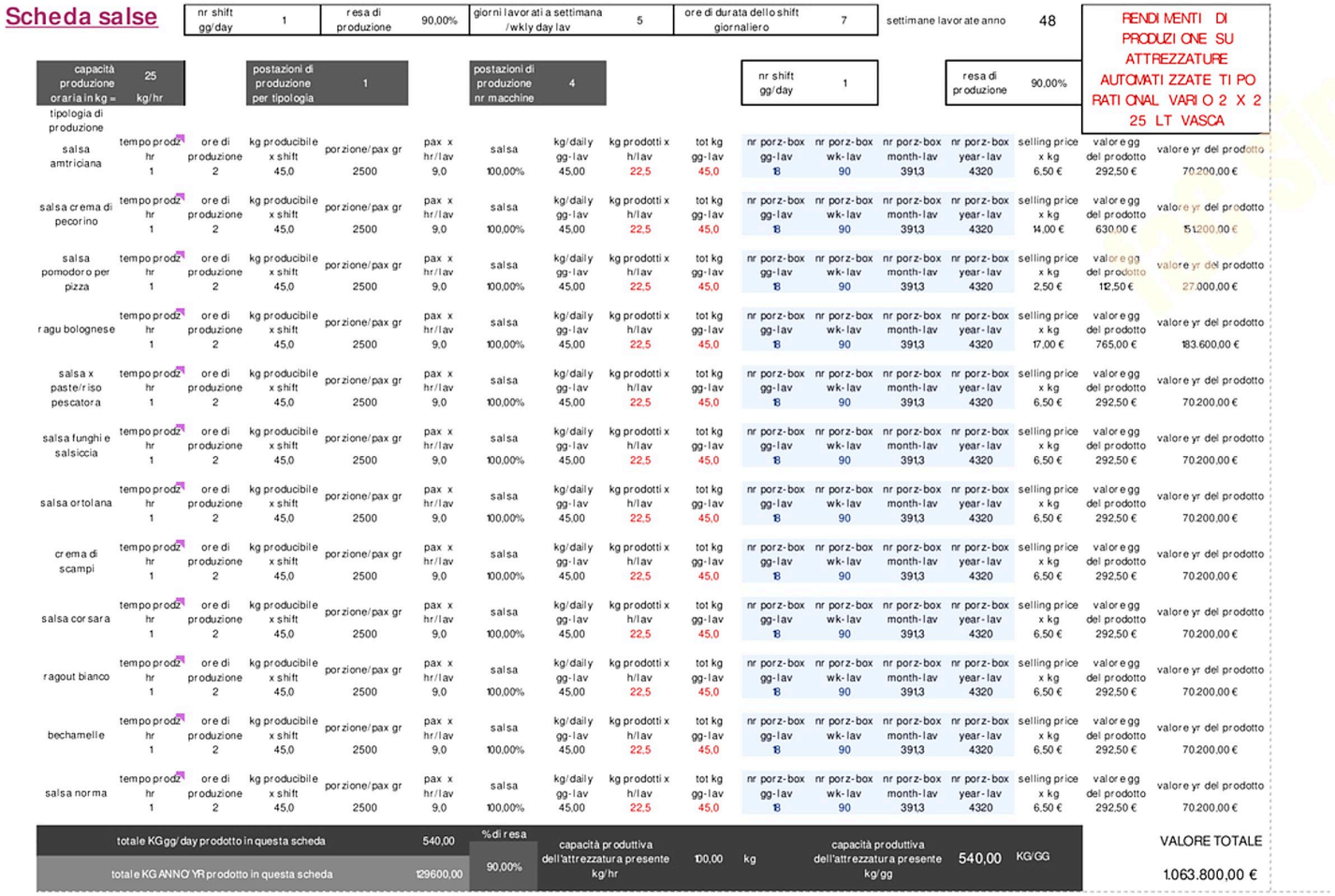
ROTARY OVENS DOUBLED

INCREASED PROOFING-ROOM CAPACITY

INCREASED BLAST-CHILLER LINE CAPACITY



PRODUCTION CALCULATIONS



Scheda salse

nr shift gg/day	1	resa di produzione	90,00%	giorni lavorati a settimana /wkly day lav	5	ore di durata dello shift giornaliero	7	settimane lavorate anno	48

RENDIMENTI DI PRODUZIONE SU ATTREZZATURE AUTOMATIZZATE TIPO RATIONAL VARIO 2 X 2 25 LT VASCA

capacità produzione oraria in kg =	25 kg/hr	postazioni di produzione per tipologia	1	postazioni di produzione nr macchine	4	nr shift gg/day	1	resa di produzione	90,00%

tipologia di produzione	tempo prodz	ore di produzione	kg producibile x shift	porzione/pax gr	pax x hr/lav	salsa	kg/daily gg-lav	kg prodotti x h/lav	tot kg gg-lav	nr porz-box gg-lav	nr porz-box wk-lav	nr porz-box month-lav	nr porz-box year-lav	selling price x kg	valore gg del prodotto	valore yr del prodotto
salsa amtriciana	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
salsa crema di pecorino	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	14,00 €	630,00 €	151.200,00 €
salsa pomodoro per pizza	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	2,50 €	112,50 €	27.000,00 €
ragu bolognese	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	17,00 €	765,00 €	183.600,00 €
salsa x paste/riso pescatora	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
salsa funghi e salsiccia	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
salsa ortolana	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
crema di scampi	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
salsa corsara	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
ragout bianco	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
bechamelle	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €
salsa norma	hr 1	2	45,0	2500	9,0	100,00%	45,00	22,5	45,0	18	90	391,3	4320	6,50 €	292,50 €	70.200,00 €

totale KG gg/day prodotto in questa scheda	540,00	% di resa	capacità produttiva dell'attrezzatura presente kg/hr	100,00	kg	capacità produttiva dell'attrezzatura presente kg/gg	540,00	KG/GG	VALORE TOTALE
totale KG ANNO YR prodotto in questa scheda	129600,00	90,00%							1.063.800,00 €

Qui sopra le risultanze sui totali di questa scheda di produzione, in funzione degli assunti primari in testata di scheda

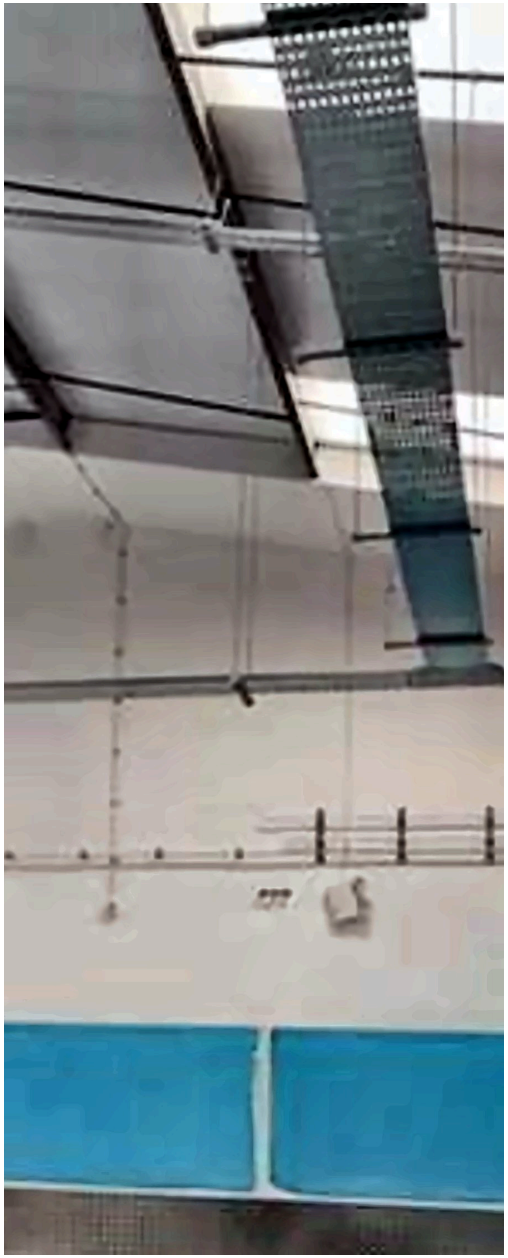
REM ACO & PRO HORECA LAB. Via del pesce luna 100 zip code 00054 Fiumicino Rome Italy p.i. 16135841001

"SAUCES" SHEET

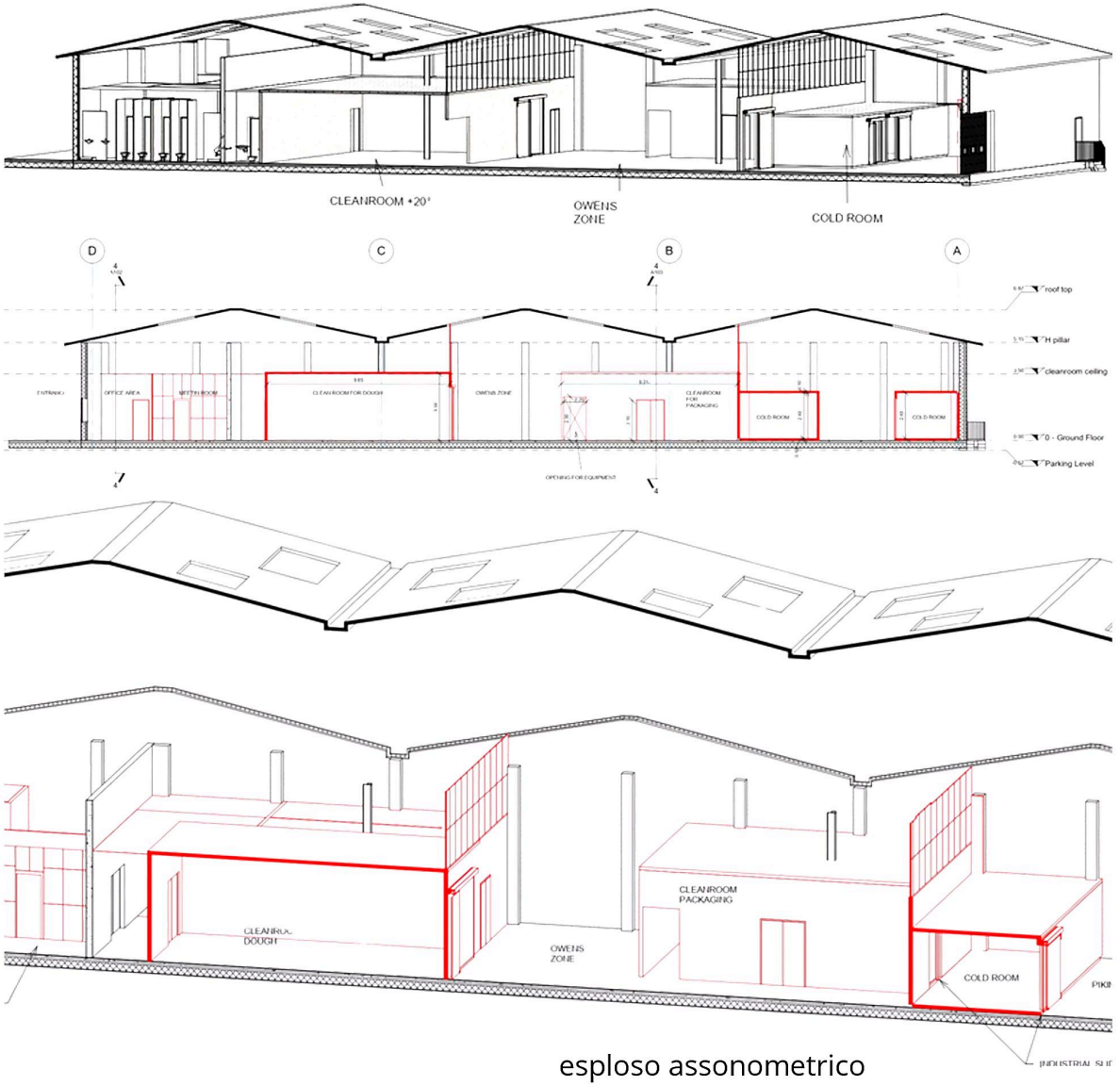
Production sheet related to the planned lines, production shifts and hourly labour costs, with the hourly output of each line.

> Facsimile for illustration: all production and preparation sheets, with their costs, are handled confidentially.

COLD & CLEAN ROOMS



Design detail of cold rooms, clean rooms and service runs.

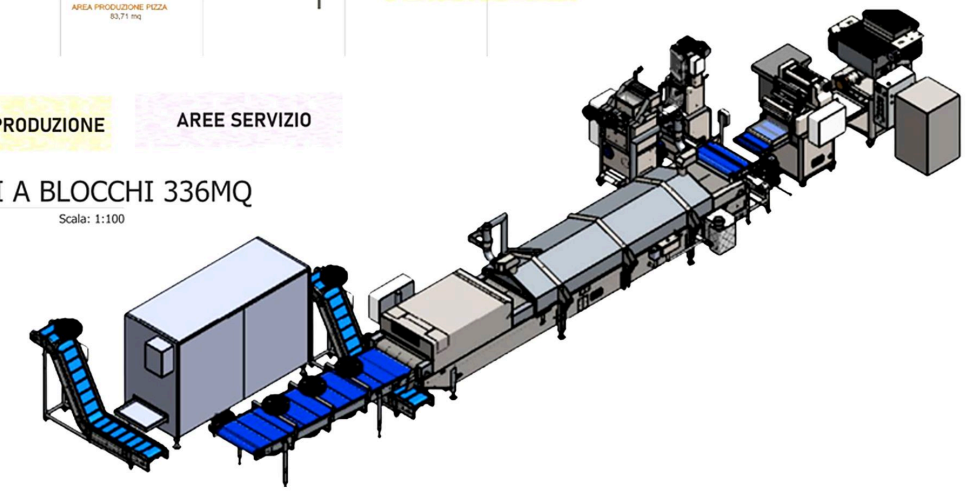


esploso assonometrico

PRELIMINARY BLOCK SIZING

COLD AREAS | PRODUCTION AREAS | SERVICE AREAS

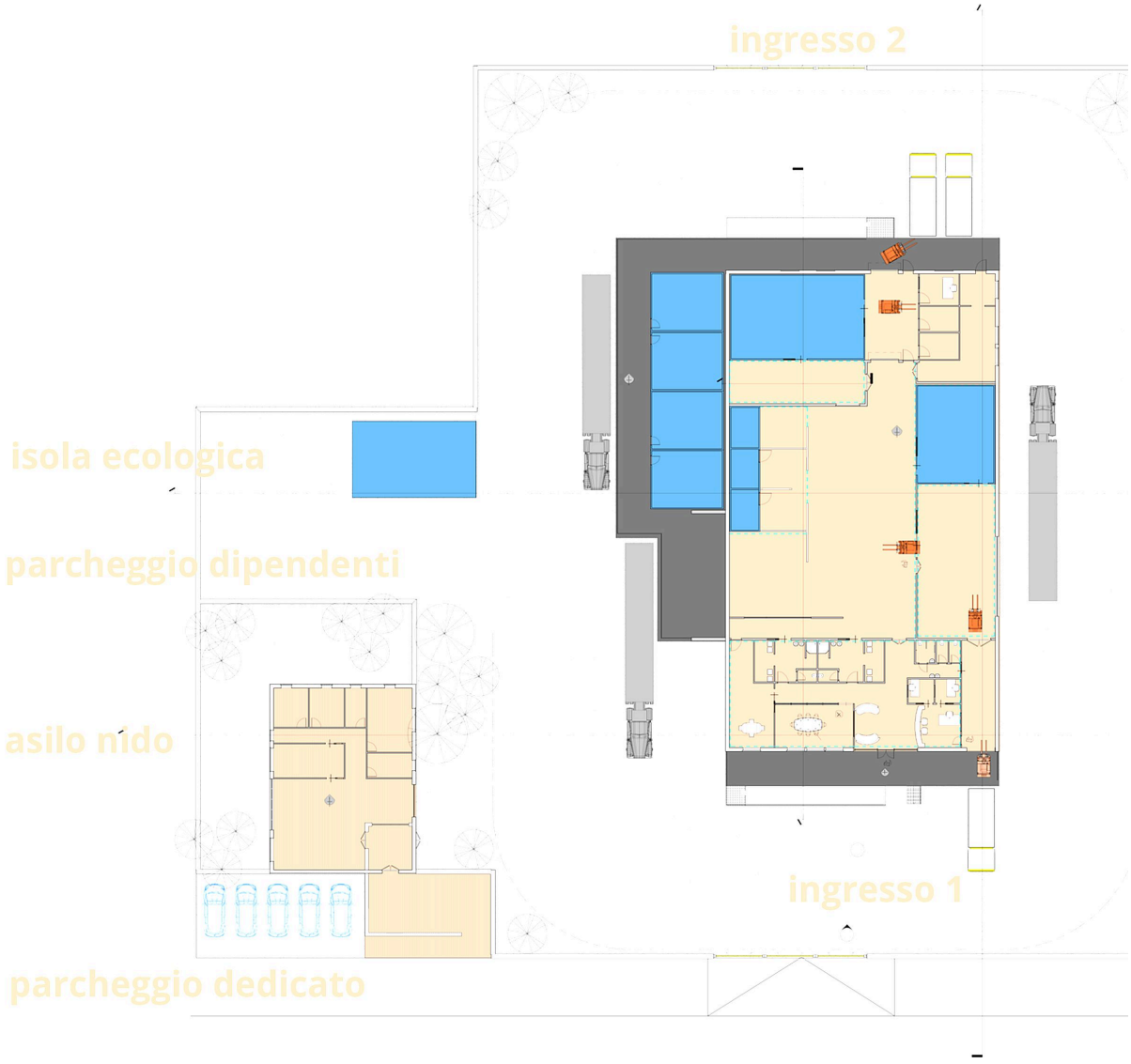




PRODUCTION-LINE STUDY

IMAGE: PAMAROMA

PRELIMINARY DESIGN



PLANNED INVESTMENT

€2.2 million

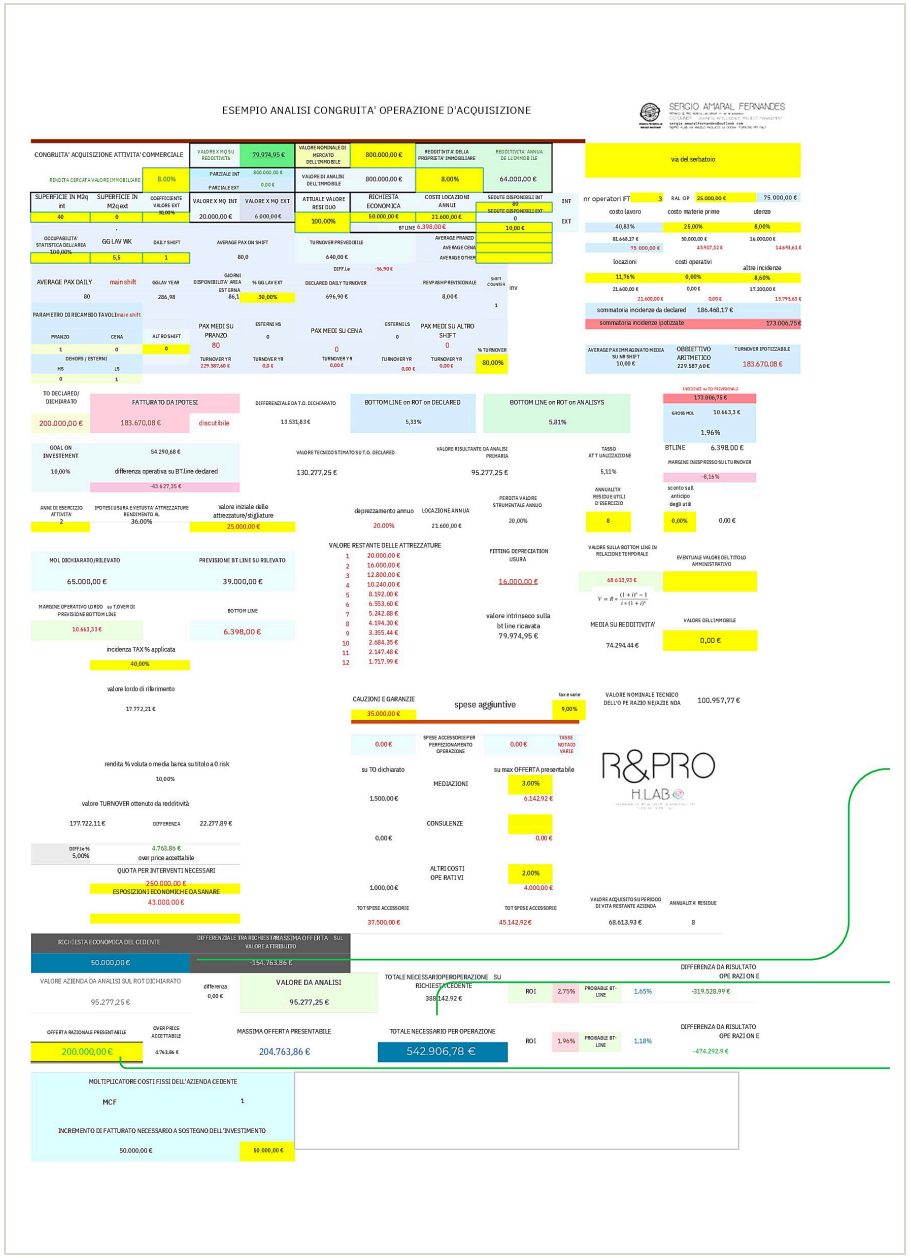
The project involves acquiring the building plot and constructing a brand-new production building, with an attached nursery for employees' children.

The idea came from the opportunity to use funding for women's entrepreneurship: management and staff are all women.

- New-build plant
- Area study and room sizing
- Flow study and materials handling
- Nursery, recycling area, car parks

INVESTMENT CONSISTENCY STUDY

BUSINESS INTELLIGENCE



CONSISTENCY

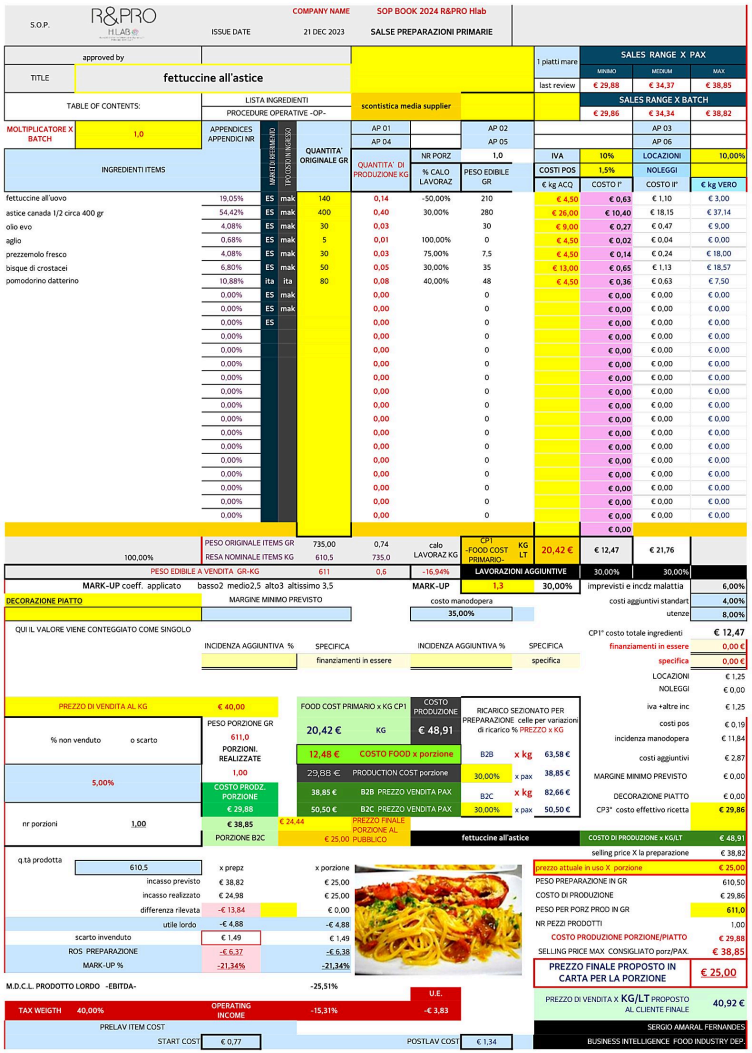
Investment consistency is about how well an investment fits the financial and strategic goals of an individual or organisation: the chosen investment must be in line with available resources, acceptable risk limits and the overall financial plan.

Assessing it helps ensure resources are allocated effectively and the investment contributes to the set goals, avoiding waste and maximising potential returns: a key criterion for balanced, sustainable financial decisions.

1. CLIENT'S REQUEST
2. TOTAL INVESTMENT, INCLUDING WORKS AND COSTS TO BE INCURRED
3. ANALYSIS RESULT: MAXIMUM OFFER FOR THE INVESTMENT TO REMAIN WORTHWHILE

S.O.P. & ECONOMY SCHEDULE

SOP BOOK | BUSINESS INTELLIGENCE



S.O.P. R&PRO HLAB | ISSUE DATE 21 DEC 2023 | COMPANY NAME SOP BOOK 2024 R&PRO Hlab | SALSE PREPARAZIONI PRIMARIE

approved by

TITLE: fettuccine all'astice

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LISTA INGREDIENTI

PROCEDURE OPERATIVE -OP-

scontistica media supplier

MOLTIPLICATORE X BATCH: 1,0

APPENDICES APPENDICI NR

INGREDIENTI ITEMS	MARCHIO RIFERIMENTO	PROVENIENZA INGREDIENTI	QUANTITA' ORIGINALE GR	QUANTITA' DI PRODUZIONE KG	% CALO LAVORAZ	PESO EDIBILE GR	COSTI POS € kg ACQ	IVA 10% COSTO I°	LOCAZIONI 10,00% NOLEGGI 1,5% COSTO II°	€ kg VERO
fettuccine all'uovo	ES	mak	140	0,14	-50,00%	210	€ 4.50	€ 0,63	€ 1,10	€ 3,00
astice canada 1/2 circa 400 gr	ES	mak	400	0,40	30,00%	280	€ 26.00	€ 10,40	€ 18,15	€ 37,14
olio evo	ES	mak	30	0,03		30	€ 9.00	€ 0,27	€ 0,47	€ 9,00
aglio	ES	mak	5	0,01	100,00%	0	€ 4.50	€ 0,02	€ 0,04	€ 0,00
prezzemolo fresco	ES	mak	30	0,03	75,00%	7,5	€ 4.50	€ 0,14	€ 0,24	€ 18,00
bisque di crostacei	ES	mak	50	0,05	30,00%	35	€ 13.00	€ 0,65	€ 1,13	€ 18,57
pomodorino datterino	ita	ita	80	0,08	40,00%	48	€ 4.50	€ 0,36	€ 0,63	€ 7,50

AP 01 | AP 02 | AP 03 | AP 04 | AP 05 | AP 06 | NR PORZ 1,0

PESO ORIGINALE ITEMS GR 735,00 | 0,74 | calo LAVORAZ KG | CP1 -FOOD COST PRIMARIO- KG LT 20,42 € | € 12,47 | € 21,76

RESA NOMINALE ITEMS KG 610,5 | 735,0 | 100,00%

PESO EDIBILE A VENDITA GR-KG 611 | 0,6 | -16,94% | LAVORAZIONI AGGIUNTIVE 30,00% | 30,00%

MARK-UP coeff. applicato basso2 medio2,5 alto3 altissimo 3,5 | MARK-UP 1,3 | 30,00%

DECORAZIONE PIATTO | MARGINE MINIMO PREVISTO | costo manodopera 35,00%

QUI IL VALORE VIENE CONTEGGIATO COME SINGOLO

INCIDENZA AGGIUNTIVA % | SPECIFICA finanziamenti in essere | INCIDENZA AGGIUNTIVA % | SPECIFICA specifica

PREZZO DI VENDITA AL KG € 40,00

PESO PORZIONE GR 611,0

% non venduto 5,00% | o scarto

PORZIONI. REALIZZATE 1,00

COSTO PRODZ. PORZIONE € 29,88

nr porzioni 1,00

€ 38,85 PORZIONE B2C | € 24,44 | € 25,00 PREZZI FINALI PORZIONE AL PUBBLICO

FOOD COST PRIMARIO x KG CPI 20,42 € KG | COSTO PRODUZIONE € 48,91

12,48 € COSTO FOOD x porzione

29,88 € PRODUCTION COST porzione

38,85 € B2B PREZZO VENDITA PAX

50,50 € B2C PREZZO VENDITA PAX

RICARICO SEZIONATO PER PREPARAZIONE celle per variazioni di ricarico % PREZZO x KG

B2B	x kg	63,58 €
30,00%	x pax	38,85 €
B2C	x kg	82,66 €
30,00%	x pax	50,50 €

fettuccine all'astice

q.tà prodotta 610,5

	x prepz	x porzione
incasso previsto	€ 38,82	€ 25,00
incasso realizzato	€ 24,98	€ 25,00
differenza rilevata	-€ 13,84	€ 0,00
utile lordo	-€ 4,88	-€ 4,88
scarto invenduto	€ 1,49	€ 1,49
ROS PREPARAZIONE	-€ 6,37	-€ 6,38
MARK-UP %	-21,34%	-21,34%

M.D.C.L. PRODOTTO LORDO -EBITDA- -25,51%

TAX WEIGTH 40,00% | OPERATING INCOME -15,31% | U.E. -€ 3,83

PRELAV ITEM COST

START COST € 0,77 | POSTLAV COST € 1,34

1 piatti mare | last review

SALES RANGE X PAX

MINIMO	MEDIUM	MAX
€ 29,88	€ 34,37	€ 38,85

SALES RANGE X BATCH

€ 29,86	€ 34,34	€ 38,82

COSTO DI PRODUZIONE x KG/LT	€ 48,91
selling price X la preparazione	€ 38,82
prezzo attuale in uso X porzione	€ 25,00
PESO PREPARAZIONE IN GR	610,50
COSTO DI PRODUZIONE	€ 29,86
PESO PER PORZ PROD IN GR	611,0
NR PEZZI PRODOTTI	1,00
COSTO PRODUZIONE PORZIONE/PIATTO	€ 29,88
SELLING PRICE MAX CONSIGLIATO porz/PAX	€ 38,85
PREZZO FINALE PROPOSTO IN CARTA PER LA PORZIONE	€ 25,00
PREZZO DI VENDITA x KG/LT PROPOSTO AL CLIENTE FINALE	40,92 €

SERGIO AMARAL FERNANDES

BUSINESS INTELLIGENCE FOOD INDUSTRY DEP.

CP1° costo totale ingredienti	€ 12,47
finanziamenti in essere	0,00 €
specifica	0,00 €
LOCAZIONI	€ 1,25
NOLEGGI	€ 0,00
iva +altre inc	€ 1,25
costi pos	€ 0,19
incidenza manodopera	€ 11,84
costi aggiuntivi	€ 2,87
MARGINE MINIMO PREVISTO	€ 0,00
DECORAZIONE PIATTO	€ 0,00
CP3° costo effettivo ricetta	€ 29,86

imprevisti e incdz malattia	6,00%
costi aggiuntivi standart	4,00%
utenze	8,00%

STANDARD OPERATING PROCEDURES

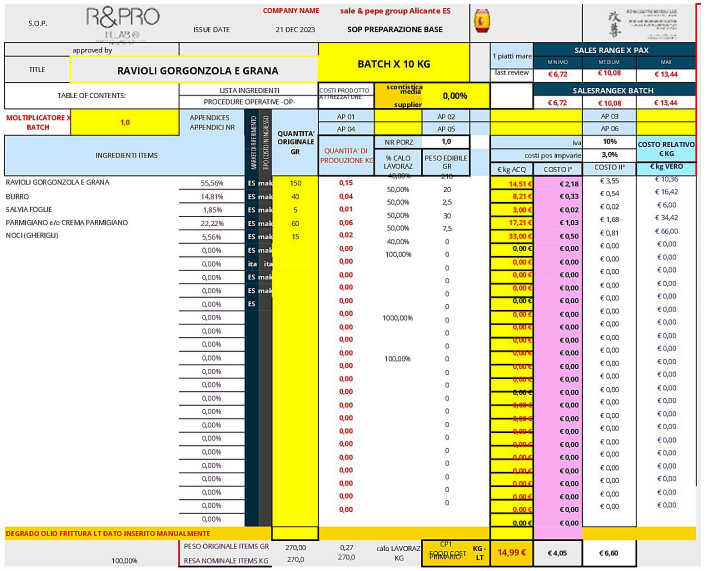
SOPs are detailed, documented instructions describing exactly how to carry out specific kitchen tasks, so that all activities are performed uniformly, safely and efficiently, whoever does them: how to prepare, cook and store food and how to use equipment correctly. The goal is to maintain high quality and food-safety standards, minimise errors and guarantee a consistent customer experience.

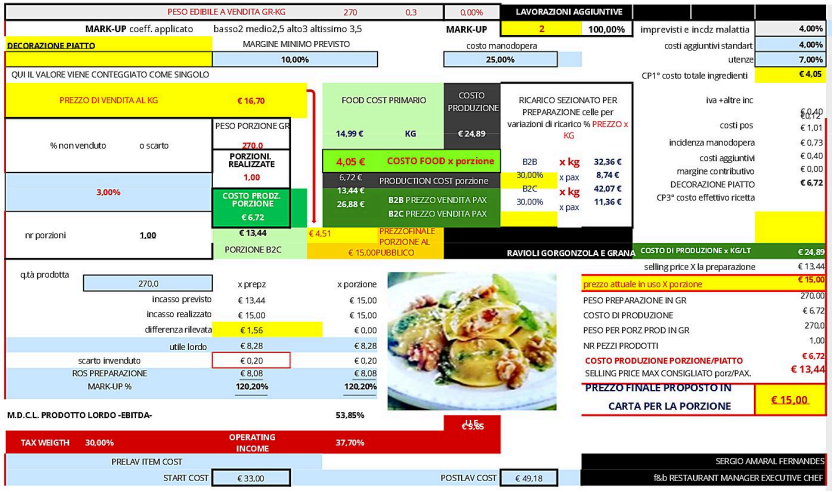
ECONOMY SCHEDULE

Within SOPs, the economy schedule is the programme that optimises resources and cuts operating costs: it plans activities to reduce waste, organises shifts to maximise productivity, schedules maintenance to minimise downtime and optimises the use of raw materials, preserving efficiency and quality and improving the business's economic sustainability.

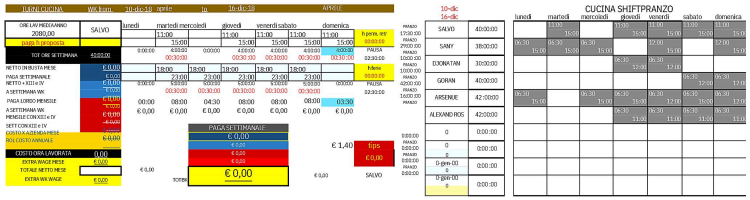
S.O.P. & ROSTER

SOP BOOK ROSTER





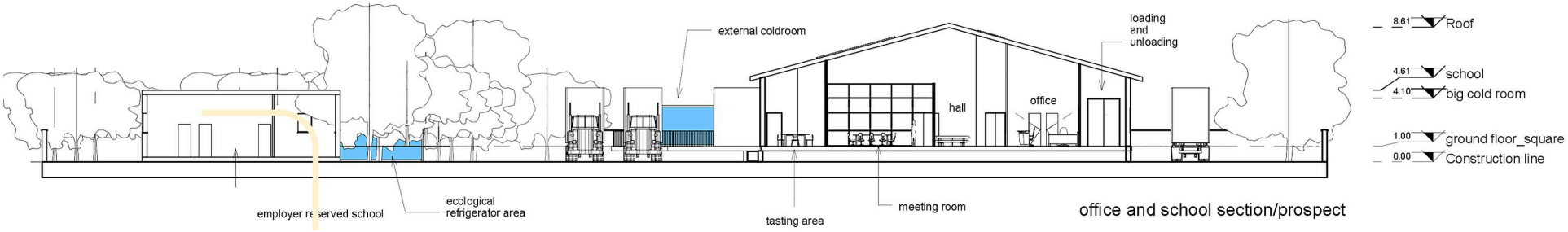
Batch 10 kg. In the kitchen, a batch is a quantity of food prepared in one go, in a single cycle: the idea is efficiency and collective handling of items, to optimise resources and time.



ROSTER

The roster is the staff shift schedule: it plans weekly or monthly shifts, specifying who works, on which days and at what times. It ensures the right number of people are always on duty, and can also show roles (chefs, waiters, cleaning staff) and other information useful for running the venue efficiently.

NEW-BUILD PLANT PROJECT

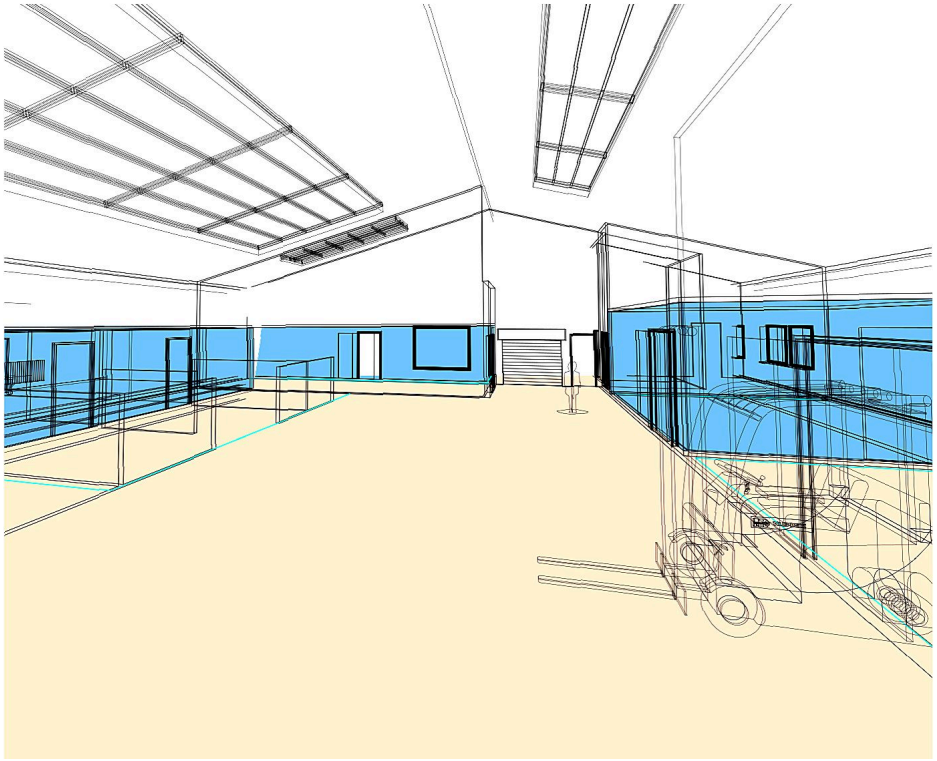


office and school section/prospect

SECTION AND 3D VIEWS OF THE INTERNAL MATERIALS-HANDLING SYSTEM



ENTRANCE WITH RAISED LOADING DOCK FOR GROUND-LEVEL UNLOADING



INTERNAL HANDLING BY FORKLIFT



02

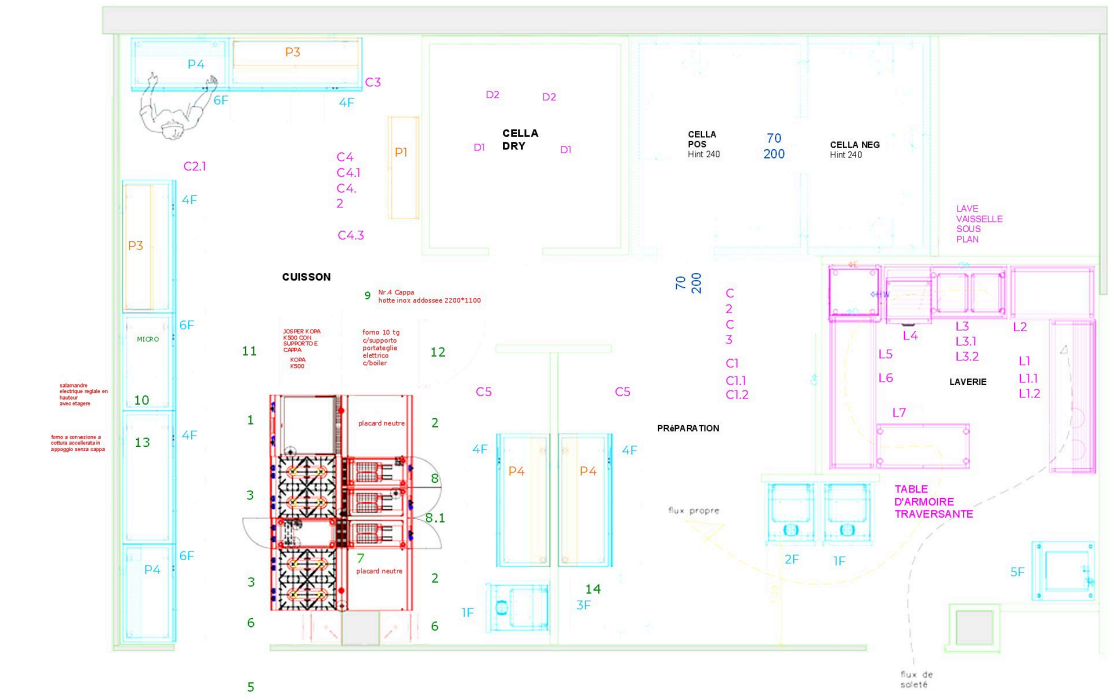
RESTAURANTS

RESTAURANTS · WORKS

Kitchen design, business intelligence and fit-out for restaurants, sports centres, catering and new concepts, in Italy and abroad.

KITCHEN DESIGN

EQUIPMENT LAYOUT PLAN



CELLA FRIGO POSITIVA
DIM ESTERNE max: 2300*1800
SPESSORE PANNELLO: 100MM
H INTERNA: 2400 MM
NR 2 PORTE: A CERNIERA LUCE NETTA 700
COMPLETA DI PAVIMENTO, LUCI, PANNELLO CONTROLLO MOTORE A BORDO

SCAFFALATURE:
2 SCAFFALI 1500*375
1 SCAFFALE 1100*375

CELLA FRIGO NEGATIVA
DIM ESTERNE max: 1600*2800
SPESSORE PANNELLO: 100MM
H INTERNA: 2400 MM
COMPLETA DI PAVIMENTO, LUCI, PANNELLO CONTROLLO MOTORE A BORDO

SCAFFALATURE:
2 SCAFFALI 1300*375
2 SCAFFALI 1100*375

LAVAGGIO			
POS	DESCR	DIM	QTA
L1	tavolo sbarazzo 2 fori c/alzatina	2000*600*1000	1
L1.1	2 vasche carrelate sottotavolo		2
L1.2	mensola a parete a tubolare	2000*300*30h	1
L2	tavolo neutro c/alzatina	1000*700*1000h	1
L3	lavatoio 2 vasche predisp lavastov	1600*700*1000h	1
L3.1	doccione miscelatore lavaggio monoforo	h1000	1
L3.2	sifone monoforo		1
L4	lavastoviglie sottotavolo c/pompa di scarico+addolcitore		1
L5	lavastoviglie capotte+recuperatore vapore+addolcitore tavolo uscita c/ripiano cesti	700*700	1
L6	tavolo armadiato passante senza alzatina	2000*600	1
L7		1200*600*900h	1

SCAFFALI MAGAZZINO DRY			
POS	DESCR	DIM	QTA
D1	SCAFFALE ALLUMINIO 3 RIPIANI	1800*P500	2
D2	SCAFFALE ALLUMINIO 3 RIPIANI	1200*P500	2

NEUTRI PREPARAZIONE BASE			
POS	DESCR	DIM	QTA
C1	lavello doppia vasca gocc dx c/alzatina	1800*P700	1
C1.1	miscelatore leva clinica		1
C1.2	sifone lavello		1
C2	tavolo lavoro c/alzatina	1000*700*h1000	1
C2.1	cassettiera	400*700	1
C3	vasca rifiuti sottotavolo		3
C4	lavello 1 vasca gocc sx c/alzatina	1400*700*h1000	1
C4.1	rubinetto miscelatore leva clinica		1
C4.2	sifone scarico lavello		1
C4.3	lavamani a ginocchio	400*400	1
C5	tavolo da lavoro c/alzatina e ripiano	1000*700*h1000	2

NEUTRI PREPARAZIONE A PARETE			
POS	DESCR	DIM	QTA
P1	pensile a parete ante scorrevoli	1400*400*h660	1
P3	pensile a parete ante scorrevoli	1700*400*660	2
P4	mensole a parete	1700*250*h30	2

ARMOIRE REFRIGETEUR			
POS	DESCRIZ	DIM	QTA
1F	ARM REFR POS 700LT	700*850*2200	2
2F	ARM REFRIG NEG 700LT	700*850*2200	1
3F	ABBATTITORE 5TG	900*800*900H	1

TABLE REFRIGETEUR			
POS	DESCRIZ	DIM	QTA
4F	TAV pos 3porte mot a bordo +alzatina	1750*700*1000h	5
5F	fabbr ghiaccio	200kg	1
6F	Tav pos 2porte mot a bordo+alzatina	1400*700*1000H	3

ELEMENTI REFRIGERATI appoggio			
POS	DESCRIZ	DIM	QTA
P4	vetrina refrigerata con supporto su piano +coperchi	1200*400	2

CUISSON			
POSITION	DIM	DESIGNATION	QTA
1	800*900	fry top liscio gas 800 base neutra	1
2	800*900	neutro su base neutra	3
3	800*900	4 fuochi gas su neutro	2
5	400*900	bollitore gas singolo	1
5.1	gn 13	cestelli	3
6	400*400	lavamani comando a ginocchio	2
7	2800*350	mensola sopra fuochi	1
8	400*900	frigg elettrica sing	1
8.1	800*900	frigg doppia gas	1
9	2200*1100	cappe	4
10	600*400*275h	salamandra c/supporto	1
11	900*700	josper brace c/supporto+cappa	1
12	900*1000*1000h	forno elettrico 10 tg gn 11 c/supporto portateglie	1
13	600*600	forno a conv senza cappa, cottura accellerata	1
14		microndе trifase	1
15		sottovuoto in appoggio taglia s	1

Rif.
RABAT 1
layout for italian quotation
Date: 17.05.25

R&PRO H.LAB

PLAN IMPLANTATION DES EQUIPEMENTS
layout for italian quotation
Date: 17.05.25 échelle 1:20



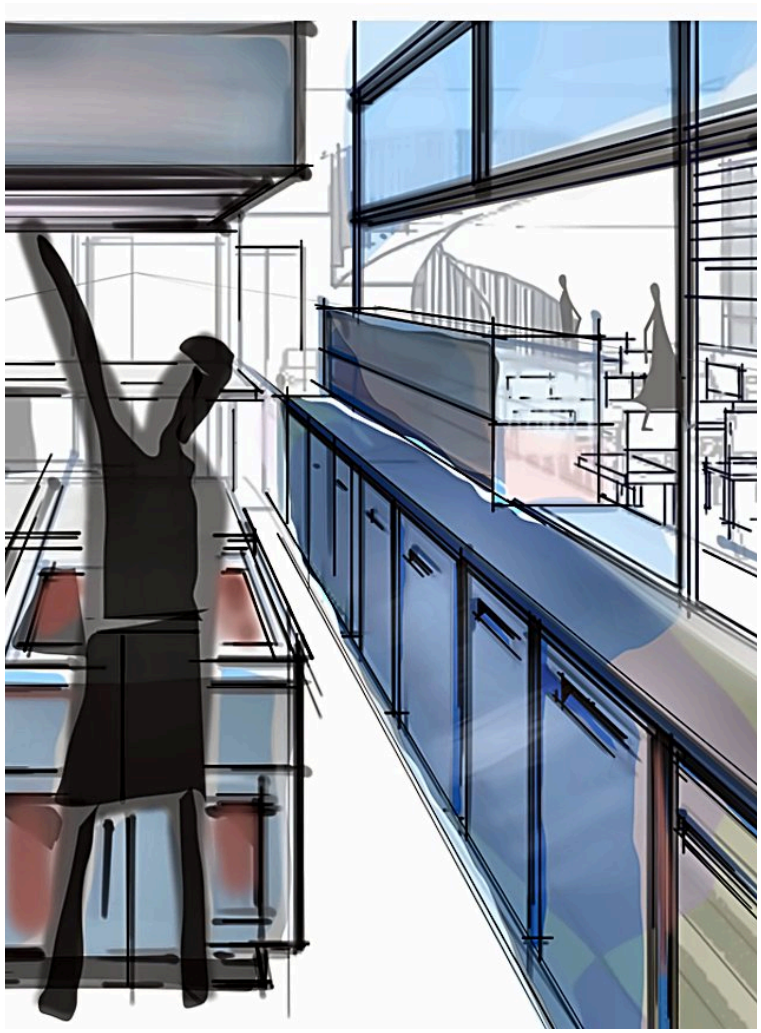
design layout :
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www.cucineprofessionali.eu

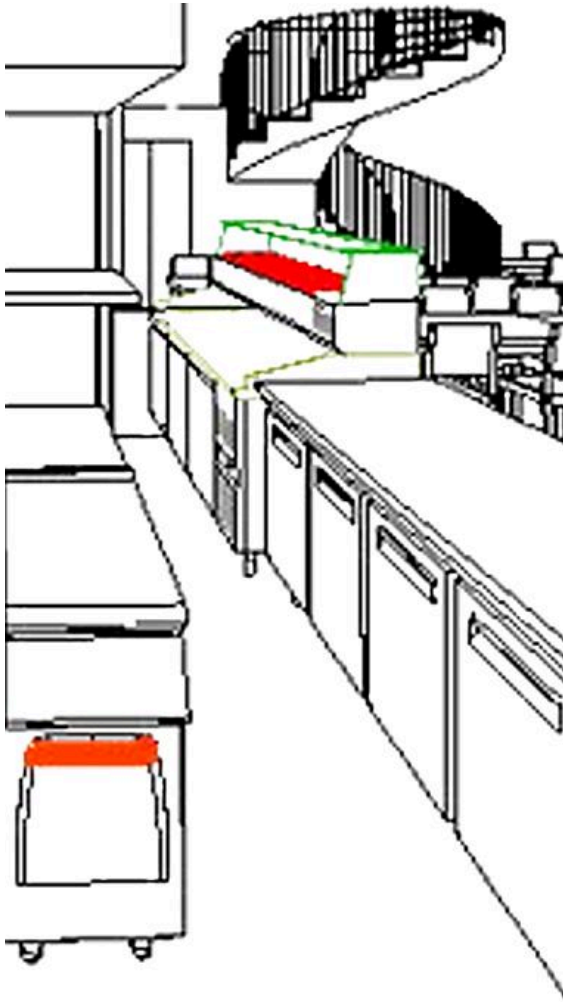
KITCHEN DESIGN · RENDER

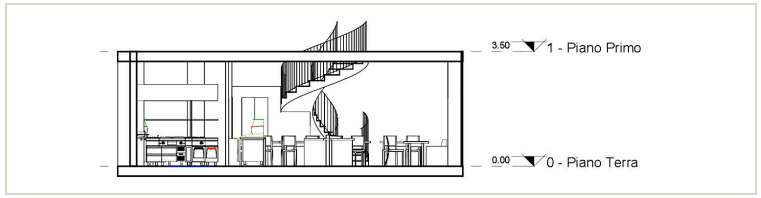


BARRIO RESTAURANT



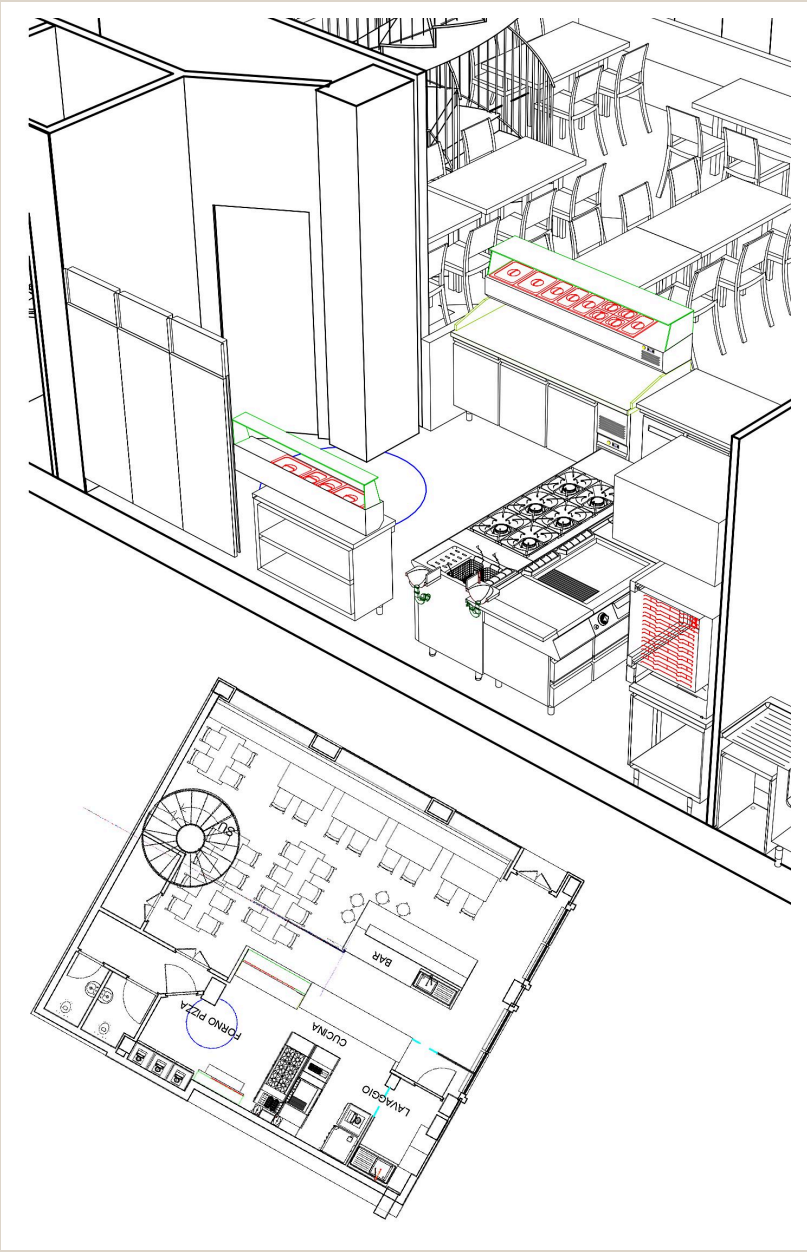






Restaurant owned by the business group behind the Alicante central production plant. Barrio is the first of a series of venues that will use the central kitchen's output.

KITCHEN AND DINING ROOM

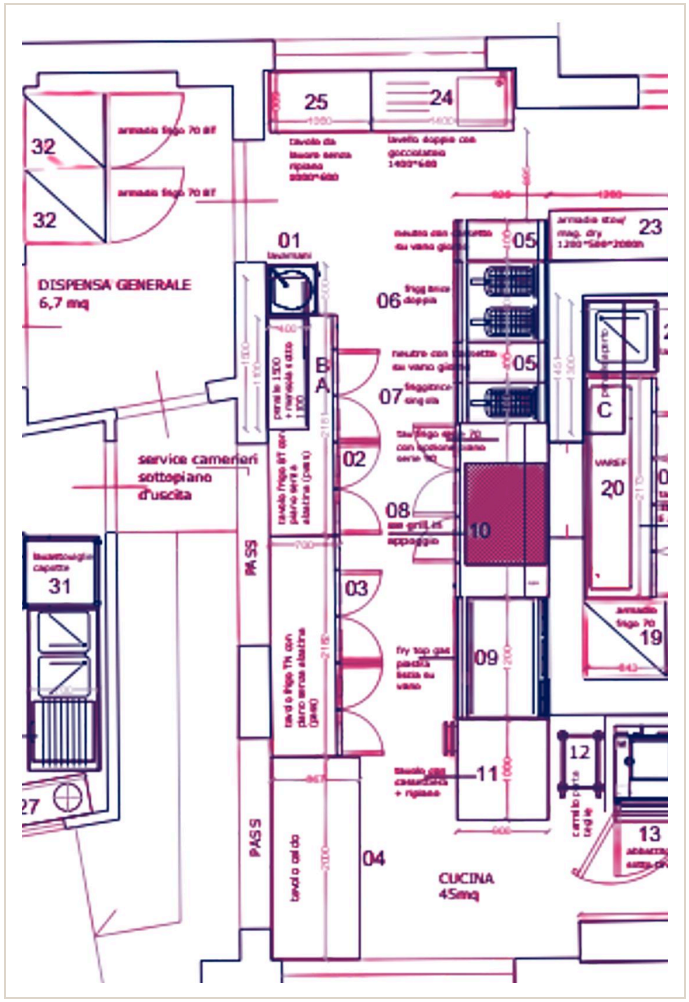




PARCO ROMANO

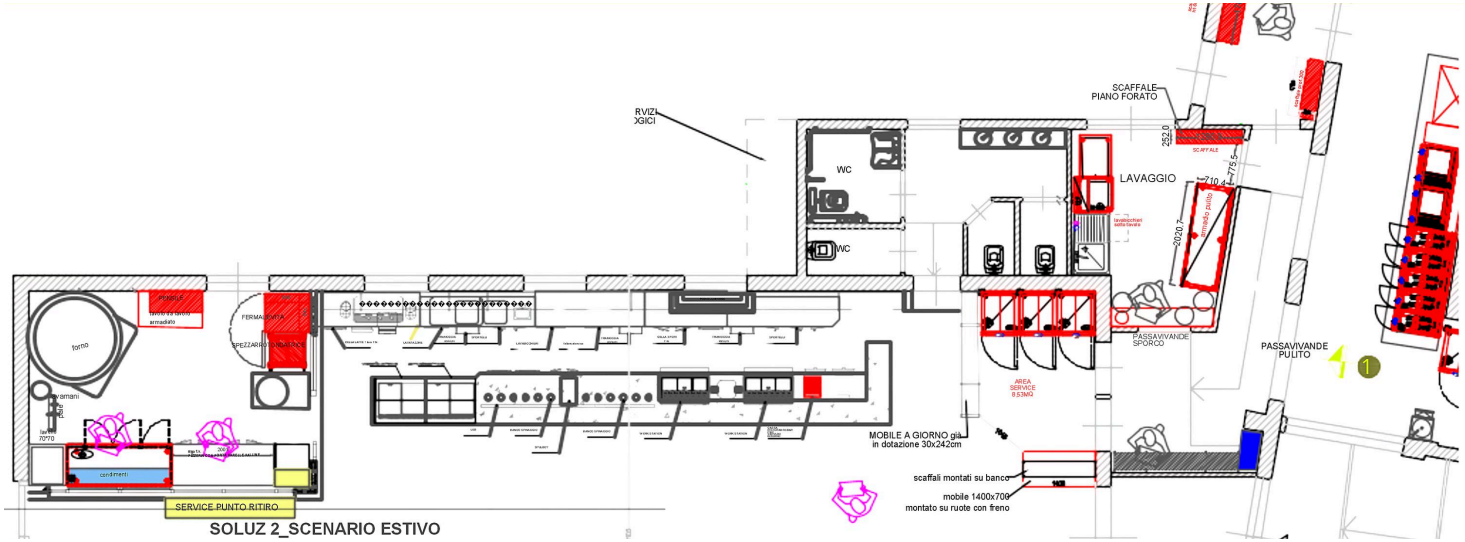
BUSINESS INTELLIGENCE | KITCHEN DESIGN

Business intelligence and kitchen design project. The venue, set in an urban park, ran several services at once: indoor table service in winter, year-round takeaway, and self-service for tables across the park and during large events. The challenge was to connect the three services, each with its own “pass”, and the work of cooks, pizza chefs and waiting staff.

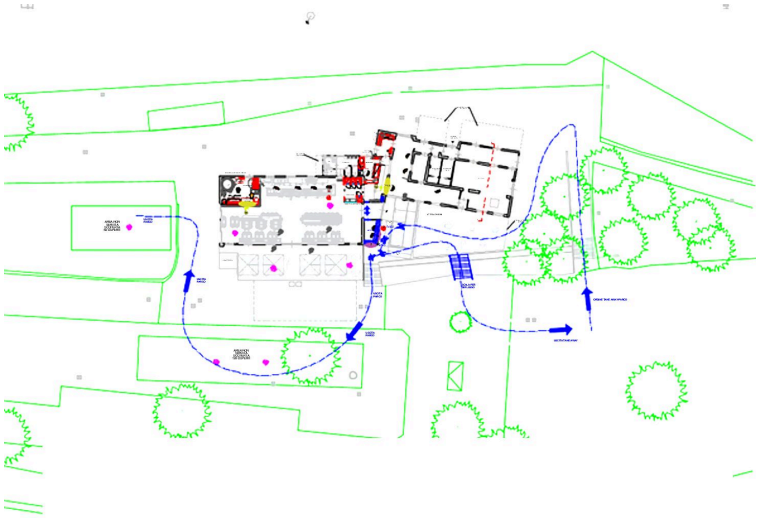




PARCO ROMANO · SERVICE FLOWS



- Reorganisation of cooking areas
- Service-flow study for winter / summer scenarios

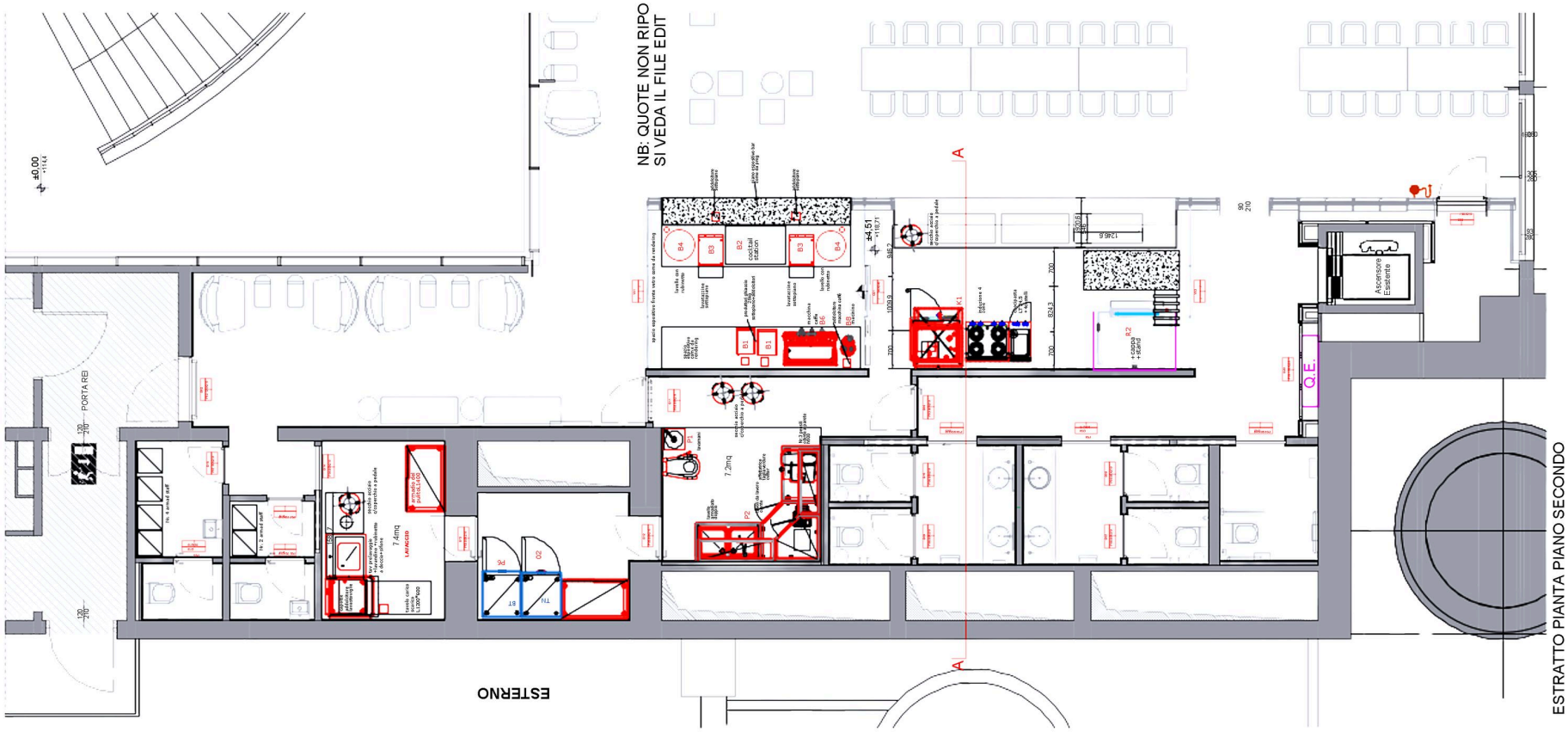


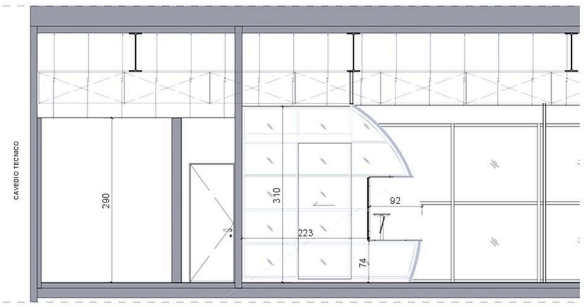
SUMMER-SCENARIO FLOW STUDY: OPEN PARK, TAKEAWAY AND NEW TILL POINT



ITA AIRWAYS

KITCHEN DESIGN | SPECIFICATIONS





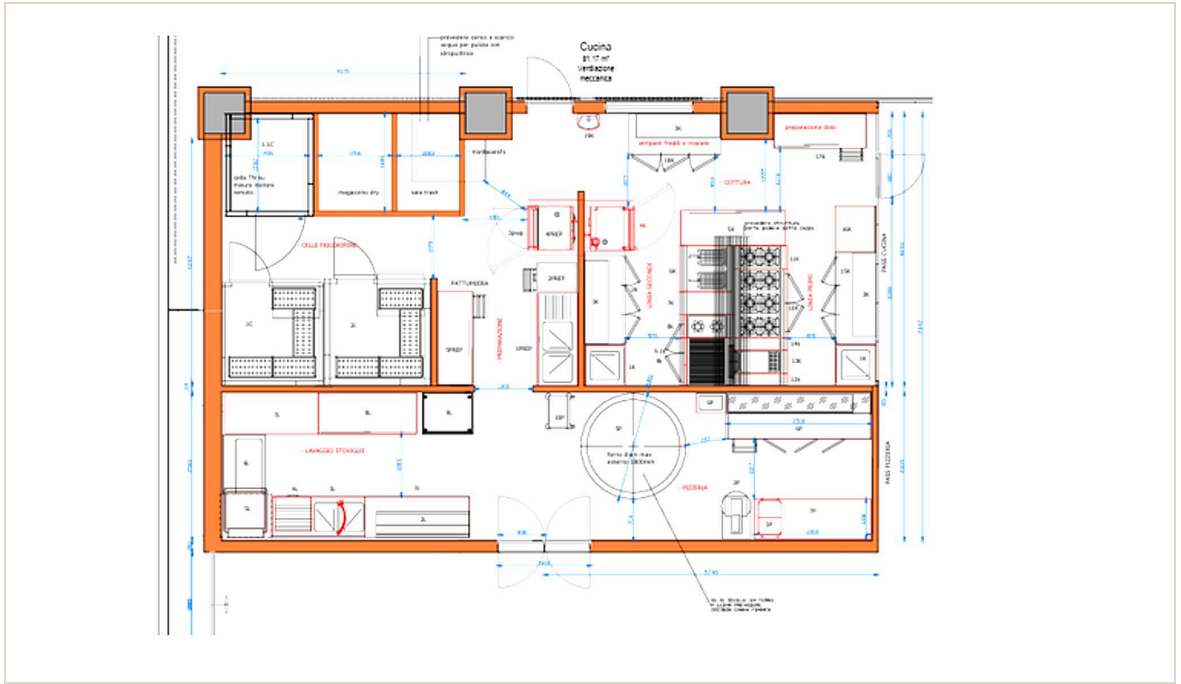
Fit-out project: kitchen and hot-food counter, with equipment and room list as per specifications. Fit-out aimed at the supply, installation and servicing of technical equipment on behalf of a company taking part in the tender.

SPORTS CENTRE



Full-capacity layout: kitchen, bar and pizzeria, with flow and productivity sizing for events and catering.





KITCHEN & DESIGN



MALTA · 2019

MALTA RESTAURANT

Kitchen & design for the "Fumo – italian experience" concept.



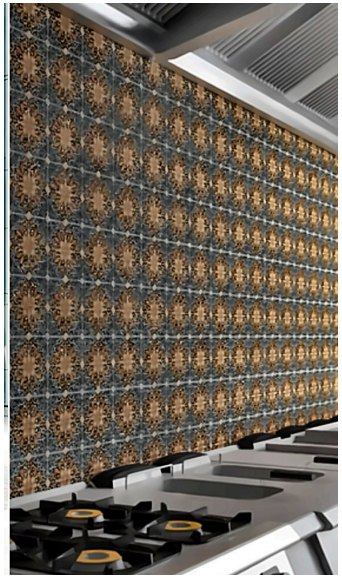
ROME

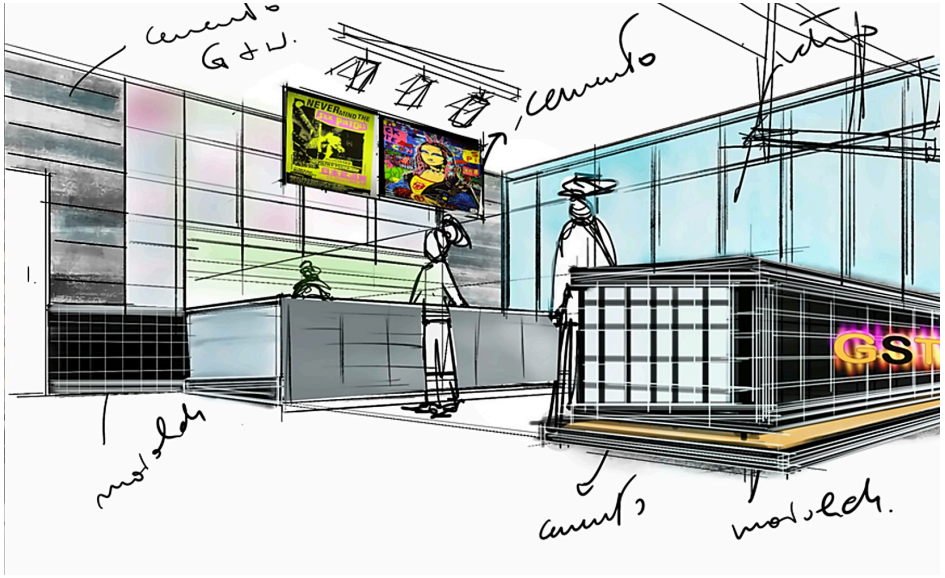
EXISTING KITCHEN RENOVATION

Central "pass-through" kitchen, with refrigerated lines and wall units along the edges.

MOOD DESIGN AND EARLY IDEAS











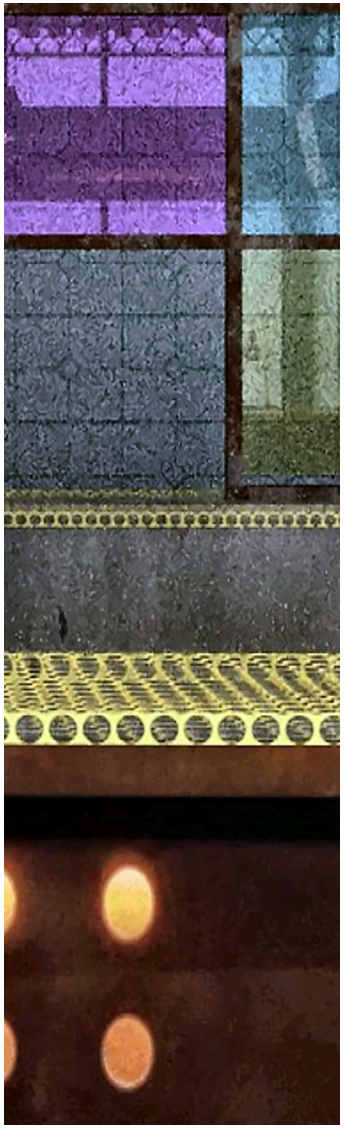
NEW CONCEPT · UK

Development of a new concept linked to the English production plant. Initial roll-out planned in England and South America.

WORK IN PROGRESS











03

LARGE EVENTS

Design and installation of **temporary kitchens** for corporate and large events: from sourcing equipment to utility connections, through to technical support for the whole service.

A complete production unit, set up in a few days and dismantled on schedule, sized on real covers and brigade shifts.

TEMPORARY KITCHENS FOR LARGE EVENTS

EVENT KITCHEN | LOGISTICS | ON-SITE SUPPORT

International corporate event across two venues in Rome: **Cinecittà World**, with the kitchen built inside a film studio, and the **Sheraton Parco de' Medici**, with outdoor kitchens for breakfasts and lunches.

~1,200	2	1,500	~80	11
GUESTS	VENUES	COVERS PER SERVICE	COOKS IN 2 SHIFTS 24/7	PROJECT DAYS



CINECITTÀ WORLD · EQUIPMENT DELIVERY AND POSITIONING

SUPPLIERS

Sourcing and coordination of equipment and smallware suppliers.

LOGISTICS

Transport, deliveries and transfers between venues, cold rooms and refrigerated vehicles.

UTILITIES

Water, power and drainage connections; outdoor gas lines where required.

ON-SITE SUPPORT

Technical support on site during peak event days and on-time dismantling.

KITCHEN INSTALLATION

ASSEMBLY | CONNECTIONS


ASSEMBLY


TILTING PANS AND WORK TABLES


COOKING LINES


WATER AND POWER CONNECTIONS

COOKING, BLAST CHILLING AND SERVICE

GALA DINNER | OUTDOOR KITCHENS



COMBI OVENS AND BLAST CHILLER



GALA DINNER · CINECITTÀ WORLD



SHERATON · OUTDOOR KITCHEN

SHERATON PARCO DE' MEDICI

Outdoor kitchens under marquees, with cooking lines and service counters, for breakfasts and lunches across three exclusively booked buildings.



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ENGLISH VERSION

