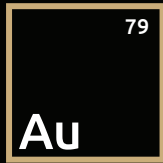


REMIDA
PROJECT & SOLUTIONS

CATALOGUE 2018

ho.re.ca.





REMIDA
PROJECT & SOLUTIONS

ABOUT US

David Braido and **Andrea Dal Farra** Founded REMIDA in 2009. The Energetic and dedicated team always focuses on meeting the client's needs and requirements. We choose the best course of action to reach the goal. our team makes sure that every aspect of a project is seamlessly coordinated. Because we guarantee our customers, a prompt service and proper care throughout the entire process. Do provide end to end support and consultancy. We help to grow your business because your success is our satisfaction.

What We Offer

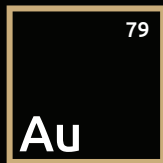
We offer an integrated project delivery system. Hence, All the responsibility for the design, purchasing, and installation of the project rests within our company. This is because We are a full service Design and Build firm. We are specialized in all types of food services and retail projects. Rather its modular or completely custom designed. We design and develop it because we offer a European experience combined with American practicality. Therefore, providing innovation and value added solutions. While we provide complete service & support to our customers our customers get growth and hence progress in their businesses.

REMIDA offers a complete and mature solution. We work closely with our customers in each step of the process and ultimately save our client's time, effort, and money as a result.

SERVICES:

- Assistance in creating a unique brand identity
- Assistance in formulating concepts for gelateria, bakery, coffee shop and restaurant
- Providing detailed two and three dimensional design drawings
- Working with clients in creating the desired look and feel of the operation
- Providing detailed mechanical, electrical, and plumbing drawings in an architectural format for code approval
- Providing either modular or custom built furniture options constructed in Italian manufacturing facilities
- Installing projects in full with our own installation teams
- Controlling all logistics from conception to reality





REMIDA
PROJECT & SOLUTIONS

OUR BRANDS

GELATO MAKERS



cattabriga

COLDELITE



DISPLAY



bocchini®



REFRIGERATION EQUIPMENT

COOKING LINE



COLD LINE

hiber
THE FUTURE OF CHILLING



COFFEE

LA **CIMBALI**
LAVAZZA

WHIP

Mussana

CHOCOLATE





BATCH FREEZER

Carpigiani, established in 1946, enjoys an unrivaled market position, thanks to its high standards, top-quality products, customer service and technological innovation. The company supports its equipment with a worldwide network of highly skilled sales and service technicians. The premier brand name in frozen-dessert machines, the company has built a reputation as the essence of quality and service in the foodservice industry.

SOFT SERVE ICE CREAM MACHINE + CREAM WHIPPERS + BATCH FREEERS AND PASTEURIZERS + SLUSH AND SHAKE MACHINES

PASTOMASTER 60



TURBOMIX

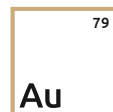


yumm!

XV CLASSIC



FANTASTICK



REMIDA
PROJECT & SOLUTIONS

When Otello Cattabriga, in 1927, was hard at work on the world's first automatic gelato machine, he never imagined that his name would be a point of reference in the industry today. Eighty years later, CATTABRIGA is still the leading supplier of high quality gelato manufacturing equipment. CATTABRIGA electronic pasteurizers with their "bain-marie" mixer have no equal in today's market, and the same can be said for EFFE vertical batch freezers / gelato makers. These iconic machines are an updated version of the very first automatic gelato maker developed by Otello Cattabriga.



EFFE

For 75 years the EFFE by Cattabriga has set the world's standard for artisanal gelato and ice cream. It's perhaps the only ice cream machine that is backed by a long production history and therefore provides a significant element of guarantee in quality.



PASTEURIZER

The PSK-KEL pasteurizer excels in performance and temperature control, making it ideal for professional batch pasteurizing. This electronic pasteurizing "bain marie" mixer is designed for flexibility to produce the most delicious "home made" gelato and ice cream.



BATCH FREEZERS

Horizontal batch freezers are extremely mechanically reliable and to produce an exceptionally high quality of frozen desserts, including ice cream, gelato, custard, sorbet, granita, Italian ice or sherbets.





BATCH FREEZER

The Compacta Vario Elite Batch Freezer is an all-in-one machine with heating and freezing for the commercial production of the finest gelato, ice cream, and sorbets. Featuring a 2-in-1 structure, mix ingredients and pasteurize in the upper horizontal cylinder, while separately, and simultaneously, freeze and produce gelato and ice cream in the bottom cylinder. The Vario Elite Batch Freezer can customize and program the speed of the beater and temperature of the cylinder according to the amount of mix used and its ingredients.

Vario 8/12



Compacta 4



Inverter



Heating plates



Insulated door



"Elite" stainless steel beater

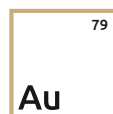


Glycol-based freezing

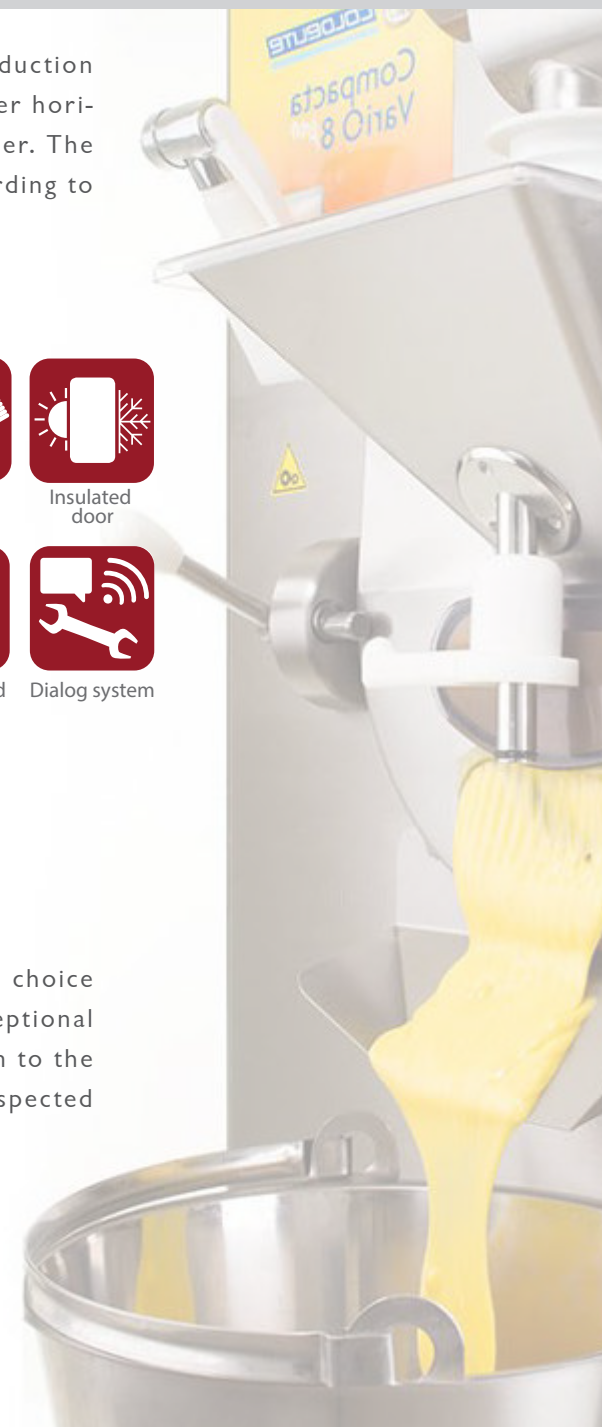


Dialog system

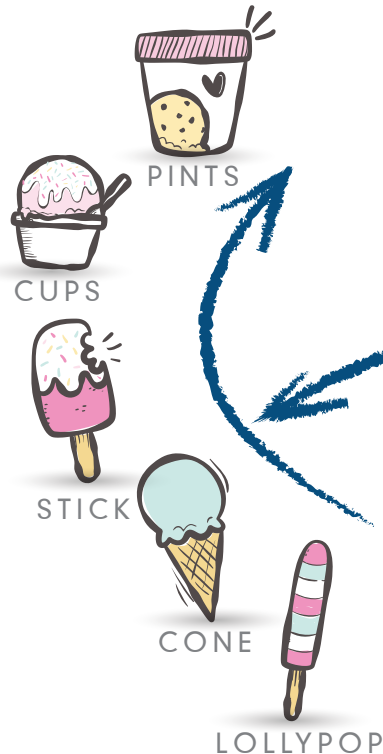
The Coldelite line of multifunctional batch freezers is a popular choice for serious producers, who are dedicated to producing exceptional gelato, sorbet, ice creams and select pastry products. In addition to the multifunctional batch freezers, Coldelite is well known and respected for high quality soft serve machines.



REMIDA
PROJECT & SOLUTIONS



For over 60 years, Technogel has been perfecting the gelato and ice-cream-making process. Today we offer the fastest and most user-friendly artisan gelato and ice cream equipment on the market. Looking for an ice cream production plant? We have a full line of industrial ice cream equipment as well. Technogel is a world leading manufacturer of machinery and equipment for small scale and industrial production of ice-cream.



Liters/hour - production



NEMOX

PROFESSIONAL CLASS

GELATO MACHINE

In 1994 Nemox was one of the first companies in its industry in Italy to obtain ISO 9001 Quality Management System Certification, subsequently implemented to ISO9001:2008. Nemox appliances are certified by primary Certification Institutes such as IMQ, ETL, FIMKO, TUV, KTL, KC, NSF.

Over the years Nemox has continuously developed a wide range of appliances respecting the principles of quality, function, economical prices and managed economy.

Today NEMOX International is a leading worldwide manufacturer of gelato, ice cream and sorbet machines. This goal was achieved thanks to innovation, quality, functionality and an offering of a wide range of machines.



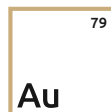
Table top Gelato 5K + Ecco Fatto gelato base



The professional gelato machines CREA series is designed to automatically produce from 1 kg to 2.5 kg of gelato, sorbet, ice cream and frozen yoghurt in about 12 min.



ideal for SMALL RESTAURANT
and COFFEE SHOP



79
REMIDA
PROJECT & SOLUTIONS

Clabo is the Italian and European milestone in the production of technological solutions and furniture for the HoReCa sector. In its factory in Jesi (AN), headquarters of Clabo S.p.a. as well, the company produces refrigerated display cases since 1980. In the same place hundreds of furnitures for bars, pastry parlours, cafés and canteens are daily produced. The Group can claim about five thousand showcases produced per year and over a hundred thousand installed worldwide. The Company can offer a wide range of customizable furnitures and more and more importance to personalized solutions.

Clabo is a Group that reunite four important brands of refrigeration and bar furniture, which have always been standing out for the high quality of its manufactured products.



ORLON **bocchini®** **Artie** **REFRIGERAZIONE** **EasyBest**

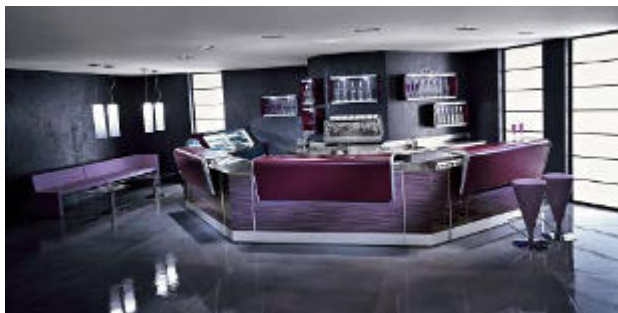
PIZZA
PASTRY
BAKERY
GELATO
CHOCOLATE
GASTRONOMY

REMI DA
PROJECT & SOLUTIONS

⁷⁹
Au



DISPLAY CASES



TURNKEY PROJECT

Created in Pesaro in 1962 as an artisan firm specialising in the production of bar and gelato parlour furniture, IFI has made its mark on the history of food & beverage outlet furnishings through innovations that have dictated new reference standards for the sector, all over the world.

As well as offering a wide range of furniture, the company is responsible for the first industrial bar counter (in the 60s), the first modular industrial bar counter (in the 70s), the first system of steel frames treated against perforation corrosion (in the 80s), the explosive public premises furnishings philosophy, the Platinum IFI Concept (2005), the hi-quality/low-cost bar Start Up service (2012) to enable young jobseekers to start a bar at low cost, and the Bar Sharing modular and multifunctional furnishings proposal (2013).



GELATO DISPLAY



SODA DISPLAY

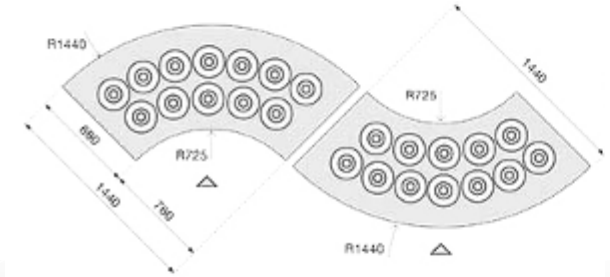


PORTABLE
GELATO CHART



DISPLAY CASES

BRX combines a team of skilled professionals with twenty years of experience in the field of steel processing and refrigeration systems. The result is a set of cutting-edge technological products, both for their aesthetics and functionality, thanks to a constant research and the ability to talk and listen to the customer. The company's expertise and passion offer design support to technical studios, architects and interior designers to create more and more customized solutions: truly "tailored" projects, perfect in every respect, practical and long lasting. The real power of the company is both creating products in line with the customer's needs, and guaranteeing constant and competent support at every stage, from idea to design up to implementation.



FOOD DISPLAY CASES



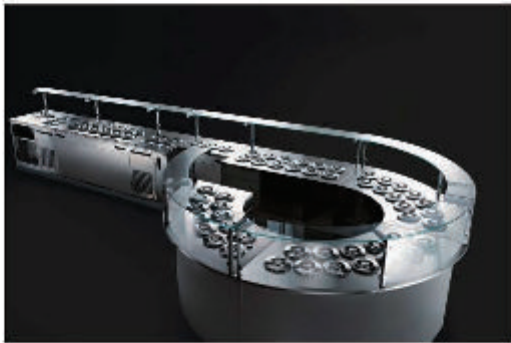
BAR COUNTER



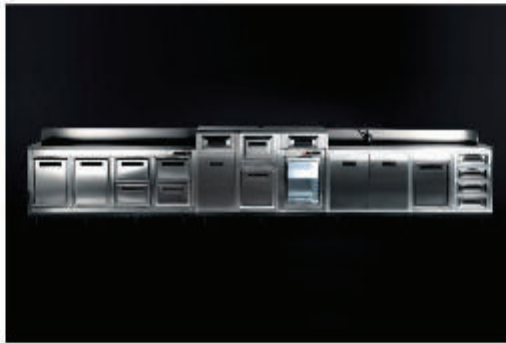
GELATO POZZETTI CABINET



DROP IN



GELATO PARLOURS



BAR & COFFEE SHOPS



PATISseries



BAKERIES



weinnovate cooking

PROFESSIONAL KITCHEN

Olis professional kitchens make everything easier, from idea to final result. Whether it's a matter of equipping a small kitchen for a bistro, snack bar or pizzeria, or a large kitchen for a restaurant, company canteen, self-service restaurant or hotel, Olis has all the ingredients for the solution you're looking for: solidity, efficiency and design, combined with a passion for practicality and technology. Choose an Olis kitchen to meet your space and use requirements, and start designing your future – right now.



EL.SOLID
TOP RANGES



EL.RANGES WITH
CERAMIC GLASS



INDUCTION
RANGES



BAIN
MARIE



GRIDDLE
PLATES



TILTING BRATT
PANS



PASTA
COOKER



DEEP FAT
FRYERS



PENTOLE



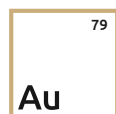
BOILING
PANS



PROFESSIONAL
OVEN



DISHWASHER



REMIDA
PROJECT & SOLUTIONS





PROFESSIONAL OVEN

Italforni specializes in providing the latest technology in both electric and gas-fired ovens. With over 30 years of experience, the company offers only the highest quality products, with a unique blend of modern innovation and old-world craftsmanship. Only the best materials are used to construct the ovens, with a meticulous eye for detail. Italforni's passion for combining beauty and function shows in all of its products.

Italforni produces a wide variety of models for the kitchen, but the company also has decades of expertise in the manufacture of advanced kilns for ceramics, porcelain and glass making. This diverse range of product knowledge enables the company to produce versatile, even customized, ovens for any application.



**BULL SERIES
DECK OVEN**

Assembled in highly resistant steel and coated with colored, tempered, impact resistant and high temperature glass.



**TUNNEL SERIES CON-
VEYOR OVENS**

The only static conveyor ovens that cook directly on stone



**TK SERIES DECK
OVENS**

Affordable deck ovens for pizzeria and pastry shop with 1-2 chambers. Stainless steel or rustic version.



**INDUSTRIAL SERIES TUNNEL
OVENS**

The only industrial tunnel ovens that cook directly on a refractory-stone belt. They are perfect for large-volume productions and a wide variety of foods.



PASTRY



CUPCAKE



BAGEL



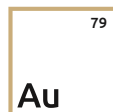
CAKE



PIZZA



BREAD



REMIDA
PROJECT & SOLUTIONS



BLAST FREEZING/CHILLING + PRESERVATION SYSTEMS + RITARDER PROVERS

FIVE FUNCTIONS IN ONE HIGHPERFORMANCE PRODUCT.

24 HOURS A DAY!

Cold and Hot in a single unit with 5 basic functions:

- blast chilling
- blast freezing
- thawing
- leavening retarder
- low temperature cooking



H 505 TS

H 509 TS

H 512 TS

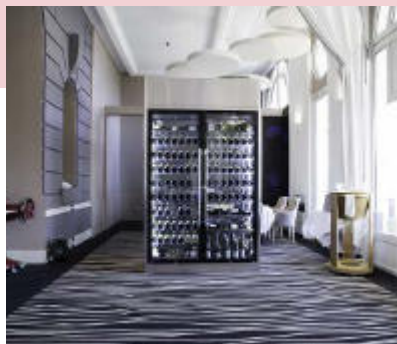
H 517 TS

H 524 TS



With consolidated experience in the field, GEMM has become leader in manufacturing of refrigerated equipment for professional catering. In just a few years, with its modern 4000 square metre factory and initiatives and efforts for total customer satisfaction, GEMM has managed to conquer the Italian and foreign markets.

GEMM has obtained ISO 9001 certification since 2005 from prestigious institutions such as CSQ and IQNET, the largest global network of certification bodies, to ensure a rigorous and safe work methodology with the aim of continuously improving of the productive process.



Brera products are designed to meet the needs and requirements of wine connoisseurs, who are aware of the fact that storing and serving wine at the right temperature is essential.

Coffee is a serious matter. Because it is both a science and an art. Coffee is also a complex affair; it must be studied and understood and, when treated with the care it deserves, it bestows a simple pleasure to be savoured from a cup.

Turning an art into a profession demands commitment and dedication, and it is through teamwork, the combination of a range of skills and a healthy dose of passion that the Cimbali Group has helped write the story of coffee, and continues to do so.

Today, its professional machines anticipate market needs and the innovative functionality and design of its products provide baristas with the perfect instrument for expressing their talent.



M100

Elegance, reliability, energy saving and high performance: the finest tradition of Italian espresso coffee evolves in the eye-catching shape of the M100



M100

M39 TE DOSATRON: Designed, implemented and built to develop and improve business



M100

M24 is the traditional espresso and cappuccino coffee machine simple to use and characterised by high performance.

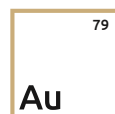


M21 JUNIOR

Designed and built for those who have limited space at disposal still want to offer traditional espresso coffee and cappuccino.



LAVAZZA



REMIDA
PROJECT & SOLUTIONS

S30

The new super-automatic La Cimbali offers an unparalleled experience and, thanks to its distinctive features, it encourages innovative interaction with the machine. Thanks to the innovative technical solutions that have always made the La Cimbali machines cutting-edge products, preparing espresso coffee-based drinks will be simple and intuitive, every day.





CREAM MACHINE

Since its foundation in 1948, the Hans Kratt factory has been producing bakery and catering appliances. While emulsifiers and nut mills were a major part of the product range during the early post-war years, the production program has increasingly turned towards Mussana whipped cream dispensers since the start of the fifties. These appliances stood out due to their very high level of quality for those times, as well as their easy operation.

The whipped cream dispensers, then operated with compressed air, were followed in the mid sixties by the first cream whipping machines as we know them today. At that time, Hans Kratt Maschinenfabrik became a national and international leading company - a position which it has not relinquished to the present day. The ongoing further development of the machines in the seventies, eighties and nineties, with elements such as complete stain- less steel finish, double mixing rollers, standard portioning and cleaning mechanisms, have made Mussana one of the best products in cream whipping technology.



PONY

Type Pony 2 Liter -
Microtronic



BOY

Type Boy 4 Liter -
Microtronic



LADY

Type Lady 6 Liter -
Microtronic



GRANDE

Type Grande 12 Liter -
Microtronic



DUO

Type Duo 2 x 6 Litre -
Microtronic



Selmi is not only a benchmark for machinery related to the processing of chocolate, such as tempering or coating machines, coating and cooling lines, sphere based refining machines, one-shot, but has also expanded its range into machines for roasting coffee and dried fruit and for processing ice cream. The MICRON ball refiners can refine dried fruit and create, as stand alones, base pastes of pure fruit and spreadable creams. Selmi machinery is unique, simple and has need of fewer technical interventions.



BENCHTOP FILLING
INJECTOR



TEMPERING
MACHINE



ROTATING
MACHINE



FILLER
PRALINE



ROASTER



GRINDER



MICRON
BALL REFINER



FILLER
VASI



TUNNEL
SPIN



GELATO INGREDIENTS



Artificial colors



Hydrogenated vegetable oil



Artificial thickeners, stabilizers or emulsifiers



Genetically modified organisms (GMOs)



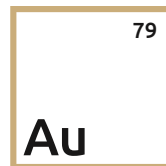
Palm oil



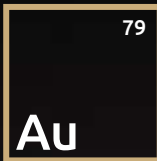
Artificial flavors



grazie per il tempo dedicatoci



REMIDA
PROJECT & SOLUTIONS



REMIDA
PROJECT & SOLUTIONS

www.remidausa.com

info@remidausa.com

Boca Raton (FL) - USA

+1 786 678 555 4

