



Catering Equipment

Product Guide



Efficiency
With
Style



OUR COMPANY

Zith Stainless steel construction was founded in 1983 with headquarters in Paphos. Professionally active in the field of catering equipment supplies for Hotels, Restaurants, Snack bars, Butchers, Supermarkets and many other similar sites.

Our Headquarters at Ayia Varvara's industrial area(Paphos), consists of a 2500m² factory area, 1500m² exhibition area and 1000m² storage area. The company also operates its own showrooms in Limassol and Nicosia.

We are manufacturers of stainless steel counters, sinks, cabinets, hoods, Bain maries, doner kebab machines, buffets and any other customized equipment as requested. We are using the latest machinery for the most outstanding finishing. The quality of our products is guaranteed by our long experience.

Since 1994 we are importers of professional catering equipment from Germany, Greece, Italy, Holland, China, Taiwan and America.

Our experienced personnel including our chefs, are always willing to assist you for proper equipment selection, usage and/or operation of any of our products. The Design department can assure you for the proper layout of your area that will exceed your demands as well as health and safety regulations.

For any of our products we carry a full range of spare parts. Furthermore we have a well trained technical personnel that can assure you for a fast and accurate technical support that will exceed your expectations.

Always ready to serve you with efficiency, professionalism and responsibility!!

Efficiency With Style

Nicosia Shop



Catering Equipment



www.zithnet.com



Αποδοτικότητα Με Χαρακτηρα



Limassol Shop



Η ΕΤΑΙΡΕΙΑ ΜΑΣ

Η Zith Stainless Steel Construction ιδρύθηκε το 1983 με έδρα στην Πάφο. Δραστηριοποιείται επαγγελματικά στο τομέα του εξοπλισμού ξενοδοχείων, εστιατορίων, snack bar κρεοπωλείων, υπεραγορών και άλλων συναφή χώρων.

Τα κεντρικά μας γραφεία, στη βιομηχανική περιοχή της Αγία Βαρβάρα στην Πάφο, διαθέτουν εργοστασιακό χώρο 2500m², εκθεσιακό χώρο 1500m² και 1000 m² αποθηκευτικό χώρο.

Η εταιρεία επίσης διαθέτει ιδιόκτητα καταστήματα στη Λεμεσό και Λευκωσία.

Κατασκευάζουμε από stainless steel πάγκους εργασίας, γούρνες, ερμάρια, χόανες εξαερισμού, bain maries, μηχανές γύρου, μπουφέ ξενοδοχείων και άλλες ειδικές κατασκευές στα μέτρα και τις ανάγκες του κάθε επαγγελματία. Όλα με τη χρήση των πιο σύγχρονων μηχανημάτων για τέλειο finish.

Η μακρόχρονη εμπειρία μας στο τομέα εγγυάται το αποτέλεσμα.

Από το 1994 είμαστε εισαγωγείς επαγγελματικών μηχανημάτων από: Γερμανία, Ελλάδα, Ιταλία, Γαλλία, Ολλανδία, Κίνα, Ταϊβάν και Αμερική.

Το έμπειρο προσωπικό μας, πωλητές και chefs μας είναι πάντα πρόθυμοι στη διάθεση σας για καθοδήγηση και υποστήριξη για τη σωστή επιλογή, χρήση και λειτουργία κάθε επαγγελματικής συσκευής.

Το σχεδιαστικό τμήμα της εταιρείας μας αναλαμβάνει το σχεδιασμό του επαγγελματικού σας χώρου σύμφωνα με τις ανάγκες σας και των υγειονομικών κανονισμών.

Η πλήρης σειρά ανταλλακτικών καθώς και οι άρτια εκπαιδευμένοι τεχνικοί μας εγγυώνται την άμεση και σωστή τεχνική υποστήριξη.

Πάντα στη διάθεση σας για να καλύψουμε τις ανάγκες σας με επάρκεια, επαγγελματισμό και υπευθυνότητα.

CANTILEVERS SYSTEMS



G9001 Series-Top Line



G7001 Series-Restaurant Line



64 Series-Snack Line

YOUR PROFITS!

- Esteem Style
- Easy to clean
- Easier maintenance
- Longer equipment lifetime

ENERGY SAVING BURNERS

GICO received an award for Technological Innovation from the Italian Ministry of Production. GICO designs and makes its own double crown burners that take in secondary air for maximum energy saving. Burner Power up to 11kw. Various ring bases available.



VAPOR FIRE GRILL



Vapor Fire Grills. At G7001 & G9001 line tray is removable but also connected to drain and water supply with automatic refilling.



An exclusive Jointing system ensures a tight hairline seal, which prevents liquid infiltrations between appliances.



Gico appliances are available as sole Tops or freestanding: on open base cupboards (doors are optional extra), on static, convection, combination ovens. User friendly controls.

MODULAR COOKING SYSTEMS



BOILING PANS 45lt / 100lt / 150lt



BRAT PANS 60lt / 100lt



DEEP FRYERS 8lt / 12lt / 18lt / 23lt,
More than 40kg/h of French fries (23lt)



BAIN MARIES single or double



PASTA BOILERS 15lt / 26lt / 40lt / 52lt / 80lt



GAS BURNERS on Static Oven or Cupboard



FOUR BURNERS on gas combi steamer 4GN 1/1



HARRY'S BURNERS with grid supports, self cleaning and pressed top



VAPOR FIRE GRILLS available in single, double or triple



FRYTOP / GRIDLE

Available in chrome plate or steel iron plate or combination with smooth & grill



GAS OR ELECTRIC CONVECTION
AND STEAM OVEN
Available in 4GN / 6GN / 8GN
10GN / 12GN / 20GN

DESIGN YOUR BUFFET AREA WITH DROP IN UNITS



Self service Refrigerators. Suitable for desserts, beverages, salads. Optional with Flap doors.



Bain maries & refrigerators. From 2 to 6 GN 1/1.



Drop in ventilated - refrigerator. Unique all in one - control the depth at your needs.



Service displays. Refrigerated or hot with humidity.

WOODEN BUFFETS



Island cold well with electrical hood lowering and LED energy saving lighting.



Island bain marie well with halogen heating lamps.



Square islands with electrical hood lowering and LED energy saving lighting. 4GN or 8 GN.



Island cold with lift up plexi glass wings and LED energy saving lighting.



Choose optional: With slide tray rails and glass closings.

WINE DISPLAYS

Wooden or RAL finish. Suitable for white and red wines. With LED lighting. Capacity from 36 up to 141 bottles.



GASTRONOMY



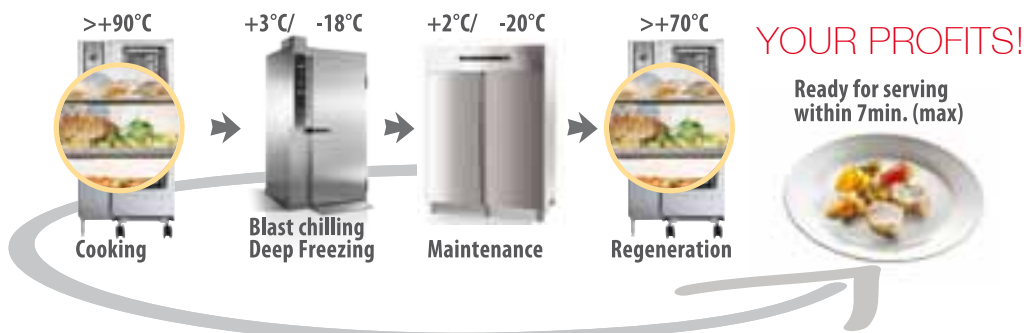
Upright cabinet refriger. & freezers. 700 or 1400 Lt.



Counter refriger. & freezers. Optional with drawers or glass doors.

BLAST CHILLERS / FREEZERS

BLAST CHILLING από την AFINOX. Ψύξη Blast είναι μια μέθοδος ψύξης τροφίμων γρήγορα σε μία χαμηλή θερμοκρασία που είναι σχετικά ασφαλείς από ανάπτυξη βακτηριδίων. Τα βακτήρια πολλαπλασιάζονται ταχύτερα μεταξύ 8 °C (46 °F) και 68 °C (154 °F). Με τη μείωση της θερμοκρασίας του φαγητού από 70 °C (158 °F) έως 3 °C (37 °F) ή χαμηλότερη εντός 90 λεπτών, η τροφή καθίσταται ασφαλές για την αποθήκευση και αργότερα την κατανάλωση.



Blast chiller / freezers are available:
3GN, 5GN, 8GN, 15GN, 6GN2/1, 10GN 2/1,
20GN and 40GN
Optional 60x40cm baking trays.

BLAST CHILLING from AFINOX. Cooling Blast is a method of cooling food quickly at a low temperature which is relatively safe from bacterial growth. Bacteria multiply rapidly between 8 °C (46 °F) and 68 °C (154 °F). By reducing the temperature of the food from 70 °C (158 °F) to 3 °C (37 °F) or lower within 90 minutes, the food is safe for storage and later consumption.

INFINITY BY AFINOX

From cold to hot in just one touch!

YOUR PROFITS!



EXCELLENT VALUE FOR THE MONEY

- Four machines in one
- Increase productivity and reduce labor cost
- Reduce food weight loss and energy consumption



FRIENDLY TO USE

- TOUCH screen, easy and intuitive
- 24 h video tutorials support
- Ergonomic control panel



FEATURES & TECHNOLOGY

- Eco friendly & energy saving approach
- Keep energy consumption under control
- Full connectivity and dynamic updates

Here is it.

It's touch, it's multifunction, it's cold, it's hot but most of all it's guarantee of a perfect result. Do you know how it makes the difference? In your profit.

Ask us how, info@zithnet.com

- Blast chilling
- Shock freezing
- Quick and controlled thawing out
- Proving
- Slow cooking
- Combined cycle

All this and more is Infinity.



From 3GN up to 20GN.
Optional 60x40cm baking trays.



VIDEO GUIDANCE
& DEMONSTRATION



TABLET
APPLICATION



Tecfrigo Spa, founded in 1980. An Italian manufacturing industry of machinery equipments for ice-cream, pastry shops, confectioneries, restaurants and catering, bars, fast food, pizzerias, kitchens, supermarkets, hypermarkets, winebars

DISPLAYS & COOLERS



Cake display refrigerator with rotated shelves and led lighting



Ice cream conservators



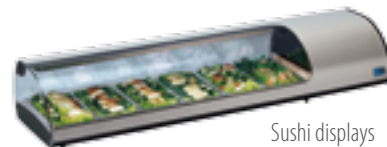
Cava coolers



Cigar display cooler with humidity



Sushi displays



LED & RAL LINES



An Italian company with experience since 1965



Display refrigerators with LED lighting.



Buffet fish. Produce granular ice flakes. Within 6 working hours 6cm of ice available in tank surface. Keeps fish for one week fresh. Made out of solid wood.



Display freezer and refrigerators.



Counter top display refrigerator.



Catering Equipment



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The company was established in 1958, manufacturing commercial refrigerators. Investing constantly in human resources, equipment and engineering, is today one of the leaders in the market of commercial refrigerators and stainless steel equipment, in Greece.

DISPLAYS



Dry hot Displays with halogen heating lamps.



Bain Marie Displays with halogen heating lamps.



Fish or meat displays.



Salad displays.
Available with two, three or four doors.



Refrigerated or heated counter top displays with humidity and halogen heating lamps.



Pan coolers with curved glass or flat glass.



UPRIGHTS & COUNTERS



Counter Refrigerators. Available in 60cm or 70cm depth. Optional with drawers.



Counter Refrigerators with glass doors.



Under counter refrigerators with GN drawers. 64cm height.



Counter saladette refrigerators. Available with two or three doors.



Upright cabinet refrig. & freezers. 700 or 1400 Lt.

The "Adriatic Sea Aquarium & Equipment" is a world leader in planning, construction, installation and maintenance of maintaining systems for live fish, mollusc and crustaceans, with approval of the Ministry of Health. With more than 35 years of experience.

AdriaticSeaAquarium® & Equipment

AQUARIUM DISPLAY SYSTEMS



ATLANTIS GOLD aquarium.
Available dimentions 155cm
and 205cm length



LAMPARA FISH BOAT aquarium.
Available in 3 sizes
170cm-200cm-240hcm



PIKKOLO
Counter top aquarium.
Capacity 7kg lobsters.
Dimentions 81 x 44 x 56cm



MURENA the aesthetic aspect combining,
aquarium and fish display refrigerator.
Dimentions 160 x 70 x 200hcm



MARISCO Series.
Custom made at your measurements. combine
fish counter, aquarium and oyster displays

BAR COOLERS

Gamko



Since its establishment in 1958 Gamko is a leading manufacturer and supplier of professional coolers for the bar and leisure industry.



FK8 Beer keg cooler



KFK-2 commercial waste chiller



MG1275g bottle cooler 295 x 330ml
can hold up to 550 bottles



MG1315gcs bottle cooler 333 x 330ml
can hold up to 538 bottles



Catering Equipment



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The NTF "Nuove Technologie Del Freddo" specializes in the ice making machine industry since 1990.
 All materials used comply with Food & Drug Administration regulations.
 Advance in ice productions as machines are tested at 21°C ambient and 15°C water.
 The ice makers are certified for use in tropical class, for operation guaranteed up to +43 °C ambient temp.

All the NTF ice makers are equipped with pressure switches, which control fan motors or water inlet valves, optimizing machine performance under varying environmental conditions, and limiting consumption of water and energy.

ICE MAKING MACHINES



ICE MACHINES capable of producing from 20kg up to 155kg per 24h



MODULAR ICE CUBE MAKERS
 Capable of producing from 90kg up to 2200kg per 24 hour



ROLLER STORAGE BINS
 With capacity from 108kg up to 1200kg



STORAGE BINS
 With capacity from 240kg up to 350kg



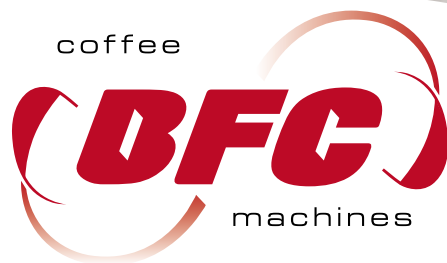
FAST ICE 7gr



FROZEN DICE
 Available in 18gr - 33gr - 13gr - 42gr - 60gr



ICE FLAKE



B.F.C. srl started in 1998 and for 14 years they are manufacturing high quality espresso coffee machines, for professional use. They manufacture their own copper boilers, stainless steel body parts and many other components to ensure high standards.

ESPRESSO COFFEE MACHINES



LIRA 2GR COMPATTA PULSANTE
1-2-3-4 groups, semi-automatic model,
Manual lever operated, automatic dosing by
keyboard .

ALL BFC COFFEE MACHINES come with a
Copper inner boiler available in
4 liter / 7 liter / 6 liter/ 8 liter/ 10 liter/ 14 liter
/ 21 liter / 27 liter continuous heat circulation.



DIADEMA OLD ANTICA FASHION
Auto 3 Group is designed to continuously produce one to six cups of espresso coffee
or cappuccino at the same time. It is ideal for the average size restaurant, club or
catering facility where space is a consideration.



LIRA 1GR ELETTRONICA
All Lira models are
available in
Red - White - Gray - Black
and Chrome



GRINDER
Flat Burrs 64 mm-1400 r / min,
Colour Stainless Finish.



Johny company was founded in 1993 and primarily objective is to manufacture and distribute a full range of professional bar equipment products. These products meet all European standards and the needs of large catering and bar facilities.

BAR EQUIPMENT



Automatic orange squeezers with handle

Orange squeezers



Drink mixers



Ice crushers



Hot - Dog Machines



Blenders



Chocolate machine (fountain)

Electric traditional coffee machines



OTHER FAMOUS BRANDS



ZITH gas traditional coffee machines



BLENDTEC BLENDERS
With noiseless cover & programmes



HAMILTON BEACH Blenders

RATIONAL was founded on 1973 and since then is the worldwide market leader in thermal preparation of food for commercial catering and haute cuisine, holding the 54% of the world market share.



In 1976 RATIONAL invented the first combi-steamer and the first who launched the Self Cooking Center.

With the launch of the new SelfCookingCenter® whiteefficiency® RATIONAL sets another milestone in the development of thermal cooking appliances.

Today more than 550.000 RATIONAL combi-steamers are in use worldwide, this means practically every second unit installed is made by RATIONAL.

The new patented HiDensityControl® guarantees outstanding cooking quality and performance despite minimum resource consumption. The revolutionary control concept is so simple to operate and can be done by everybody.

SCC WHITEEFFICIENCY

Average restaurant serving 200 meals per day with two SelfCookingCenter® whiteefficiency® 101 units.

Your profit Amount budgeted per month	Your extra earnings	per month
Meat/fish/poultry Purchases of raw materials reduced by 10 % on average by precise regulation and cooking processes ideally matched to the product thanks to SelfCookingControl®.	Product input with conventional Combi-Steamers 7.040 € Product input with SelfCookingCenter® whiteefficiency® 5.632 €	= 1.408 €
Energy The unique cooking performance, ELC® and latest control technology consume up to 20 % less energy on average than conventional combi-steamers.	Consumption with conventional Combi-Steamers 6.300 kWh x 0.13 € per kWh Consumption with SelfCookingCenter® whiteefficiency® 1.890 kWh x 0.13 € per kWh	= 573 €
Working time Efficient LevelControl® shortens the production time by up to 30 % thanks to rolling load. No more routine tasks. Automatic cleaning and care.	30 hours fewer x 12 €	= 720 €
Water softening/descaling These costs are eliminated entirely with CareControl.	Conventional product input 60 € Product input with SelfCookingCenter® whiteefficiency® 0 €	= 60 €
Your extra earnings per month		= 2.760 €
Your extra earnings per year		= 27.610 €



For Rational, whiteefficiency® means deriving the maximum benefits from everything we use, whether it be time, energy, water, space or raw materials.
In a word, whiteefficiency®.

HiDensityControl®

Highest food quality, by uniform and intensive distribution of heat, air and humidity within the cooking cabinet.

SelfCookingControl®

Uses sensors to detect the size of the food and the load size.

Efficient LevelControl®

Food production during mise en place and à la carte cooking tool. You can use each rack individually for production, increase flexibility through the use of clever mixed loads and ultimately save both time and energy.

CareControl

The intelligent cleaning and care system automatically ensures hygienic cleanliness. No expensive water treatment systems needed!



CLEAR PROFITS!



Catering Equipment



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Standard Equipment:

- Steam cooking (with boiler) mode from 30 °C to 130 °C
- Hot air cooking mode from 30 °C to 300 °C
- Combination cooking mode from 30 °C to 300 °C
- Finishing® plates or trays
- ClimaPlus® Active climate (Humidity) management
- Individually programmable up to 50 program slots
- Hygienic cleanliness at the push of a button
- USB port for HACCP and Service data documentation
- Integral hand shower & meat probe
- Available in 6GN / 10GN/ 12 GN / 20GN
- 2 Years Warranty

YOUR PROFITS!

Reduction of 10 % in the use of raw materials.

The infinitely variable cooking cabinet climate cooks meat, poultry, fish and even game particularly gently. This reduces weight and cutting losses and saves 10 % on average on the product input.

Reduced working time

The CombiMaster® Plus is a reliable helper. You will save 1 – 2 hours per day on average as it is simple to plan preproduction, so easy to use and cleaning is effortless.

Reduction of 60 % in energy costs.

Short heating times eliminate the need for standby mode as is needed with conventional appliances. This, combined with greatly reduced cooking times, will not only save you time, but a lot of power as well. The particularly fine control and energy input only when needed save up to 60 % on average compared to conventional cooking appliances.

Minimises space required by more than 30 %

You can replace or reduce the workload of conventional cooking appliances by 40 to 50 % on a footprint of less than 1 m². This reduces the overall space required and investment costs.



Moduline Srl was established in 1989 and its many years of expertise has made it a successful company in the field of catering for markets in Italy and Europe. The business prides itself on its constant research and new designs to meet the needs of a continually evolving market.

M O D U L I N E
food service

FOOD PRESERVING & HEATING



VAPOR GRILLS



Since 1993, Arris Catering Equipment have specialised in producing professional gas and electric grills for both Traditional and Modern Commercial Catering.

ARRIS is the inventor of today's vapor grills, which replaced the mostly used charcoal grills.

Zith Catering Equipment was the first company which promoted the vapor grill in the Cyprus market.



GRILLVAPOR GV 1035
1 cooking surface measuring 810x250 with adjustable temperature. Suitable for grilling skewer kebab



GRILLVAPOR G3510E
Electric counter top vapor grill 1 cooking surface measuring 250x350



GRILLVAPOR GV 407
1 cooking surface measuring 390x470 with adjustable temperature

With Grillvapor, you can grill in a very natural 'healthy' manner to enhance the best in food taste and flavour, while encouraging fats to disperse, for easier to digest, genuine food. Grillvapor cooks by radiated heat and, food is never in contact with polluting sources while being cooked. Evaporation of water in the dish under the cooking surface keeps the food soft.



Catering Equipment



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ACP, Inc. was established in 1965 when they manufactured the first microwave in the world ever since they manufacture and distribute commercial high speed combination ovens and microwaves under the Amana® Commercial and MenuMaster® Commercial brands, two of the most recognized and respected brands in the foodservice industry.



MENUMASTER®



MICROWAVE OVENS



HIGH SPEED COMBINATION OVENS



MenuMaster MXP
High Speed Combination Ovens



1.



2.

1. Forced convection 2200w
2. Infra-red radiant 3000w
3. Microwave 2200w

For instance:
Bakes 35cm frozen pizza in 2.30min
Cooks skewered shrimps in 1.10min



3.

COOKING SYSTEMS

firex®

Firex has 40 years of experience in producing cooking systems for the food industry and catering companies. They design innovative, highly automated appliances that help you save energy and resources



Baskett Tilting Kettles
Are sturdy versatile appliances. Cooking programmes allow numerous foods to be prepared: from boiled meat and vegetables to jams and marmalades, With a capacity from 70 to 500 litres



Lavaverdure
The compartmentalised tank allows you to wash different products at the same time, saving water, time and energy in the process.



AS TERM Ltd. was founded in 1995 and specializes in the production of professional bread and Pizza ovens for bakeries, pastry stores, supermarkets, pizzarias and restaurants. Their ovens are recognized worldwide for their quality and reliability



PIZZA OVENS



The ovens of series D are of domical type and are assigned for baking pizzas. Various models and styles available with wood / or and gas / or and rotated base



DESIGN K
Brown mosaic Gas oven



SERIES D DESIGN C



MIX120R
Wood - gas oven



SERIES D DESIGN S



Pizza shovels by SIRMAN



The history of Moretti begins in April 1946. A history of tradition and passion for its work firmly behind it. Moretti Forni is now a leading manufacturer of pizza and bakery professional ovens. Thanks to the traditions handed down through the generations and to the strong boost of new management, Moretti Forni has become internationally known and products are sold in over 120 countries worldwide.

BAKERY & PIZZA OVENS



Deck oven available with 1, 2 or more decks stackable on prover. Famous for their high thermal stabiliser, which guarantees excellent temperature maintenance. Available in gas or electric models



Rotary electric or gas oven. Ideal product for high bakery and pastry production



Gas or electric conveyor ovens. The Moretti Forni patented systems warrants the lowest consumption, lowest exterior temperature in its category, management of 2 temperatures and best baking quality.

BAKERY & PIZZA OVENS

prismafood
▶▶ solutions

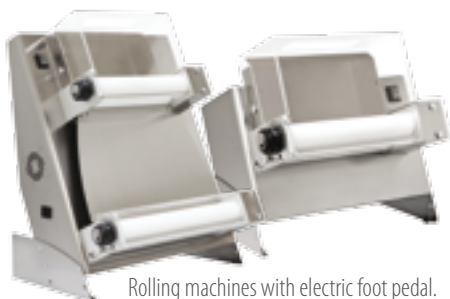
A young and dynamic company founded in 2006. Thanks to the twenty years experience of their partners in the field of professional catering equipment for pizzerias and restaurants. They managed to stand out as producers of pizza ovens, rolling machines and spiral mixers.



Electric or gas ovens are expressly designed for the best baking process for pizza. Available with 1 or 2 or more stackable decks.



Pizza press with mechanical drive. Forms dough's discs for pizzas up to 45cm diameter



Rolling machines with electric foot pedal. Rolling diameter from 80mm up to 450mm



Spiral mixers with castrols. Capacity lt, dough weight from 22lt-17kg up to 48lt-42kg



SPAR FOOD MACHINERY MFG. Co. , LTD is specializes in manufacturing multi-functional planetary mixers. Their mixers comply with international safety standards and have a powerful custom-built motor and high torque gear transmission that easily mixes all types of products and improves reliability.

PLANETARY MIXERS



Heavy-duty planetary mixers available from 10lt up to 80 lt.
With timer and gear drive transmission. Complete with beater, knider and whip

DOUGH SHEETERS



Kemplex is a company witch specializes in the production of sheeter machines. Initially only in Italy, but now adays they are selling all over the world, a highly reliable and competitive product.
The annual number of machines produced makes it possible to achieve a remarkable quality - price ratio, as well as speedy delivery for the entire product range.



Reliable dough sheeters in various models and with a wide range of accesories



Catering Equipment

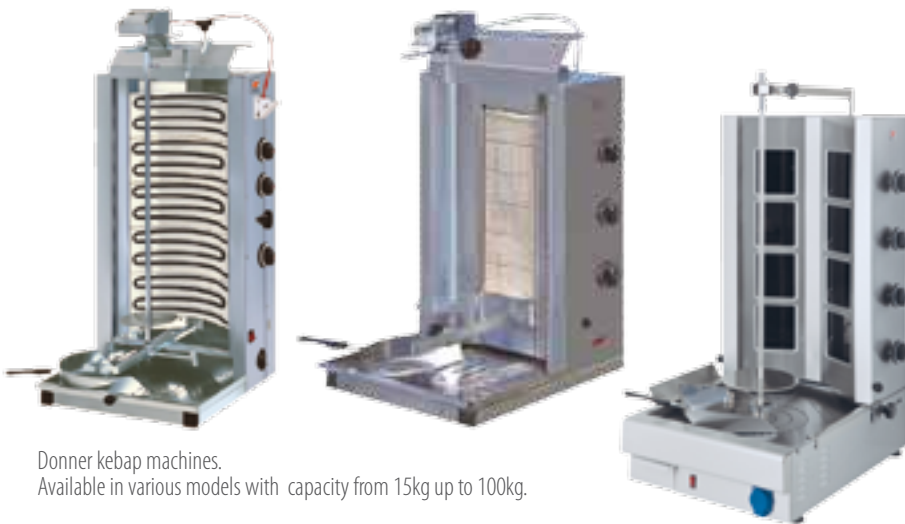


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NORTH CATERING EQUIPMENTS is a Greek catering equipment company founded in 1983. They produce catering equipment such as Doner Kebab Machines, Hot Display Units, Grills, Rotary Chicken Grills, Profesional Crepe Machines. They have more than 800 partners all over Greece and also export to all European countries and other countries like Russia , Canada and Korea

CATERING EQUIPMENT



Donner kebab machines.
Available in various models with capacity from 15kg up to 100kg.



Gas or electric crepe machines.
Available in 35cm or 40cm diameter.



Counter top heated display for GN.
With humidity tray and heated lamps.



Counter top heated snack display.



Curvey heated survery.
With heated bottom and heated lamps.



Gas or electric rotisseries.



FOOD PROCESSING MACHINES



Wok Induction



Hot & cold combined plate



Smooth stainless steel toaster



Single or double toaster. With smooth plate at bottom and rib on top



Single or double ceramic glass toaster



Electric rice cook & hold. Up to 4.2lt



Double deck electric Sandwich toasters.



Double deck electric Sandwich toasters.



Electric salamanders



Electric crepe machine



Electric fryer 8lt



Planetary mixer 1t 7



Hot displays for pizza and snacks



Potato peelers capacity from 10kg up to 20kg



Heavy duty ice crusher



Vegetable cutter & cutting discs





NEW ERGONOMIC ITEMS



HIGH PRECISION WARMER.
With temperature control.
Softcooker - Sous vide



PACOJET.
Ideal for preparing
mousse and ice cream



MINNEAPOLIS
Steamer - Minicooker - Thermal blender



BUTCHER & DELI EQUIPMENT



Bone Saws



Sterilizers
max blade length 29cm.



Automatic slicer machine



Slicers from 25cm up to 35cm



Combiantion
of meat mixer & grinder



Refrigerated
meat grinder



Meat grinders

ELFRAMO is an Italian company established in 1968
Its well known worldwide for its dishwashers, fryers and traditional Italian ice-cream
production machines, which stand out from all the others in the market
for their robustness, simplicity and reliability.



DISHWASHING APPLIANCES



Undercounter dishwashers
with 50x50cm baskets



Undercounter glass washers
with 35x35cm and
40x40cm baskets



Gn and pot
Washers



Undercounters
with digital control



Rack conveyor
washing machines.



Complete solution by Zith.
With hood type pass through
washing machines.



Catering Equipment



www.zithnet.com



Electric and gas fryers, based on a fundamental innovation of the tank system and heat transfer.
The moulded seamless tank facilitates ordinary cleaning.

FRYERS



Gas fryer with programmes and electric lift up baskets



GWM35T
Fish & chips fryer with large basket size.



Elframo large basket for GWM35T

DISHWASHING APPLIANCES

winterhalter

Winterhalter was founded in 1947 in Germany.
Since then Winterhalter is offering designed and integrated solutions for dishwashing appliances with minimized consumption of water, detergents and energy.

Four machine types, four sizes S, M, L and XL.
Winterhalter offers glasswashers, dishwashers, bistro dishwashers and cutlery washers.



UC Series of under counter dishwasher

Since 1985, the Company has been radically transformed, moving its production towards industrial and mass-produced articles. This rapid growth has led them to a 40.000m² factory. The current production is extremely wide, ranging from bars, furniture for bakeries and ice cream shops to refrigerated displays for grocery stores.

Frigomeccanica

BAR FURNITURE



An industrial reality expressed through the images of its structures and products. The variety of products, combined with a modular and flexible system, provide the essential features to create an elegant and exclusive bar furniture.

Model names starting from the top left

- TUCANO / FLY
- GALLERY
- ZERODIECI
- STUDIO 12
- STUDIO 12



ZITH

Catering Equipment



www.zithnet.com



Frigomeccanica Srl manufactures high-class and original furnishings and displays for delicatessens, patisseries, bakeries and supermarkets. And also proper and reliable refrigeration displays for icecream shops.

DELI - PATISSERI - ICE CREAM SHOP DISPLAYS



TOP RANGE ROASTERS



Since 1968, Sofinor family (in Northern France), who has specialized in the manufacture and development of high quality professional roasters



GENERAL SPECIFICATIONS

Back board (that reflect heat) are made of cast-iron and thereby this type of Wall-of-flames burners makes meat cooking less dry than radiant gas burners.

Available in 4 colours red, black, green or blue.

Delivered with glass door and with spits with claws.

Capacity per spit : 4 chickens of $\pm 1,2$ kg.

Adjustment of the spits depths allowing the roasting of different sizes of meat.

One motor per spit

Halogen lamp 300 watts.

Electric spark ignition.

Entirely stainless steel made.



VARIOUS TYPES OF HOODS



Wall mounted hood custom design and made at your demands.



Wall mounted hood with fresh air supply.
Custom design and made at your demands.



Ceiling mounted island hood with fresh air supply.
Custom design and made at your demands.

NEUTRAL UNITS

Custom made stainless steel units
according to your space and needs.



SPECIAL CUSTOMIZED EQUIPMENT



Gas rotisserie with four spikes
Capacity 5 chickens per spike.
Burners are in cast iron "wall of flame" makes meat less dry.
Reliable endless screw mechanism.



St. steel table for chinese cooker with splashback for tap, with drain gap tray at front and hidden water tube for continuous water flow (self clean) at back. St. steel tap with pedal operated system.

Consist Of:

- 1 x Wok gas burner 25kw forced air
- 1 x Wok gas burner 18kw
- 1 x atmospheric gas burner 5 kw



Gas Doner Kebab Machines.
On same cooking equipment design (as GICO).
Available as single machine with 3 or 4 or 5 burners.
On request double or triple or more machines on one communal seamless top.



Gas vapor fire grill suitable for souvlaki or grilled meat and fish.
Made to measure fully customized.

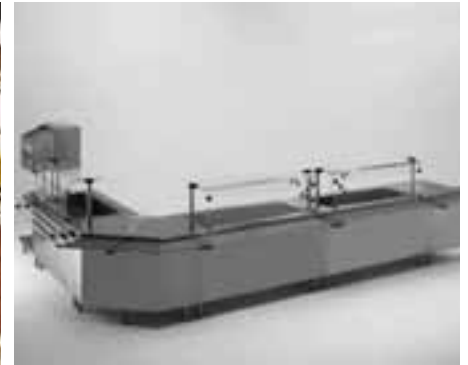


2500m² WORKSHOP FACTORY

SAMPLES / PROJECTS



SELF SERVICE



TAKE AWAYS



PIZZERIA
RESTAURANT



BUFFETS



AFTER SALES SERVICE

The longevity of a machine is based on cleanliness but also to proper maintenance! At our facilities we offer a full range of spare parts and accessories to provide immediate technical support with proper maintenance. Our technicians are ready to serve on a 24 hour bases.

Always at your disposal to meet your needs all over Cyprus with efficiency, professionalism and responsibility.

TECHNICAL SUPPORT TELEPHONE LINE : 99 622703



More than 2400 Spare part items



Latest Tool Technology



OUR FLEET

GUINNESS RECORD

The Largest skewer of kebab meat weighed 4.022kg (8.866lb 15oz) and was achieved by ZITH Catering Equipment LTD and the Municipality of Paphos (both Cyprus) in Paphos Cyprus on the 31 of December 2008



OUR BRANDS



AFINOX

Fresh, Cold & Iced



GICO

GRANDI IMPIANTI CUCINE



elfcamo



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PLANNING & CONSULTING



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