

Professional Kitchen Equipment

Modern-Expo manufactures and supplies special equipment for professional kitchen areas in different retail formats, catering locations and other food industry formats. The company's products stand out due to their exceptional quality, perfect operational characteristics, ergonomics and safety.

Refrigerated Cabinets

New refrigerated cabinets perfectly reflects Modern-Expo's expertise and the ability to provide HoReCa with excellent solutions.

Refrigerated cabinets stand out due to their compact design that both saves space and enables efficient use of its internal volume. The improved air circulation system keeps food fresh and evenly cooled.

- > Energy efficient
- > Improved air flow system in the refrigerating chamber
- > 10% more internal loading volume
- > Saved work space by optimization of external dimensions



Improved Air Flow

Allows to keep food fresh and evenly cooled throughout the chamber. M1 class (at 30 °C and 55% humidity) is confirmed by the test protocol in the climatic laboratory according to EN-16825_2016.



Extra Volume

The design features facilitate the effective use of the internal volume thanks to special components and effective air flow distribution.



Compact Size

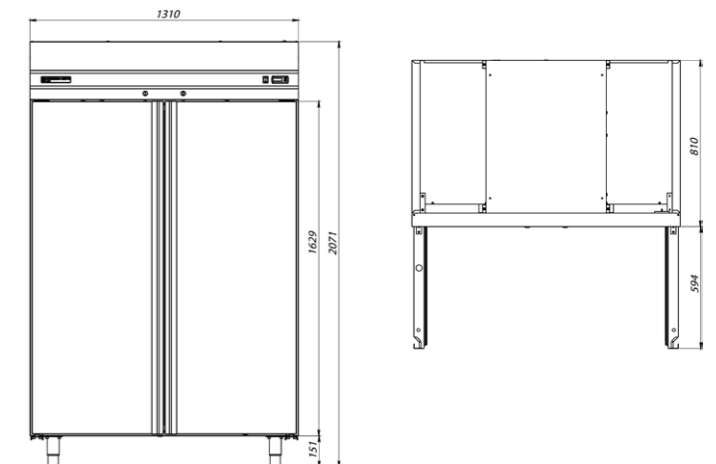
Optimal dimensions of the cabinets allow space to be saved, which makes it possible to install additional equipment in the kitchen, as well as to reduce logistics costs.



Energy Efficient

The modern design allows less energy consumption while maintaining the necessary cooling parameters. Classes of energy efficiency — C and D.

Name	NRHAAA	NRHBAA	NRIAAA	NRIBAA
Temperature mode	0/+8	0/+8	-18...-20	-18...-20
Number of doors	1	2	1	2
Cabinet dimensions, mm	662*810*2070	1310*810*2070	662*810*2070	1310*810*2070
Shelves dimensions, mm	GN 2/1 (650*530)	GN 2/1 (650*530)	GN 2/1 (650*530)	GN 2/1 (650*530)



Refrigerated Counters

'Reliable and rational' best characterizes the refrigerated counters of Modern-Expo.

The reinforced worktop, increased strength of the body and even cooling system ensure the equipment's long life cycle and confidence in daily operation.

- > 2in1: the counter is designed with a worktop for daily operation and a refrigeration unit
- > Minimum power consumption with maximum production
- > 20% of additional shelf space
- > The central evaporator position ensures uniform cooling inside the counter
- > Product range: 600 and 700, with or without upstand



Temperature Ranges

0...+8 — cooling.
-18...-20 — freezing.



Greater Area

Maximum volume use due to an increased shelf size by 20%.



Evenly Cooled

One touch monitoring of cooling system. A controller ensures accurate setting of temperature range in all compartments of refrigerated counter.



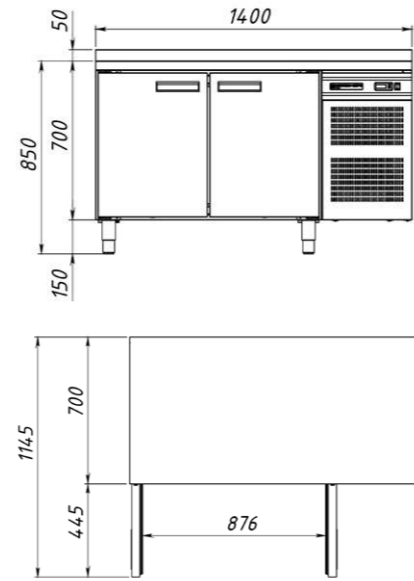
Energy Efficient

- > Polyurethane foam of high density (40 kg/m³), thickness — 60 mm
- > The special model design enables reduced energy consumption and ensures the necessary level of productivity.



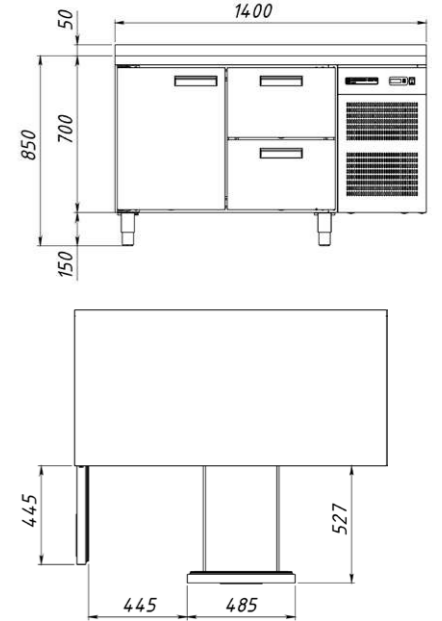
700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-100-00	NRABAA	0...+8 °C	275 l	0,29 kW
1089-107-00	NRABAB	0...+8 °C	275 l	0,29 kW
1089-200-00	NRFBAA	-18...-20 °C	275 l	0,65 kW
1089-206-00	NRFBAB	-18...-20 °C	275 l	0,65 kW



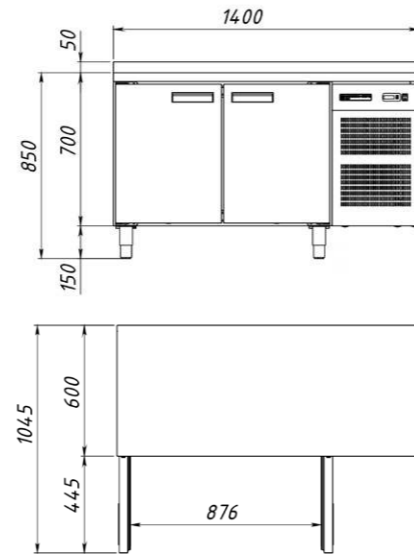
700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-115-00	NRABBA	0...+8 °C	275 l	0,29 kW
1089-116-00	NRABBA	0...+8 °C	275 l	0,29 kW
1089-117-00	NRABBB	0...+8 °C	275 l	0,29 kW
1089-118-00	NRABBB	0...+8 °C	275 l	0,29 kW



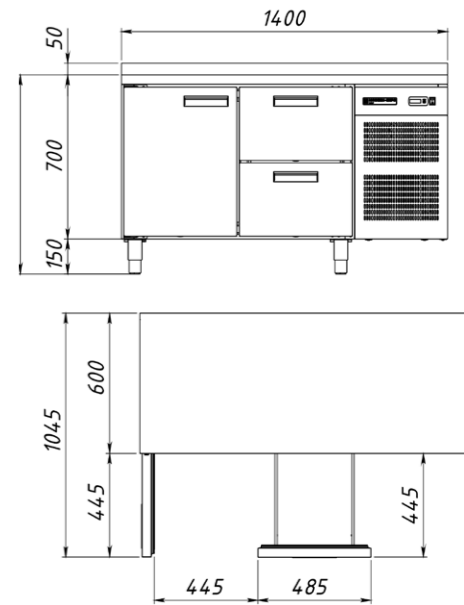
600 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-101-00	NRAFAA	0...+8 °C	230 l	0,29 kW
1089-108-00	NRAFAB	0...+8 °C	230 l	0,29 kW
1089-203-00	NRFFAA	-18...-20 °C	230 l	0,65 kW
1089-209-00	NRFFAB	-18...-20 °C	230 l	0,65 kW



600 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-125-00	NRAFBA	0...+8 °C	230 l	0,29 kW
1089-126-00	NRAFBA	0...+8 °C	230 l	0,29 kW
1089-127-00	NRAFBB	0...+8 °C	230 l	0,29 kW
1089-128-00	NRAFBB	0...+8 °C	230 l	0,29 kW



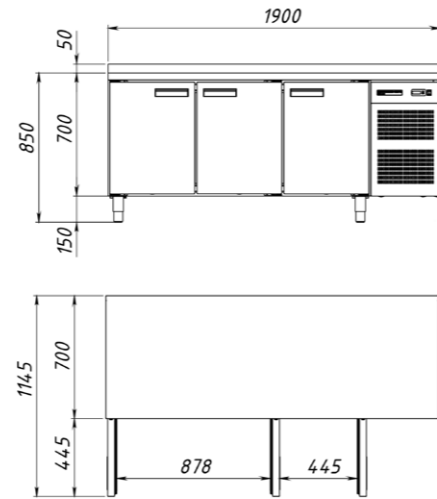
Cooling
and Freezing



Cooling
and Freezing

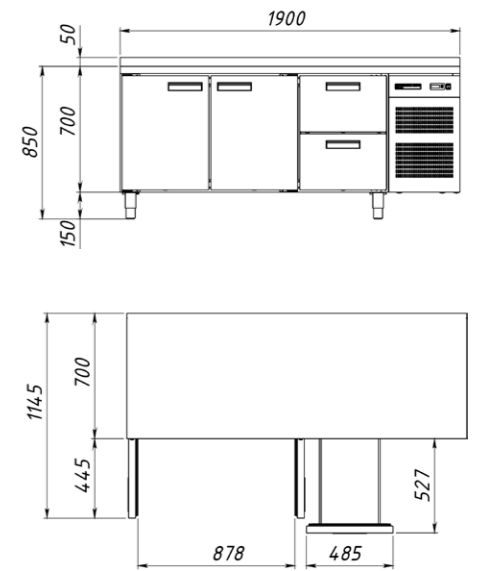
700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-102-00	NRACAA	0...+8 °C	430 l	0,29 kW
1089-109-00	NRACAB	0...+8 °C	430 l	0,29 kW
1089-201-00	NRFCAA	-18...-20 °C	430 l	0,68 kW
1089-207-00	NRFCAB	-18...-20 °C	430 l	0,68 kW



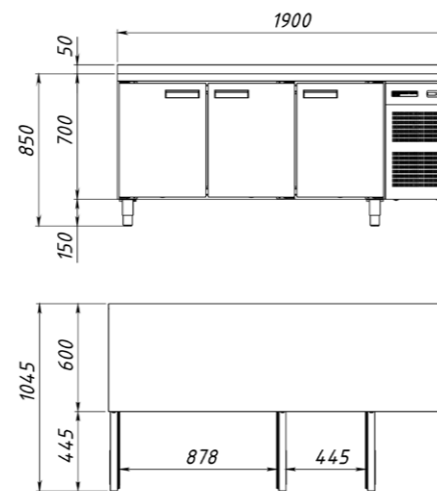
700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-120-00	NRACBA	0...+8 °C	430 l	0,29 kW
1089-121-00	NRACBA	0...+8 °C	430 l	0,29 kW
1089-123-00	NRACBB	0...+8 °C	430 l	0,29 kW
1089-124-00	NRACBB	0...+8 °C	430 l	0,29 kW



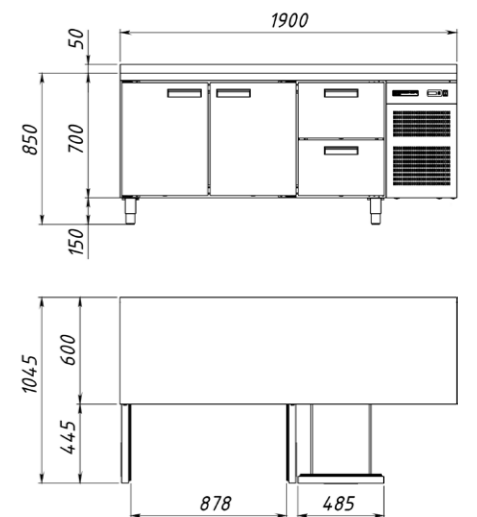
600 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-103-00	NRAGAA	0...+8 °C	350 l	0,29 kW
1089-110-00	NRAGAB	0...+8 °C	350 l	0,29 kW
1089-204-00	NRFCAA	-18...-20 °C	350 l	0,68 kW
1089-210-00	NRFCAA	-18...-20 °C	350 l	0,68 kW



600 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-129-00	NRAGBA	0...+8 °C	350 l	0,29 kW
1089-130-00	NRAGBA	0...+8 °C	350 l	0,29 kW
1089-131-00	NRAGBB	0...+8 °C	350 l	0,29 kW
1089-132-00	NRAGBB	0...+8 °C	350 l	0,29 kW



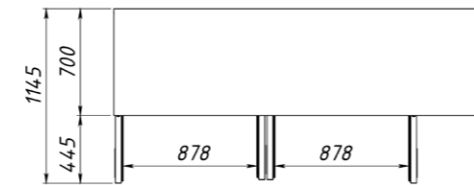
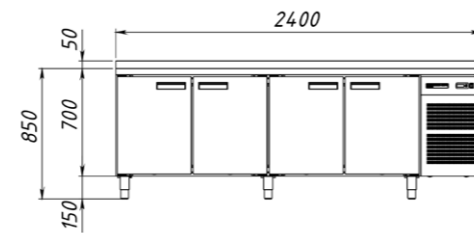
Cooling
and Freezing



Cooling
and Freezing

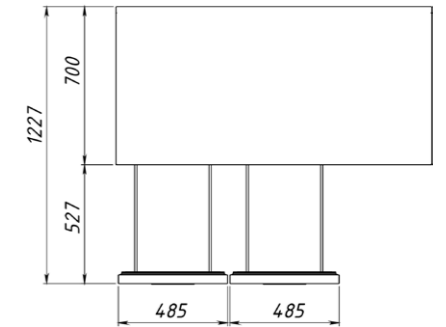
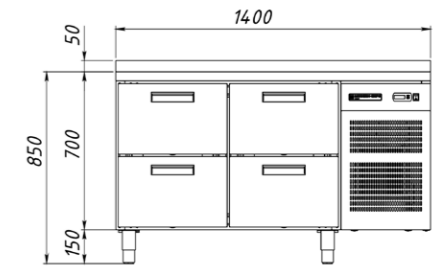
700 series

SCU number	Model	t° mode	Capacity	Power
1089-104-00	NRADAA	0...+8 °C	580 l	0,29 kW
1089-111-00	NRADAB	0...+8 °C	580 l	0,29 kW
1089-202-00	NRFDA A	-18...-20 °C	580 l	0,71 kW
1089-208-00	NRFDAB	-18...-20 °C	580 l	0,71 kW



700 series

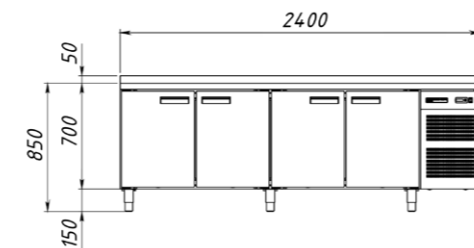
SCU number	Model	t° mode	Capacity	Power
1089-139-00	NRABCB	0...+8 °C	275 l	0,29 kW



Cooling
and Freezing

600 series

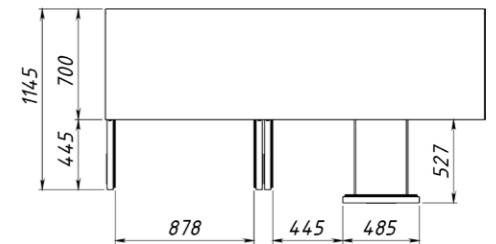
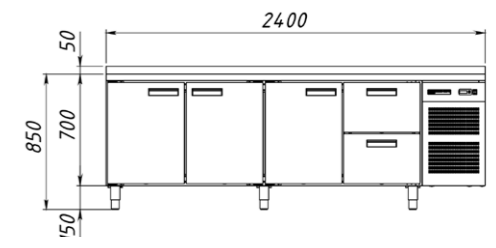
SCU number	Model	t° mode	Capacity	Power
1089-105-00	NRAHAA	0...+8 °C	480 l	0,29 kW
1089-112-00	NRAHAB	0...+8 °C	480 l	0,29 kW
1089-205-00	NRFHAA	-18...-20 °C	480 l	0,71 kW
1089-211-00	NRFHAB	-18...-20 °C	480 l	0,71 kW



Cooling
and Freezing

700 series

SCU number	Model	t° mode	Capacity	Power
1089-137-00	NRADBB	0...+8 °C	580 l	0,29 kW
1089-138-00	NRADBB	0...+8 °C	580 l	0,29 kW

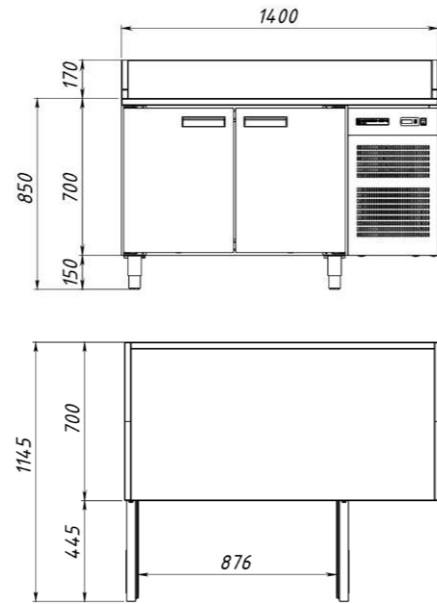


Cooling
and Freezing

Pizza Preparation Tables

700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-113-00	NRABAD	0...+8 °C	275 l	0,29 kW

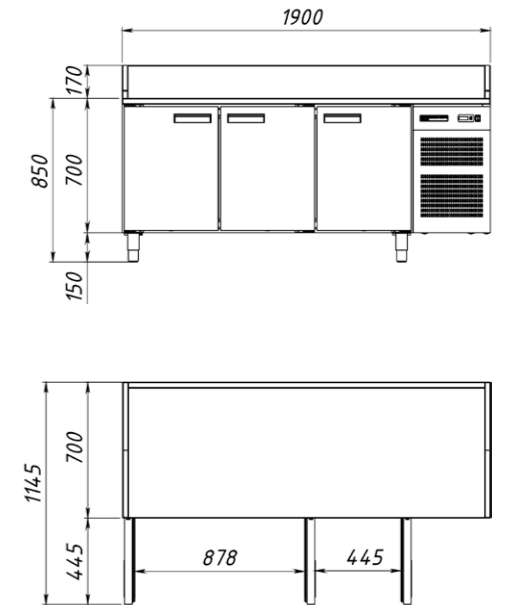


Cooling



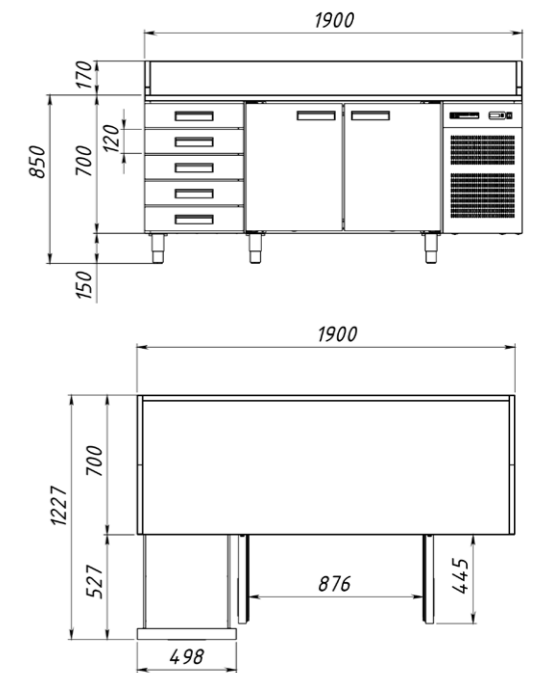
700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-114-00	NRACAD	0...+8 °C	430 l	0,29 kW



700 series

SCU number	Model	t ⁰ mode	Capacity	Power
1089-143-00	NRACAS	0...+8 °C	430 l	0,29 kW

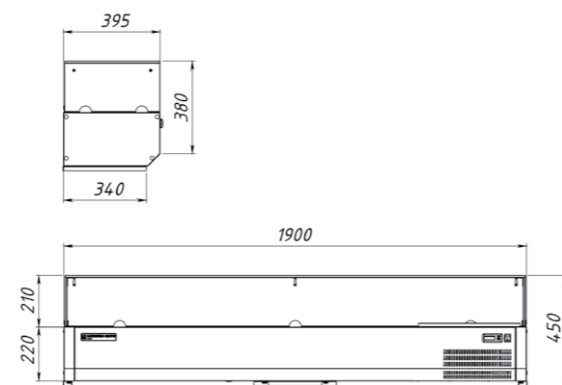
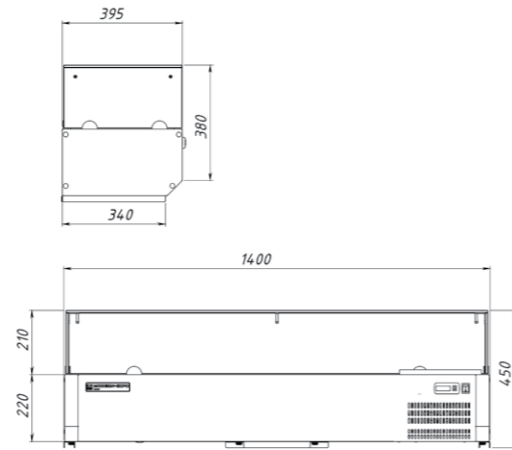


Refrigerated Showcase

SCU number	Model	t° mode	Capacity	Power
1076-963-00	ONS VXCN 14	0...+8 °C	50 l	0,155 kW



SCU number	Model	t° mode	Capacity	Power
1076-822-00	ONS VXCN 19	0...+8 °C	68 l	0,155 kW

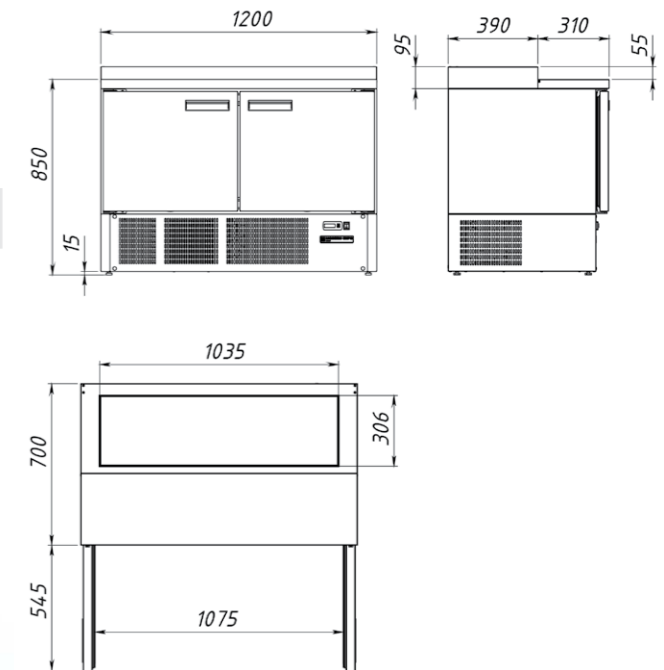


Cooling

Saladettes

700 series

SCU number	Model	t° mode	Capacity	Power
1089-633-00	NRDBAA	0...+8 °C	270 l	0,26 kW

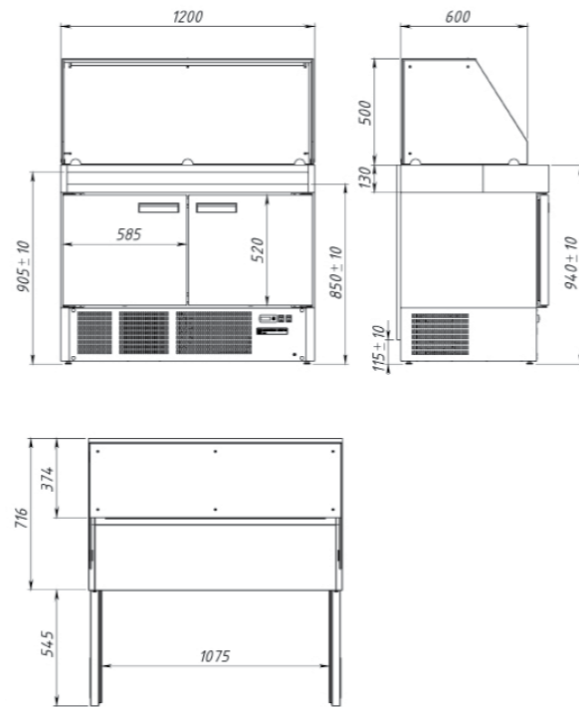


Cooling

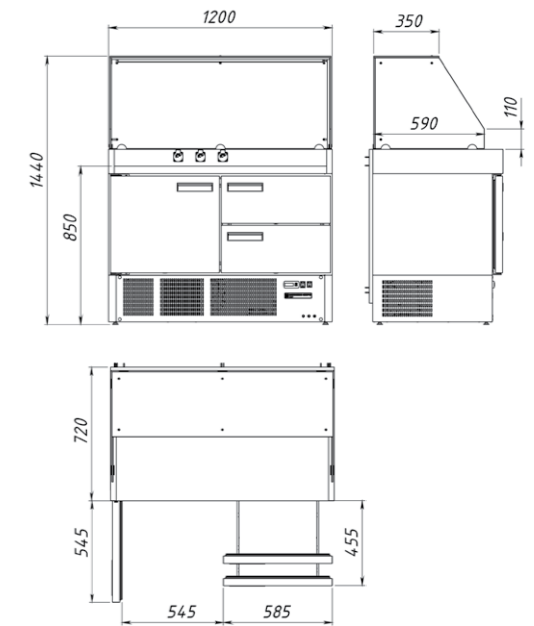


Hot-Dog Modules

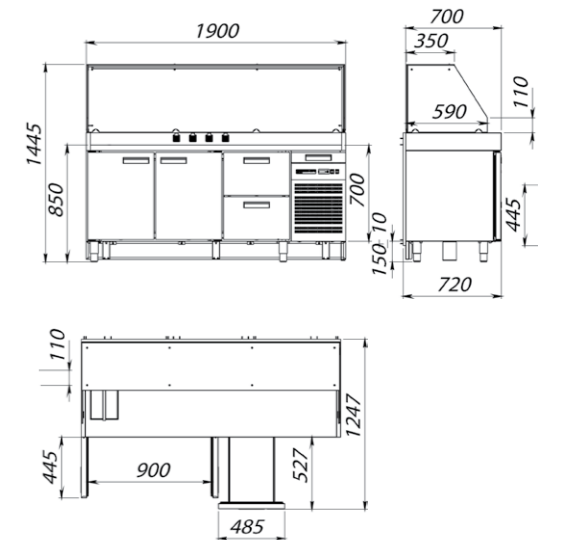
SCU number	Model	t ⁰ mode	Capacity	Power
1089-635-00	NRDBBA	0...+8 °C	270 l	0,26 kW



SCU number	Model	t ⁰ mode	Capacity	Power
1089-632-00	NRDAAA	0...+8 °C	270 l	0,26 kW



SCU number	Model	t ⁰ mode	Capacity	Power
1089-640-00	NRDABA	0...+8 °C	430 l	0,29 kW



Stainless Steel Equipment

Most suited for the professional kitchen at any location, Modern-Expo stainless steel furniture for HoReCa stand out due to their exceptional functionality, ergonomics, hygiene and reliability. Our great experience and wide range of equipment allow us to offer turnkey solutions for the professional kitchen and meet all clients' requirements.

Working Tables

Worktop Types

stainless steel without upstand



stainless steel with upstand



wooden (high fiber density beech or oak)



polyethylen



stainless steel+polyethylen



Working tables

Island tables are used for cutting and processing of food and serve as a surface for installation of equipment and kitchen utensils.

Working tables with upstand

Wall-side tables are designed for cutting and processing of food. An upstand protects products against the contact with the wall.

Confectionery tables

Designed for preparing pastry and confectionery products. The wooden worktop absorbs moisture and does not include harmful elements.

Cutting tables

For food preparation, and chopping/cutting meat and fish. The tables are equipped with a polyethylene board, thicknesses of 20 mm and 40 mm.

Cutting tables

Can be equipped with combined worktop: stainless steel and polyethylen.

- > Regulated uprights
- > With and without shelves
- > Different types of worktops depending upon the purposes

Cupboard Tables



Designed for food preparation as well as for the storage of kitchen utensils, dishes, food and spices. They are produced in several modifications, equipped with hinged or sliding doors.



- > As an option additional shelves, drawers and wash basins are provided

Wash Basins



Wash basins

Are used for washing of food, dishes and preparation of semi-finished products. As an option they are equipped with syphons, taps and shower devices. Standard option has an opening for installation of the tap between washing basins.



Tables with wash basins

Tables with wash basins are used for washing and processing of food, installation of equipment and kitchen utensils. They are produced with or without shelf and are equipped with stamped bowls, depth 300 mm.

Washstands

Stands are designed to adhere to acceptable hygienic working norms and regulations in the kitchen and technical rooms.

- > Made of stainless steel AISI 304
- > Equipped with a tap and a drain
- > Wall and floor mounted types
- > Knee and feet mechanism of a water feed



Trolleys



Serving trolleys

Trolleys are used for serving customers, transportation of dishes, food, drinks and crockery.



Platform trolleys

For transportation of large-size freights. Depending on the planned load, they are equipped with wheels of different diameters and loading capacity.



Confectionery trolleys

For storage and transporting of trays, baking sheets and gastronorm pans with semi-finished and prepared food.

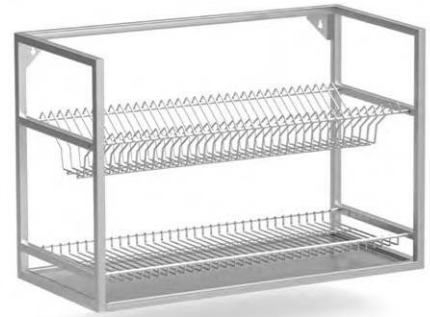
Racks for Meat



For transportation, washing and preparing of hanging carcass and half-carcass meat. Racks for half-carcass meat with inserted hooks allow meat to be hung directly on the trolley without previous hanging on the hook.

- > Options: movable and stationary
- > Supplied with a tray for water draining.
- > Can be equipped with S-form AISI 304 stainless steel 6-8-10 mm rod hooks.

Wall Shelves



Designed for food, spices, dishes and kitchen utensils storage.

- > Different design: one or multilevel, welded or demountable
- > Stainless steel AISI 304



Standard Shelvings



Reinforced Shelvings



Shelvings are designed for display and storage of different products and semifinished food in a kitchen, storerooms as well as in refrigerated rooms. It is possible to add shelving in length fixing sections to the nearby uprights.

- > Each shelf consists of several elements, which are installed into horizontal guides
- > Maximal even weight distribution for one shelf is 160 kg – 200 kg



Shelvings are used for compact storage of food and crockery. They can be welded or demountable, equipped with solid or latticed shelves.

- > Latticed shelves are for dishes with maximum diameter of 300 mm (L 700 mm – 26 pcs., L 800 mm – 31 pcs., L 900 mm – 35 pcs.)