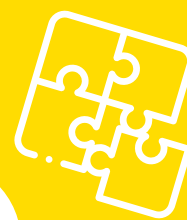


INSTANCO
CONCEPT



PRODUCT CATALOG 2020/2021

Manufacturer of gastronomic concepts



INSTANCO

Manufacturer of gastronomic concepts

Welcome in our catalog 2021/2022



We design, create and deliver concepts for dining establishments and Fast-Food restaurants. We focus on our clients vision and support it with our knowledge and experience.

Our priority is customers satisfaction, which we achieve by offering effective solutions and producing high quality devices and concepts. Our products are manufactured with high quality parts and give reliability guarantee.

**We encourage you to familiarize
yourself with our offer.**



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Service center

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INSTANCO

By undertaking new projects we try to carry out our work comprehensively to guarantee our customers high quality of services. As a part of our projects we have:

Factory

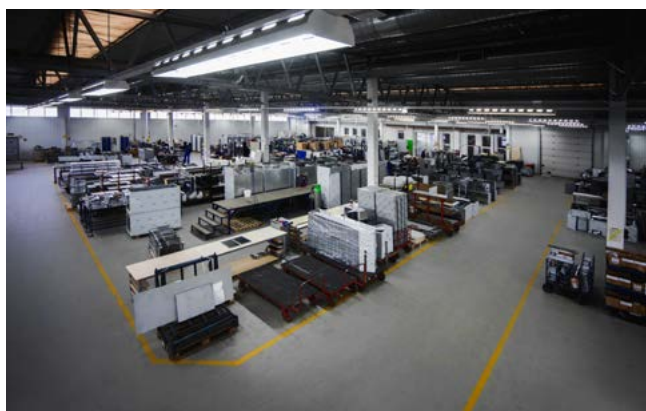
Near Poznań we have a modern machine park that meets the strictest EU standards. Fully equipped production hall allows us for fast and professional serial production of devices, which are available in Europe for many years.

Carpenter's workshop

Devices, concepts or serving and bar lines are made not only from solid steel. Ourself we take care of every detail, therefore we offer out clients wooden constructions, which definitely increase the aesthetic value of our projects. We offer and make it ourselves, including assembly.

Design department

Standard devices are still popular on the market and their attractiveness is not decreasing. However searching for new and innovative solutions, which have a chance to revolutionize the world of gastronomy is important. Our design department is able to prepare every project, while meeting the requirements of our clients and aspects of fuctionality and ergonomics of investments.



In our offer you will find among others:

- **gastronomic concepts**
- **bar concepts**
- **cooling devices**
- **icemakers**
- **heating devices**
- **display cases**
- **ovens**
- **soupserver**
- **gastronomic dishwashers**
- **juice squeezers**
- **vendings**
- **gastronomic greenhouses**
- **refrigerated beverage cabinets**



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LOGO USED ON OUR PRODUCTS

INSTANCO

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Reliable solutions for gastronomy

Be unique!



A few words about

Instanco was created to introduce innovative solutions for the gastronomic market. We were the first company to offer modern solutions as concepts to increase efficiency and double your profits with the smallest possible workload. The Fast-Food segment is specific. In most of the bars and venues of this type there is a little space, but the variety of served dishes is large. As a response to these needs we created gastronomic concepts that are functional and compact. We quickly noticed that the market is open to such solutions and that is why we are constantly expanding our offer. Of course we have a wide range of individual products that can serve as fully functional equipment, as well as complementation of all kinds of bars and restaurants. From the beginning of Instanco we've focused on design and professional execution.

We are the company that operates also on the international markets. We deliver our products on a regular basis to countries such as: Norway, Sweden, Latvia, Lithuania, Estonia, Belarus, Ukraine, Czech Republic, Hungary, Switzerland, and Germany.

On the Polish market we are a valued partner, renowned partners have trusted us, including Lukoil, Shell, Eurocash, Orlen or Żabka Polska S.A. Our main goal is customer satisfaction, therefore all our designs are individualized and represent the exact answer to his needs.

Manufacturer of concepts and
devices for gastronomy

Endless possibilities



Founder of Instanco Group

Jacek Polcyn

Gastronomic concepts are not everything we have to offer, we are a leading manufacturer of modern devices, which are the basis of each restaurant's equipment.

What we focus on is high quality both of our products and services. We know how important time is for you, which is why we prepare a consistent offer, we designate an individual consultant for each project to improve our communication. We want our devices to reach our clients as fast as possible, that is why we make every effort to make it happen.

Thanks to such organization, many clients are satisfied, which translates into further jointly implemented projects. The complexity of our offer is possible thanks to cooperation with experts in many different areas, that is why we are sure that we are able to realize every customer's idea.

Effective solutions proposed by Instanco specialists will make your work much more efficient and the dishes will be tastier.

We know that time and efficiency must go hand in hand with attractive prices - and we provide such to our clients. By choosing Instanco products, you gain the highest quality product at satisfactory price. All our devices are covered by the warranty to ensure users maximum comfort.

We invite you to cooperation with our company. Thanks to the catalogue you will get to know unique solutions proposed by Instanco. Perhaps the products that are already in our offer will prove to be an ideal proposition for your business? Or maybe you have an idea for a gastronomic concept that nobody cannot offer you? Do not hesitate - contact Instanco experts!

OUR MISSION

Our mission is creating functional and ergonomic solutions, high quality devices, and gastronomical concepts for Fast Food sector.

What we offer

Premium products and service at the highest level

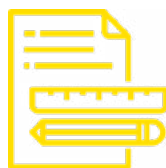
Our offer is comprehensive, we provide a wide range of gastronomic equipment tailored for our customers' needs and full order service – from the design of gastronomic concept, through implementation and assembly, to the service.

Instanco gastronomy equipment is characterized by highest quality, which is guaranteed by top grade materials and newest technology. An additional advantage is the possibility of extending the warranty up to 36 months, which covers all our products. We approach each project professionally, that is why every detail is discussed individually together with the client, so that the offer meets all his needs.

In our offer we have gastronomic concepts, which our customer can customize to his on needs in any way.

Our qualified team will be with you on every stage, from project to assembly, so your order will be carried out quickly and professionally.

Best choice for you



Designing

We approach every project with passion. We want to meet all your needs and, as a result, indicate a solution that will be the most functional for you and your venue. We are not afraid of challenges, which is why we take on the most difficult and demanding projects.



Production

Our devices are manufactured in professional manner. It is possible thanks to the extended technological park located in our factory. As a result, even the smallest details are perfectly refined and assembly, to the service.



Service

Our service is a group of experts, thanks to which we can provide assembly or repair of devices at the highest level. We provide assistance in assembly. We never leave our clients with a problem, always trying to find a quick and effective solution.



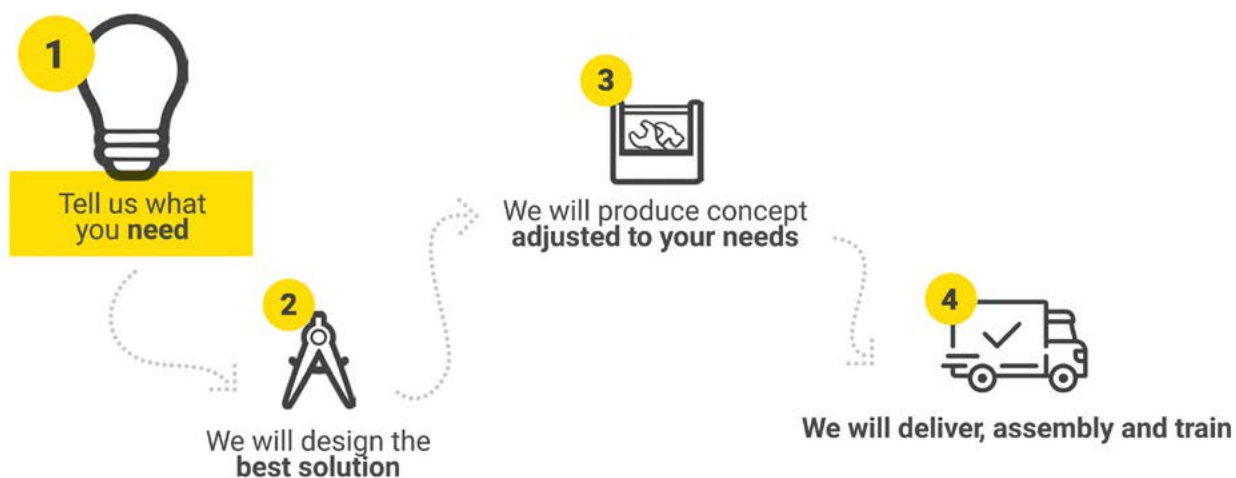
Trainings

We are constantly improving our qualifications by participating in industry trainings. We offer every client support in the form of trainings on the effective use of our devices.



Adjust concept to your needs

Compose your own concept and adjust it to your needs. We will put in it all the devices you need to prepare your dishes from your menu.



Products by Instanco Concept and environmental Protection!



Natural environment protection

Instanco Company, which belongs to Dora Metal Group, is looking non stop for new solutions, that will decrease the influence of the production and products on the natural environment.

Our energy-efficient devices produced with minimum lost in resources and energy with optimized production process are a proof to this. Thanks to we are using in our production maximum of halfproducts (stainless steel) we are minimizing the waste generated in the process. Finished elements are cut, bent and welded in the way that allows us use the rest of the steel to produce for example gastronomic accessories. While limiting use of plastic materials (to about 5 %) we provide not only quality guarantee, **but also we take care of our environment.**

Carbon footprint

Location of our factory in the central Europe allows us to decrease the number of transports with our products.

Thanks to the rationalization in transporting our devices/products and accessories and connecting loads **we have reduced the CO² emission to the atmosphere** while keeping the terms of deliveries. Our logistics department allows us to plan deliveries to our customers - providing them low costs while not using extra reloads. Simultaneously we are continually working on encreasing the life of our products ,which allows for longer use without buying new ones.

We make sure that breathing is better every day!



Concepts

Customized with every detail



Endless possibilities of configuration

Instanco specialize in creating concepts for gastronomy. Our technicians have great knowledge and experience in this area. We have individual approach to every project, direct contact with the production allows us to realize even the most untypical visions of our clients. At the same time we value tested solutions, that are making work easier and faster. All concepts are created by using high quality materials and components, and tested, durable devices, that are also practical and functional.

Devices, that are usually used in the concepts created by Instanco specialists, have the highest quality - including both materials and components, and also advanced technology. Intuitiveness is one of the best qualities of our concepts - we value tested solutions, which makes work faster and easier.



Gastronomic concepts pioneering solutions

- » Innovative ideas, which are a response to market's expectations
- » Furniture constructions made of stainless steel AISI 304
- » Aesthetic and high quality realisation
- » Use of glass in the construction elements
- » Practical and functional solutions
- » Concepts adjusted to high work efficiency



Made
in **EU**

LIVE COOKING STATION + LIVE COOKING HOOD



Mobility

You do not need ventilation infrastructure to use the station. You can fry and cook at the same time without unpleasant smells, also in places where guests stay.



Modularity

The device can be connected to any cooking station. You put it in the room and you can work right away.



Compactness

Mobile hood can be adjusted to individual needs (width from 80cm to 160cm). There is possibility to put few vents next to each other.





Ecological air purification

The mobile hood is designed to capture contaminants and steam produced during the preparation of food at cooking stations. The air drawn in the hood passes through a filter, which stops as much dirt and odors as possible. The cleaned air is released back into the room.

Mobile hood for special tasks

Fry and cook without unpleasant smells

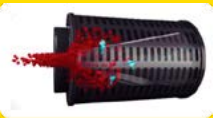


Innovation



Main element of the hood is revolutionary plasma filter. It is a self-cleaning air filter, consisting of 4 blocks placed in the casing: ionizer, glass fiber, electrostatic panel, carbon mat.

99% of purified air



Pollution particles are pressed into the filter.



Elimination of pollution particles



Purified air - O₂ and CO₂

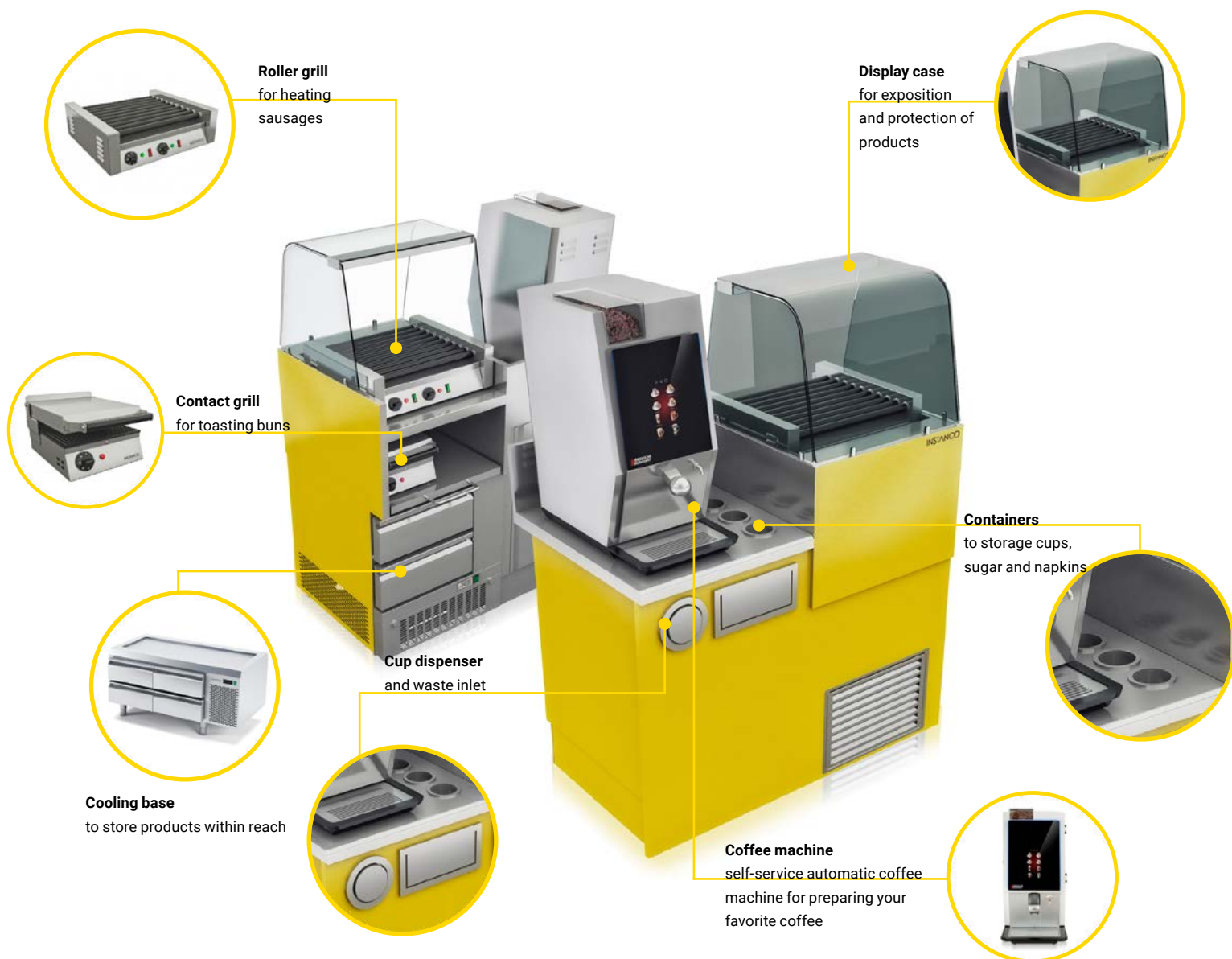
Sales increase by 300 %!



Economy

Every small gastronomy owner wonders what to do to ensure that the waiting time for customers is as short as possible. Thanks to our solutions, you can shorten it by as much as half. At the time when the employee prepares Hot-Dog, the customer can make himself a coffee and pay for fuel at the cash register. Refrigerated drawers in the base allow you to store sausages in refrigerated state, which is a handy cache for the employees, and if necessary, we can extend the module with an additional refrigeration segment.

Coffe & Snack





**COFFEE AND HOT-DOG
AT SAME TIME. IN ONE PLACE.**

Multifunctional



A well-composed concept allows you to do many things at the same time. It is a combination of a hot-dog module with a coffee machine, dispensers and storage space for products that require cooling. It allows you to shorten work time, and also to arrange a small space in such a way that everything is easily accessible.



Individuality

We carry out each project individually, so the customer can choose the equipment they need, as well as the color of the casing. Our products have a unique design that fits in with any interior.



Intuitiveness



Our devices are easy to use, so there is no need to train people who work with them. The advantage of the coffee machine, which we advise, are pictograms on the touch panel, the customer can easily choose his favorite coffee.





COFFE & SNACK

Coffee and Hot-Dogs is one of the most popular sets. We meet the expectations of the convenience stores and gas stations owners with a concept that allows you to prepare both at the same time in one place.

The concept elements are: automatic self-service coffee machine, roller grill, contact grill, which is located on the pull-out shelf under the countertop, and a refrigeration module with two refrigerated drawers, with a glass top. Additional equipment for the concept are dispensers for cups and accessories, as well as a hinged lid with a waste container.

- » Monolithic construction
- » Compact size
- » The ability to store all products in one place
- » Attractive design
- » High quality
- » Any decorative cover

LIVE COOKING CONCEPT

It is the perfect answer for customers looking for one solution for preparing various dishes in one place with the least amount of time and work.

In this version, we can try out the boldest visions regarding the functionality, shape and size of the segment.

- » Double-function worktop - removable countertop for work - extra space for devices
- » Live Cooking hood
- » Combination of the sink with polyamide plate and waste opening
- » Glazed display cases



UNIVERSAL CONCEPT

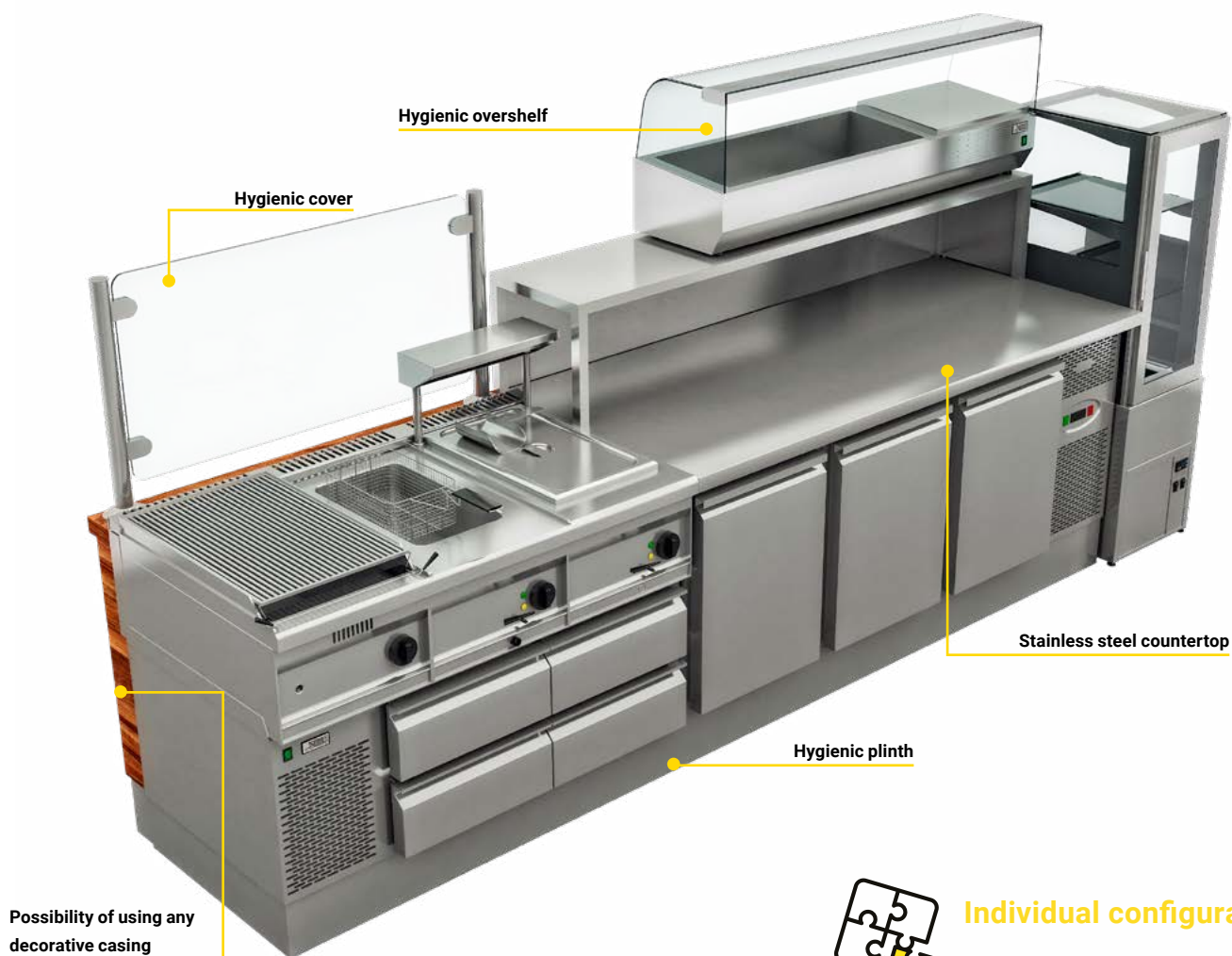
This is the concept with the widest range of configurations.

It is the perfect answer to the needs of customers looking for many options for preparing a various dishes. The functionality, shape and size of the segment depend only on your idea.

- » Aesthetic and hygienic design
- » High heating power of devices
- » Easy cleaning
- » Made of high quality components
- » Digital temperature controller



**Individual configuration
and dimensions**



**Individual configuration
and dimensions**

BURGER CONCEPT

It is ideal for restaurateurs looking for comprehensive equipment in a small space, making the preparation of the best burgers in the area possible.

A simple gastronomic concept designed to prepare hot products in a short time. It has everything you need: a grill plate, a fryer, a French fries heater, a display case for prepared products, and in the lower part: cooling units with chambers and drawers. The concept is very ergonomic, but of course we can rebuild it for you. High-grade stainless steel that meets hygienic requirements and is easy to clean.

- » Storage space for products
- » Aesthetic design
- » Four capacitive, cooled drawers
- » Automatic condensate evaporation system
- » Easy access to the devices for the service
- » Electronic temperature controller
- » Possibility of installing the front casing

SANDWICH CONCEPT

A solution created for places with limited space that focus on selling fresh sandwiches.

The base of the concept is a reliable and very ergonomic device for preparing and displaying sandwiches. Thanks to the Instanco sandwich module, you have the opportunity to quickly prepare both small and large sandwiches. Through the use of a glazed refrigerated display case, a space for presentation of prepared products was obtained. It is customers who decide whether the product should be served in a cold or hot form – you can use the oven or contact grill in the concept.

- » Aesthetic and hygienic design
- » Made of high quality components
- » Large refrigeration segment
- » Device signalizes readiness to work
- » Temperature controller
- » Various additional equipment
- » Stable temperature maintenance



**Individual configuration
and dimensions**



CHICKEN CONCEPT

The concept, as the name suggests, was created with the thought of preparing and selling roasted chicken. The most important element is the rotisserie, which is a device designed and constructed to roast poultry.

CHICKEN CONCEPT consists primarily of electric rotisserie and 700l upright refrigerator adapted for GN 2/1 containers. The refrigerator is equipped with air-cooling, automatic defrosting and evaporation of condensate. The concept also includes a cooling table and neutral cabinets of various sizes. It is characterized by a monolithic decorative construction, functional equipment and a high serving counter on one of the sides.

- » Good product exposition through rotisserie chamber lighting
- » High quality thermal insulation
- » Aesthetic and hygienic design
- » Made of high quality components
- » Even toasting inside the rotisserie



**Individual configuration
and dimensions**



CHICKEN CONCEPT II

It takes up little space, provides efficient work and proper exposition of prepared chicken portions.

An ideal solution for fast-food restaurants where there is not much space, but there is a need for roast and display. The heating display case is both for displaying and for maintaining high temperature of the product.

- » Rotisserie and display case in one place
- » Solid construction
- » Illuminated rotisserie and display case chambers
- » Made of stainless steel
- » Voltage: 2 x 400V
- » Power: 2 x 5.0kW

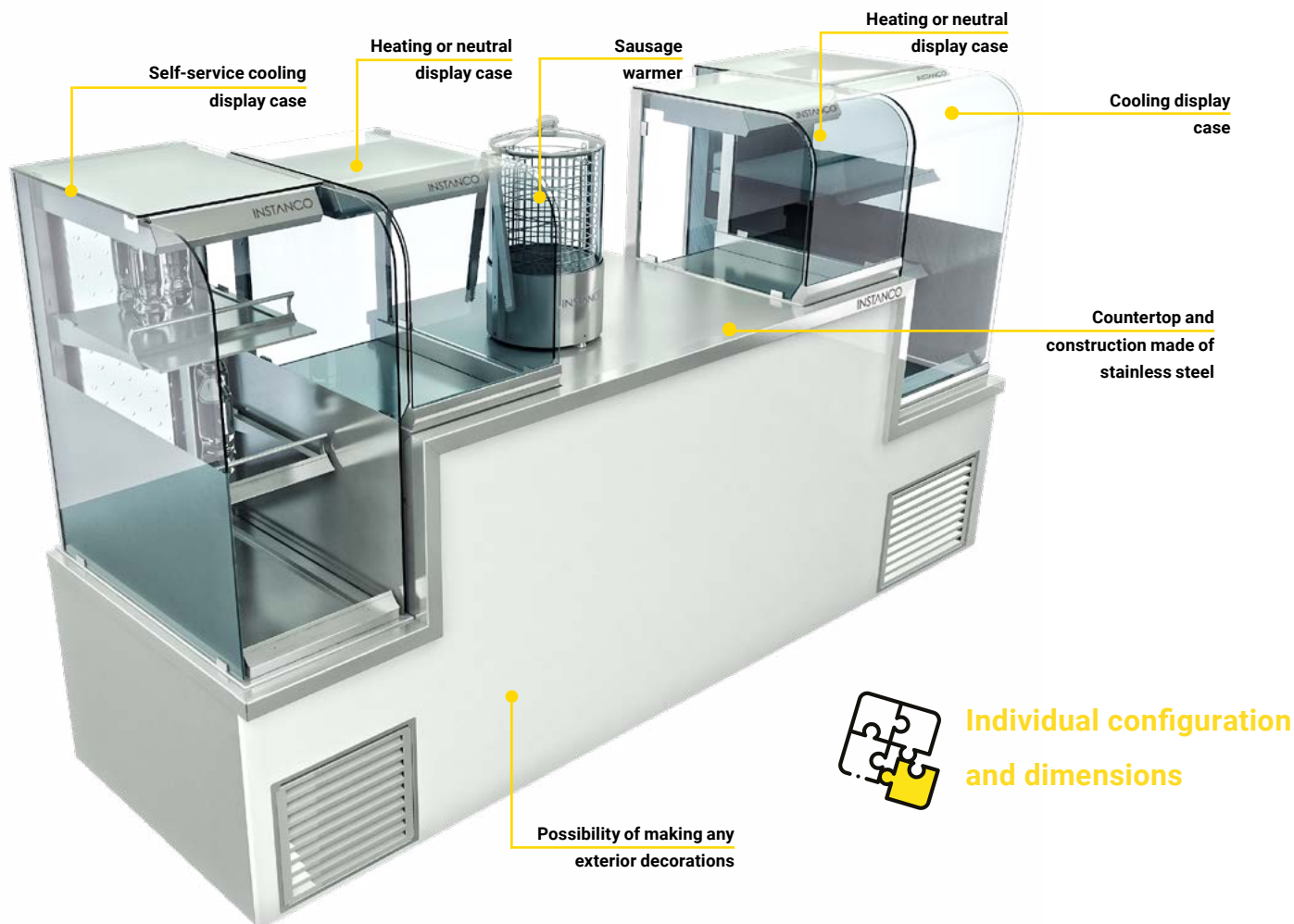


VENDING CONCEPT

Innovation on the Polish market. A concept that works like a vending machine, except that the proposed products are fast-food dishes. The concept presents the finished products from the client's side, the customer makes the right choice and payment, and then the given drawer opens by making the selected dish available to the customer.

- » Innovative solution
- » Possibility to select devices in any way
- » Made of high quality components
- » Maximizing revenue while optimizing work
- » Fully automatic meal distribution
- » Reduction of employment costs in the customer service area
- » Possibility of any the number of modules
- » Stainless steel construction





UNIBOX CONCEPT

A universal concept that combines the convenience of storing products in refrigerated drawers under a countertop with a high level of exposition of the products in glazed display cases on the counter.

Countertop sausage warmer ensures the optimal temperature of sausages without losing their taste. Our concept maximizes efficiency in relation to the occupied space, in which you can store, heat and display. Modern design combined with the functionality and ergonomics of work.

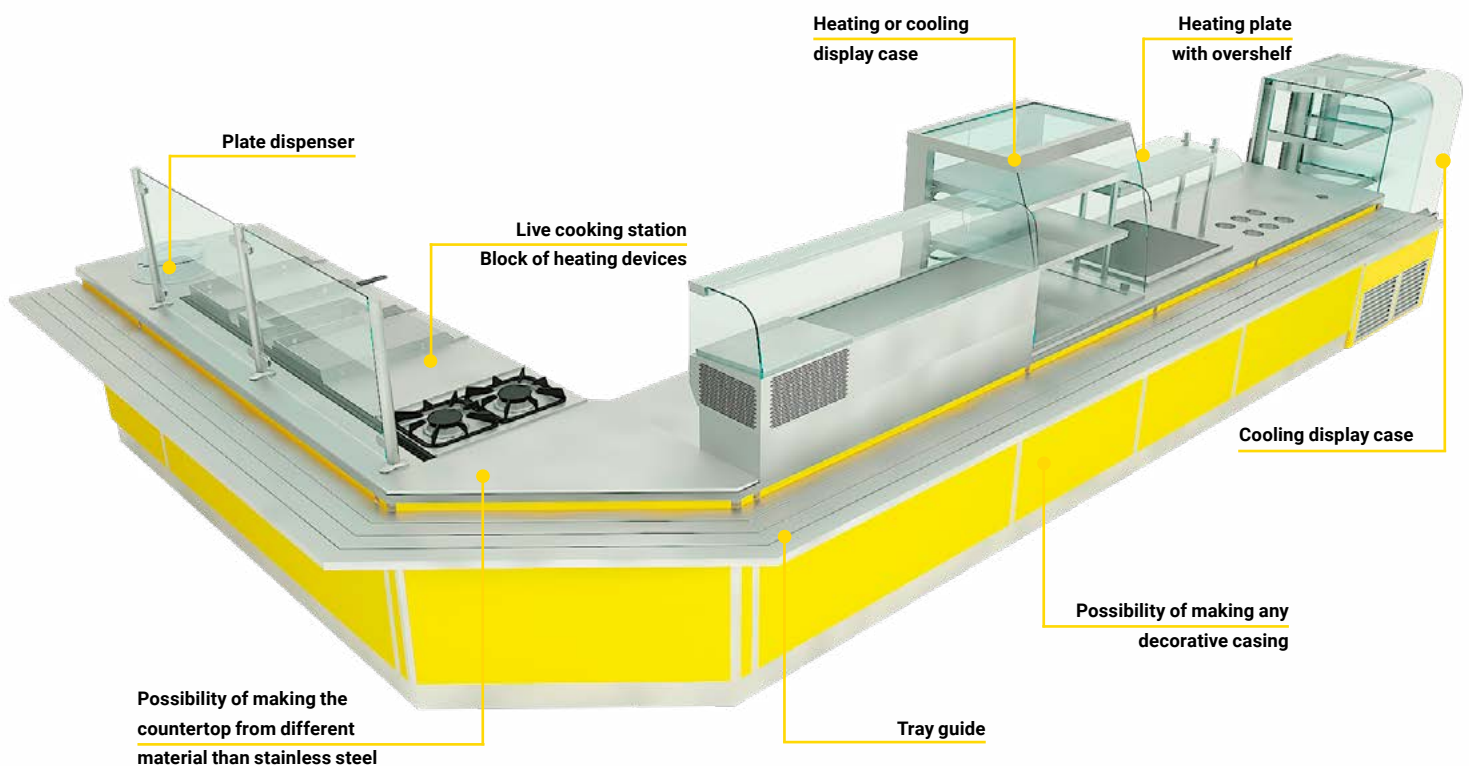
- » Compactness and innovation
- » Combination of refrigeration with heating devices
- » Exposition of products
- » Possibility to choose the color of the casing and placing the logo on it, which allows visual identification of the venue
- » Possibility to select display cases according to individual customer needs

LONG CONCEPT

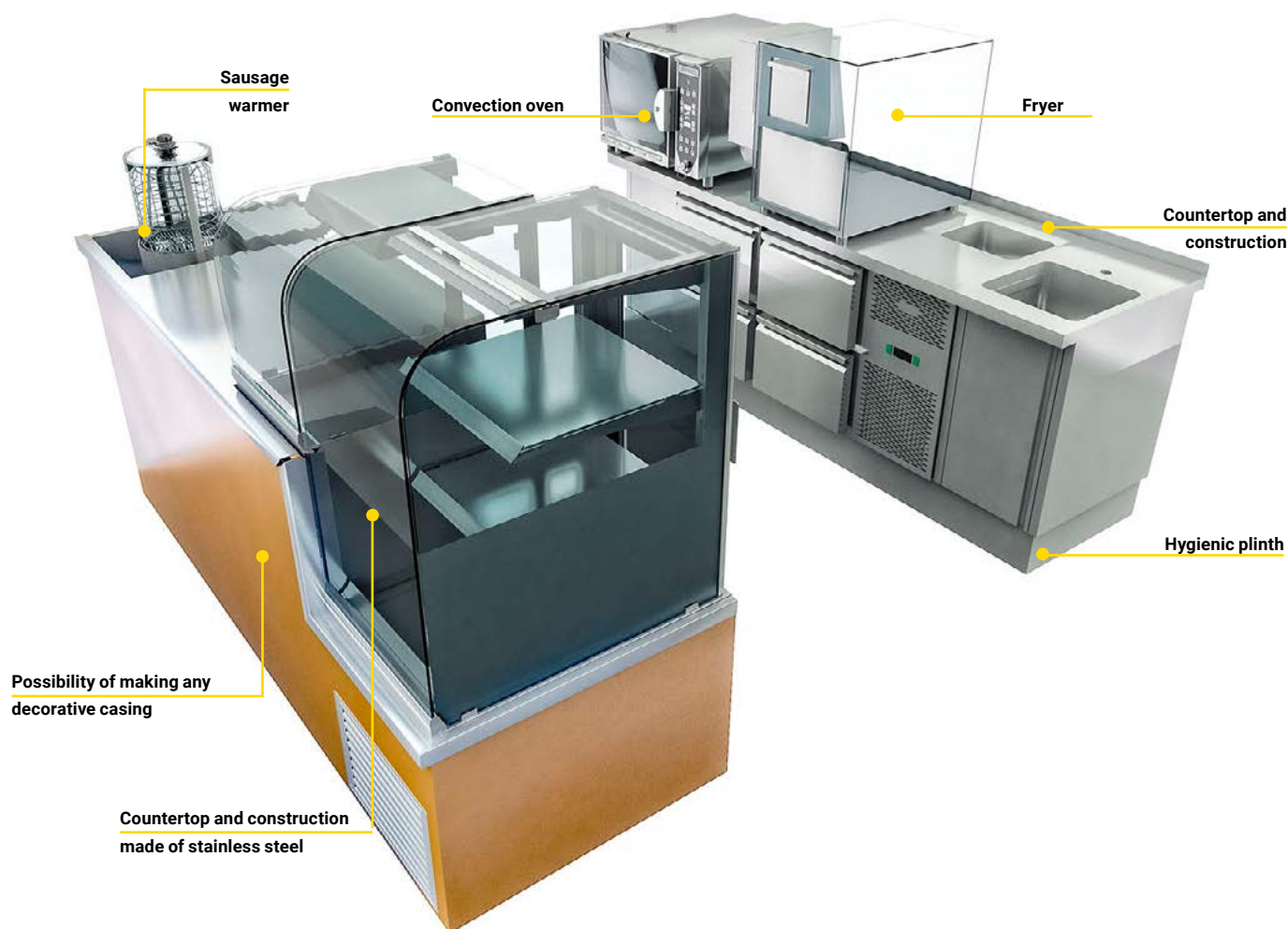
Long Concept is one of the most universal products in our offer. It can be successfully used in bars, restaurants, canteens or wherever various dishes are prepared and issued in large quantities.

The devices included in it are heating or cooling display cases, in which previously prepared products or drinks are presented. These display cases can be both open-self-service and closed on the client's side. Subsequent positions allow you to prepare products directly in front of the customer. Thanks to our concept, the consumer will never have doubts whether the prepared products are fresh, because most of the preparing takes place directly in front of the future consumer.

- » Possibility to choose devices to match the interior dimentions and served dishes
- » Heating display cases with adjustable temperature
- » Possibility to personalize neutral elements in the worktop
- » Aesthetics - combination of steel, glass and decorative casing
- » Stainless steel construction
- » Clear display of products



**Individual configuration
and dimensions**



SPOT CONCEPT

The concept was created for everybody who wants to sell fast-food dishes. Compact devices that allow you to prepare French fries, casseroles, hot dogs and many other products in a small space. Glazed display cases allow their proper exposition.

The concept consists of two blocks of devices. The front bar from the client's side, with the display of ready dishes in the displays cases and the Back bar, which is used to prepare the dishes. It is possible thanks to the convection-microwave oven, non-ventilation fryer and a cooling table in which the semi-finished products will be stored. It is the answer for needs of people who want to sell with prior preparation of the product in a small space.

- » Compactness and functionality
- » Innovative solutions
- » Area for exposition and preparation of dishes
- » Increased efficiency
- » Easy maintenance
- » High-quality components
- » Short time of preparation of frozen products



**Individual configuration
and dimensions**

SHORT CONCEPT

A compact device for preparing hot dogs and presenting products in a display cases with LED light.

As in previous concepts, the concept consists of the cooling drawers in which you can keep rolls and sausages for preparing hot dogs. The second element is a roller grill for sausages, with Teflon-coated rolls to prevent sticking of the products.

- » Made of high quality components
- » Possibility to choose the color of the casing and placing the logo
- » Fast product preparation
- » Digital temperature display
- » Silent chiller
- » High level of product exposition
- » Compact



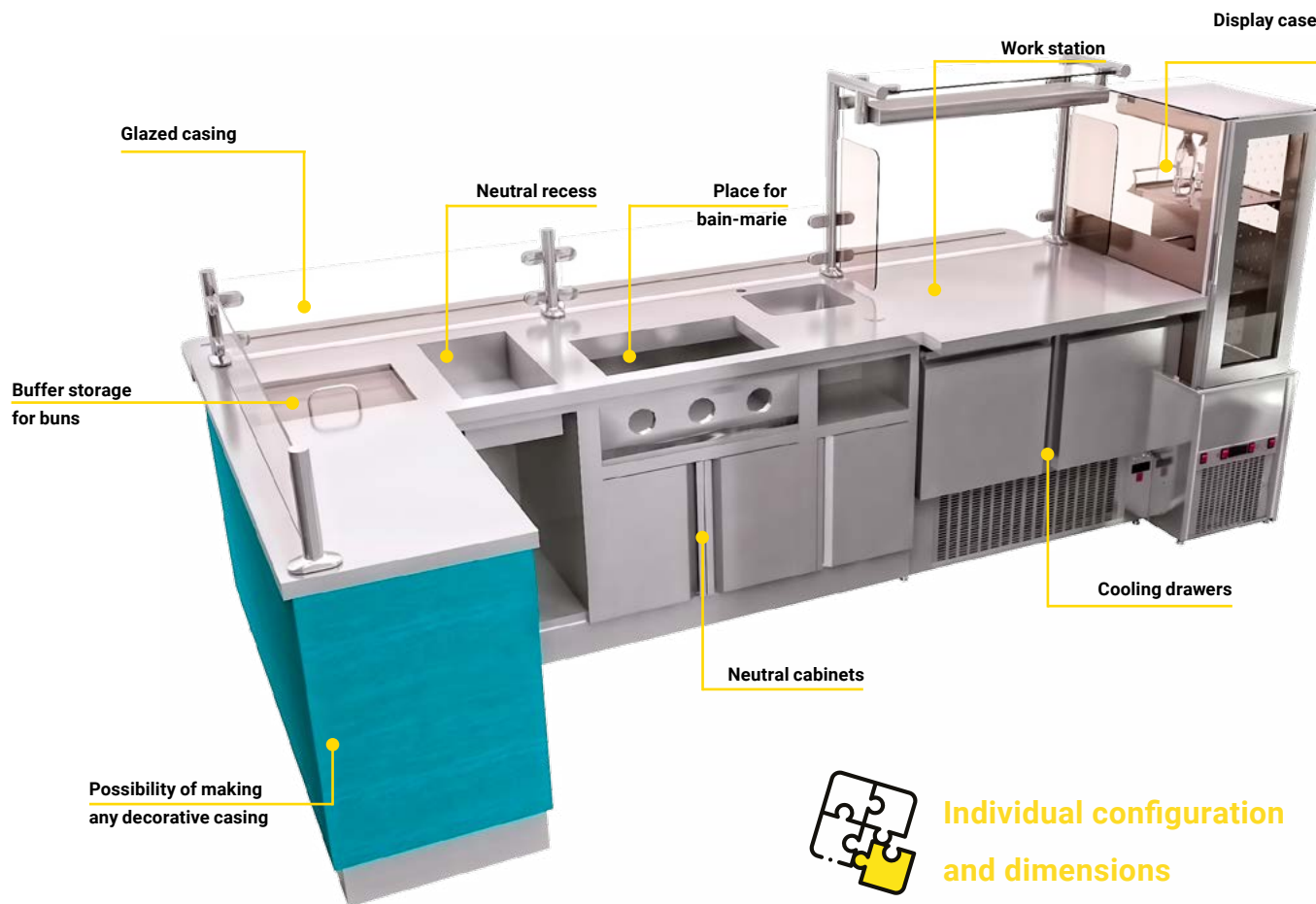


STORE ISLAND CONCEPT

Island concept, designed for launching in shopping centers as a display service island located in communication passages.

The main idea of the concept is to display and sell any product. The concept has a wide range of exposition possibilities - products can be displayed in glazed, refrigerated or neutral display cases with LED lighting, as well as under neutral glass covers. The height of glass covers can be selected individually, due to the size of the exposed product. There are neutral cabinets under the countertops, which can be partially replaced with refrigerated or freezing bases - a storage buffer for semi-finished products. A large amount of working space on the countertops allows you to place additional devices there, protected from the consumer's side by hardened glass.

- » Any configuration of the concept based on investment requirements and sales plan
- » High quality of used components
- » Multifunctionality and universality of the concept
- » Possibility of individual selection of the island's dimensions
- » Great product presentation and quick service
- » Stainless steel as the main construction material
- » Possibility to make countertops and casing in a wide range of materials



HOT DOG CONCEPT

A fully compact set of devices for preparing delicious French and traditional hot dogs.

Hot Dog Concept consists 3 separate devices, which are the perfect combination to create a functional module. This concept can also be adapted to the preparation of other dishes, like pancakes or waffles.

- » High work ergonomics
- » Storage space for products
- » Two spacious cooling drawers
- » Easy service access
- » Possibility of making any decorative cover
- » Aesthetic and hygienic design
- » Automatic evaporation system in the display case
- » Electronic temperature regulator

Watch the process of creating the concept on our channel



PETROL CONCEPT

The concept is recommended for live cooking zones, wherever the main assumption is an open kitchen and the purposeful location of heating devices on the front of the counter, thus providing an evidence of hygiene and freshness of the dishes served. Module is recommended to gas stations with an extensive gastronomic offer.

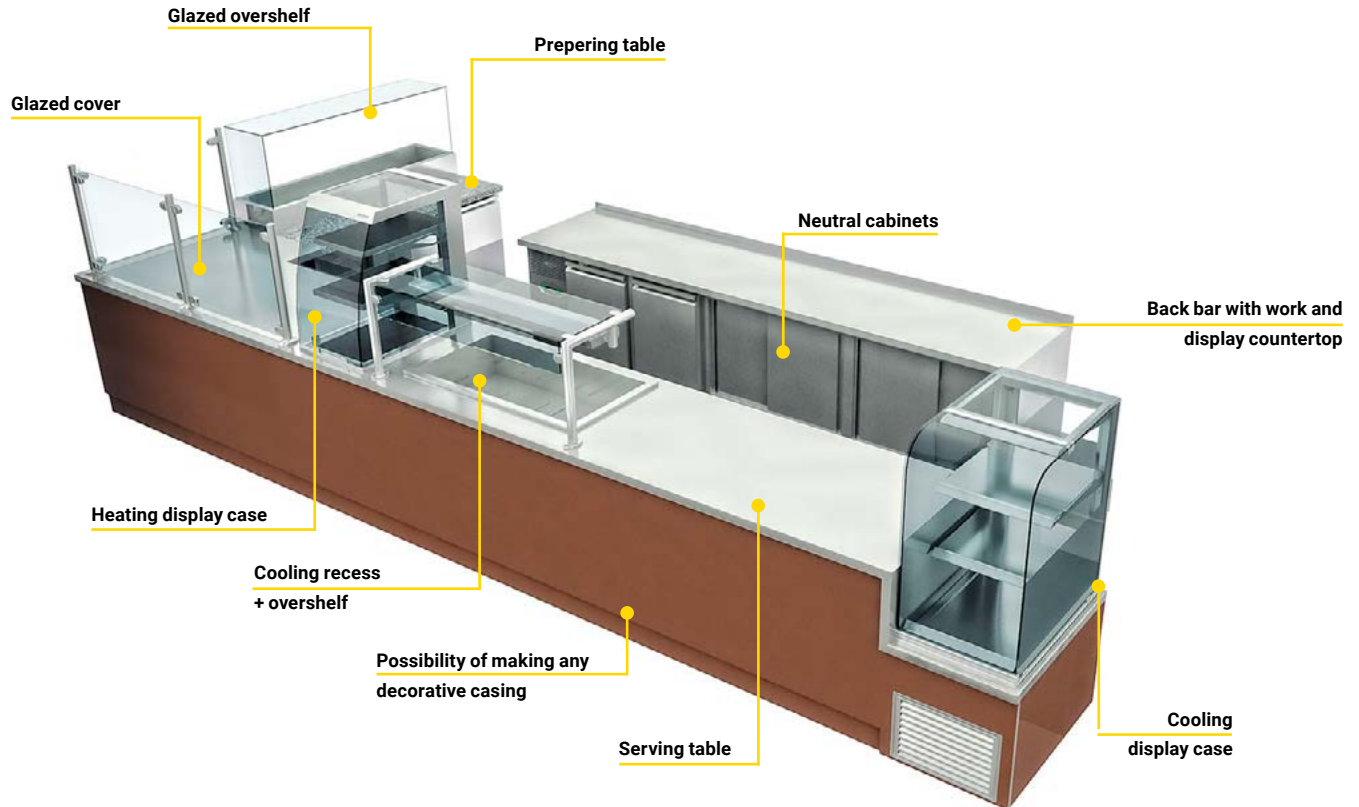
Equipped with a grill plate and pancake maker, which can be easily replaced with a different heating device. The devices allow you to prepare various products on one stand. One of the main features of the module is the front glass that connects the hood and devices that prevents odors from escaping into the customer service area. This is especially important in places like gas stations. Another element of the concept is a salad counter on which you can prepare both sandwiches and salads. Includes hood with high-efficiency MikroDrop filters.

- » Innovation
- » Any decorative casing on the front
- » Functionality and universality of the concept
- » Hygienic process of thermal treatment
- » Possibility of various configuration of elements
- » Hygienic and aesthetic
- » Furniture and equipment made of stainless steel





Individual configuration and dimensions



ITALIAN CONCEPT

A universal gastronomic concept designed for lovers of Italian cuisine.

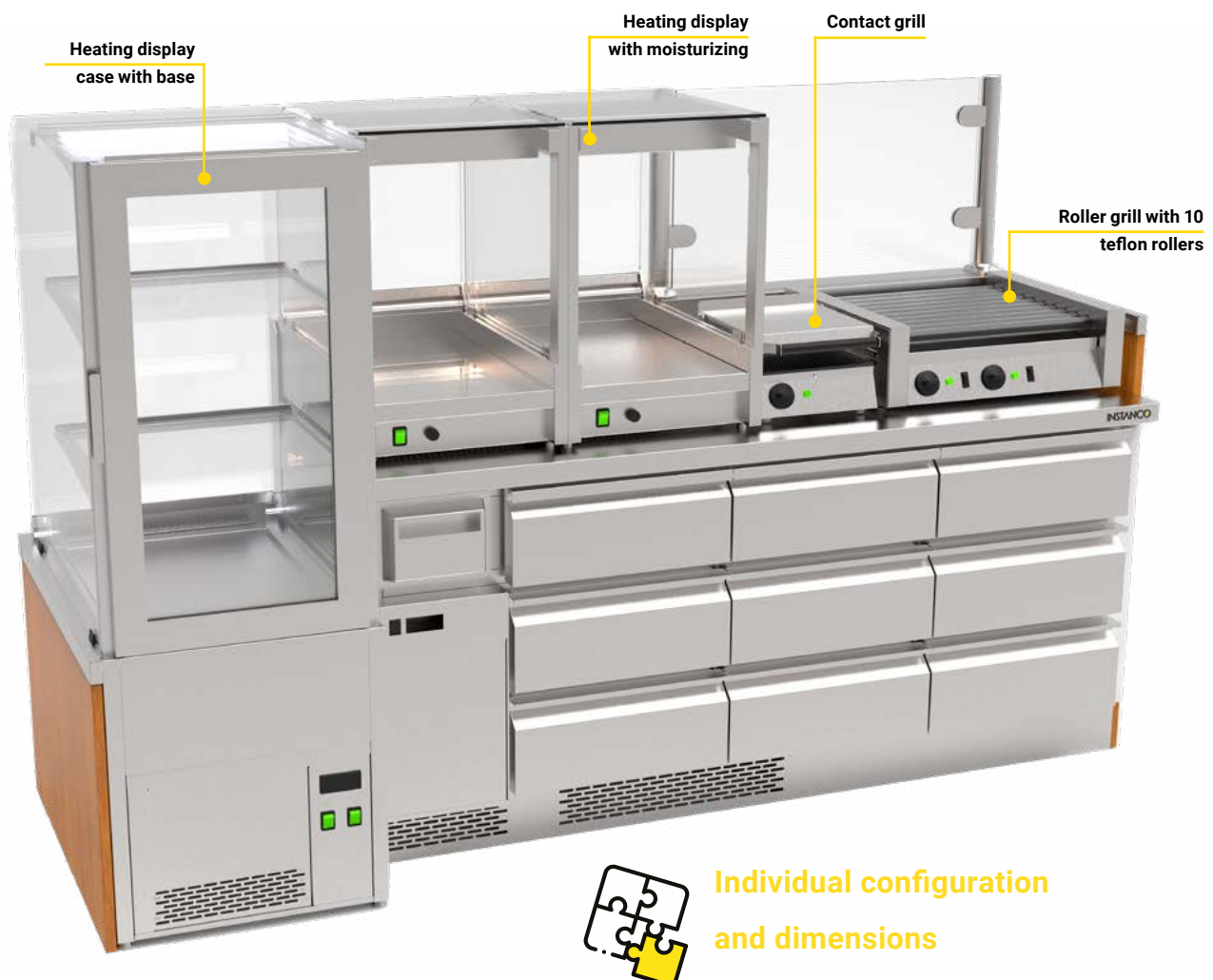
Cooling and heating display cases allow you to display products, both those that are intended for the customer and those that will still need heating. Table with a granite countertop for preparing fresh bruschetta or pizza. The wide worktop at the back allows you to place any heating devices on it, such as a pizza oven, toaster, pancake maker etc. depending on the menu served in the restaurant. Possibility of adding a ventilation hood over the chosen devices. The concept uses selected products from Dora Metal.

- » Possibility of various configurations of the countertop and the devices
- » High-quality components
- » Modern design and functionality
- » Multifunctional devices
- » Possibility of choosing any decorative casing and placing logo on it
- » Stainless steel construction

HOT DOG & SNACK CONCEPT

One of the most special Instanco brand concepts. Brilliant combination of functionality and aesthetic of exposing the products. Spacious roller grill allows to hold a large amount of sausages, which allows you to increase profits from Hot-Dogs sale. Three independent heating display cases ensure constant heating of products. Which will allow for the constant sale of warm and moisturized products.

- » High efficiency
- » Guarantee of quick and high quality customer service
- » Possibility of selection suitable devices in the concept - for example replacing heating display cases for cooling display cases
- » Large space for storing half products thanks to 9 extra drawers
- » Spacious work table allows you to put extra devices
- » Practical glazing, which provides work hygiene
- » Space for storing snacks, which are served hot
- » Possibility of putting display case, which is open for client



MINI COMPACT CONCEPT

Classical concept of Instanco brand. Its great advantage is simplicity and compactibility. Drawer allows to optimize the space and gain extra place for storing half products. Thanks to this independently from the size of the surface, it will fit into the space.

- » Practical glazing ensure hygienic work
- » Countertop is adapted to accommodate the necessary heating devices
- » Versatility and modernity influencing the effectiveness and quality of snacks served
- » Lower pull-out drawer on which you can place for example a grill contact
- » Two drawers - neutral or cooling - the possibility of placing also mixed drawers
- » The space under the table top for additions to hot snacks



MOBILE LIVE COOKING

The concept is made for lovers of cooking outdoors and demonstration stands. It fits perfectly for place, where you have to organize yourself cooking space.

- » Spacious countertop, which allows you to put any devices for example heating equipment
- » Practical and durable four wheels that ensure the concept's mobility
- » Six universal drawers in various configurations - cooling and neutral
- » Efficient aggregate
- » Glazing of the concept, which ensure hygienic work

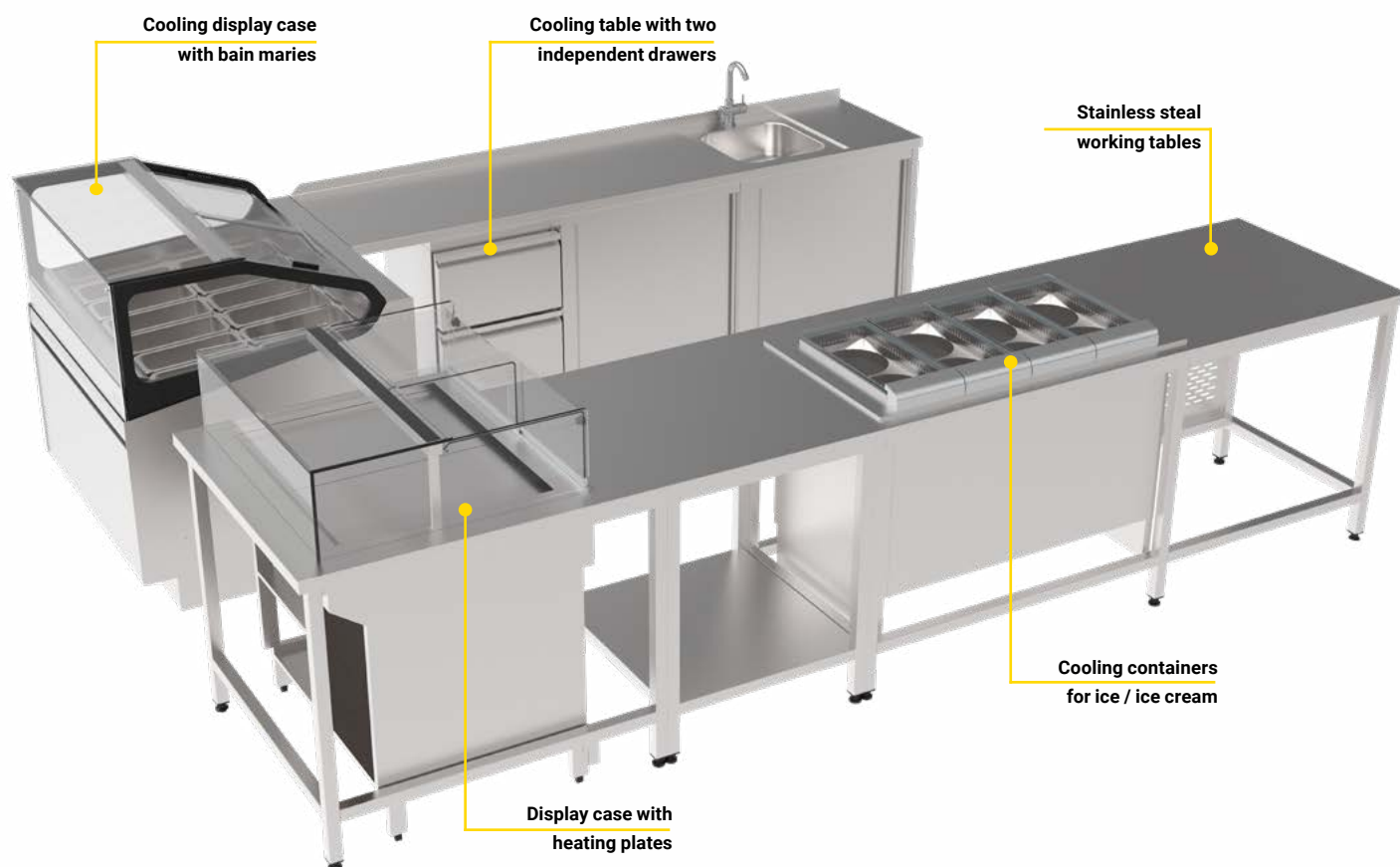


**Individual configuration
and dimensions**

ICE CREAM CONCEPT

The concept is prepared for customers with precise expectations. Adapted to the space in which it was finally placed. It allows you to prepare and serve hot and cold dishes at the same time. It has a large work space in the form of stainless steel tops.

- » Optimal space for an effective serving of quick snacks
- » Large storage space
- » Possibility to modify the concept depending on the needs and served menu
- » Modern refrigerated display cabinets for accessories closed on the customer's side with sliding doors
- » Space for washing dishes
- » Large surface of worktops
- » Possibility to add extra necessary devices

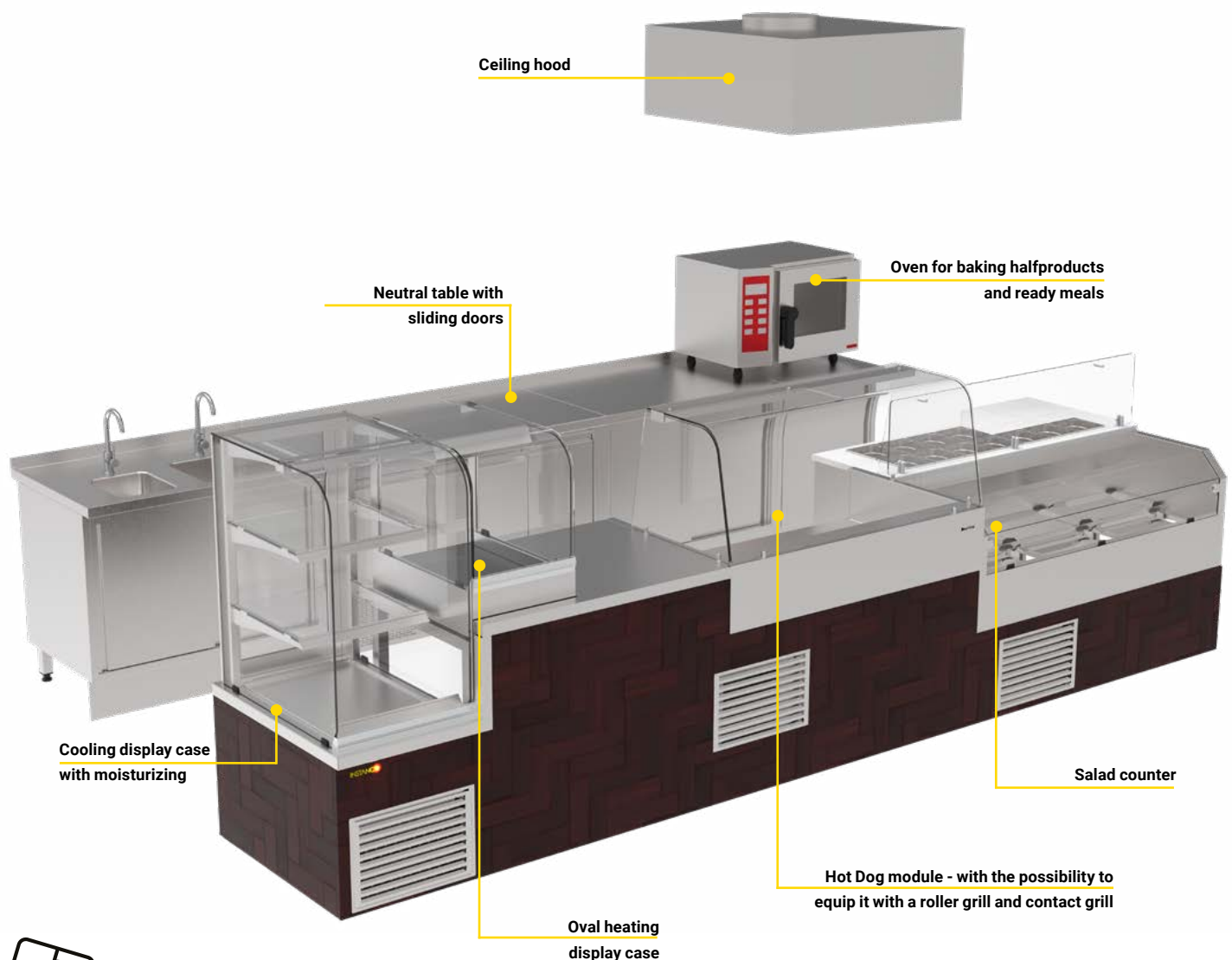


**Individual configuration
and dimensions**

SNACK & BAR CONCEPT

Fully equipped concept allows to prepare Fast Food dishes and more. It focuses primarily on the quality and speed of serving the dishes. The salad counter provides customers the opportunity to independently choose previously prepared sandwiches or salads. The display cases allow you to keep constant temperature (cooling and heating) of snacks prepared for sale.

- » It consists of two parts: back and front
- » Back-up facilities with a washing area and countertops necessary for the preparation of snacks
- » Cup dispensers
- » Possibility of placing additional countertop devices, such as a coffee machine
- » Space for placing a cash register
- » Possibility to modify devices
- » Practical glazing ensuring hygiene at work

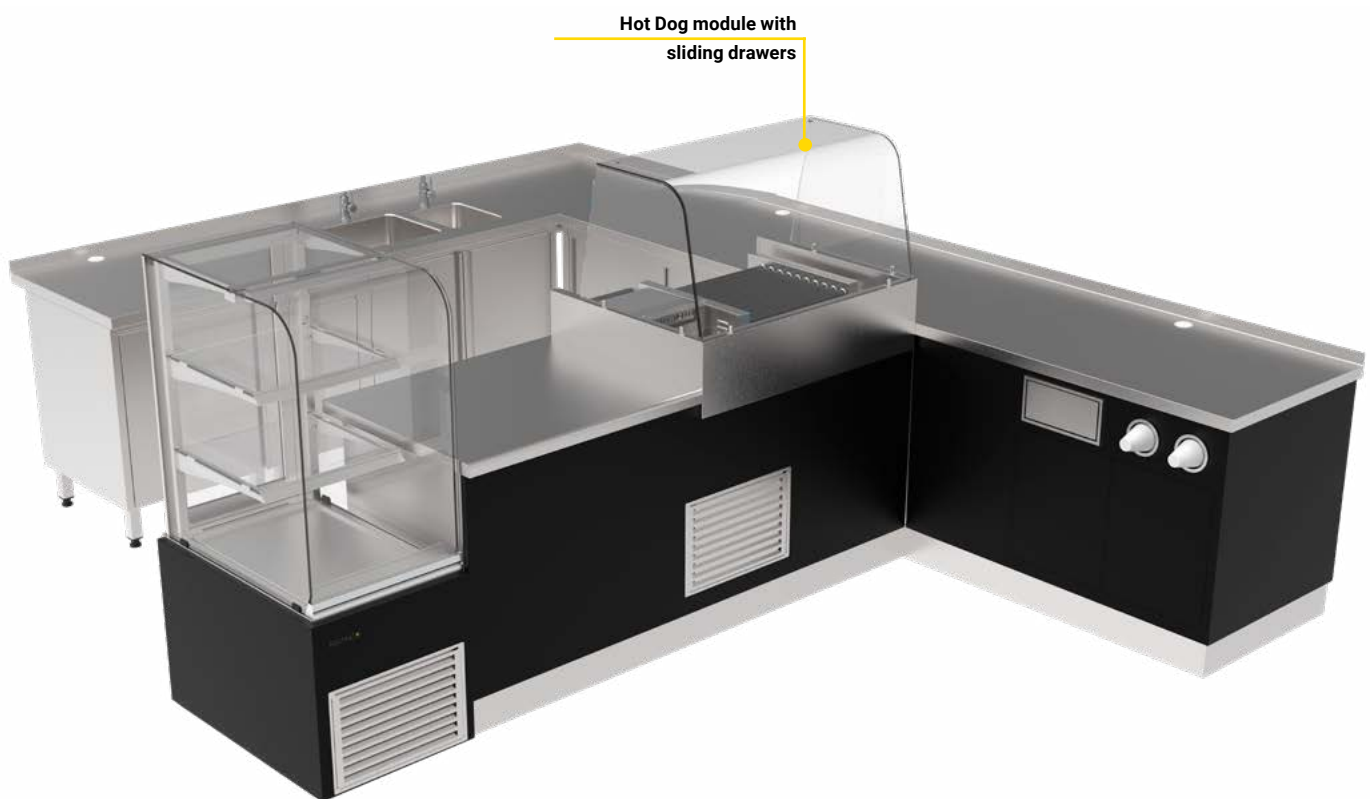


**Individual configuration
and dimensions**

PETROL CONCEPT II

Concept created for petrol station owners. Gastronomic concept with a back-up facilities, which will perfectly fit into any petrol station.

- » It consists two parts: back and front
- » Back-up facilities with a washing area and countertops necessary for the preparation of snacks
- » Cup dispensers
- » Possibility of placing additional countertop devices, such as a coffee machine
- » Space for placing a cash register
- » Possibility to modify devices
- » Practical glazing ensuring work hygiene



**Individual configuration
and dimensions**

COFFEE CONCEPT

Concept prepared for self-service by customers or staff, who are thirsty for good coffee. Large spaces in cabinets provide storage space for half products. Exterior part of the concept is made in the colour of veneer chosen by client.

- » Coffee concept is prepared to be placed for example in office building
- » Large storage space
- » Two coffee stands for self-service by customers or employees
- » Washing area
- » Possibility of placing dispensers for cups or disposable spoons

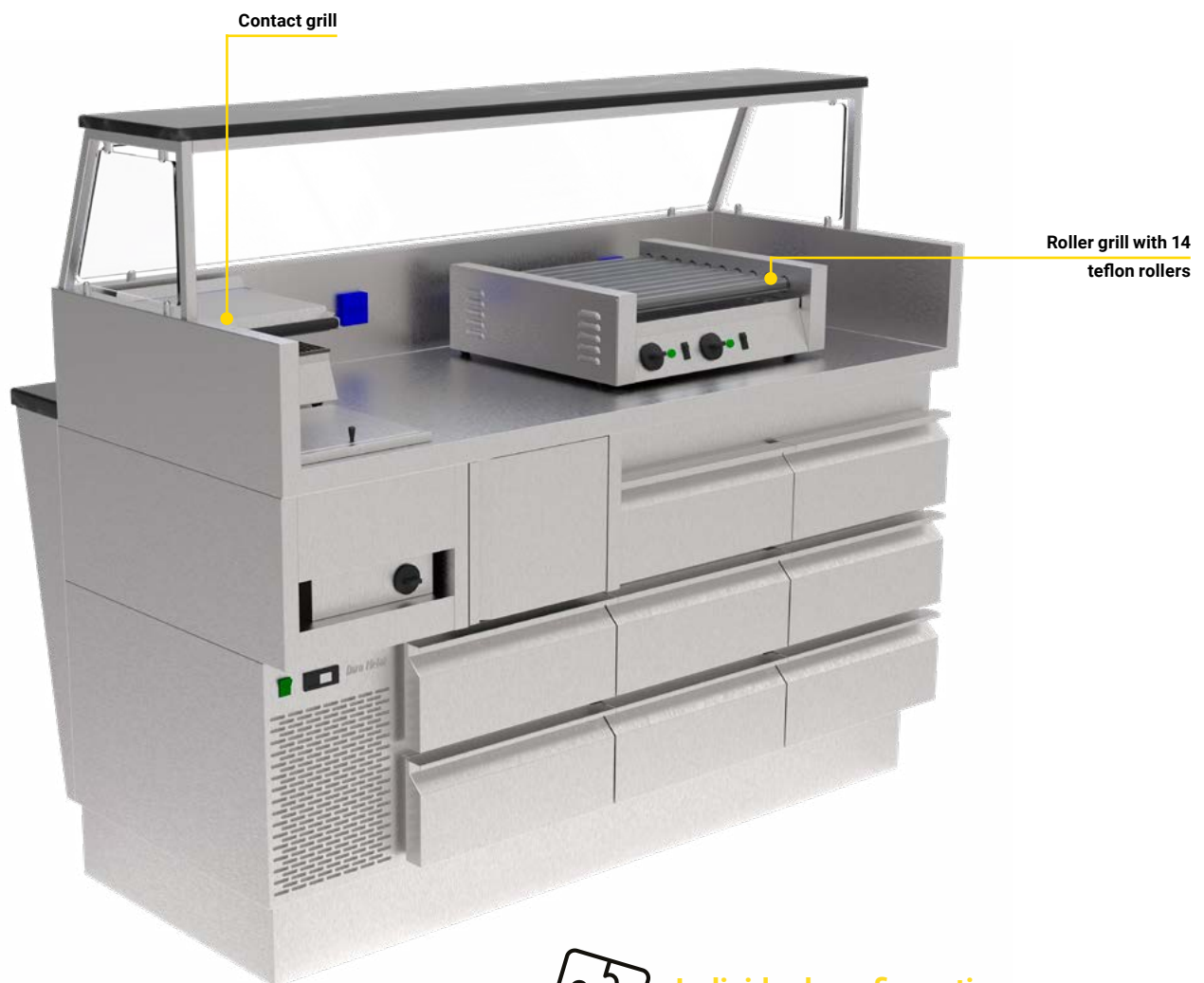


**Individual configuration
and dimensions**

MULTI CONCEPT

Expanded Hot-Dog Concept which not only has an increased space for storing half products (cooling and neutral drawers), but also a built-in sausage warmer (square). The glazed display case allows easy serving prepared dishes. The front also provides space for customers (shelves), where they can put away the finished dish at the time of payment.

- » Practical glazing ensuring work hygiene
- » Eight modifiable drawers - refrigerated, neutral
- » Built-in sausage warmer
- » Large worktop space allows you to place the necessary devices
- » Mini counter from the client's side
- » The upper part of the cover is finished with a counter on which accessories can be placed
- » Efficient aggregate ensuring constant, high-quality operation



**Individual configuration
and dimensions**

TACOS CONCEPT

Mobile concept, which is dedicated for catering companies, wedding houses and halls intended for the organization of various types of events.

- » Comprehensive, efficient and independent bar concept
- » Made of high quality stainless steel
- » Possibility of any front casing of the concept
- » Two large refrigerators for storing products and half products
- » Two glass display cases, which ensure work hygiene
- » Containers recessed into the table top
- » Worktop in the front and the back
- » The whole concept has driving properties - which allows for any setting



**Individual configuration
and dimensions**





Bar concepts

Modernity in every form

- » Design based on the client's requirements and vision combined with our experience
- » Advice at every stage of concept preparation
- » Modern, autonomous solutions
- » Aesthetics and high quality of workmanship
- » Study of ergonomics and work efficiency of a given concept
- » Furniture made of high-quality AISI 304 stainless steel



Made
in **EU**



ROME BAR CONCEPT

This concept is a comprehensive solution when it comes to the washing zone. The arrangement of the furniture was adapted by process specialists. Thanks to this, washing dirty dishes by the staff gains the highest possible level of efficiency.

- » Efficient bar concept
- » The concept can be adapted to different floor heights
- » Universal glass washing baskets
- » Space for storing baskets with dirty and clean glass
- » Three washing stations
- » Ergonomic positioning of waste bins
- » Into the concept can be integrated dishwasher for glass



**Individual configuration
and dimensions**

MADRID BAR CONCEPT

The concept is dedicated to all bars. Two independent ice tubs and integrated bar containers for additives will allow your team to work quickly and efficiently.

- » Two washing stations
- » Practical containers for additives placed on the front of the countertops
- » Tubs with ice compartments
- » Baskets for clean and dirty glass placed on rails and hidden under the countertop
- » Worktop space for preparing beverages or drinks
- » Possibility to modify the concept in order to adapt it to your own requirements



**Individual configuration
and dimensions**

DENVER BAR CONCEPT

Two independent stations for preparing tasty, healthy or alcoholic drinks. Both equipped with sinks, containers for additives, refrigerated cabinets for storage ready-made ice and a shared place for dispensing ready-made drinks. Baskets for clean and dirty glass are placed on specially prepared rails. All elements are within easy reach of the service, which significantly affects the speed service and its efficiency.

- » Two independent and fully equipped workstations for two bartenders
- » Overshelf for drinks additives
- » Under-counter space with baskets for clean and dirty glass - placed on rails
- » Ice dispensers
- » Waste bins located right next to the washing area
- » Ergonomic workstations increasing service efficiency and effectiveness

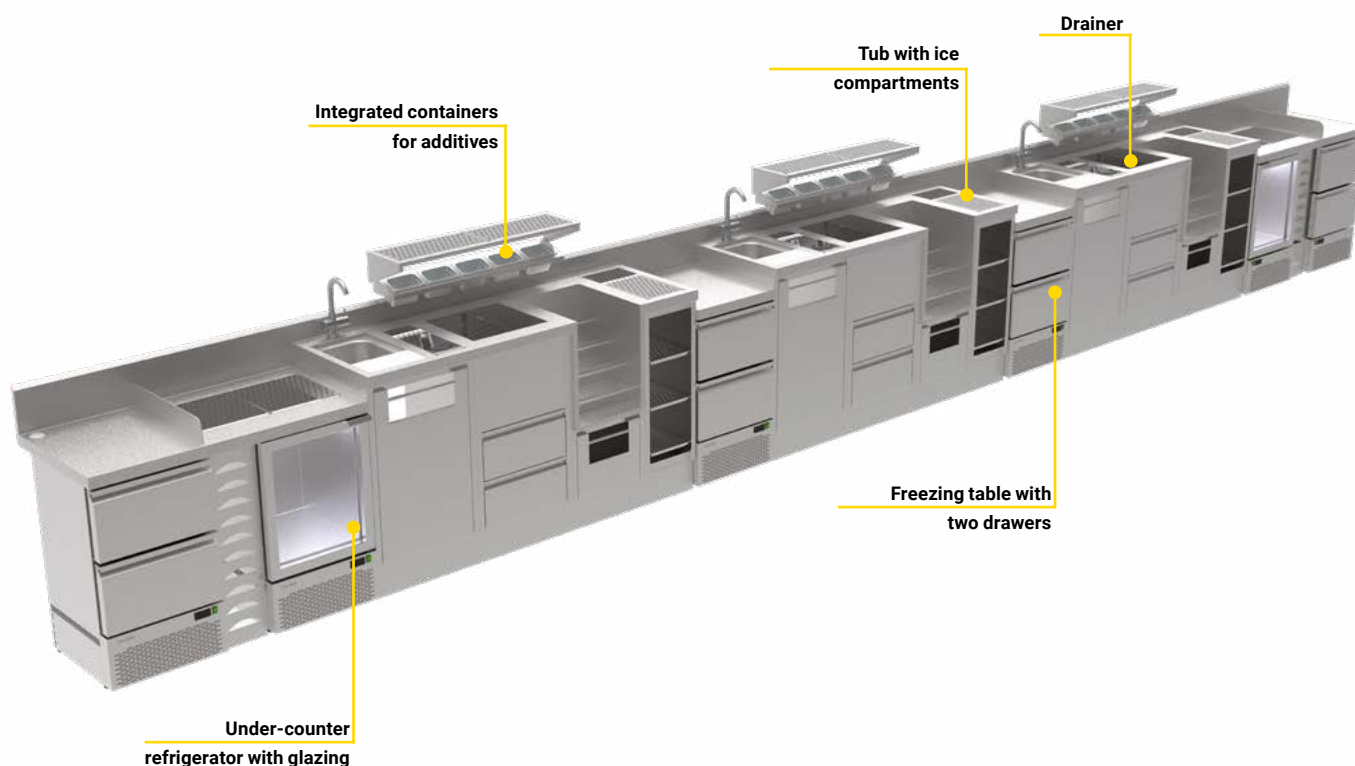


**Individual configuration
and dimensions**

PARIS BAR CONCEPT

The concept is the essence of long bars. It is perfect for venues with a large number of guests or in exquisite cocktail bars where each cocktail is a piece of art.

- » Freezing tables with independent drawers for half products
- » Under-counter refrigerators with the possibility of storing at the right temperature, e.g. of bottles with drinks
- » Ergonomic arrangement of space ensuring high work efficiency
- » Possibility to modify the concept depending on the needs of customer
- » Three independent stands for preparing drinks
- » Three washing zones
- » Overshelves for accessories
- » Tubs with ice compartments

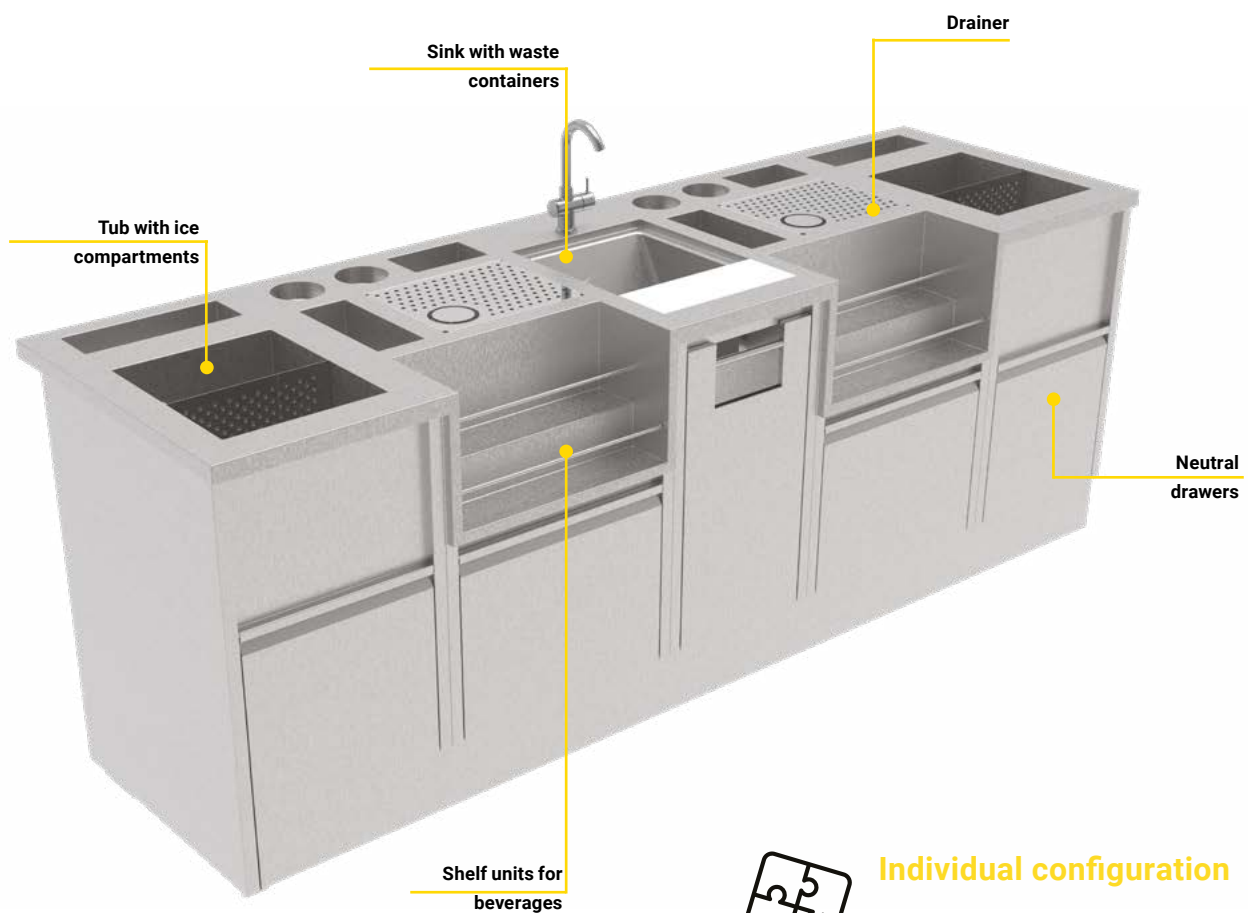


**Individual configuration
and dimensions**

STOCKHOLM BAR CONCEPT

This concept is a compact solution with space for preparation of any cocktails and drinks. It fits perfectly into any space - where space is important.

- » Independent stand for preparing drinks and customer service
- » A washing area connected with a waste basket located just below the sink
- » Two ice tubs
- » Two independent spaces for placing bottles with beverages integrated into the casing space
- » Four independent drawers for storing accessories
- » Drain grilles integrated into the housing made of stainless steel
- » Space for serving prepared drinks

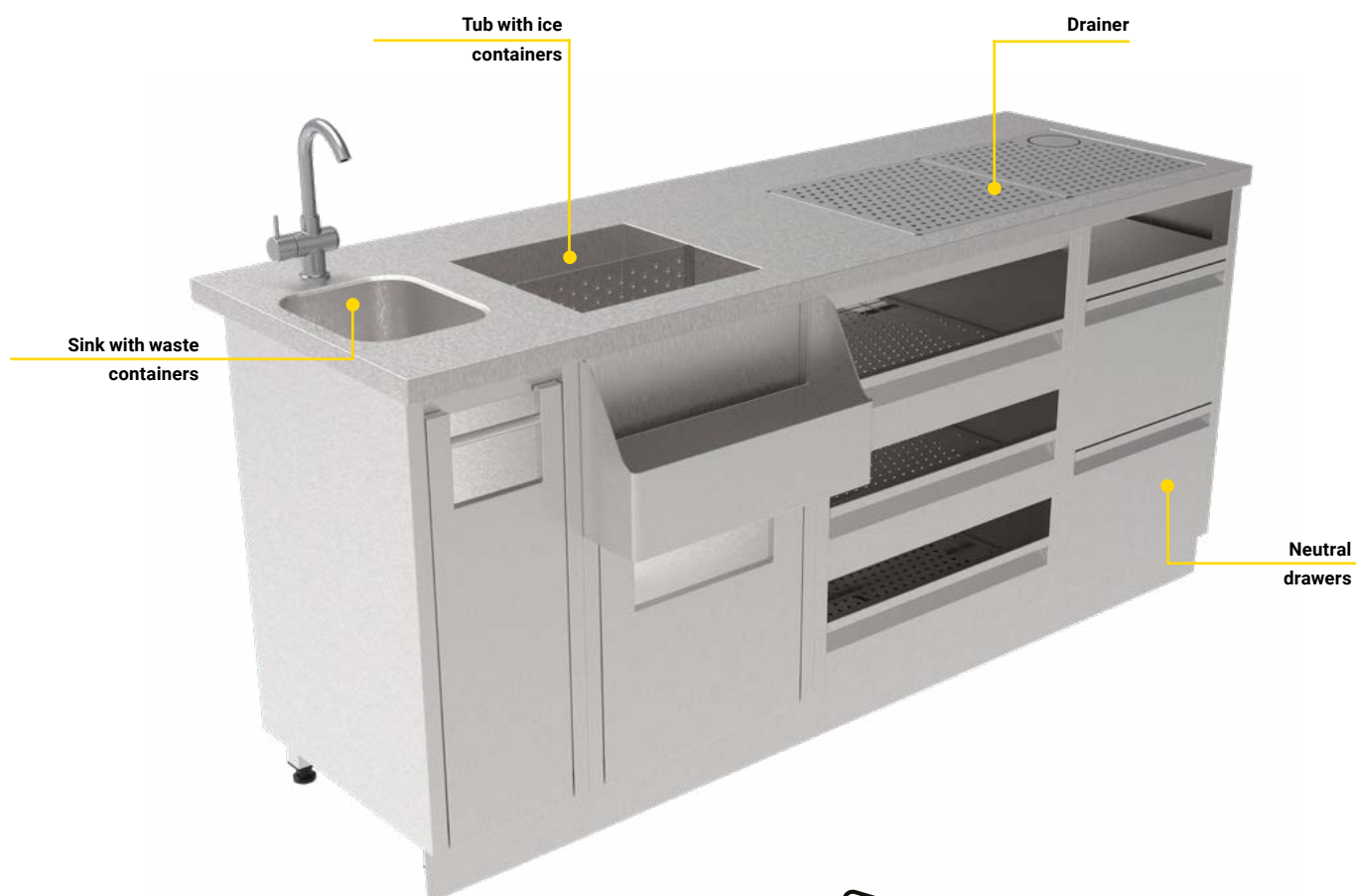


**Individual configuration
and dimensions**

AMSTERDAM BAR CONCEPT

The concept is dedicated to venues that serve as both as a bar and as a reception. A large range of possibilities with a relatively small area of devices.

- » Washing area with waste container
- » Ice tub
- » Mug drip grates
- » Two independent neutral drawers
- » Three half-open drawers located in the central part of the concept
- » The possibility of introducing modifications depending on the client's needs



**Individual configuration
and dimensions**

SOFIA BAR CONCEPT

This concept is dedicated not only for small bar spaces. Its use depends largely on the creative approach. Therefore, the surface under the concept top is easy to arrange thanks to the empty space. This allows you to modify purpose of the bar line.

- » Washing area with undercounter basket
- » Ice tub
- » Large counter space for preparing drinks
- » Shelf for drinks integrated into the concept space
- » Overshelf with a storage area located directly below it
- » Possibility of placing keg and pourer



**Individual configuration
and dimensions**

NAIROBI BAR CONCEPT

A bar concept designed for a quick serving of drinks prepared on the spot. It has two independent washing zones, a refrigerated table for storing half products, an ice cube maker and an under-counter refrigerator ensuring the right temperature for bottled liquors.

- » Four independent cooling / neutral drawers for storing additives or half products
- » Practical under-counter refrigerator for drinks
- » Ice cube maker integrated into the concept
- » Large space of worktops
- » Power sockets placed in the tabletop plinth
- » Overshelf for easy dispensing of ready-made drinks
- » Two independent washing areas
- » Two tubs for previously prepared ice
- » Two shelves for drinks integrated into the concept

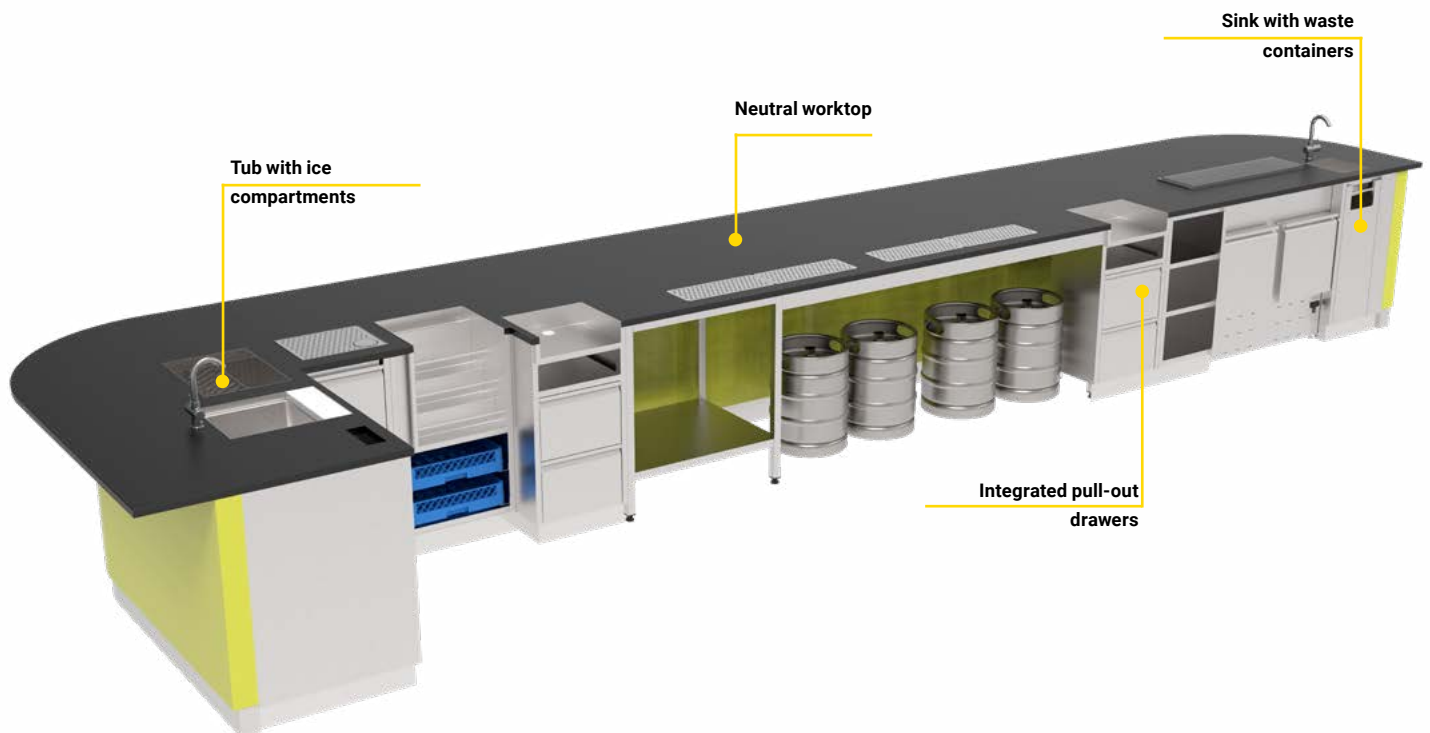


**Individual configuration
and dimensions**

BUDAPEST BAR CONCEPT

One of the most extensive Instanco concepts. Great for large number of customers. Perfect with Instanco products, it works perfectly in nightclubs or seaside resorts.

- » Large space of worktops (possibility of finishing with any material of your choice)
- » Place for kegs (4-5 pieces) located under the table top
- » Independent washing zones with waste containers
- » Baskets for dirty and clean glass
- » Mug drip grates
- » Shelves for drinks integrated into the concept
- » Possibility to add and integrate into the concept of an under-counter dishwasher
- » Possibility of modification as needed



**Individual configuration
and dimensions**

BOGOTA BAR CONCEPT

This concept is dedicated for 6 persons bartending team. Simplicity and recurrence of elements allows for fluent passage between stations. It helps increasing efficiency and effectivity during high load of venue.

- » Three independent work stations
- » Ergonomy and work high effectivity with high standards of customer service
- » Three washing zones with waste containers
- » Three big ice tubs with shelves for drinks composed into the concept
- » Overshelf for serving drinks to clients
- » Possibility to modify concept

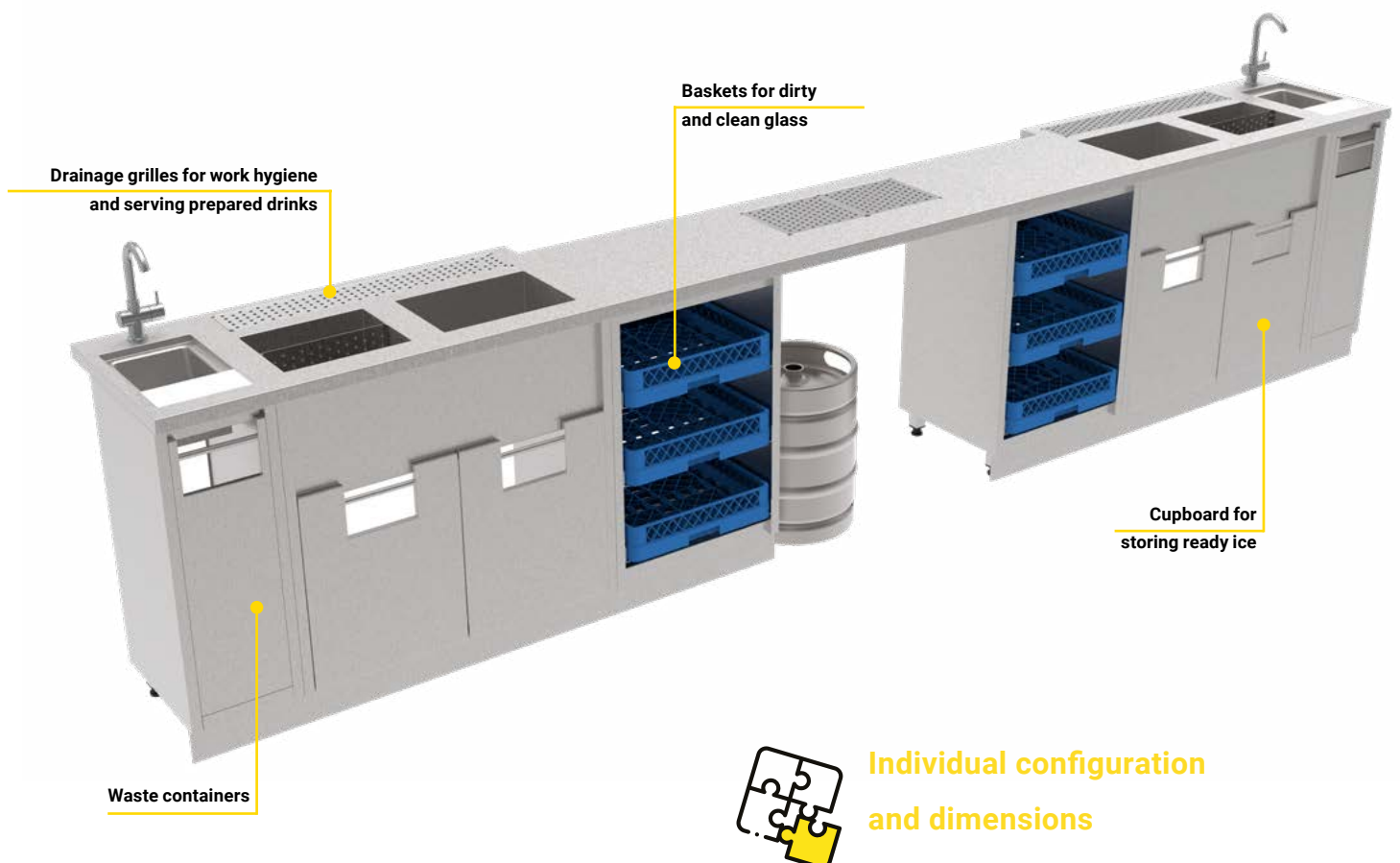


**Individual configuration
and dimensions**

VIENNA BAR CONCEPT

Two completely independent work stations with: the washing area, drinks preparation zone, a cupboard for storing ready ice, two bins for waste and clean and dirty glass area. The zones are connected with a drinks dispensing station drinks. Possibility of putting keg and adding a station to pouring beer from a stick.

- » Two washing zones with waste bins
- » Baskets for dirty and clean glass located in the under-counter space - on the rails
- » Tubs for ice
- » Keg space
- » Drip grates
- » Possibility to install a beer dispenser
- » A lot of space for worktops
- » Possibility to modify modifications within a structure



HELSINKI BAR CONCEPT

Universal concept, which allows to accommodate it to working conditions and customer service.

- » Three washing zones with waste containers
- » Space for baskets - dirty and clean glass
- » Everything is prepared for modifications ordered by the client
- » Worktops made from high quality stainless steel

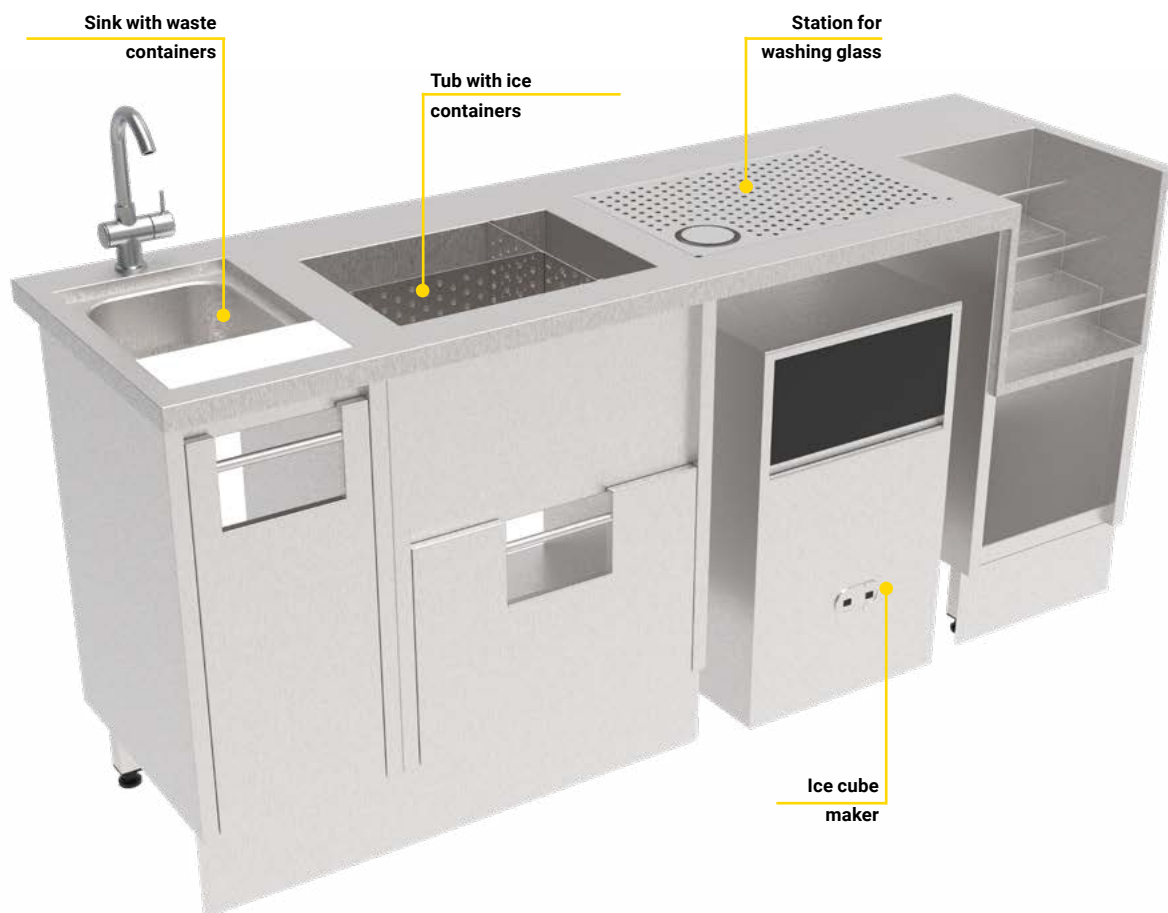


**Individual configuration
and dimensions**

LISBOA BAR CONCEPT

Bar concept, which will meet the highest expectations - tub for ice, ice cube maker. It is a perfect solution for bars with need for a lot of ice for drinks or cocktails - with a large number of customers.

- » Washing zone with waste containers
- » Tub with containers for ice
- » Drip grates for wet glass
- » Ice cube maker put in under counter space
- » Relatively small size of concept, which allows for easy incorporation
- » Neutral drawer for adds
- » Shelves for drinks
- » Possibility to modify the concept



**Individual configuration
and dimensions**

MOSCOV BAR CONCEPT

Another bar concept with modern design. Functional space will be attractive even for the most demanding users.

- » High quality realization by using stainless steel
- » Tub with ice containers
- » Washing zone with waste bins
- » Shelves for drinks, which are composed in the concept
- » Two independent freezing drawers
- » Three perforated shelves placed under counter
- » Possibility to modify the concept according to client's expectations

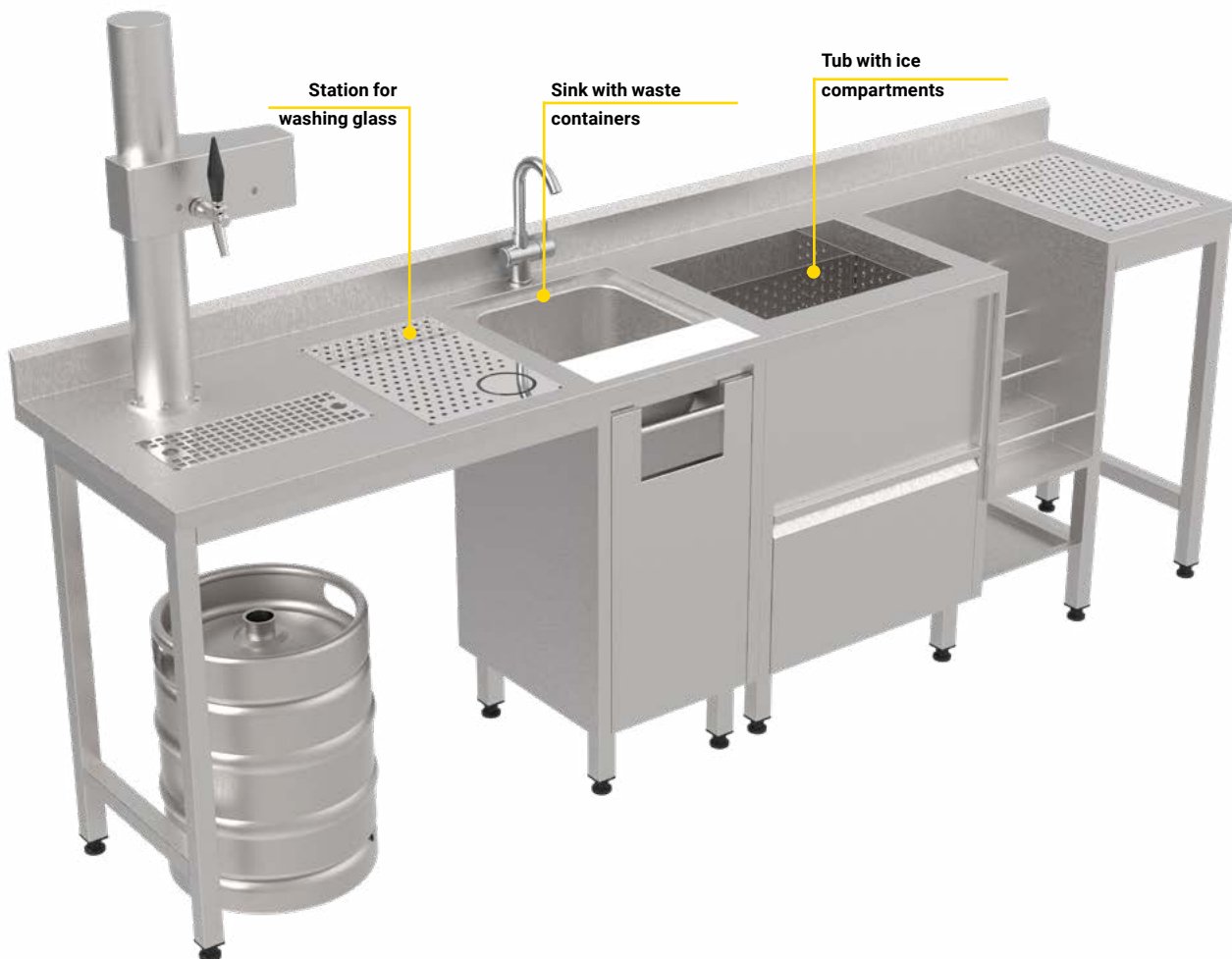


**Individual configuration
and dimensions**

TOKYO BAR CONCEPT

Bar concept, which allows fast preparation of drinks and pulling beer directly from kegs. The concept provides work comfort - everything is in the hand reach, which makes preparing ergonomic and effective.

- » Washing zone with waste bins
- » Tub with ice containers
- » Shelves for drinks
- » High quality realization
- » Under counter space for kegs
- » Neutral drawer

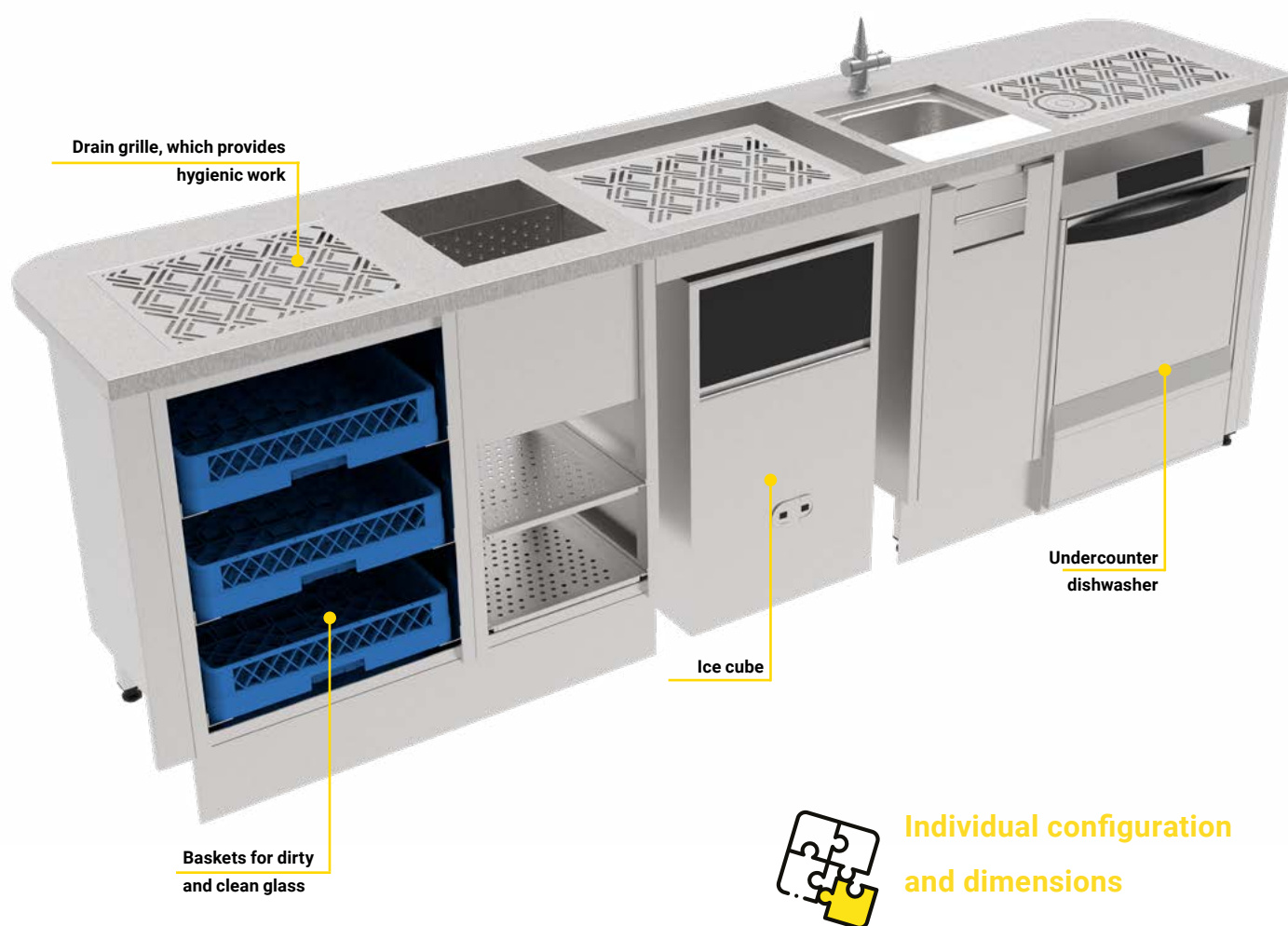


**Individual configuration
and dimensions**

OTTAWA BAR CONCEPT

Bar station fully equipped and prepared to bartending, which characterizes with high effectivity and ergonomomy. Concept contains drip zones for clean glass, grille for dirty glass (baskets), dishwasher, ice cube maker and washing zone.

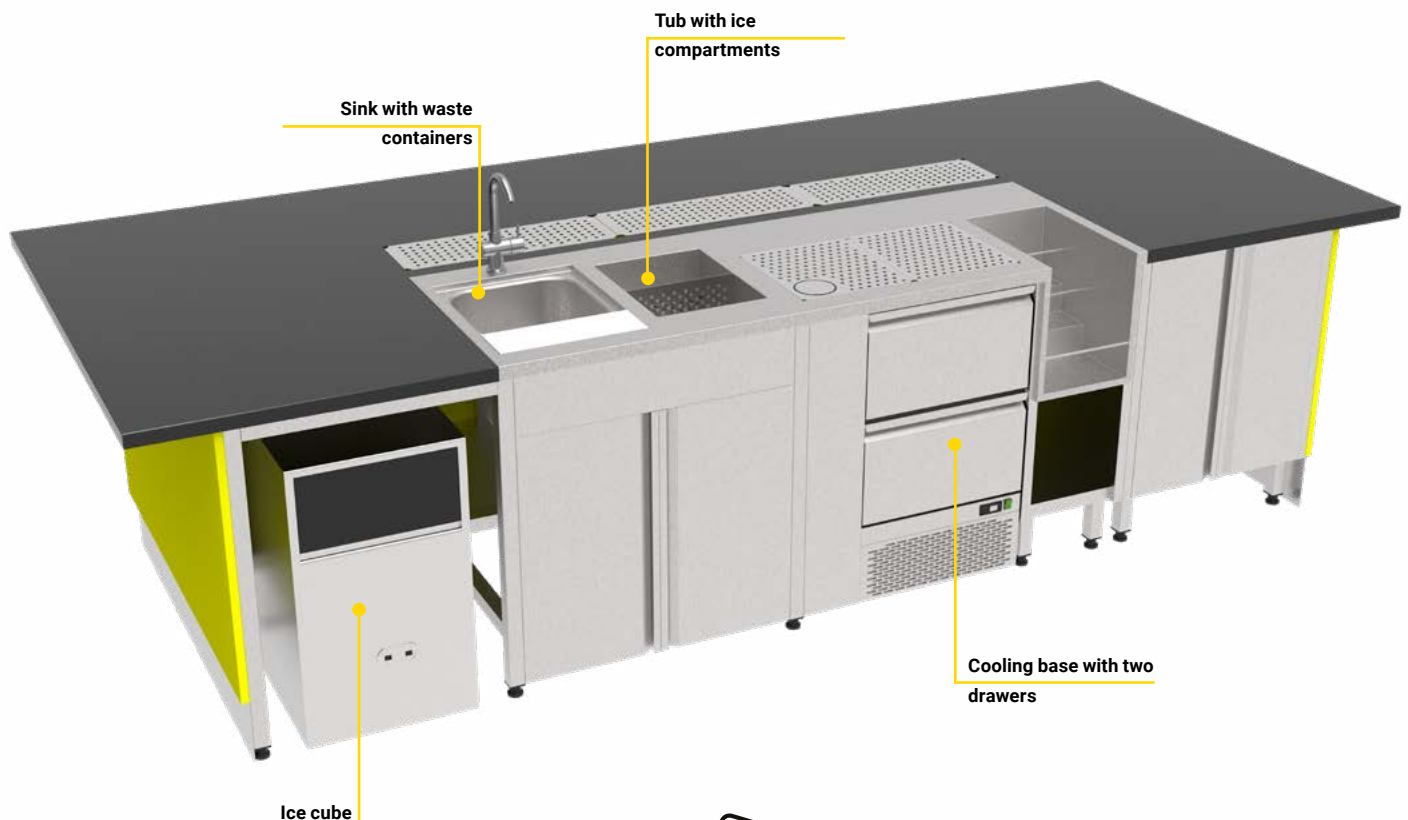
- » Drip grille for wet glass
- » Washing zone with waste containers
- » Undercounter dishwasher composed into the concept
- » Ice cube maker in undercounter space
- » Baskets for dirty and clean glass on the shelves under counter
- » Tub for ice
- » Unique, rounded corners, which make the concept stand out
- » Possibility of modification the concept



BANGKOK BAR CONCEPT

This bar concept offers large working space and customer service. It can be used in cocktail bars, where there is need for showing live bartending abilities. Everything for bartending work is in the reach of hand.

- » Large work counter
- » Possibility of choosing materials for counters - it doesn't have to be a stainless steel
- » Ice cube maker
- » Two independent cooling drawers
- » Shelves for bottles with open storing space
- » Washing zone with waste bins
- » Tub with ice compartments
- » Drain grilles for wet glass
- » Possibility of putting overtop devices or modification of the devices, that are included in concept (for example you can change ice cube maker for dishwasher)

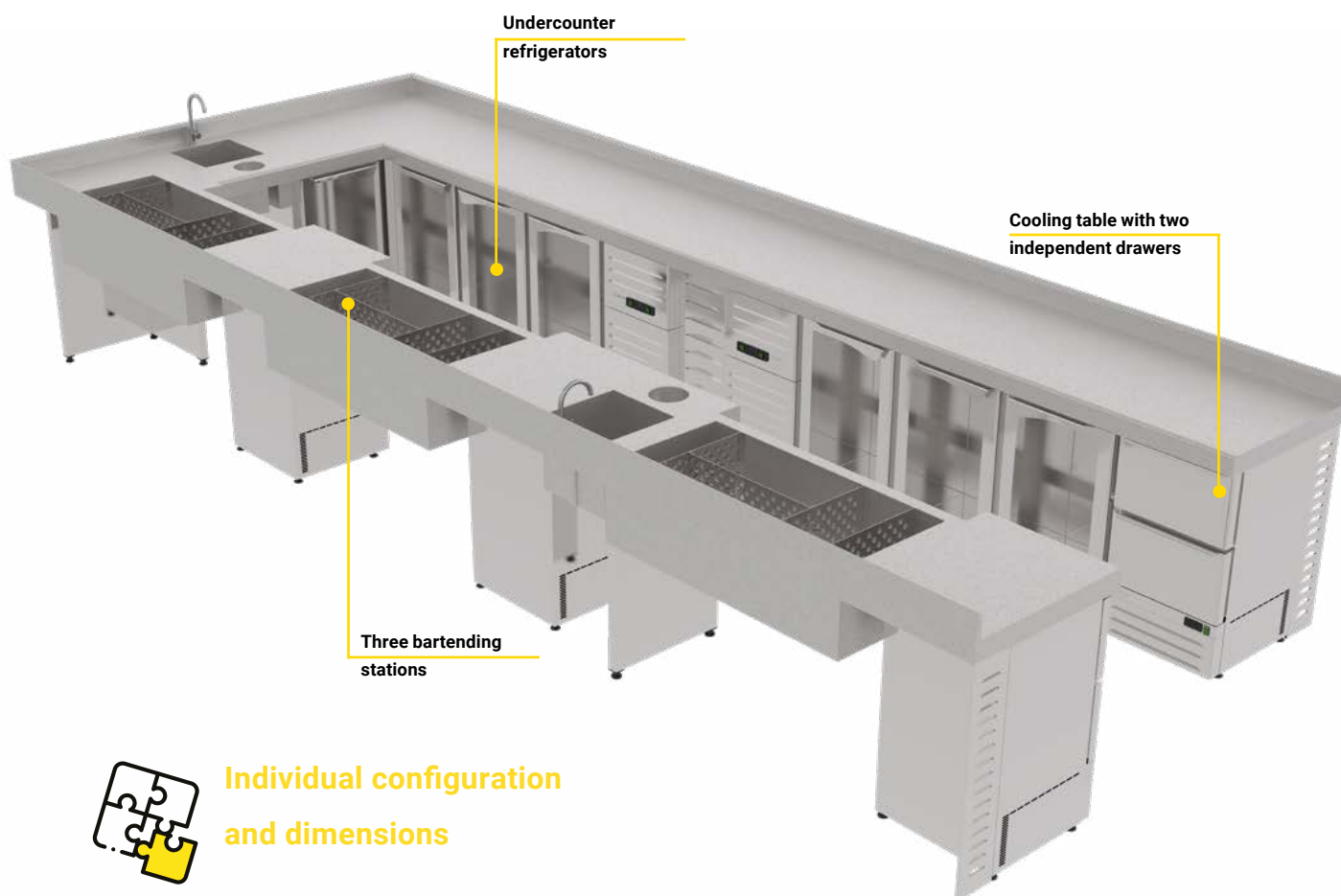


**Individual configuration
and dimensions**

LONDON BAR CONCEPT

Bar concept - consists both front bar (serving zone) and back bar (storing space). Three independent stations for preparing drinks from front providing high efficiency of bartender work and possibility of mass drinks serving. Back bar zone is equipped with number of undercounter refrigerators and cooling table with two independent drawers for storing half products.

- » Made of high-quality, damage-resistant stainless steel
- » Complex organization of bartending stations
- » Large working top places in the back of the concept
- » Two washing zones with waste containers
- » Three independent ice tubs with compartments
- » Seven glazed undercounter refrigerators for storing cool drinks
- » Two cooling drawers
- » Undercounter space for kegs
- » Possibility to install beer dispensers



Cooling devices

Effective and reliable



Always effective solutions

In cooling segment we offer you devices convenient and simple to use, which main advantage is time and place saving for preparing the dishes.

The most important for us is functionality, which is why our products combines useful working space with cooling storage space composed into the construction of our modules. Direct contact with production allows us for any modification of moduls based on our customers needs.



Cooling

has never been
so simple

- » Precise temperature regulation through digital controller
- » Aesthetic realization of cooling modules
- » Construction made from stainless steel AISI 304
- » Cooling drawers adapted to GN 1/1 containers
- » Isolated corpuses of cooling bases
- » Various possibilities of making decorative cover



Made
in **EU**



HOT-DOG MODULE

PRODUCT CODE: I-MOD.0

Compact device used for preparing Hot-Dogs both classical and French ones. Possibility for adjusting modul to preparing other dishes for example waffles or pancakes. Undercounter neutral working space for packages.

Dimensions: 950x700x1450 mm

Power: 250W

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 2xGN 1/1/ H=100mm



HOT-DOG MODULE

PRODUCT CODE: I-MOD.1

In this module there are two cooling drawers. Electronic control with cooling temperature control and automatic condensate evaporation system. Lowered work plate with integrated electrical sockets at the rear.

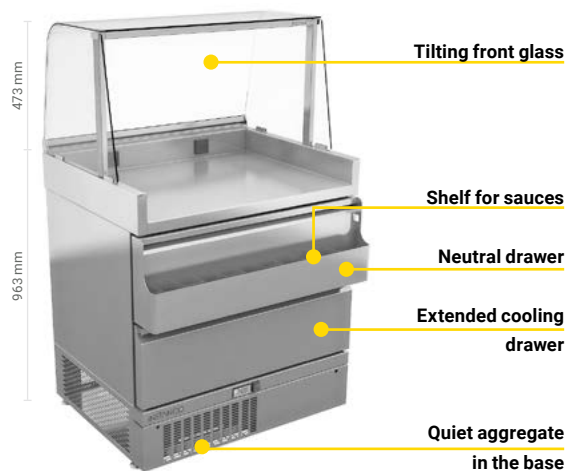
Dimensions: 950x700x1260 mm

Power: 250W

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 2xGN 1/1/ H=100mm



HOT-DOG MODULE

PRODUCT CODE: I-MOD.2

Module is equipped with two spacious drawers: top - neutral, lower - cooling. Device can be used in the places, where daily sale of Hot-Dogs is more than 200.

Dimensions: 900x700x1455 mm

Power: 250W

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 2 x 150 L



HOT-DOG MODULE

PRODUCT CODE: I-MOD.3

Module consists 4 cooling drawers and 2 electric sockets in the rear of the board. It is our widest module in the catalogue, it allows putting even 4 devices on the countertop.

Dimensions: 1200x700x1260 mm

Power: 250W

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 4xGN 1/1/ H=100mm



HOT-DOG MODULE

PRODUCT CODE: I-MOD.4

Model I-MOD.4 is the smallest of available modules. The device perfectly fits into places, which has a small commercial space. Two cooling drawers with aggregate at base. Functionality combined with small dimensions.

Dimensions: 600x700x1260 mm
Power: 250W
Voltage: 230V
Temperature range: -2 to +10°C
Capacity: 2xGN 1/1/ H=100mm



HOT-DOG MODULE

PRODUCT CODE: I-MOD.5

Construction of this module provides high work efficiency. Its advantage is spacious cooling drawer and front cooling space for drinks. Electrical controller to regulate temperature makes work easier.

Dimensions: 900x890x1380 mm, drawer dimensions: 900x470x440 mm
Power: 250W
Voltage: 230V
Temperature range: -2 to +10°C
Capacity: 170L



HOT-DOG TABLE TOP

PRODUCT CODE: I-MOD.N

Glazed neutral top is a solution for places, which already are equipped with cupboard bases, but they're missing space for preparing hot-dogs. It can be placed on top of the tables

Dimensions: 950x650x450 mm
Power: 250W
Voltage: 230V
Lighting: optional





COOLING BASE

PRODUCT CODE: I-PC.1200

Cooling base is equipped with aggregate adapted to working in the temperature up to 43 °C and air humidity up to 60%. It is designed to cooperation with heating devices: both gaz and electric versions. Base is equipped with ergonomic, full extension drawers, which are perfect to store half products and products.

Dimensions: 1200x666x620 mm

Power: 0,32 kW

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 4xGN 1/1 H=100 mm



COOLING BASE

PRODUCT CODE: I-PC.1600

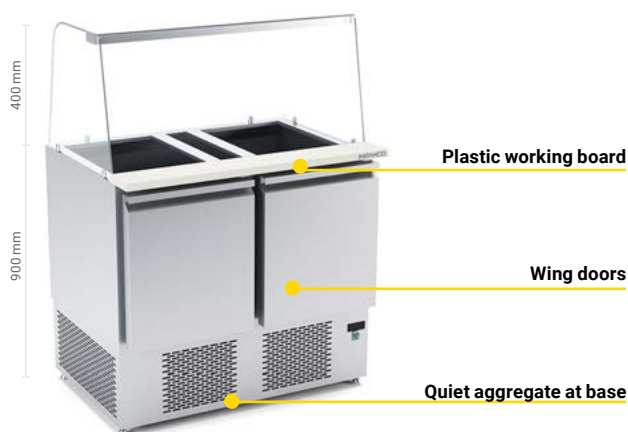
Dimensions: 1600x666x620 mm

Power: 0,32 kW

Voltage: 230V

Temperature range: -2 to +10°C

Capacity: 6xGN 1/1 H=100 mm



SALAD COUNTER

PRODUCT CODE: I-LS.950

Salad counter is a device, which allows to store and prepare dishes in the right conditions. Openings in the countertop allows for placing 2 1/1 GN containers and 2 1/4 GN containers. Glazed hygienic cover from customers side. Contrucion made from stainless steal.

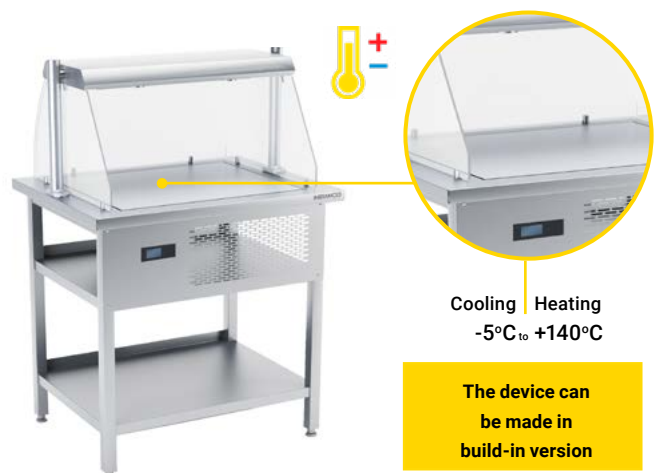
Dimensions: 950x700x1300 mm

Power: 0,47 kW

Voltage: 230 V

Temperature range: 0 to 10 °C

Capacity: 2 x 85 L



HEATING-COOLING PLATE

PRODUCT CODE: I-PGC

The heating-cooling plate allows for bifunctional operation (non-simultaneous). Depending on needs we can expose dishes both cool and hot. The device perfectly suits into all types of buffets and hotels, where the assortment is changing depending on the time of the day. It can be made with its own base or as a build-in device.

Dimensions: 828x614x1420 mm

Power: 0,2 kW

Voltage: 230 V

Temperature range: -5 to +140 °C



SANDWICH COUNTER

PRODUCT CODE: I-KAN.1400

Sandwich counter contains cooling counter, which can be used to prepare sandwiches and the front cooling exposition space for products. Worktop made from hygienic polyamide plate from the customer service side with built-in, cooled underneath GN containers for adds. Hygienic cover made from transparent plastic between the preparing zone and the client's side. Cascade exposition space in the chamber with a protective glass cover from the client's side.

Dimensions: 1405 x 1100 x 900 / 1200 mm

Power: 450W

Voltage: 230V

Temperature range: 0 to 10°C

Capacity: 2xGN 1/3, h=150mm + 7xGN 1/6, h=150mm



SALAD-SANDWICH COUNTER

Refrigerated module can be used in any concept. It is great for a salad bar. The module consists of a cutting board and a rack for 4(5) GN 1/1 containers. The station consists: a shelf adapted for 5(6) containers GN 1/4 H = 150 mm, a 4-segment chopping board made of polyamide, 4 wheels (2 with a stopper) and a plate with a digital controller.

PRODUCT CODE: I-LAD.1800

Dimensions: 1800 x 700 x 1205 mm

Power: 1,5 kW

Voltage: 230 V

Temperature range: 0 to 10°C

PRODUCT CODE: I-LAD.1400

Dimensions: 1400 x 700 x 1205 mm

Power: 1,5 kW

Voltage: 230 V

Temperature range: 0 to 10°C



MOBILE COOLING COUNTER

PRODUCT CODE: I-MOB.1050/1400/1745/2090

Mobile table with air flow for preparing cold dishes. Equipped with its own chiller and a system for laminar air flow. Digital controller with screen allows precise setting of the required refrigeration parameters. The whole structure is made of stainless steel. Changeable polyamide boards adapted to GN 1/1 grates and containers. The additional frame for GN 1/6 containers above the working plate. Removable hygienic cover from the front. The station allows for safe preparation of products in a controlled temperature of + 7°C in the environment with a temperature of approximately + 25°C. Available configurations with a capacity of 2 to 5 containers.

Dimensions: 1055/1400/1745/2090 x 700 x 1100 mm

Power: 0,81 kW

Voltage: 230V

Temperature range: 7°C to 25°C



Additional front cover



Exchangeable working tops



Additional frame for containers



Heating devices

Speed and precision



Optimal heating efficiency

Instanco heating devices have a wide use in thermal preparation in fast-food section and more. We offer products adjusted to market needs: toasting hot-dog rolls, frying/grilling meat and vegetables, toasting chicken, frying french fries and general maintenance of products in high temperatures before they will reach the consumer.

Simplicity and high quality are main features of devices available in our catalogue. They are mostly made of stainless steel, which makes them hygienic and durable. They do not require special and complicated training and their handling is very intuitive. One of the greatest advantages of our devices is their mobility and small size, which makes them ideal for use in any type of bistro, bar or food-truck, which are characterized by a limited working space.



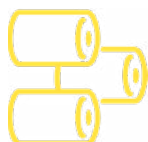
Effective toasting and frying

- » Effective heating thanks to using efficient heater
- » Power of the device adjusted to size and efficiency
- » Fluent temperature regulation
- » Covers made from stainless steel
- » Durable and solid construction
- » Small dimensions of the devices
- » Production in Poland

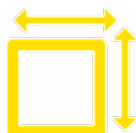


Made
in **EU**

Roller grill



Teflon or stainless steel surface



Size adjusted to your needs



Made of highest quality materials

6 rollers



8 rollers



10 rollers



14 rollers



1 heating zone

2 heating zones

ROLLER GRILL

Roller grill is a device used to roast any kind of sausages. It ideally fits into bars, petrol stations or other gastronomic venues with fast service.

The surface of the grill (depending on the number of rollers) has one or two heating zones, which in the case of 2-zone devices allows you to adapt the device to the current load, enabling a lower temperature for sausages that are already heated and simultaneous toasting new products in the second zone. Stainless steel components make the grill hygienic and high-quality. The product consists of 6 to 14 rolls made of stainless steel or with non-stick Teflon surface, so that everyone can customize the device according to their needs. The Instanco grill guarantees fast heating, simple handling and easy cleaning.

6 rollers

PRODUCT CODE: I-ROL.6

Dimensions: 540x300x173mm
(730x300x173 mm)

Power: 0,9 kW (1,2 kW)

Voltage: 230 V

Temperature range: 50 to 300 °C

8 rollers

PRODUCT CODE: I-ROL.8

Dimensions: 540x300x173mm

Power: 1,3 kW

Voltage: 230 V

Temperature range: 50 to 300 °C

10 rollers

PRODUCT CODE: I-ROL.10

Dimensions: 540x468x173mm
(730x363x173 mm)

Power: 1,5 kW (2,8 kW)

Voltage: 230 V

Temperature range: 50 to 300 °C

14 rollers

PRODUCT CODE: I-ROL.14

Dimensions: 540x636x173mm

Power: 2,1 kW

Voltage: 230 V

Temperature range: 50 to 300 °C



Novelty in roller grills

We constantly take care of developing our offer. It determines us to introducing new solutions and features, which allows us to be step ahead of our competition while maintaining an appropriate understanding of our needs customers. There is no difference with roller grills. We've been working on a project of changes in the devices, which can increase safety of our customers or work comfort with maintaining the aesthetic value of the device.

MARKING OF HEATING AREA

Comfortable solution, which allows for easiness in using and maintenance without complicated training. Thanks to that every user is able to identify, which knob is dedicated to which heating zone.



SIGNALING OF RESIDUAL HEAT

allows for direct control of the temperature in each heating zone. We are informed about dropping temperature, when the lamp is lighting.

ELECTRONIC TIMER

allows for easy and professional control time of heating on each heating zone. Thanks to this we can roast each of prepared sausages perfectly - while taking care of the highest quality of served snacks.



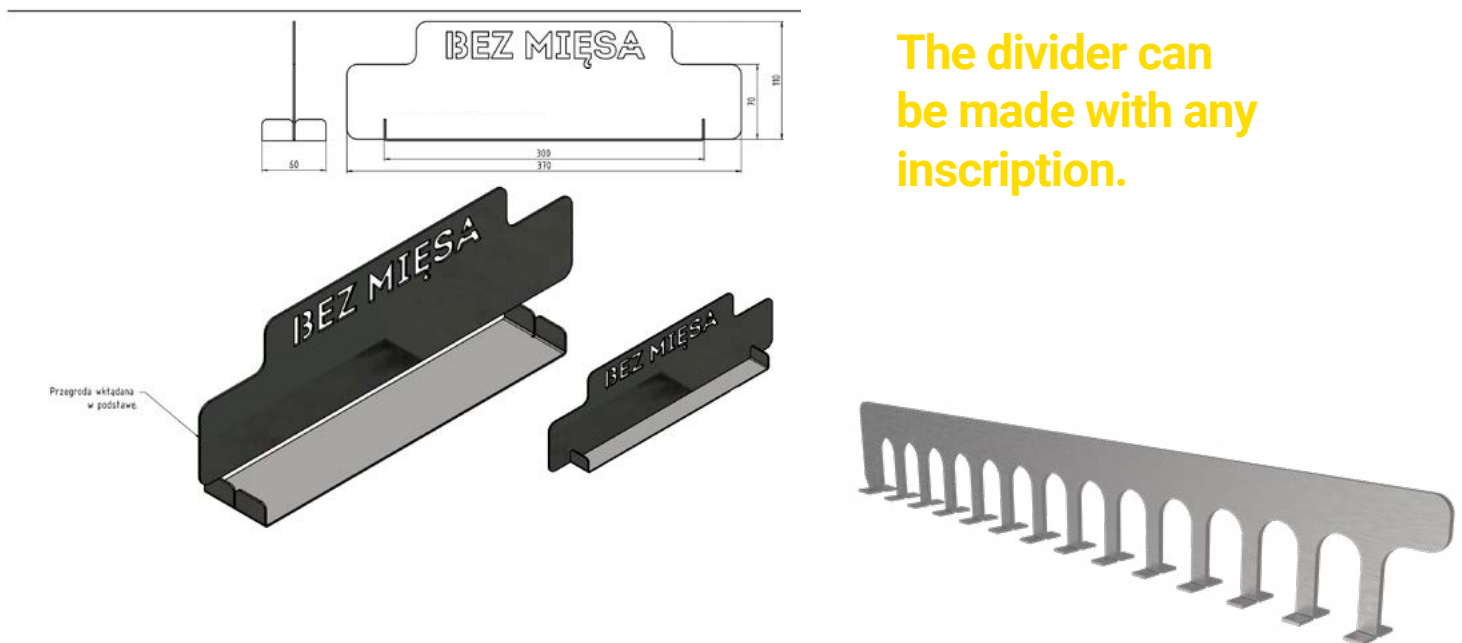
GLASS COVER

Glass cover dedicated for roller grill is a solution ensuring safety and comfort in work. Made from high quality tempered glass, which is resistant to temperature and damage. There is a possibility to adjust the cover to size of the roller grill. Additional advantage is better temperature maintenance.

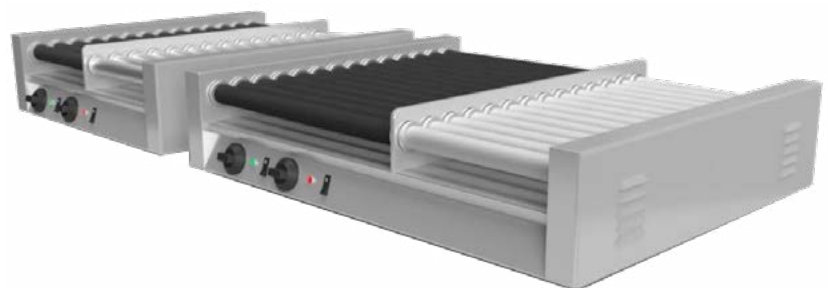
Veggie dividers

In each roller grill with two zones there is a possibility of putting veggie divider, which allows for separating veggie sausages from meat sausages. We signal our recipients, that we make sure there is no direct contact between veggie dishes and meat.

The divider can be made with any inscription.



All of proposed and presented roller grills can be made entirely from stainless steel or thier cover can be covered with a black coating.



Roller grill divided on two zones

VEGGIE version of roller grill is a device used to heating all kind of sausages, which can be used to heat simultaneously meat sausages and veggie sausages. Thanks to putting divider between heating zones we have possibility of simultaneous preparation of two kinds of sausages without cleaning after each batch.

Using this solution is possible in roller grills with two heating zones - models with 10 or 14 rollers. Maintenance of constant temperature on both zones.

Roller grills can be characterized by high quality and hygiene, thanks to use of stainless steel components. The product consists 10 or 14 rollers made of stainless steel or a non-stick Teflon surface.

CONTACT GRILL

PRODUCT CODE: I-KON.R.R

Supplement to roller grill. Contact grill is most often used for heating and toasting hot dog buns. The grill is also suitable for other types of bakery, as well as for toasting vegetables. Aesthetic, small, with casing made of stainless steel, which makes the cleaning easier. The grill has two grooved iron plates and a handle made of plastic, preventing burns during use.

Dimensions: 273 x 328 x 192 mm
Power: 1,6kW
Voltage: 230V
Temperature range: 50 to 300 °C

Location lock

Grooved surface



PANINI CONTACT GRILL

PRODUCT CODE: I-KON.R.P

Panini contact grill is made for professional usage in mass catering and can be used by trained staff. It is used to thermal processing by heating. It is new model in our offer - contact grill - which gives a possibility of heating tortilla wraps. High quality of the device made of stainless steel AISI304, the handle is a protection from burning, the highest quality heating plates ensure smooth, fast and effective usage of the device.

Dimensions: 200x270x225 mm
Working space: 256 x 256 mm
Power: 1.6kW
Voltage: 230V
Temperature range: 50 to 300 °C

Device weight: 7.5 kg
Water protection class: IP32
Electric shock protection class: I
Minimum batch thickness: 30 mm



PASS-THROUGH TOSTER

PRODUCT CODE: I-TOS.1

An electric pass-through toaster for professional use in gastronomy. The main purpose of the device is toasting bakery products. The construction of the device is made of high-quality stainless steel. Heating element made in the form of an aluminum plate is located in the central part of the device, along with a Teflon tape. Due to its small size, the device is suitable for use on every countertop.

Dimensions: 262 x 380 x 502 mm
Power: 1,0kW
Voltage: 230V
Temperature range: 50 to 300 °C



6 x FASTER



3 x MORE
EFFICIENT



FRYING PLATE

PRODUCT CODE: I-GRL.460

A fat-free, adjustable frying plate, perfect for steak frying and grilling various types of meat and vegetables. The device provides high heating power that reduces the time of frying products. Additionally, it has 2 independent heating zones. The casing is made of stainless steel to make the cleaning of the device easier. The frying plate has been designed with a drop opening and a bottom-out tray for frying remains.

Dimensions: 460 x 525 x 150 mm

Power: 3,5kW

Voltage: 230V

Temperature range: up to 300 °C



SAUSAGE WARMER

PRODUCT CODE: I-PAR.0

The device has been designed to prepare sausages by using steam. It is made of tempered glass and stainless steel - making it easy to keep it clean. It stands out for its modern design and easy operation.

Dimensions: 300 x 290 x 500 mm

Power: 0,7 kW

Voltage: 230 V

Temperature range: up to 95 °C



SAUSAGE WARMER

PRODUCT CODE: I-PAR.Z

An electric heater designed for storing hot dogs in water. Hygienic and durable construction. The device is made entirely of stainless steel. The warmer has a flange that allows it to be built into the worktop and due to its small size it can also be used as a countertop device.

Dimensions: 325 x 418 x 325 mm

Power: 1,5 kW

Voltage: 230 V

Temperature range: up to 120°C





CHICKEN ROTISSERIE

PRODUCT CODE: I-ROZ.6

Compact, electric rotisserie for chickens. The capacity of the chamber allows to roast six chickens on 3 forks simultaneously. Illuminated and glazed inner chamber. Very easy operation of the device, thanks to the status controls. The casing is made of stainless steel. Due to low power consumption and small dimensions, the device is ideal for small gastronomy and food trucks. Countertop device.

Dimensions: 860 x 406 x 500 mm

Power: 5kW

Voltage: 400V

Temperature range: up to 250 °C



CHICKEN ROTISSERIE

PRODUCT CODE: I-ROZ.12

Electric chicken rotisserie with a capacity of up to twelve chickens. The casing is made of stainless steel. A glazed and illuminated frying chamber with access through a swing door. Three independent heating zones. Thanks to its small size, the toaster can be used as a free standing or countertop device. Dedicated to catering facilities oriented mostly on selling roasted chickens.

Dimensions: 1000 x 406 x 772 mm

Power: 7,5kW

Voltage: 400V

Temperature range: up to 250 °C



CHICKEN ROTISSERIE

PRODUCT CODE: I-ROZ.24

Gas professional chicken rotisserie, with integrated exhaust hood. Chamber capacity adapted to roast up to 24 pieces of chicken. A glazed and illuminated frying chamber with access through a swing door. Three independent heating zones. Ideally suited for dining venues that require roasting big amount of chickens in a short time.

Dimensions: 1200 x 540 x 1300 mm

Power: 16,2kW

Voltage: 230V

Temperature range: up to 250 °C

Gas supply (natural gas or propane-butane)

Gas connection: R 1/2

Display cases

Perfect in their class



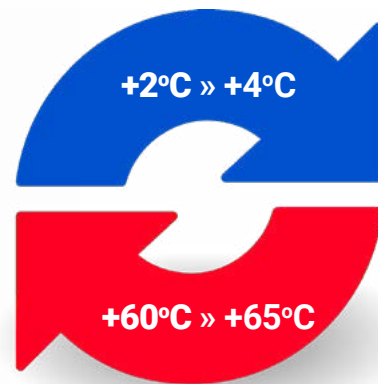
Product presentation in the modern style

Gastronomic display cases for the presentation of products are an ideal solution wherever there is a need to show products heated, cooled or in a neutral temperature.

Thanks to the simple, modern design and the glazed construction, they serve their purpose perfectly, which is the maximum possible exposition of its contents, while maintaining the appropriate temperature conditions in their interior. The essence of Instanco display cases is simplicity combined with aesthetics, glazed construction and LED lighting - these are the advantages that distinguish our displays on the market.

INSTANCO

First Polish manufacturer of heating-cooling display cases



DTS System

Instanco is the first manufacturer in Poland, which introduces to the market display cases with DTS System (Dual Temperature System) - it can be used in every cooling display case in Instanco's offer.

The device allows to periodically change the products exposed in the display case. By using Instanco's display cases with DTS System you do not have to invest in two devices - you can use only one.

Thanks to this, changing the sales concept in your business does not involve additional investment.

Professional line



Display cases of Professional series can be neutral or heating. The overriding task of both types of displays is maximally transparent exposition for the best exposition of products, which is achieved by front /side glass and built-in internal lighting.

Instanco heating display cases allow you to regulate the temperature range up to 80°C, so you can store dishes with different heating requirements there. The display has a ceramic heating plate, which guarantees an even temperature distribution - it is very important due to providing proper conditions for all stored dishes. Thanks to the humidifying function, dishes are tasty and do not dry out at high temperatures.

NEUTRAL DISPLAY CASE

PRODUCT CODE: I-WIT.P.N

Dimensions: 396 x 590 x 605 mm

Power: 0,5kW

Voltage: 230V

HEATING DISPLAY CASE WITH HUMIDIFICATION

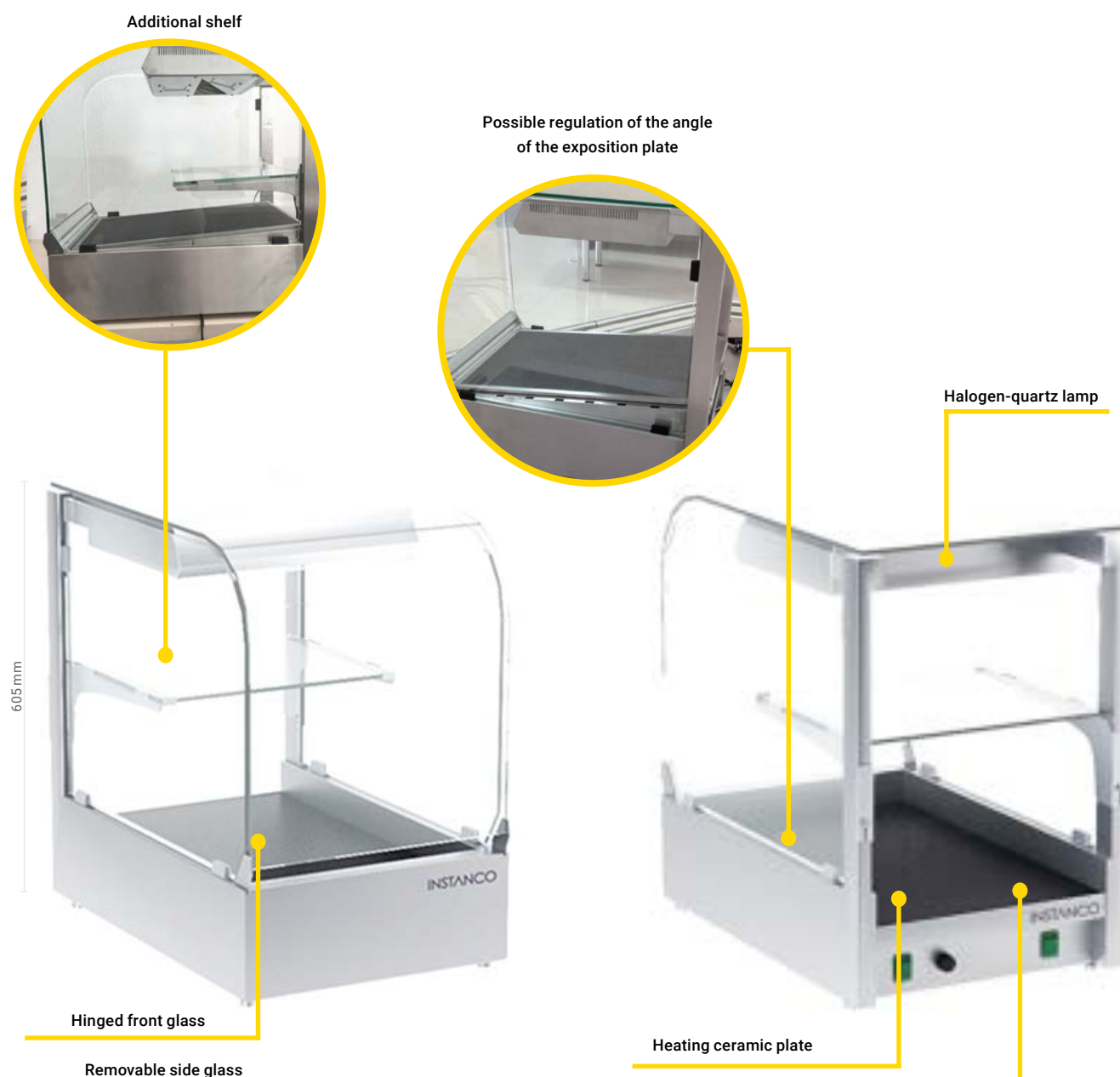
PRODUCT CODE: I-WIT.P.G

Dimensions: 396 x 590 x 605 mm

Power: 0,7kW

Voltage: 230V

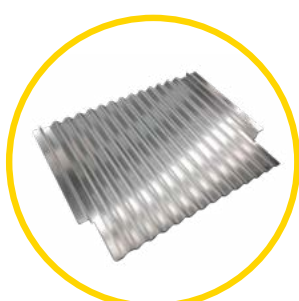
Temperature range: up to 80°C



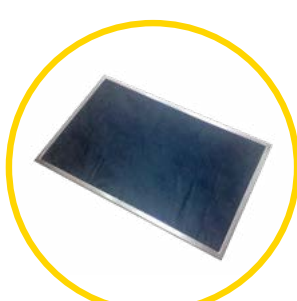
Standard equipment



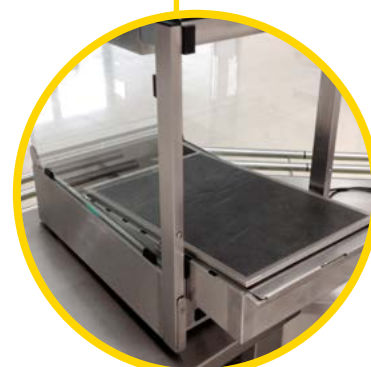
Fat tray



Grooved display



Shale plate



Pull-out container for humidifying the chamber

Neutral display case and heating display case with humidification

Exposition display cases that allow you to place products ready for direct sale. Countertop display cases will ideally suit on the small space on the countertop. You can successfully integrate them into already existing serving or sales line. One of the display cases has a heating function with hydration to keep adequate temperature of previously prepared dishes. Moisturizing ensures that the dishes do not dry out.



COUNTERTOP NEUTRAL DISPLAY CASE - SIMPLE

PRODUCT CODE: I-WIT.P.N.K

The neutral display case is used to display food products. It is equipped with COB LED lighting. It has a shelf glass 350x295 with the possibility of disassembly. Shelf equipped with LED lighting. Additionally equipped with a frame, slate insert and mirror. The display case is built-up with curved glass from the customer's side, and straight glass on the sides.

Supply voltage: 230 V 50Hz.

Electric power: 25 W

COUNTERTOP NEUTRAL DISPLAY CASE WITH HUMIDIFICATION

PRODUCT CODE: I-WIT.P.G.K

The heating display case is used to keep the temperature of hot dishes and snacks. It has two independently regulated heating systems: 1. from the bottom via a ceramic heating plate, 2. from the top via halogen-quartz lighting. It is equipped in LED lighting. It is possible to put on ceramic plate, a container with water to steam the inside of the display case, the products can then be displayed on the top of the container.

The display case is built-up with curved glass from the client's side and the top, and straight glass on the sides.

Supply voltage: 230V 50Hz

Electric power: 70W

Temperature range: up to 80 °C



HEATING DISPLAY CASE ON A BASE

PRODUCT CODE: I-WIT.G.P

Heating display case on base is a very elegant and practical device. It looks great in any interior. It provides excellent heating with even temperature distribution thanks to the ceramic plate. Halogen lighting helps to display the dishes in the right way. The display case is made of the highest quality components. Glass and stainless steel help to keep it clean and meet hygienic requirements.

Dimensions: 460(540) x 715 x 1665 mm

Power: 1,4 kW

Voltage: 230 V

Temperature range: up to 90 °C



Adjustable shelf tilt

Removable side panels

Without the front glass

Any color of the decorative casing as an option

720 mm

945 mm



Adjustable shelf tilt

Two variants of the width of the device

HEATING RACK

PRODUCT CODE: I-REG.790(450)

Heating rack for self-service by client with an adjustable shelf angle. It keeps prepared meals and snacks at the right temperature. Ideally suited for storing such dishes as pizza, tortilla, casserole and heated sandwiches. The temperature is set by independent thermostats, thanks to which in each zone you can achieve different temperature.

Dimensions: 730(450) x 750 x 1800 mm

Power: 3,6(1,8)kW

Voltage: 400(230)V

Temperature range: +30 to +90 °C



HEATING RACK WITH AIR CIRCULATION



- » It is used to display and maintain the temperature of previously prepared dishes and snacks,
- » The inside of the rack is heated by forced air circulation and via ceramic heating plates,
- » There are five levels of displaying the dishes on the rack:
- » 1x base + 4x shelves,
- » Shelves with adjustable in tilt angle,
- » Temperature of each level adjustable by using separate control panels,
- » LED lighting on the front vertical supports of the rack interior,
- » The rack is against the wall, with hardened glass covers on the sides, and the rack is open on the customer side
- » Control hidden behind a tilt panel in the base of the rack,
- » Mineral wool insulation on the back, base and ceiling of the shelves.

PRODUCT CODE: I-REG.W.O

Dimensions: 450 x 665 x 2150 mm

Power: 2450 W

Voltage: 230V / 50Hz

Temperature range: 30 to 70 °C

Heating rack with forced air circulation

A self-service rack to maintain the desired temperature of warm dishes for customers. With adjustable shelf angle. Keeps ready meals and snacks at the right temperature. Perfect for storing dishes such as pizza, tortilla, casserole or a heated sandwich. The temperature is set by independent thermostats, so that each zone can be set on different heating temperature. Shelves with forced air circulation.

HEATING RACK WITH AIR CIRCULATION

PRODUCT CODE: I-REG.W.O



A heating rack that is ideal for display and maintaining higher temperatures of previously prepared dishes and snacks. The heating inside the rack takes place behind through the heating plate - heater.

The rack has four or five levels of displaying dishes. The temperature of each level is regulated by a regulator digital with display.

There is halogen lighting on the back wall of the rack interior. The rack could be placed by the wall.

There are tempered glass covers on the side - from the customer's side the rack is open. The insulation is made of mineral wool.

PERSONALIZATION POSSIBILITIES:

- » changing the perforation on the shelves,
- » change of lighting,
- » possibility to install LED lighting,
- » powder coating of the rack in a selected color from the basic RAL palette,
- » possibility of the design of the rack.



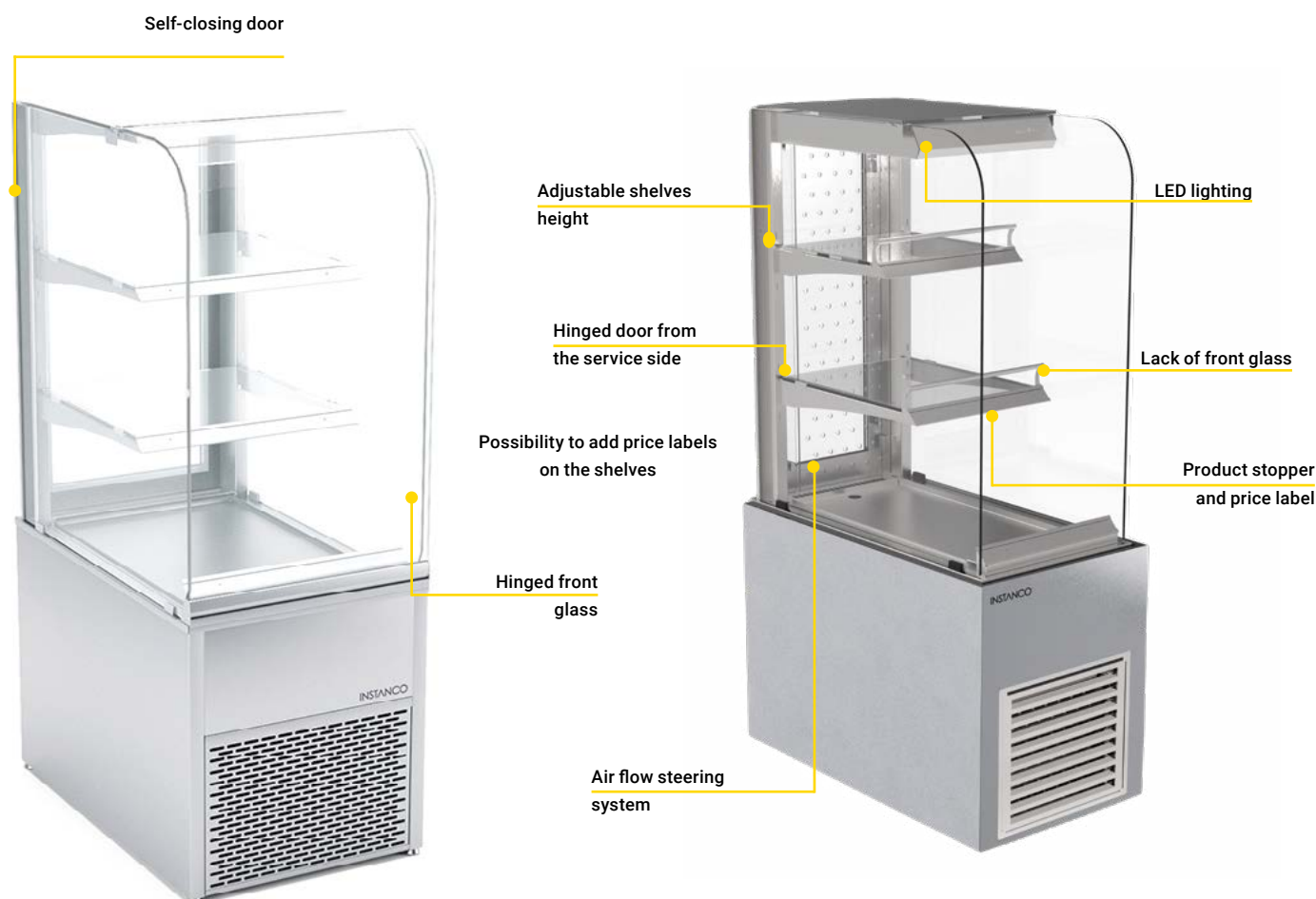
It maintains the right temperature of the dish.



The dishes are not dry thanks to introduced air circulation



Cooling display cases with chiller



Cooling display case with glass at the customer's side. Keeps the temperature of the chamber low at each of the 3 levels. Access to the display case from the service side through the glazed wing door. Temperature controlled by a thermostat. It is ideal for storing sandwiches, salads, cold snacks and drinks. LED lighting ensures proper display of products in the case.

Cooling display case with an open front. An excellent solution for self-service grocery stores, gas stations and fast-food bars. The efficient aggregate allows you to maintain constant temperature despite the open form of the display case. Shelves with restraining bars and / or with place for price labels. Internal LED lighting.

CLOSED COOLING DISPLAY CASE

PRODUCT CODE: I-WIT.A.Z

Dimensions: 500 x 800 x 1380 mm

Power: 0,7kW

Voltage: 230V

Temperature range: 5 to 12 °C

OPEN COOLING DISPLAY CASE

PRODUCT CODE: I-WIT.A.O

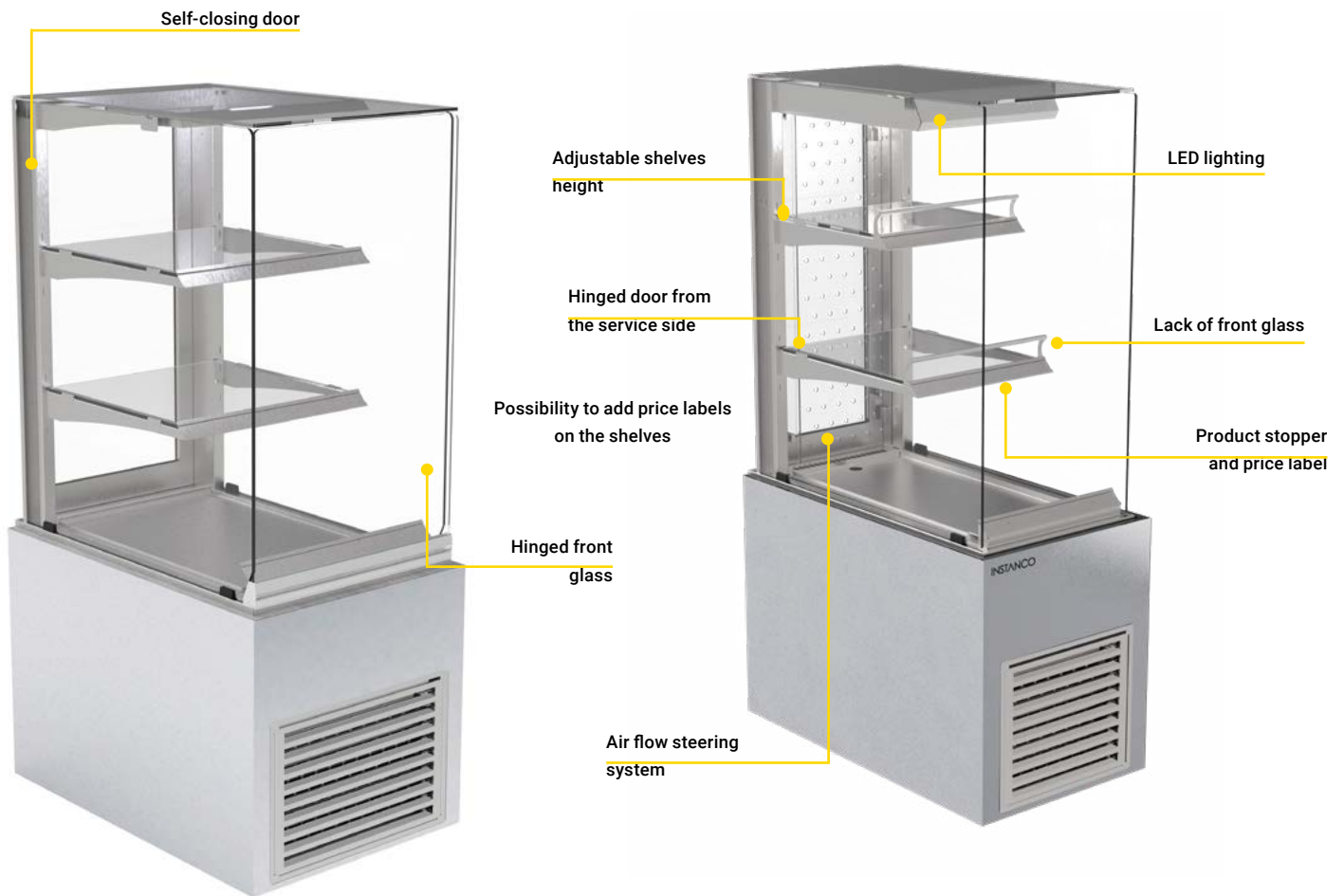
Dimensions: 400 x 800 x 1380 mm

Power: 0,8kW

Voltage: 230V

Temperature range: 5 to 12 °C

Cooling display cases with chiller (squared)



Cooling display cases with an aggregate and with a full glass on the customer's side (closed version) and without a glass on the customer's side (open version). They keep the appropriate low temperature in the display cabinet, at each of the 3 levels of exposure. Access from the service side through glazed hinged doors. Temperature control by thermostat located on the service side. They are perfect for storing sandwiches, salads, cold snacks and drinks.

The LED lighting used in the display cases ensures the proper exposure of products at every level. Display cases with open front is the perfect solution for self-service grocery stores, gas stations and fast food bars. An efficient aggregate allows you to maintain a constant temperature despite the open form of the site. Shelves with restraining bars and / or with place for price labels. Internal LED lighting.

CLOSED COOLING DISPLAY CASE

PRODUCT CODE: I-WIT.A.Z.K

Dimensions: 500 x 800 x 1380 mm

Power: 0.7kW

Voltage: 230V

Temperature range: 5 to 12 °C

OPEN COOLING DISPLAY CASE

PRODUCT CODE: I-WIT.A.O.K

Dimensions: 400 x 800 x 1380 mm

Power: 0.8kW

Voltage: 230V

Temperature range: 5 to 12 °C



MINI 3 DISPLAY CASE

PRODUCT CODE: I-WIT.M.3

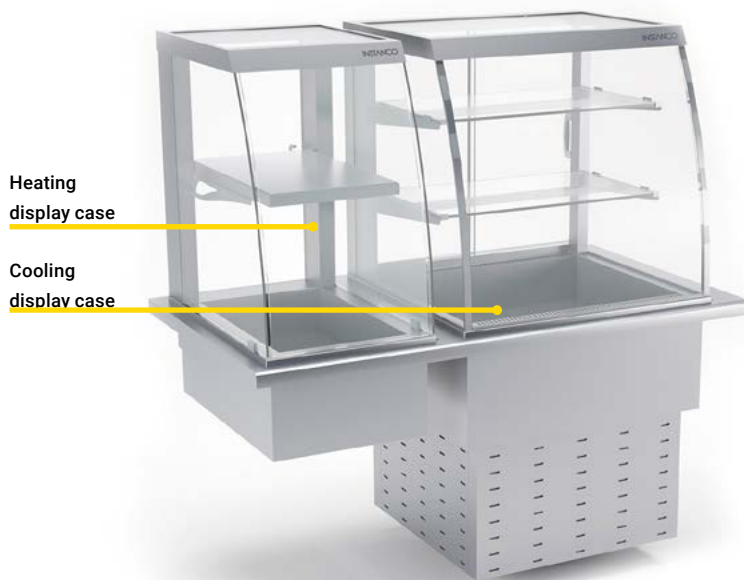
The display case is made of stainless steel AISI 304. It is equipped with three ceramic heating plates, each of which has the ability of smooth temperature control. All plates are controlled separately, so we can adjust the temperature on a regular basis depending on the products displayed. The display case is open from the client's side, which gives the possibility of quick self-service, while the employee's side is equipped with slide-out doors. The display case takes up little space, making it ideal for low rooms. The highest possible level of exposure obtained thanks to the use of fully glazed casing of top and side.

Dimensions: 1190 x 450 x 300 mm

Power: 750W

Voltage: 230V

Temperature range: up to 90 °C



Unique combination of heating and cooling display cases, enabling the presentation of products in a small space that require both low and high temperatures. Fully glazed construction with internal LED lighting. Presentation of products has never been so easy. Placing the display case directly on the front counter makes the product easy to see for the client. Such a combination is ideally suited wherever there is a limited space for the presentation and sale of hot and cold products.

The stability of temperatures and the ease of their adjustment make the presented concept even more attractive. See for yourself! We also offer the possibility of choosing display cases of different lengths - gradation counted in GN 1/1 containers. The Combo display case can also function as a self-service element - the only difference is the front glass or its lack. **WARNING.** The aggregate requires a ventilation opening in the outer casing of the base.

COMBO DISPLAY CASE

PRODUCT CODE: I-WIT-COM

Dimensions: 1450 x 800 x 143 mm

Power: 0,44 kW (Cooling) , 1,04 kW (Heating)

Voltage: 230 V

Temperature range: 2 to 12 °C (Cooling)
30 to 110 °C (Heating)



COOLING BUILT-IN DISPLAY CASE

PRODUCT CODE: I-WIT.CDZ

The built-in cooling display case allows attractive display of food or drinks that require storage at lower ambient temperatures. The display is adapted to be placed in any countertop suited to the style and interior design of the object.

Dimensions: 405 x 435 x 1265 (710) mm

Power: 0,25kW

Voltage: 230V

Temperature range: 2 to 8 °C



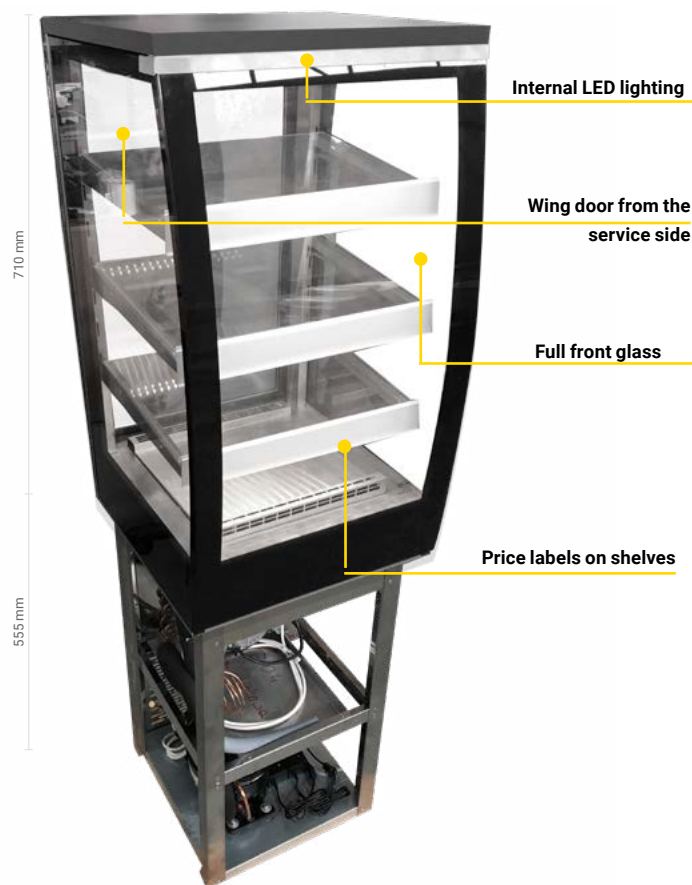
Digital temperature control



Air circulation through the bottom plate



Insulated door with magnetic seal



NEUTRAL COUNTERTOP DISPLAY

CASE

PRODUCT CODE: I-WIT.NNA

Neutral case perfectly displays offered products thanks to LED lighting. Shelves guarantee good organization of space in the middle of the display case. Ideally suited for grocery stores, gas stations and pubs. They are suitable for storing food that does not require heating or cooling.

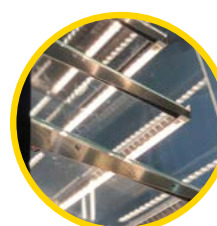
Dimensions: 405 x 388 x 710 mm

Power: 0,01 kW

Voltage: 230V



Neutral space under the display case



LED lighting for each shelf



Self-closing doors





UNDERCOUNTER REFRIGERATOR

PRODUCT CODE: I-LOD.P

A model of an under-counter refrigerator made of stainless steel. Adapted to be placed in a small space under the table top. There is also a possibility to install the refrigerator on one of the shelves of the wooden rack. It is used to display beverages contained in small bottles, as well as products that require storage in cool place. The refrigerator has independent LED lighting as well as easy-to-use control panel on the front. It is possible to personalize the device, e.g. by powder painting.

Dimensions: 500 x 530 x 1150 mm

Power: 210 W

Voltage: 230V 50Hz

Temperature range: 2 to + 10 °C

Capacity: 120 dm³

Dimension adapted to the space



**REFRIGERATED DISPLAY CASE
CLOSED FROM CUSTOMER SITE**
PRODUCT CODE: I-WIT.C.O.60(90,120).S

Dimensions: 600/900/1200 x 750 x 1400 mm
Temperature range: +2 to +8 °C
Electric power: 470 W
Lighting power: 20 W
Power supply: 230V 50Hz



**REFRIGERATED DISPLAY CASE
OPEN FROM CUSTOMER SITE**
PRODUCT CODE: I-WIT.C.O.60 (90,120) .S

Dimensions: 600/900/1200 x 750 x 1400 mm
Temperature range: +2 to +8 °C
Electric power: 470 W
Lighting power: 20 W
Power supply: 230V 50Hz



**REFRIGERATED DISPLAY CASE
OPEN**
PRODUCT CODE: I-WIT.C.O.P.60 (90,120) .S

Cooling display case open from the customer's side. It is designed in such a way as to make it easier for end customers to use it. The glass is designed at an angle and has an oblique character which increases the display value of this device. Perfectly solution for self-service stores, gas stations, or fast food bars. The aggregate maintains a constant temperature despite the open nature of the site. Internal LED lighting.

Dimensions: 600/900/1200 x 750 x 1400 mm
Temperature range: +2 to +8 °C
Electric power: 470 W
Lighting power: 20 W
Power supply: 230V 50Hz

Ovens

Elegance and innovation



The fastest ovens in the market

Ovens are a basic element of every professional catering facility. It is used by small and big restaurants, pizzerias and fast-food bars.

Instanco ovens, regardless of their type and purpose, are manufactured using the latest technology and they meet the highest standards. Innovative Instanco ovens are intuitive and intelligent. They allow you to program thousands of recipes within seconds. Such fast programming is possible thanks to the use of a touch screen, identical to the one used in modern smartphones and tablets. Complicated technology has been replaced by simple, automatic solutions thanks to which the ovens are reliable, quick and easy to use.

At Instanco, we value simplicity and tested solutions. Our ovens are a great for place, where time of preparing the meals and preserving the nutritional value of food count.





Bake and cook in our ovens

- » Easy operation of the oven
- » Intuitive, touch screen control panels
- » Construction and casing made of stainless steel
- » High quality of the components
- » Dimensions of devices adapted to every gastronomic facility
- » A wide range of functions and possibilities

Prática

INSTANCO
by **INOXTREND**

Merrychef

Pratica ovens

Fast baking technology

Express Line ovens use a combination of convection heat, high velocity air, lower infrared and precision microwave. Thanks to the use of various baking technologies, they reduce the cooking time by more than 80%, which makes it possible to obtain high quality dishes. Express Line high speed ovens are equipped with a removable catalytic converter. A converter that breaks down the loaded vapors grease, enabling operation without venting.

Operation without venting

Prática Express Line ovens have an internal catalyst that eliminates the fat fumes before they leave the oven. They've been tested and passed EPA202 assessment, which allows for obtaining a certificate of devices emitting fat. In case of, as long as clearly defined installation rules and operating procedures are followed, Prática Express Line ovens can be installed without use of a type I or type II hood.





Intelligent solutions in baking

- » Advanced cooling design eliminates side vents
- » Solid construction that allows easy cleaning and maintenance
- » Easy access and removal of the air filter in the chamber
- » The stoves have USB ports that allow you to upload recipes
- » Independent control of air velocity inside the oven
- » The structure is made of AISI 430 stainless steel
- » No heating of the furnace casing thanks to the use of appropriate insulation

Prática

CHEF EXPRESS OVEN

PRODUCT CODE: CHEF.EXPRESS

The fast Chef Express oven, made in the USA, by the Pratica company, renowned on the catering market. Uses a combination of convection heat, very high velocity air, lower part heating with the use of infrared and elements microwave oven acting intentionally and directly. This allows for reduction of cooking or baking time about 80% compared to other solutions available on the market in this category product. Chef Express ovens are equipped with an easily removable catalyst that allows the decomposition of fatty vapors, which guarantees work without the need for venting.

Dimensions: 636 x 532 x 806 mm

Power: 7.2 kW

Voltage: 230V

Weight: 88 kg



COPA EXPRESS - 1/2 MAGNETRON OVEN

PRODUCT CODE: COPA.EXPRESS

Copa Express rapid oven, American production, Pratica's company renowned in the catering market. It is intended for baking fresh, chilled or frozen products. The dishes prepared in it retain their excellent taste, texture, crunchiness and can surprise with a visual effect. Convection technology used in combination with microwave technology allows you to cook dishes ten times faster than in the traditional baking process. One from the most compact rotary ovens, at the same time the largest capacity available on the market. The Copa Express oven is one of the few or even the only device on the market in its category that allows ½ GN containers to be placed in it.

Dimensions: 694 x 405 x 780 mm

Power: 7.2 kW

Voltage: 230V

Weight: 79 kg

ROCKET EXPRESS OVEN

PRODUCT CODE: ROCKET.EXPRESS

Rocket Express rapid oven, American production, Pratica company reputable in the catering market. Uses a combination convection heat, very high velocity air, bottom heating with the use of infrared and elements microwave oven acting intentionally and directly. This allows for reducing the cooking or baking time by approximately 80% compared to other solutions available on the market in this product category. Rocket Express ovens are equipped with an easily removable catalyst that allows the decomposition of fatty vapors, which guarantees work without the need for venting.

Dimensions: 636 x 532 x 806 mm

Power: 56.9 kW

Voltage: 400V

Weight: 88 kg





Soupserver

Intelligent soup distributor



Self-service distribution of natural and healthy soup

First in the world device to prepare soup, which serves delicious, warm and ready healthy soup - made of fresh and natural components.

The soups are produced in a unique process of cold synthesis, thanks to which they maintain their taste, color, aroma and proper consistency. They have no artificial additives. The device is fully automatic with a touch control panel for easy operation. The product is fully self-service. The modern design makes it perfect complementation to any venue - not only in terms of adding another item on the menu, but also into interior. None soup dedicated to the device requires storage in a cool room. Each soup has a 12-month shelf life.



- » product (soup) with a 12-month shelf life;
- » storing the soup at ambient temperature without necessity of keeping it in a cool room;
- » closed-loop system that guarantees hygiene and safety (HACCP);
- » various payment options - coins, payment cards, touch payments;
- » automatic cleaning system;
- » self-service device with the possibility of vending;
- » unique QR code system - identifying the soup;
- » wide range of available flavors - including BIO / ORGANIC soups;
- » automated temperature control;
- » capacity ranging from 2 to 12 liters;
- » 12-hour window for selling soup;
- » constant volume of soup per sold mug.



Soup Point

Natural, healthy soups closed in unique design



What is Soup Point?

It is a project that was created as a respond for a modern, fast but also healthy lifestyle. About perfecting yourself in every element. About caring for your body and well-being not only from the outside, but also from the inside

A project that was created in the privacy of our project department office, where we worked meticulously over every detail and finish. Aesthetics, usefulness, uniqueness and exceptional design are definitely the features that make the project stand out on the competition. Combination of wood and steel captivates with their simplicity of form.

Self-service point for preparing fresh and healthy soups can be placed in any closed space - in shopping centers, gyms, fitness clubs, cinemas, etc... It does not need a constant service, has the option of contactless payments, uses the latest solutions in the field of devices gastronomic available on the European market (Soupserver).

Self-service on the highest level!



Natural and healthy soups

Characteristic

- » unique and modern design created by a group of professional architects;
- » LCD screen on the rear panel allows programming and display desired content;
- » three independent cabinets suitable for storing soup stock and with a separate parts for “clean” water and “dirty” water, as well as a waste bin;
- » large, spacious table top with a designated place for the device and cups, as well as a special one notch for waste;
- » panel for contactless payments and cash (monetary) payments;
- » LED lighting placed in the ceiling section perfectly diffuses the light providing appropriate table top lighting;
- » side panels made of mesh give light character to the whole structure;
- » security locks located in each of the three cabinets located at the bottom.

Gastronomic greenhouse

The gastronomic greenhouse is a response to the needs of the catering market related to ensuring safety and hygiene during eating meals by customers of restaurants and food courts. Light construction and easy assembly allow for quick placement in the designated space. There are two types of greenhouses - for two persons and for four persons - each well ventilated.

- » The greenhouse protects against UV rays
- » At the front there are single-leaf hinged doors (it is also possible to place sliding door) - with a handle and a hole for a padlock.
- » The greenhouse has a roof window for proper ventilation.
- » The structure has an integrated system of gutters that drain rainwater.
- » The panels are resistant and durable. They withstand impacts very well, they do not break, they can carry the weight of snow and resist strong wind.
- » Stainless steel frame - made of anodized aluminum.
- » Polycarbonate panels on the roof - matte (color).
- » Walls made of transparent polycarbonate.



The dimensions of the gastronomic greenhouse

OPTION 1 - smaller greenhouse 2x3 panels

height at the top - 220 cm
width with door - 180 cm
depth - 120 cm

OPTION 2 - smaller greenhouse 3x3 panels

height at the top - 220 cm
width with door - 180 cm
depth - 180 cm

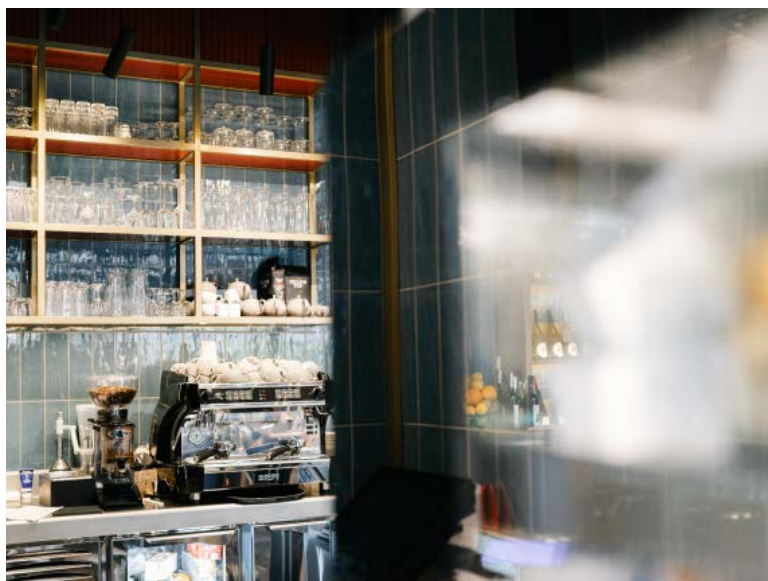
SIZE OF ONE SIDE PANEL

height - 185 cm
width - 60 cm

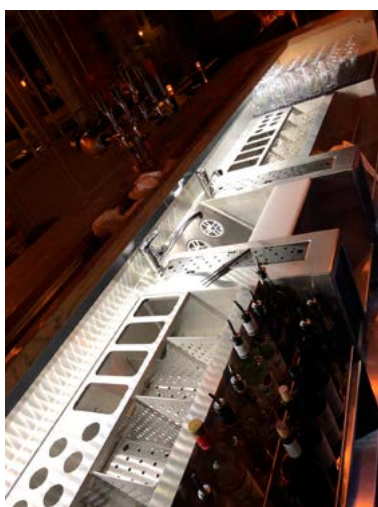
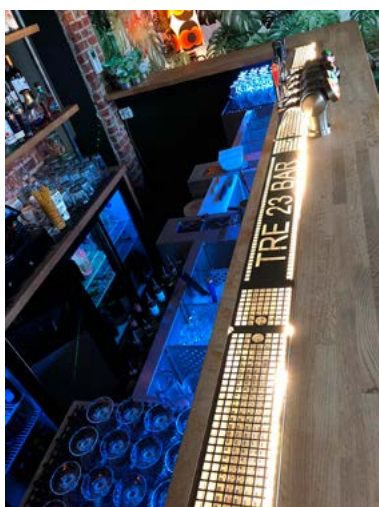
DOOR SIZE

height - 180 cm
width - 60 cm

Photos from our realizations



Photos from our realizations



Brands of INSTANCO GROUP

Our mission is to create functional and ergonomic solutions, high-quality devices and concepts for the gastronomic sector in the Fast Food sector.



Instanco Concept deals with the comprehensive preparation and implementation of gastronomic and bar concepts. Starting with the design of such a concept that is adapted to the space in which it is to be found and to customer needs and requirements, through the production of individual elements of the whole, to the assembly of the concept in the designated location. Instanco Concept are universal but also dedicated solutions. Thanks to a wide range of devices, furniture and products, we can make any modifications, which ensure high quality and guarantee adequate performance.

www.instancoconcept.pl



Instanco4Health is part of the Instanco brand - dedicated to activities carried out as part of health care and the safety of workers in various sectors of the economy. It deals with the production and sale of equipment and products having a direct impact on protection against viruses, diseases and bacteria. The assortment includes between among others, cash register covers, foil gloves, disinfection sluices, sterilization lamps, disinfection cabinets and many others.

www.instanco4health.pl



Instanco Cold is manufacturer of professional cooling and freezing chambers, tailored to customer needs, as well as the space and infrastructure of a given facility. Comprehensive service also includes the selection of aggregates, coolers, and also assembly. We provide professional customer service thanks to the experience we have gained on the European market. Our cooling chambers were awarded at the Euro Gastro 2018 fair.

www.instancocold.pl



Instanco Construction is a manufacturer of stainless steel products for various industries. We design and manufacture home and industry products. We have many years of experience in the design and production of various types of steel structures. We have wide team of designers and a professional machine park necessary for production of all kinds of stainless steel products.

www.instancoconstruction.pl

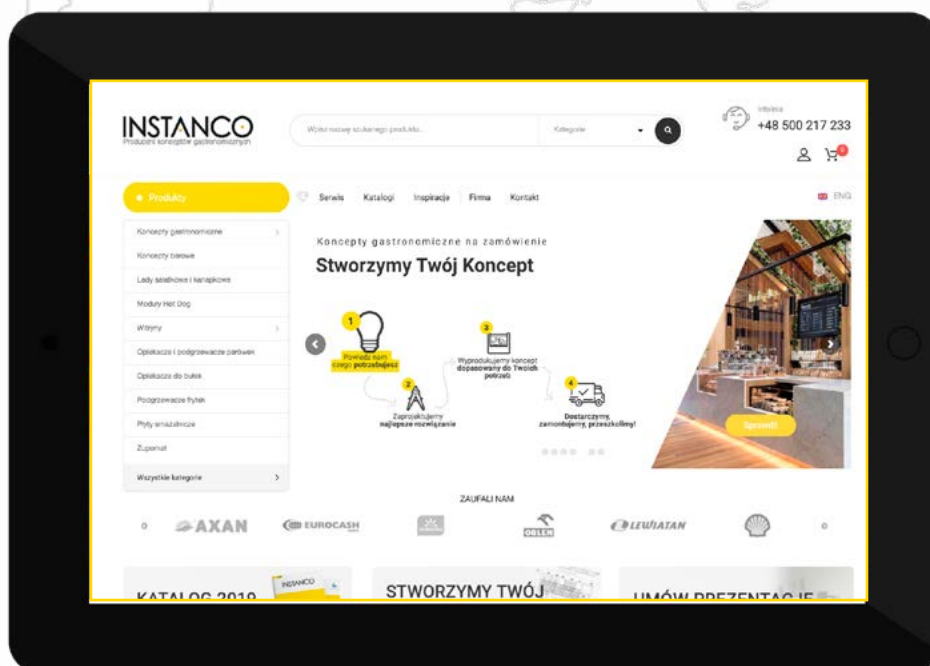


Instanco Property deals with real estate development. Sourcing from the secondary and the primary market premises that are prepared for rent and sale as a result of the actions taken, allows for construction portfolio of various locations throughout Poland.

www.instancoproperty.pl



Markets in which we are present



Go to www.instanco.pl

Manufacturer of gastronomic concepts



INSTANCO

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MANUFACTURER OF GASTRONOMIC CONCEPTS



We are a part of Dora Metal Group

**Be among
the best**