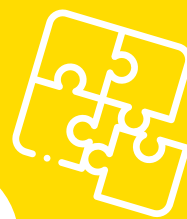


INSTANCO

CONCEPT



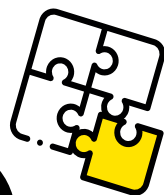
PRODUCT CATALOG 2023/2024

Manufacturer of gastronomic concepts



INSTANCO

CONCEPT



Manufacturer of gastronomic concepts

Welcome in our catalog 2023/2024



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

CONCEPT



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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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 a 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

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 own 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.



Products by Instanco Concept and environmental Protection!



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.

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 o 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



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

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

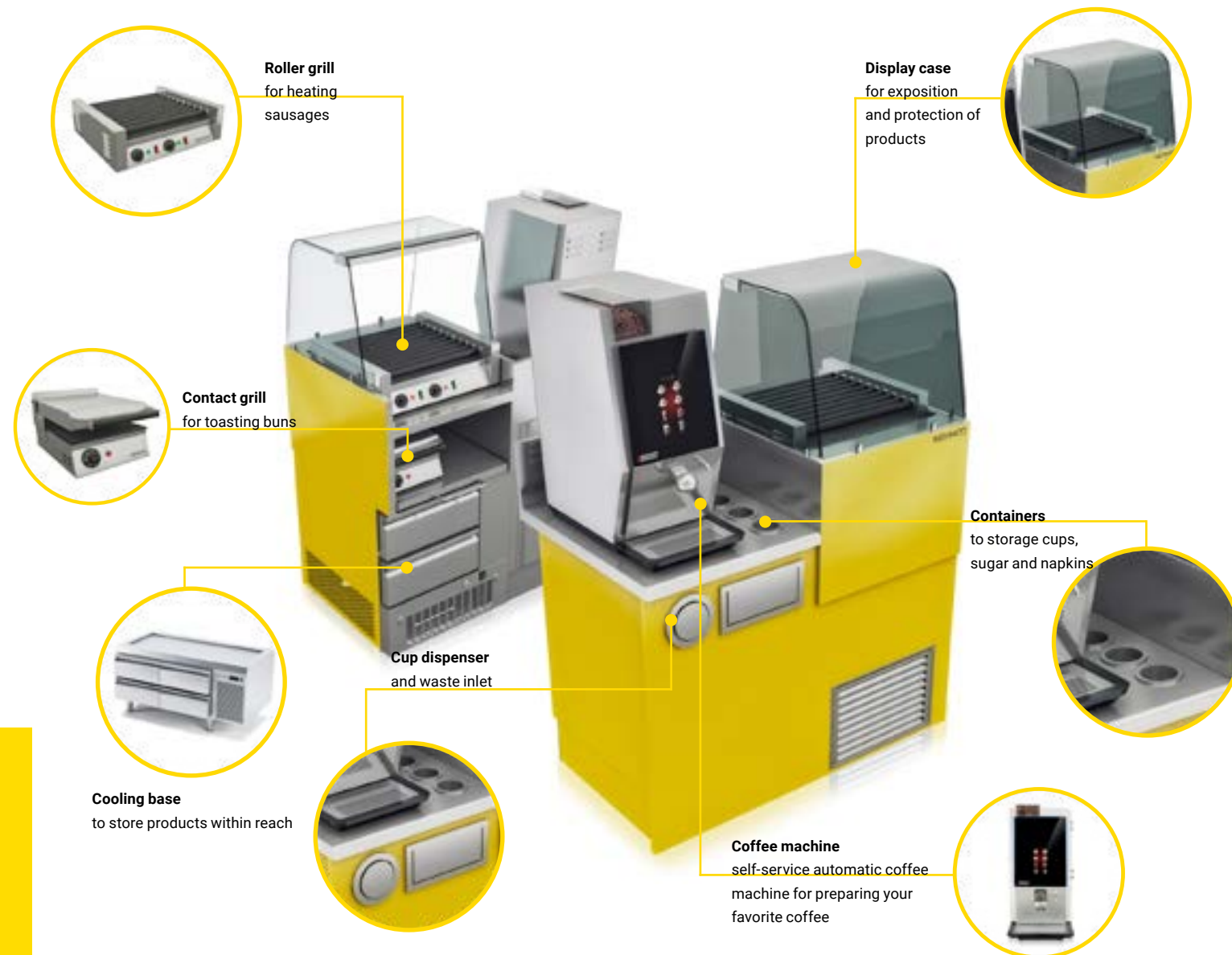
Sales increase by 300 %!



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.

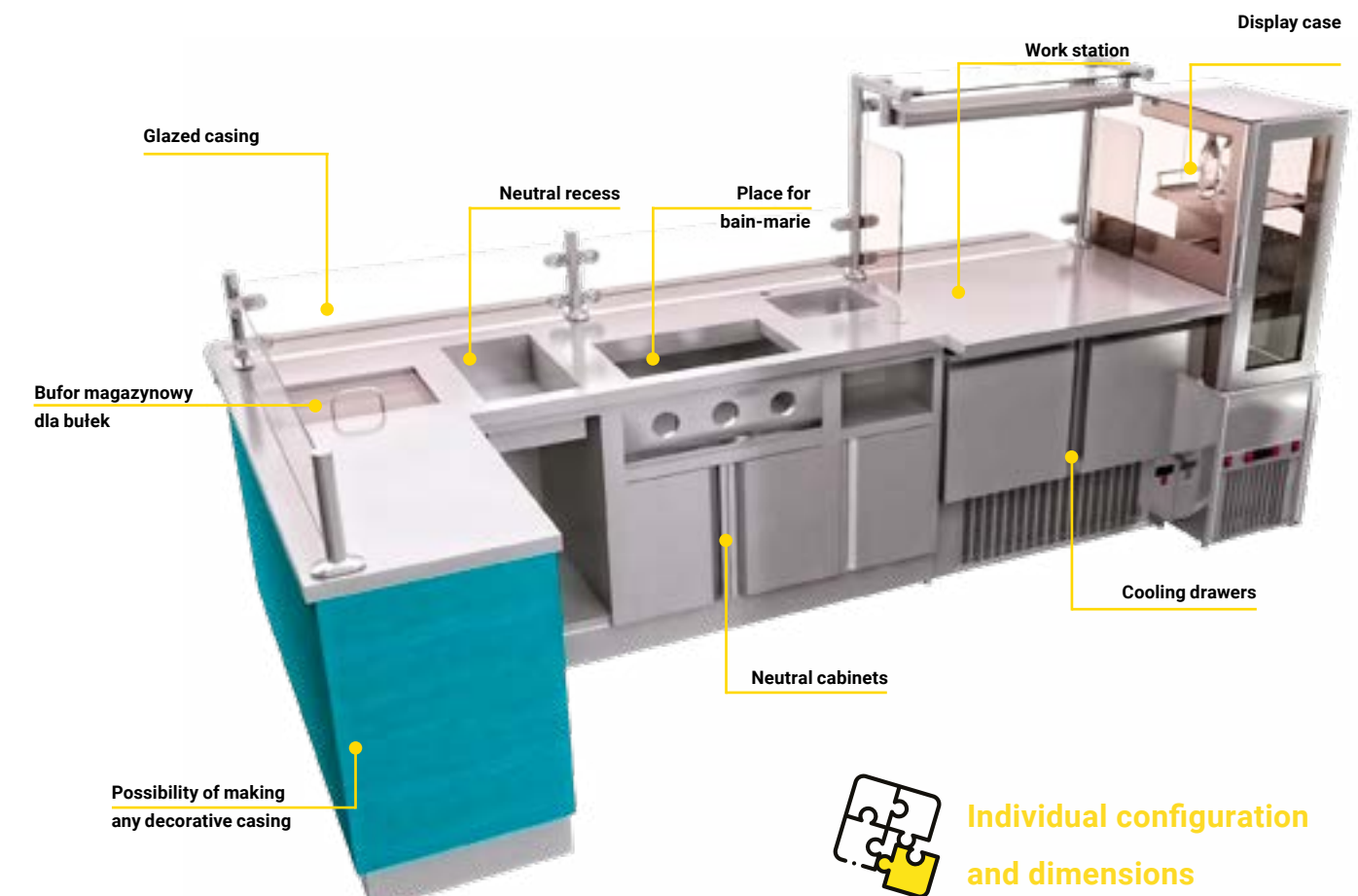
- » Monolithic construction
- » Compact size
- » The ability to store all products in one place
- » Attractive design
- » High quality
- » Any decorative cover

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



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

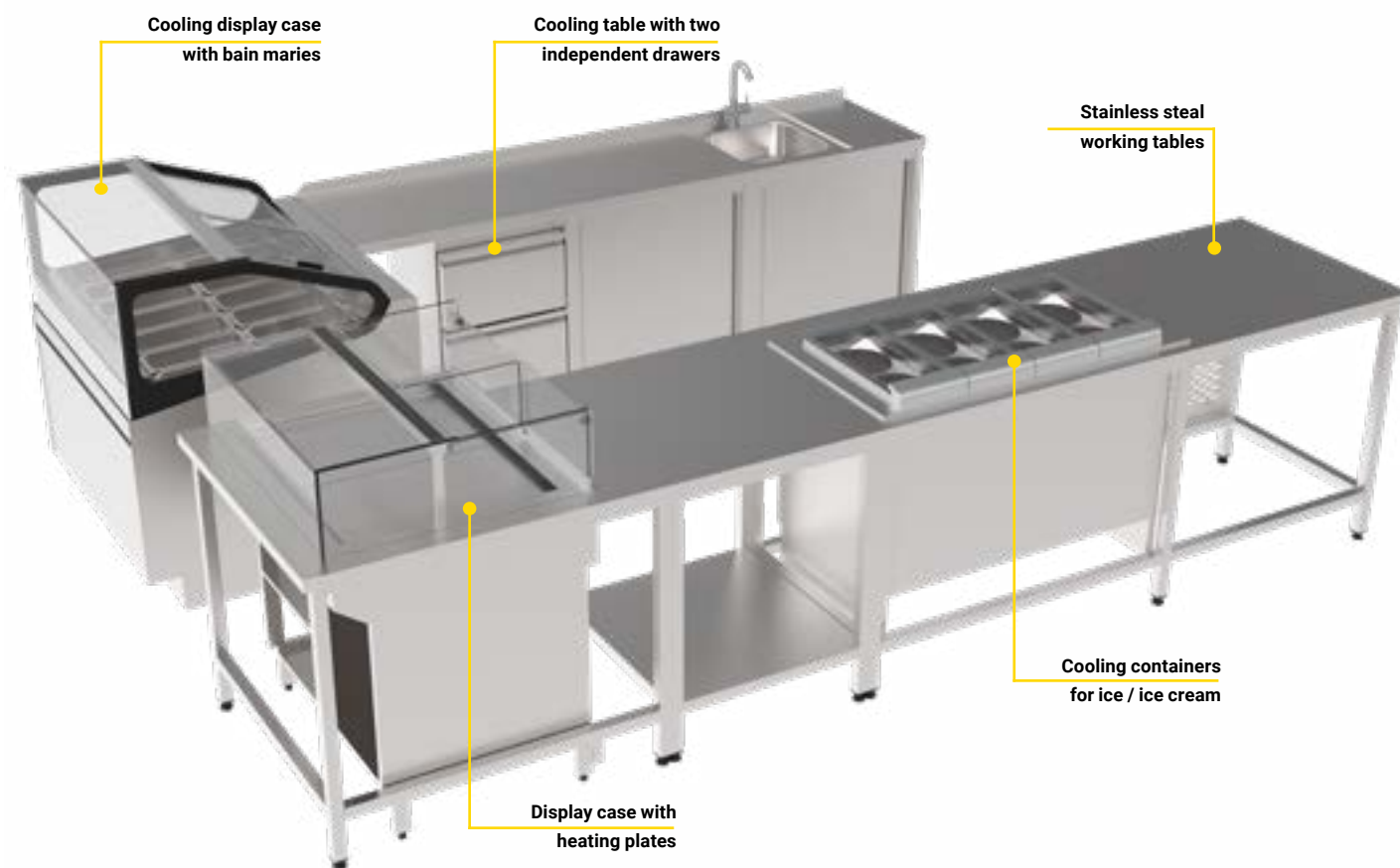
Watch the process of creating the concept on our channel
INSTANCO TV



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**

Cooling devices

Effective and reliable



Always effective solutions

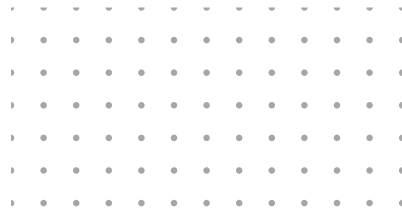
In cooling segment we offer you devices convenient and simple to use, which main advantage is time and place saving for preparing the dishes.

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.

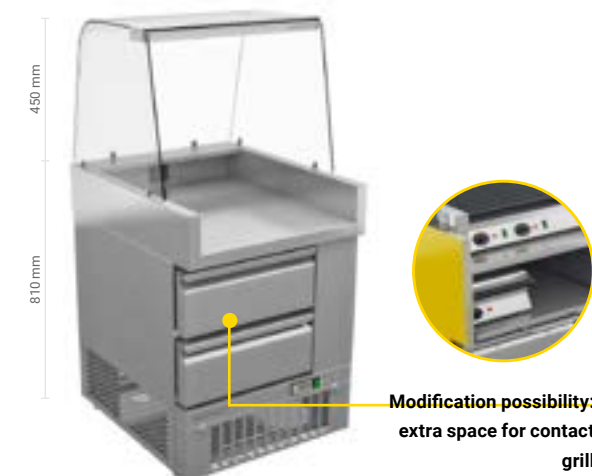
Dimensions: 950 x 700 x 1450 mm

Power: 250W

Voltage: 230V

Temperature range: -2 do +10°C

Capacity: 2xGN 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 dimentions.

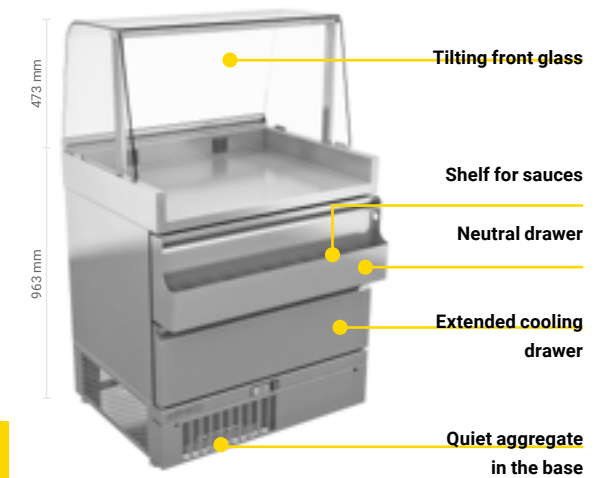
Dimensions: 600 x 700 x 1260 mm

Power: 250W

Voltage: 230V

Temperature range: -2 do +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: 900 x 700 x 1455 mm

Power: 250W

Voltage: 230V

Temperature range: -2 do +10°C

Capacity: 2 x 150 L



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: 950 x 650 x 450 mm

Power: 250W

Voltage: 230V

Lighting: optional



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.

Dimensions: 950 x 700 x 1300 mm
Power: 0,47kW
Voltage: 230V
Temperature range: 0 do 10° C
Capacity: 2 x 85 l



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 do 10° C

PRODUCT CODE: I-LAD.1400

Dimensions: 1400 x 700 x 1205 mm
Power: 1,5 kW
Voltage: 230 V
Temperature range: 0 do 10° C



MOBILE COOLING COUNTER

PRODUCT CODE: I-MOB.1055 / 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

MULTI CONCEPT / MODUŁ HOT-DOG

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

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 temperature 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.

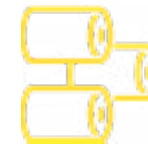


Effective toasting and frying

- » 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



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 zone

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: 540 x 300 x 173 mm
(730x300x173 mm)

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

Voltage: 230V

Temperature range: 50-300°C

8 rollers

PRODUCT CODE: I-ROL.8

Dimensions: 540 x 384 x 173 mm

Power: 1,3kW

Voltage: 230V

Temperature range: 50-300°C

10 rollers

PRODUCT CODE: I-ROL.10

Dimensions: 540 x 468 x 173 mm
(730x363x173 mm)

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

Voltage: 230V

Temperature range: 50-300°C

14 rollers

PRODUCT CODE: I-ROL.14

Dimensions: 540 x 636 x 173 mm

Power: 2,1kW

Voltage: 230V

Temperature range: 50-300°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.



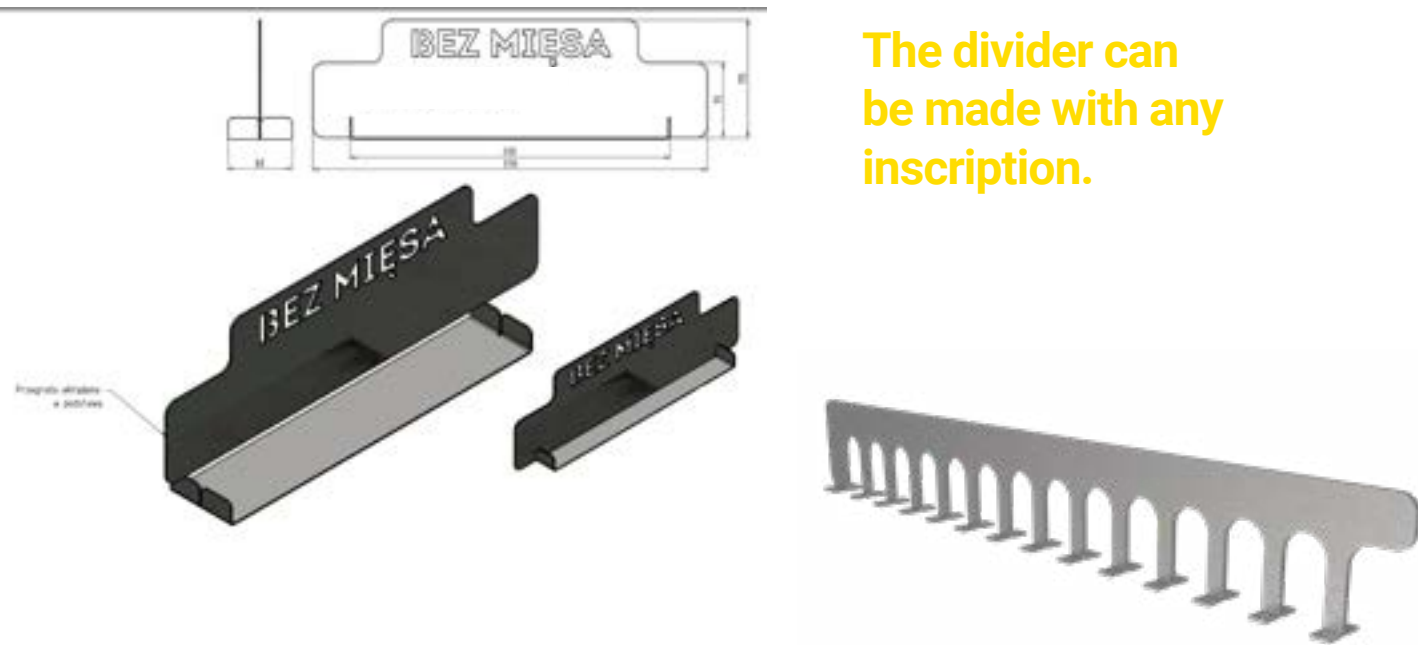
GLASS COVER

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 their 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: 50-300°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: 200 x 270 x 335 mm

Working space: 2 x 256 x 256 mm

Power: 1,6kW

Voltage: NPE 230V ac

Temperature range: 50-300°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: 50-300°C



6 x FASTER



3 x MORE EFFICIENT



WAFFLE MAKER

PRODUCT CODE: I-GOFR.0

How to add a new, high-margin menu item by sacrificing a minimum of space in the kitchen? Traditional waffles as a dessert or with salty additions in the breakfast offer. The basis of dishes whose creation is limited only by our imagination. It will be used in all types of gastronomy. What type of cake and toppings would perfectly match the offer of your restaurant?

Dimensions: 270x405x170 mm
Power: 2,0 kW
Voltage: 230 V
Temperature range: 50°- 300°C



SALAMANDER

PRODUCT CODE: I-SMDR.0

The perfect solution for heating dishes and casseroles in a small gastronomy! You will prepare Two heating zones and intuitive electronic control will make you prepare your dishes even faster, which will positively affect your sales.

Dimensions: 500 x 553 x 465 mm
Power: 3,5 kW
Voltage: 230 V
Temperature range: 50°- 300°C



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: do 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: do 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: do 120°C





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



Display cases

Perfect in their class



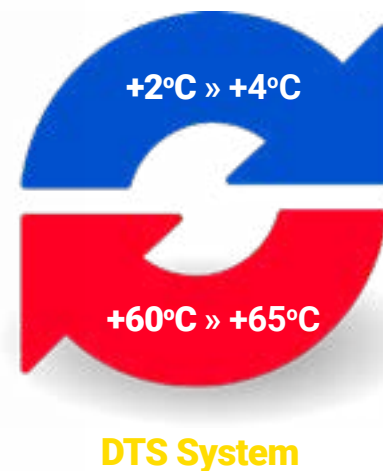
Product presentation in the modern style

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



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

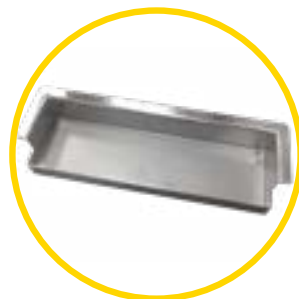
Power: 0,7kW

Voltage: 230V

Temperature range: do 80°C



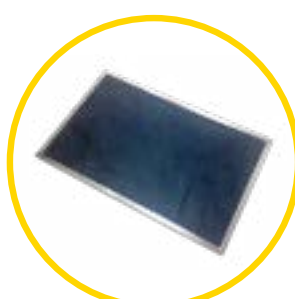
Standard equipment



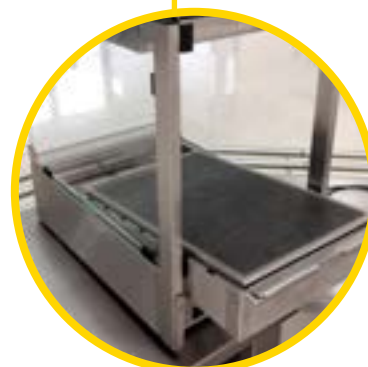
Fat tray



Grooved display



Shale plate



Pull-out container for humidifying the chamber

Neutral display case and heating display case

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

WCOUNTERTOP 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 halogenquartz 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: do 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.

Additional option - 4 shelves

Dimensions: 460 (540) x 712 x 1665 mm
Power: 1,4 kW/1,84 kW
Voltage: 230 V
Temperature range: do 90°C/110°C

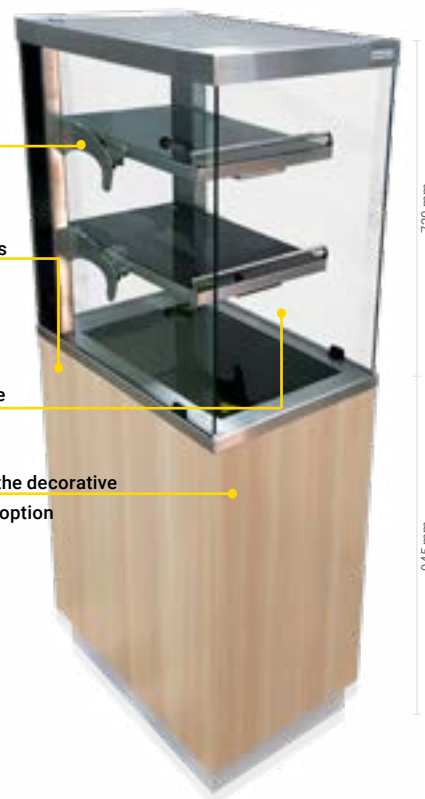


Adjustable shelf tilt

Removable side panels

Without the front glass

Any color of the decorative casing as an option



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 do +90°C

Adjustable shelf tilt



Two variants of the width of the device



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: 230 V / 50Hz
Temperature range: +30 do 70°C

Two forms of heating through a ceramic plate and forced air circulation



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.P.C



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.



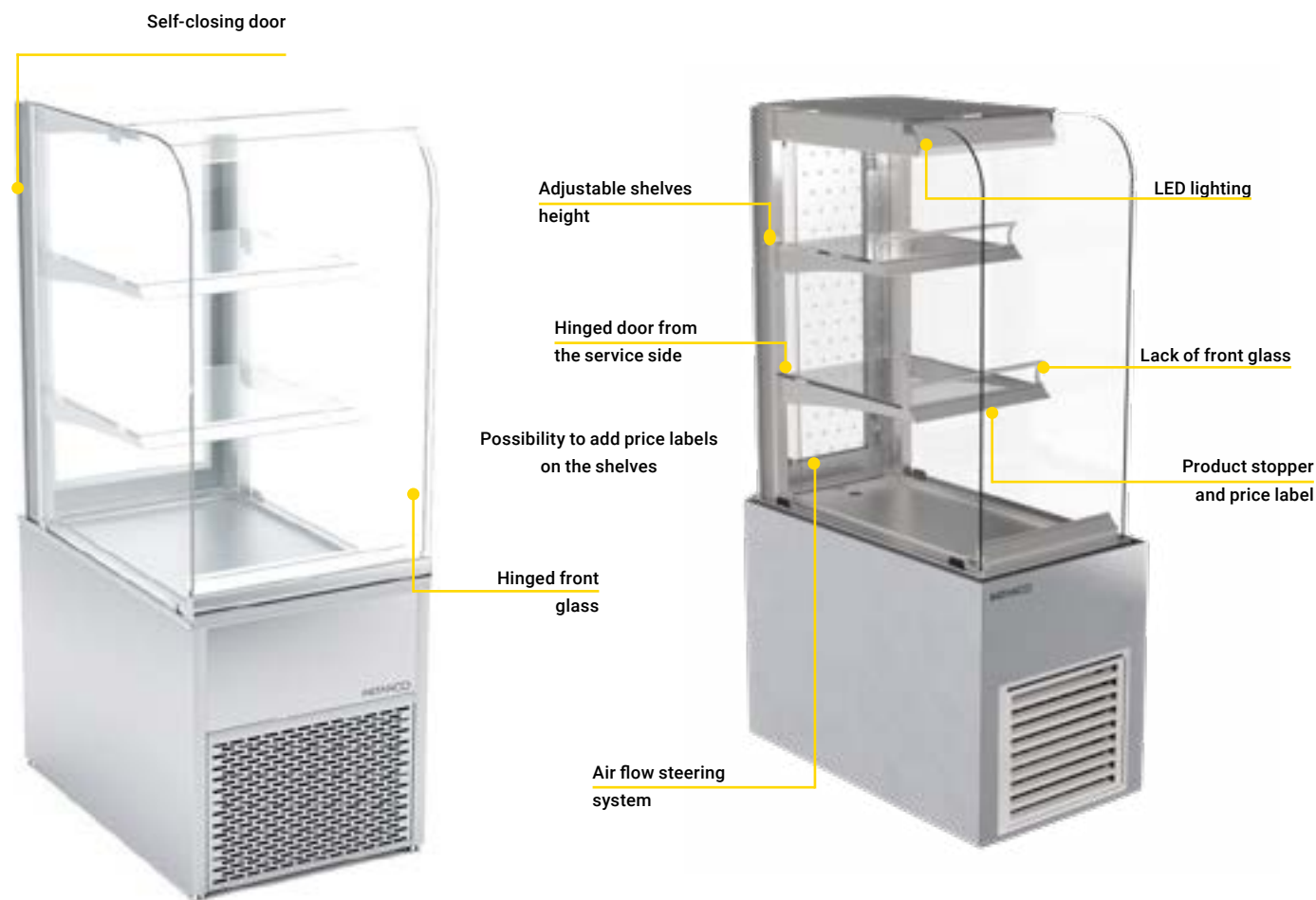
It maintains the right temperature of the dish.



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: od 5 do 12° C

OPEN COOLING DISPLAY CASE

PRODUCT CODE: I-WIT.A.O

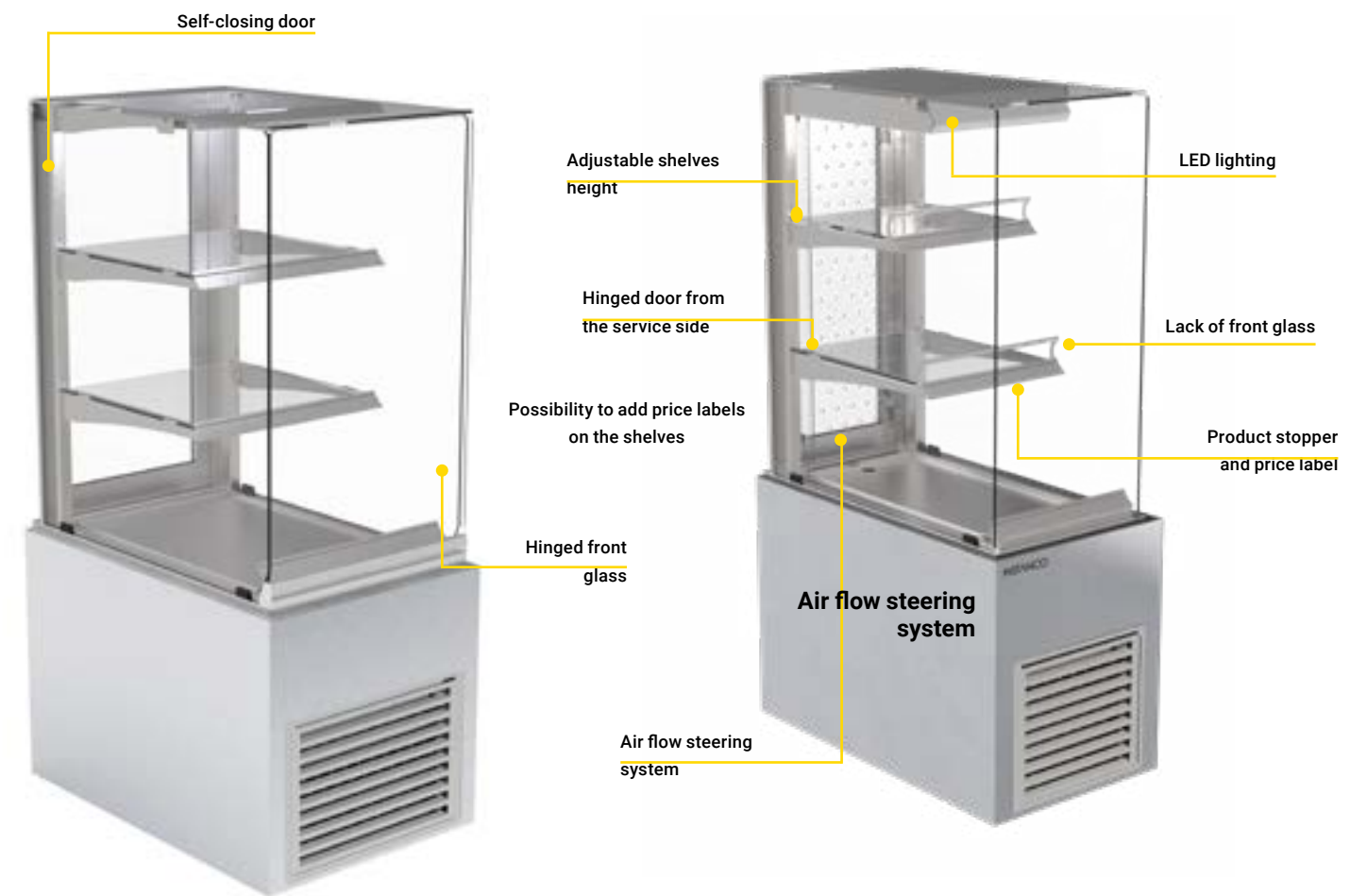
Dimensions: 400 x 800 x 1380 mm

Power: 0,8kW

Voltage: 230V

Temperature range: od 5 do 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: od 5 do 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: od 5 do 12° C

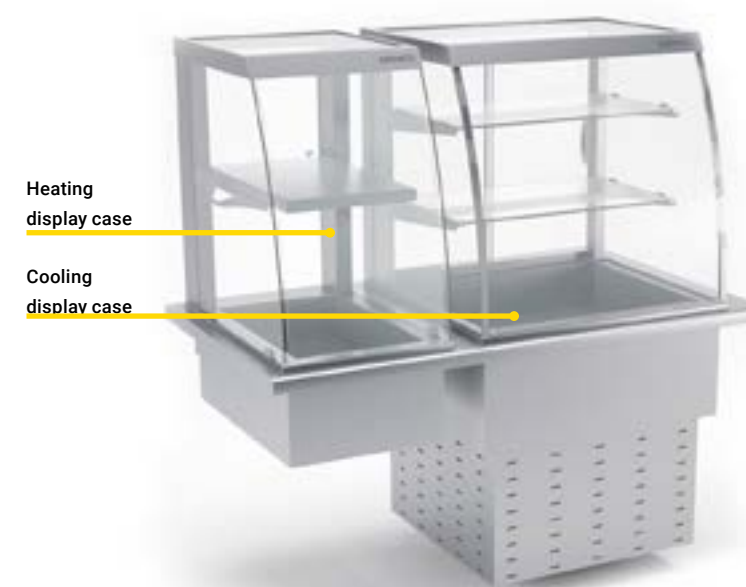


MINI 3 DISPLAY CASE

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: 90°C



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: od 2 do 12°C (Cooling)
 od 30 do 110°C (Heating)

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.



COOLING BUID-IN DISPLAY CASE

PRODUCT CODE: I-WIT.CDZ

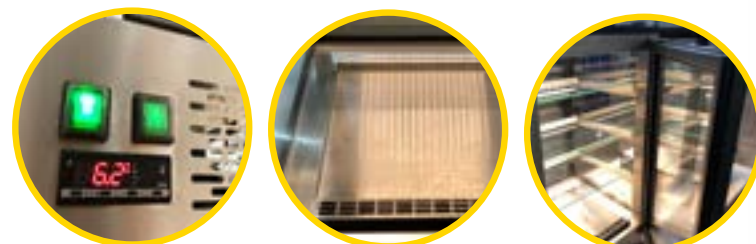
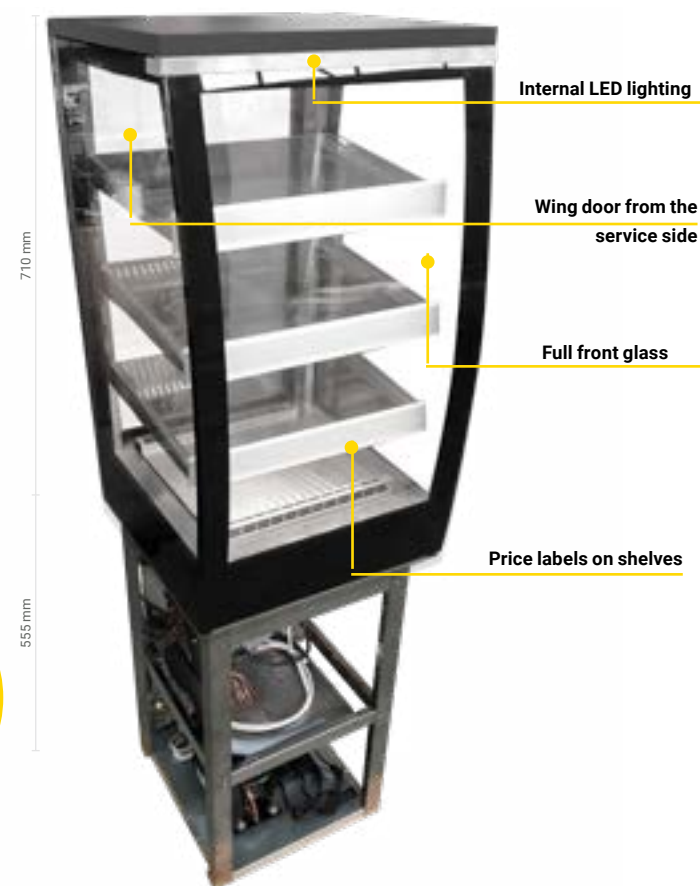
The built-in cooling display case allows attractive display of food or drinks that require storage at lower ambient temperatures. The display is adapted to be placed in any countertop suited to the style and interior design of the object.

Dimensions: 405 x 435 x 1265 (710) mm

Power: 0,25kW

Voltage: 230V

Temperature range: 2 do 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: 0,01kW

Voltage: 230V



Neutral space under the display case

LED lighting for each shelf

Self-closing doors



Convenient service access to the aggregate

Easy removable glass shelves

NEUTRAL ADJUSTABLE ECONOMIC DISPLAY

PRODUCT CODE: I-WIT.NNA.ECO

Neutral display perfectly expose the offered food products thanks to LED lighting. Shelves they guarantee good organization of space inside. Perfect for grocery stores at 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: 0,01kW

Voltage: 230V



Dimensions dostosowany do



REFRIGERATED DISPLAY CASE CLOSED FROM CUSTOMER SITE

PRODUCT CODE: I-WIT.C.Z.60(90,120).S

Dimensions: 600/900/1200 x 750 x 1400 mm

Temperature range: +2 do +8 °C

Electric power: 470 W

Lighting power: 20 W

Zasilanie: 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 do +8 °C

Electric power: 470 W

Lighting power: 20 W

Zasilanie: 230V 50Hz



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 do +10° C

Capacity: 120 dm³



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

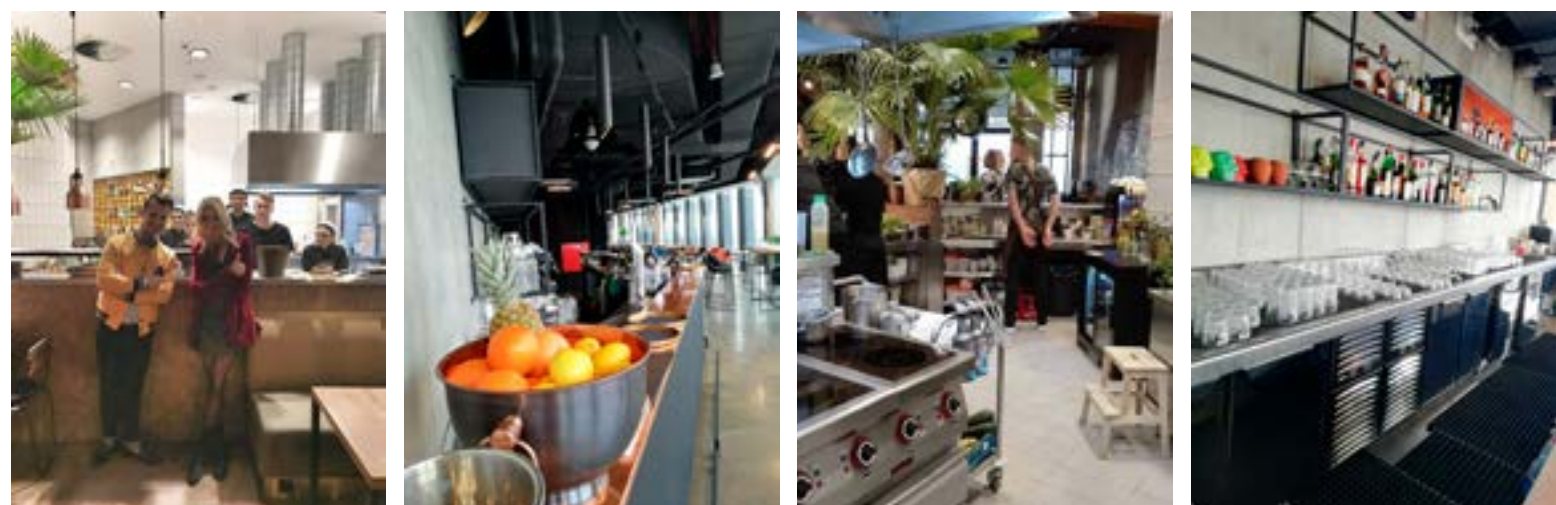
Temperature range: +2 do +8 °C

Electric power: 470 W

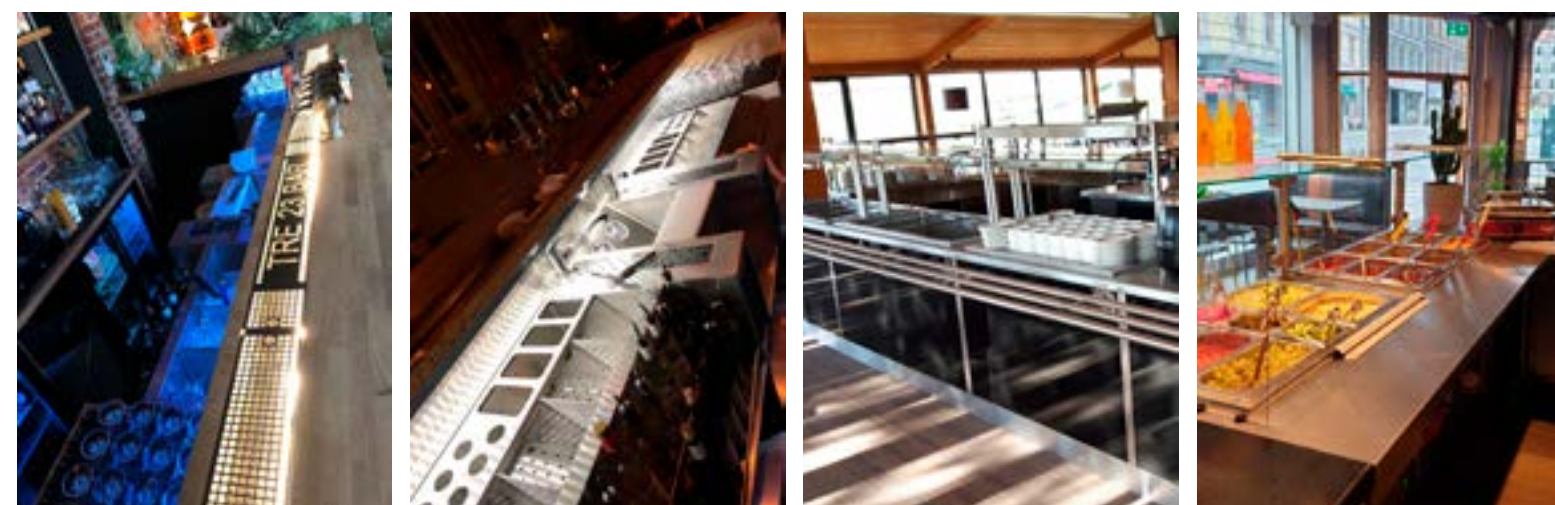
Lighting power: 20 W

Zasilanie: 230V 50Hz

Photos from our realizations

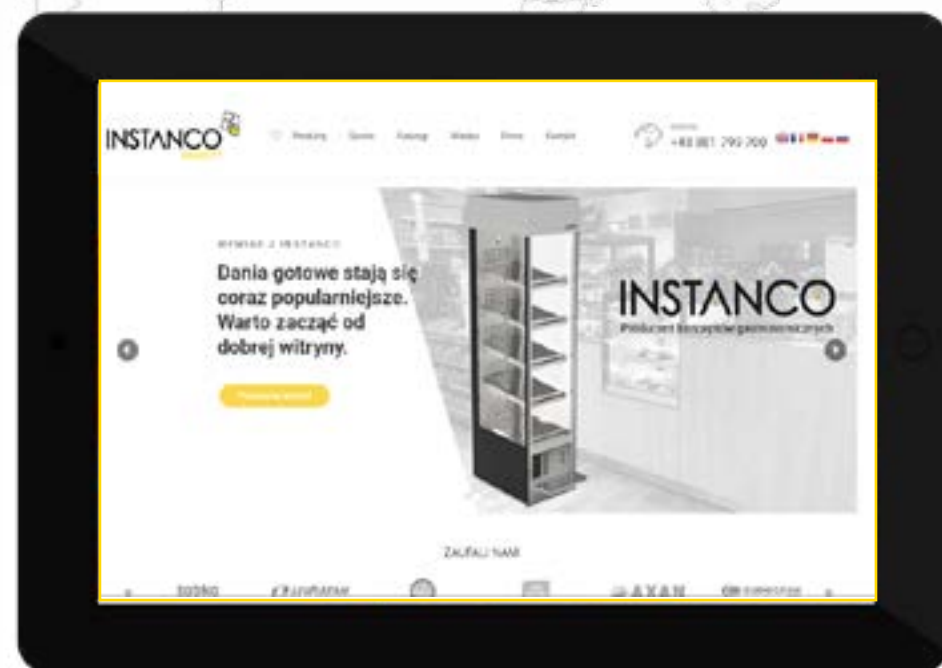


Photos from our realizations





Markets in which we are present



Go to www.instanco.pl

Manufacturer of gastronomic concepts



