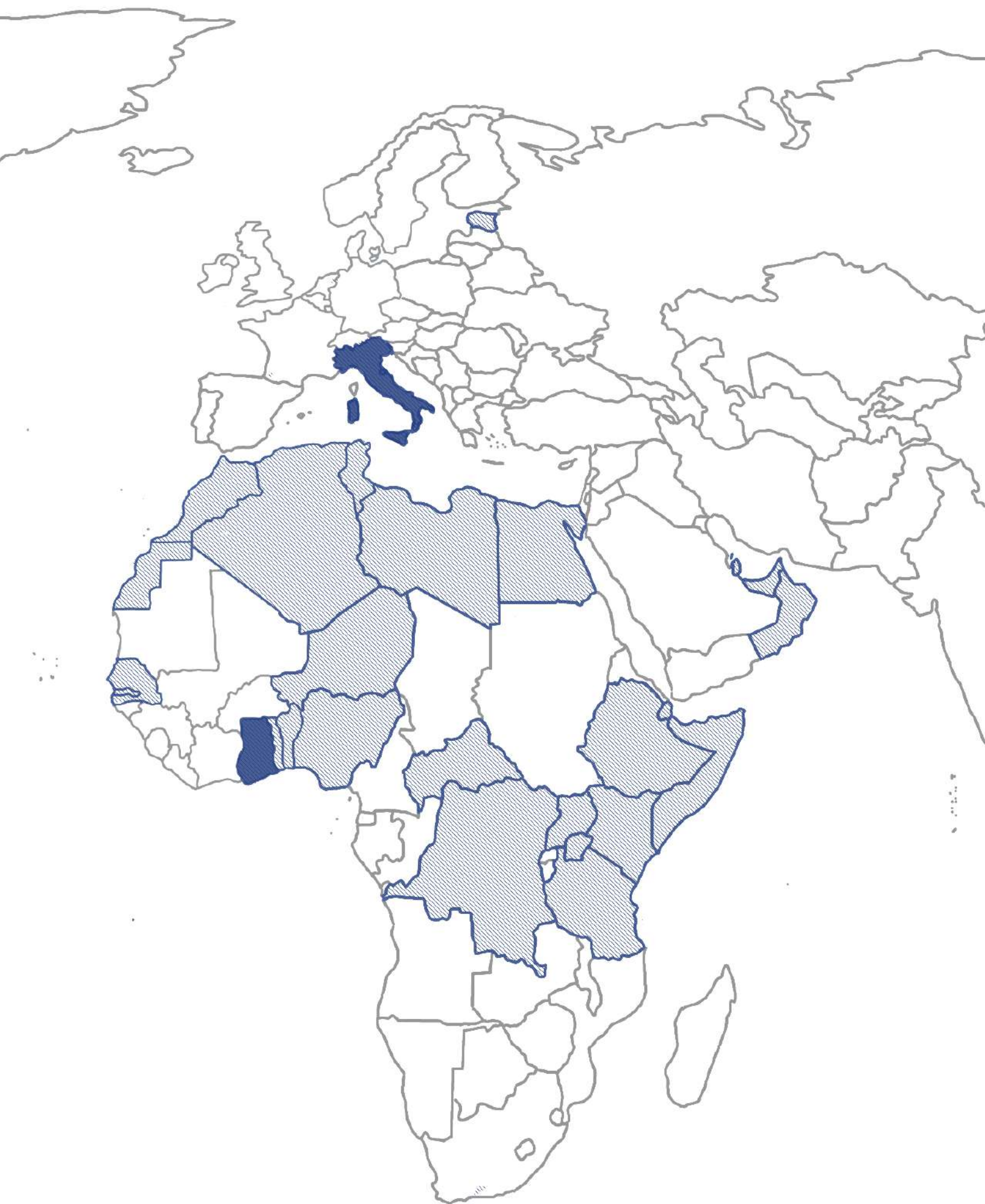




**HOSPITALITY
EQUIPMENT**



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COMPANY PROFILE

WE ARE

Friostar offers a complete turnkey service for the hospitality industry in African and Middle East countries, with a single point of contact for project management and product acquisitions.

With more than 100 projects installed worldwide, we have achieved technical competence, experience with product know-how and deep understanding of local cultures. Those are the reasons why we pride ourselves on the ability to adapt to different scenarios: from five-stars hotels to base camps in remote locations and extreme conditions.

**we design, we procure, we install,
you perform**

WE PARTNER

For over 20 years we have been working in international market, dealing with architects, consultants and main contractors, matching international standards with local tradition and cultures.

We have the expertise to ensure a successful execution of the most sophisticated projects. Thanks to our competence and reliability, we are able to coordinate efficiently the actors in the construction site and to pay attention to the smallest detail. We aim to work effectively with foodservice communities by realizing customized projects, based on the peculiar needs of each client.

Accra, Ghana.
Professional
kitchen for a
training center
of 1000 guests



We aim to be a reliable single point of contact for project management that looks after every phase of the supply: orders, execution, shipping, installation and after-sales service. We ensure a single source, one-stop shop through a direct relationship with our partners, and we manage every aspect of the delivery service. We know exactly what needs to be produced, how it should be installed and how it should be maintained.

Thanks to a network of expert technicians, we guarantee assistance and maintenance aftersales, as well as training for the company staff, in order to provide our customers with peace of mind.

This is the best formula for all the people involved with projects that require total overview, efficiency and an excellent service.

We provide technical drawings for accurate development of the project, installation and precise execution.

WE SUPPORT



We provide cutting edge technologies and equipment for restaurants and hotels, fast food companies, canteens, self services, in-flight catering, food courts and bar lounges.

We are able to apply practical solutions and ensure easy executions of very complex projects, on time and on budget, in full compliance with local laws and regulations. Our goal is the complete satisfaction of our customers, which we seek through custom-made solutions, adequate to satisfy every market need efficiently and flexibly.

**WE MAKE
IT HAPPEN!**

We provide:

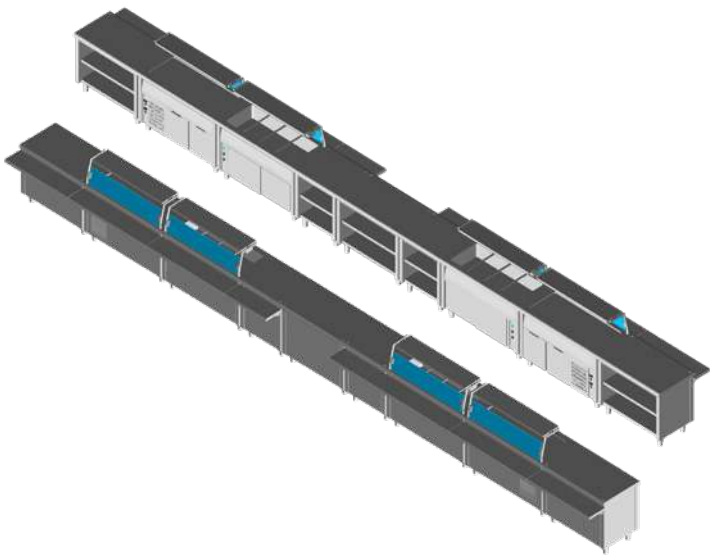
- Huge wealth of knowledge in terms of technical skills
- Competence and reliability
- Meticulous analysis of costs and ability to respect the budget
- Coordination of the actors in the construction site
- Attention to the smallest detail
- Focus on innovation and sustainability
- Pre and post sales assistance

WE PROCEED
WITH YOU STEP
BY STEP

1. Meeting, interviews and queries with architects, technicians and staff to identify the particularly needs of the client and the related spaces



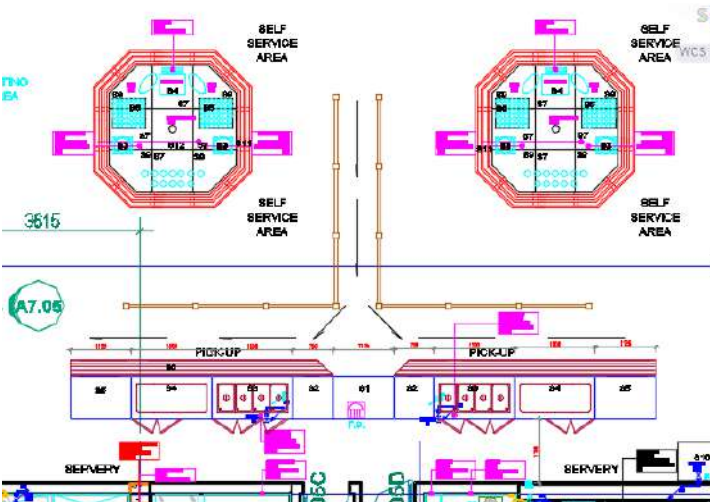
2. Preliminary design and first draft of the bill of quantity



3. Discussion with technicians and client, checking costs and delivery times. Approval of the final drawing and of the Bill of Quantity



4. MEP drawing of the entire area, with identification of all the electrical and water predispositions to be realized during the construction phase



5. Orders of the supply, procurement and supervision of construction work prior to installation



MAKING YOUR JOB EASIER

6. Collection of the material and acquisition of the necessary certifications for export, as a result of inspections by the agencies in charge



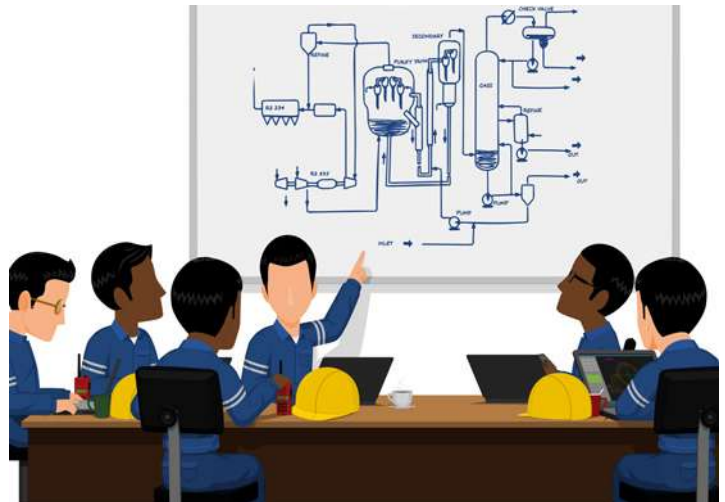
7. Installation of the equipment by a specialized local team, trained by us, with the supervision of our technicians



8. Start-up, commissioning and testing of the supply



9. Training for the staff who will use the equipment and for the staff in charge of ordinary maintenance



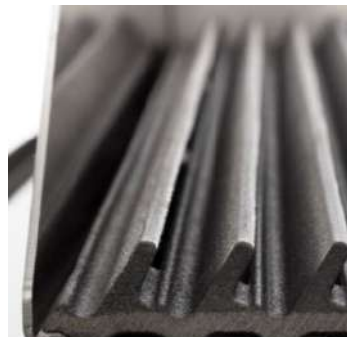
10. Scheduled maintenance to keep the machines efficient; constant availability of original spare parts



PROFESSIONAL KITCHEN EQUIPMENT

Friostar provides the entire range of kitchen equipment composed in island or wall configuration. Our concept foresees equipments fitted together in order to avoid the gaps between each unit, where cleaning would be very difficult. All the units are independent and can be easily moved for maintenance. The functions are available for both gas and electrical versions, including the most advanced technologies, such as induction and infrared with electronic temperature control.

- Modular system with 122 models
- Width of 40, 80, 120, 160 cm
- Standard Depth 60,70,90 cm
- Power supply electric or gas
- Low environmental impact
- Reduced consumption and high efficiency
- Guaranteed quality and safety
- IMQ and IMQ-GS certifications
- Maximum life with 3 years warranty



MODULAR ELEMENTS

Fry top smooth and ribbed surface



Stoves with ventilated oven underneath



Watergrill



Induction cooker



Bratt pan



Pot with direct or indirect heating



Infrared cooker



Bain marie



Pastacooker with basket



Fryer with 1 or 2 wells



Chargrill



Tilting pot





CUSTOMIZED SOLUTIONS

Each kitchen can be completely configured and customized.

It can be any length desired; made of self standing modular elements fitted together or drop-in elements inserted in a one-piece woktop. Modules are arranged according to the customer's needs. The equipment will fit in any workplace. Each detail is the result of technological, ergonomic and design research to offer personality, efficiency, strength and function beyond compare.



MONOBLOCK COOKING LINE



Handrail shackle spacer



Seamless surface without welded joints

efficiency
and
beauty
in a
customized
single
block

The self-supporting structure - frame technology - consists of a unique frame completely made from high resistant AISI 304 stainless steel. The same material is used for all the internal and external sides, with working tops, side panels and handles of 20/10 thickness. The elegant design combines hygiene and comfort with a modern and clean image. A new concept for professional cantilever kitchens that have an elegant and modern profile, where customization and design blend perfectly together. The innovative construction technology caters to every need and allows you to create a unique custom kitchen. The result is a perfect seamless surface without welded joints, which is even more resistant. The supporting structure is designed to contain cables and wires, which become invisible.



EXTRACTION HOODS

Talking about professional kitchens, the air treatment covers a critical point. Due to our long standing know-how, we propose an entire range of hood configuration for every need: installation on wall or on island. Stainless steel AISI 304 with removable filters. Different shapes and colours to meet the expectation of every chef.

Cubic hood in island installation



Rounded hood for wall installation



Compensation hood for wall installation



Wall mounted hood



Double flow hood for island installation



Removable labirint filter



Removable net filter



In a cutting edge kitchen the air handling plays always an extremely important role, especially for installations in hot countries. Our plants are designed with the focus on different aims: avoid the spread of smell in the other rooms, suction of sand and dust, right balance between AC and air recharge.

The correct design of the whole air treatment assures:

- Right confort for the Chef and all the operators
- More Hygiene
- Balanced air recharge
- Efficiency
- Energy saving
- Reduced Noise

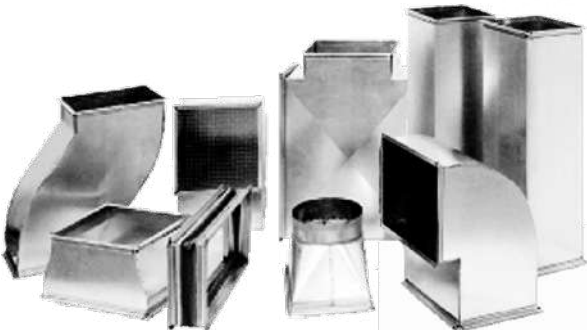
Inverter technologies allow to adjust the speed of the fan in order to get the right air flow in each moment. Moreover, it allows to have soft start of the motor.



Extractor with belt drive motor and centrifugal fan



Galvanized duct are available in different shapes



All the projects can be customized. The air duct can be shaped with galvanized steel joint together with elbow, reduction until the chimney.



Air treatment system for an hospital in Ghana

COMPLEMENTARY EQUIPMENT

The furnishings for professional kitchens must be easy to clean and resistant. It also necessary for them to be easily adapted to the functions requested by the kitchen. We are able to supply the entire range of INOX equipment: from sinks to faucets, from tables to shelves, from refrigerators to bins, slicers, mixers and blenders. We take care of your needs, therefore we research the most effective arrangement of all the elements. We are able to point out what they need and coordinate the design with the technicians. This is the most efficient way to to ensure easy installation and constant support.

Our products are designed paying particular attention to finishes and details; always guaranteeing the totality of health and safety requirements. All products are made mainly of AISI 304 stainless steel. The worktops are made of soundproofed stainless steel. The doors, both sliding or hinged, have flush-fitted handles and stops to limit opening. These handles guarantee maximum cleanability and safety, as they have no sharp edges.

The intermediate shelves are adjustable using racks; bottom shelves have reinforcement racks.

**we research the most effective arrangement
for your business**

NEUTRAL FURNITURES

- Table with undershelves and rear splashback
- Table with frame
- Overhead cupboard
- Cupboard table with side drawer unit
- Cupboard table with hinged doors
- Cupboard table with sliding doors



REFRIGERATION

- Refrigerated cabinets
700 L and 1400 L
- Refrigerated counter



WASHING

- Double sink unit with undershelf and
- Sink with undershelf
- Sink unit with sliding grill
- Cupboard sink with sliding doors
- Inlet table with sink, hood dishwasher and outlet table



BUFFET & FOOD COURTS

Friostar designs customized solution for the up-to-date food court. The entire equipment is made of a series of self-supporting structure modules, designed to be easily joined in line, according to each configuration needed. This solution allows to create self-service customized systems suitable for quick distribution of meals for a large number of guests.

**we customize
the
equipment
with the
elements you
need and the
finishes you
want**





When flexibility matters, we can provide modular elements mounted on wheels that can be easily placed side-by-side as islands, joined in line or even individually. The practicality of joining and separating the various modules lets you use this solution in all those cases when it is necessary to optimize the composition of the line by frequently varying the arrangement of the elements. This is a system of surprising convenience, flexible and dynamic, designed to offer you the utmost advantage from your investment. Main technical characteristics:

- self-supporting structures, with the possibility to join simply by using the joining and connecting accessories
- Movement on wheels for all the elements
- Construction in stainless steel 18/10, AISI 304
- Depth of shelves: 700 mm
- Fixed or tilt tray slide
- Sliding doors on heated or neutral elements, hinged doors on refrigerated elements
- Wells with rounded corners with removable overflow drain
- Digital control of all refrigerated elements
- Standard red panelling, customizable on request



DROP IN

The drop-in is the perfect solution for the projects that require a specific design of the counter. It allows to fit each equipment into a customized cabinets which match the rest of the interior design. We can insert the elements in a counter designed in agreement with the architect in order to have a perfect match with the rest of the furniture.

You can choose between a traditional bain-marie, specifically conceived for keeping warm food, and a dry heated tank that doesn't require water connection and is particularly suitable if it is not possible to use water. The product range of heated elements includes also a big surface glass ceramic top suitable for displaying warm food such as pizza and bun. For all those types of food where humidified heat is needed, we provide a heated display case with humidification and ventilation that, together with bain-marie, reveals to be an ideal solution for displaying pasta, rice, steamed or stewed meat, cooked vegetables etc...

Examples of customized projects, with different shapes, realized according to the client's preferences



Example of a counter provided by the customer where we inserted the elements of the self service



Electric grill



Fryer



Baine Marie



Refrigerated counter



Burner gas



Boiling pan



refrigerated display cabinet



curve shape



BAR COUNTERS & DISPLAY CASES

Thanks to the experience in the field of refrigeration and the installation of professional equipment for the Ho.re.ca sector, we have developed the skills to design bar of any shape and size, refrigerated or neutral. We base the design on the efficiency of the layout and on the technical quality of the elements.

We take care of pursuing the aesthetic result you desire, thanks to a wide range of materials and finishes with which we can customize each element, respecting and enhancing the architecture of the room.



structure in painted steel frame with adjustable feet

you can freely arrange the elements you need
and we customize the external finishes



drawers available with normal extraction (TN and BT) and total extraction (TN)



2 welded round sinks with recessed surround



self-emptying swinging hopper for coffee grounds



hopper with swinging door

CONFIGURATIONS OF BAR COUNTERS & BACK BASES



refrigerated bar counter with incorporated condensing unit and inox finiture



neutral back base with sliding doors, drawers, double sink and glasswasher. Inox finiture



neutral back base with "NB" Melanime finish and portformed top with aluminum back guard

DISPLAY CASES

In addition to bar counters and back bases, we can also provide various types of display cases. Thanks to a highly technological system, these cabinets are the perfect solution for a wide range of requirements:

- Cold snack
- Bakery
- Dry heat
- Ice cream



All the applications can be matched and fitted with mirrored glass side panels and, in the case of ventilated cold displays, heated glass side panels. It is even possible to have two display cases in one with the dual function of ventilated cold and dry heat, so you can choose the type of service counter according to the display of the day.



Cube in transparent methacrylate realised for fixing the three glasses between them: side, top and front.



The plexiglass slides are equipped with transparent polycarbonate built-in handle to guarantee hygienic closing.



The internal corners of the tank are rounded for super easy cleaning.





DROP IN

For every commercial concerns that have to display small products, such as sandwiches or cookies, we propose a refrigerated basin that can be inserted inside neutral counters. The drop-in will perfectly fit in the working top, without any protrusions hindering cleaning and with a perfect aesthetic result. Three are the versions: ventilated refrigeration, bain-marie and dry heat.

Led lightining can be included in the display case. Shelves are not refrigerated, the top can be refrigerated.

The ice cream can be preserved in ventilated wells or exposed in a single row of pans.

The drop in can be open without lightining or closed with led lightining.

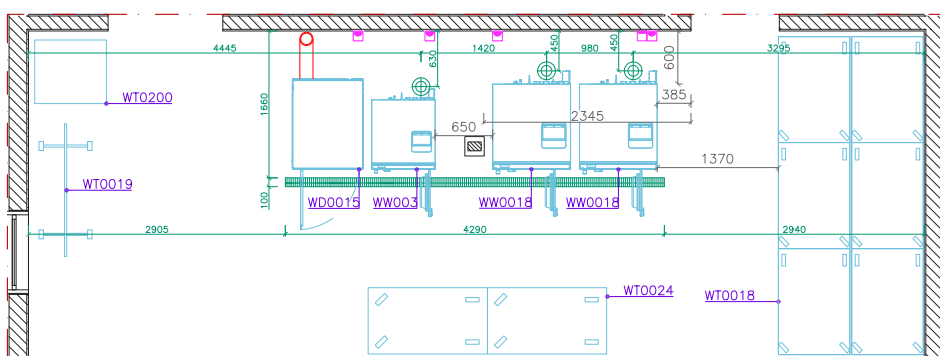
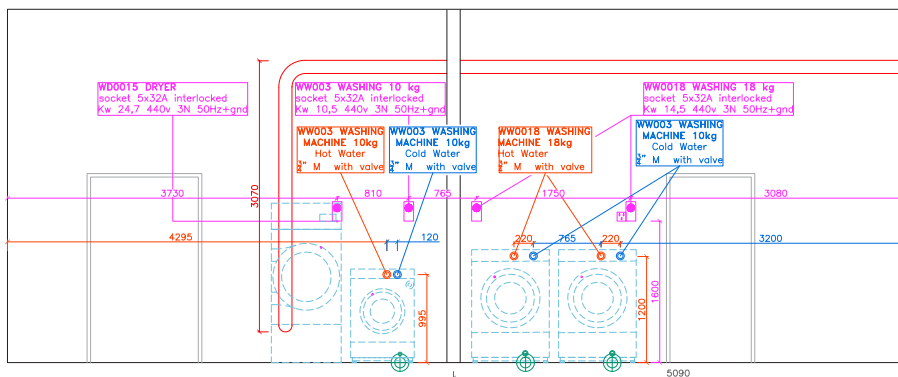


LAUNDRIES

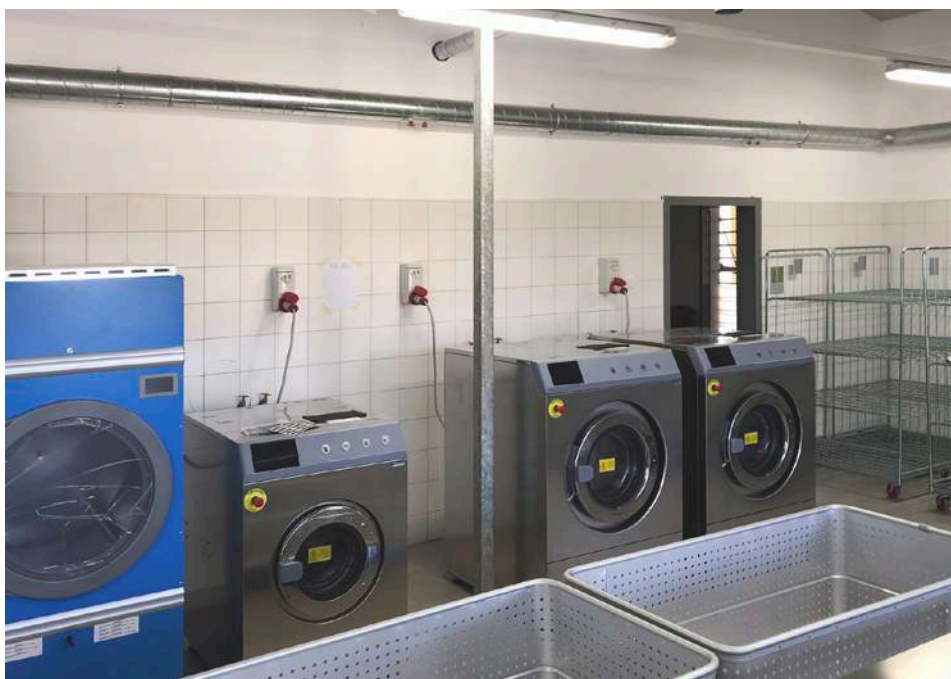
Thanks to our highly technical skills, at Friostar we know how to manage the design and installation of laundry rooms for hotels, restaurants and communities, optimizing spaces and consumption.

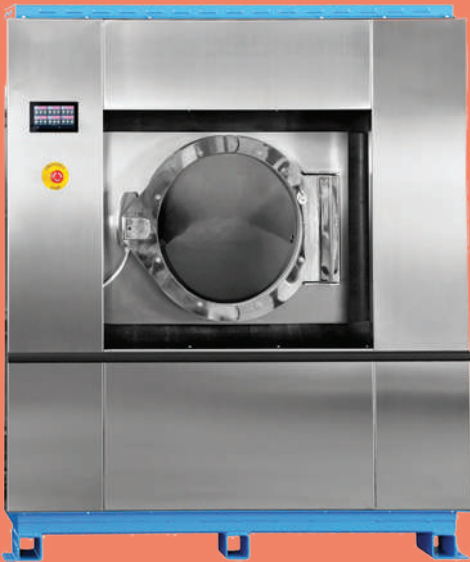
From washing machines to dryers; from roller ironers to heater cylinder ironers, to classic ironing boards and laundry baskets. You can rely on us for all the projects that need those items!

We always guarantee the requirements in terms of hygiene and health safety, as well as compliance with the most stringent international regulations.



Laundry room inside
several district hospitals
in Ghana (Buipe,
Somanya, Sawla, Tolon,
Wheta and Bamboi)





washing machine
with capacity from
30 kg to 80 kg



washing machine
capacity from 8 kg
to 23 kg



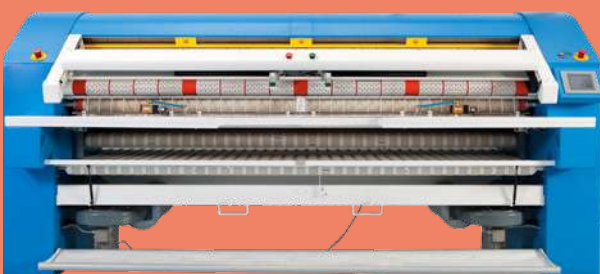
Dryer with capacity
from 10 kg to 75 kg



stacked washer
and dryer



Flatwork
ironer



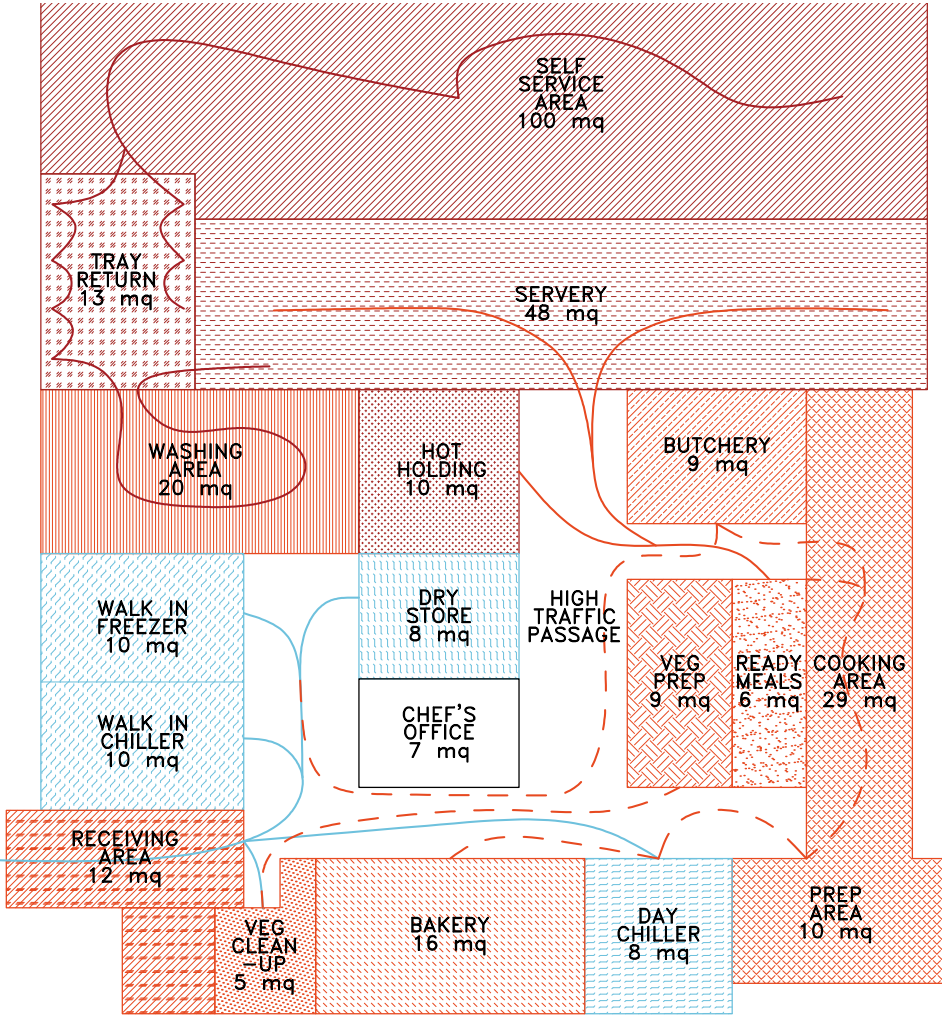
Drying
ironer



Ironing
table

MTC PROJECT

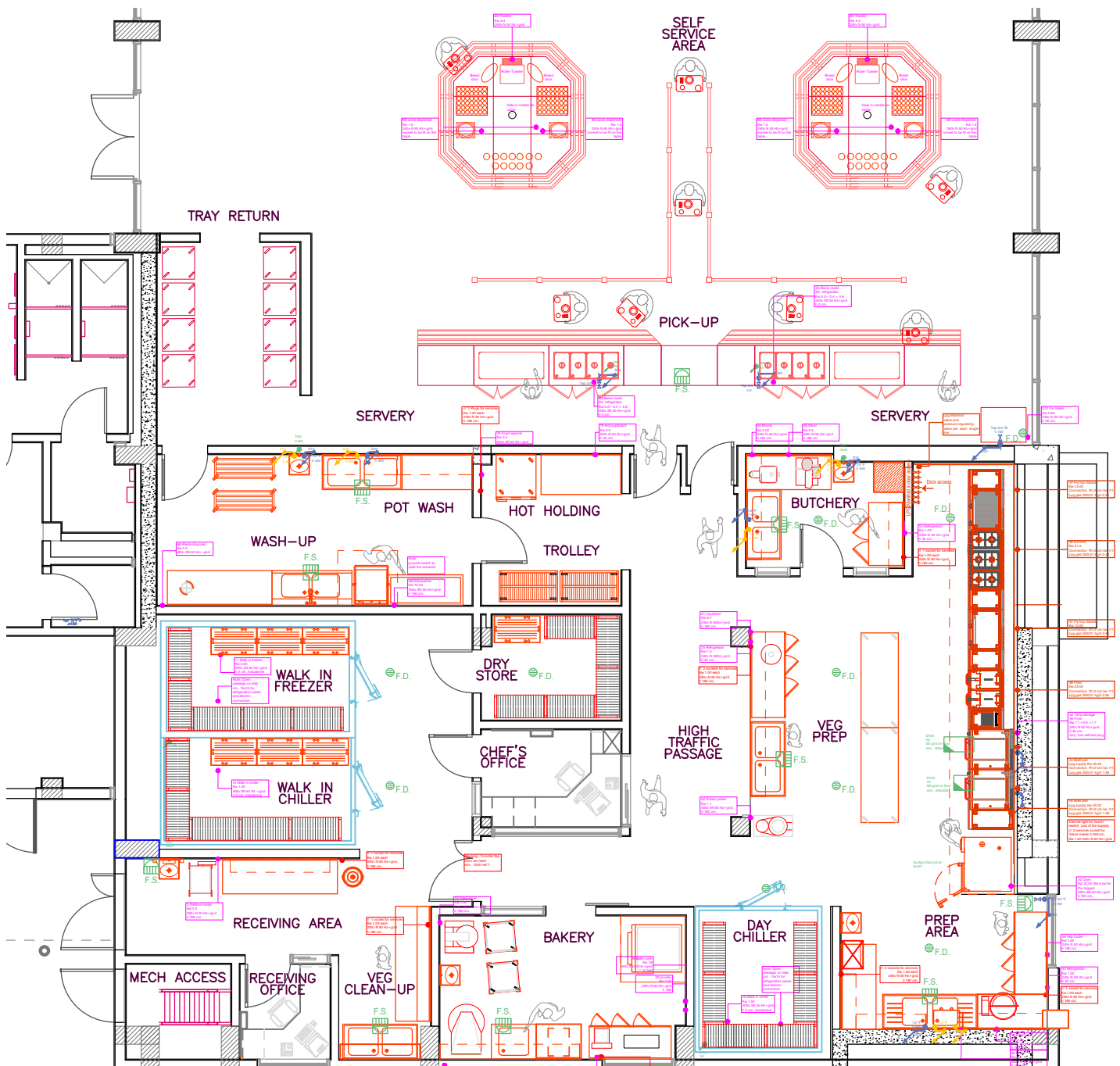
CLIENT	Missionary Training Center
CONTRACTOR	Consar Ltd
PARTNERSHIP WITH	ZGF Architects LLP, Portland orthner orthner & associates, Accra
LOCATION	Accra, Ghana
TYPE	Community Center
TOTAL AREA	12 600 m2
ASSIGNED AREA	450 m2
OCCUPANCY	800 people
REQUEST	Design, installation and commissioning of the entire food area



PECULIARITIES

It is an international context, in which guests come from different parts of the world. The challenge was therefore to size the kitchen in order to prepare local, ethnic and international food for a large number of people.

1. We identified the types of dishes to be prepared and the specific machinery for their production in large quantities
2. We organized the kitchen paying maximum attention to specific needs (celiac disease) and to the treatments of meat, fish and vegetables according to different religions
3. The kitchen has been dimensioned to work not only at fixed times (breakfast, lunch and dinner) but also overtime for additional guests. It was foreseen that the kitchen could work for 800 permanent guests and 200 extraordinary guests





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