Checkout counters, metal racks and common equipment

Catalogue of the professional commercial refrigeration equipment

Model range 2019



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The Tair refrigerated showcase has been produced since 1970. The showcase underwent many modernizations and design changes; it is developed in line with the latest technologies in commercial refrigeration equipment so that it is in constant demand.

Our company produced equipment for such facilities as: the Kremlin Palace of Congresses, the Ostankino Tower restaurant, the first Russian self-service shops.

Currently, the Contact Plant offers a wide range of modern commercial refrigeration equipment. The product lines of refrigerated showcases are placed on the market - Ilet, Tair, Nova, Kupets and

In 2012, the plant launched a new series of medium-temperature refrigerating cabinets under the name of Capri. For their production, a modern metalworking line manufactured by Salvagnini (Italy) and a line for the production of cabinets manufactured by Meccanica NAI . (Italy) were mounted and launched.

Besides, the plant manufactures other equipment for trade such as: refrigerated counters, checkout counters, racks, refrigerated showcase and multidecks.

Thanks to the use of modern technologies, the products manufactured by the Contact Plant have:

 high quality; • reliability and operational convenience;

• modern design; • competitive price

Those who buy our equipment can be sure that they purchase products that meet the most modern requirements and have an excellent price-quality ratio.

The equipment manufactured by Contact, in contrast to most other commercial refrigeration equipment manufacturers, operates at ambient temperature over 35 C that undoubtedly emphasizes its reliability. The use of modern powder paints and their application on an automatic programmed painting line provides a beautiful appearance of commercial refrigeration equipment and surface protection against corrosion.

The complete safety of commercial refrigeration equipment during loading, transportation and storage is guaranteed by specially designed packaging.

## **ABOUT US**

The history of the Marikholodmash trademark dates back to the founding of the commercial machine-building plant in 1941 (evacuated from Kiev) that specialized in the production of shells, shop scales and other shop equipment.

Since 1960, the plant has specialized in the production of commercial homemade refrigerating cabinets and refrigerating chambers. Over the years, several kinds of commercial refrigeration equipment have been developed and introduced into production.

Currently, the Marikholodmash trademark is produced by Contact JSC, which has preserved all the best traditions, improved quality and expanded the product range.

Besides, the plant manufactures other equipment for trade such as: refrigerated counters, checkout counters, racks, refrigerated showcase and multidecks.

The plant produces electroplating parts on the Italian automated programmed line.



## **CHECKOUT COUNTERS**

The checkout counters KB-1.5-1N and KB-1.9-2N are designed for use in self-service stores of up to 500 sq.m. The counters are able to serve 2 customers and has a small footprint. The counter can be assembled in different directions (left, right) due to adaptible design. If necessary, the table can be rotated 180 degrees in any direction of the counter.

#### Standard complete set:

- table for the cash register of polished stainless steel;
- body made of painted galvanized steel;
- wooden packaging





#### CHECKOUT COUNTER

| Impacts on the table, kg | 50   |
|--------------------------|------|
| width, mm                | 1506 |
| depth, mm                | 1020 |
| height, mm               | 875  |

1,5-1H

#### Logistic information

| net, kg            | 57  |
|--------------------|-----|
| gross, kg          | 112 |
| packing width, mm  |     |
| packing depth, mm  |     |
| packing height, mm |     |

| CHECKOUT COUNTER         | 1,9-2H |
|--------------------------|--------|
| Impacts on the table, kg | 50     |
| width, mm                | 1930   |
| depth, mm                | 1180   |
| height, mm               | 990    |

#### Logistic information

| net, kg            |  |
|--------------------|--|
| gross, kg          |  |
| packing width, mm  |  |
| packing depth, mm  |  |
| packing height, mm |  |
|                    |  |





- for bread;

## **METAL RACKS**

The racks of the Kupets and Economy series are intended for equipping self-service stores of different formats and specializations. The model range of the Kupets and Economy series includes wall, straight and angular racks, gondola racks and end racks from 1200 to 2400 mm in height in increments of 200 mm, from 600 to 1250 mm in length, and from 300 to 600 mm in width (dimensions are shown in the table below).

The racks can be supplemented with an upper panel (with the possibility of installing spotlights and fluorescent lamps), product stops and plastic price holders. The shelves of the racks of the Kupets and Economy series can be rearranged in height in the increment of 50 mm with adjustment of the shelf angle of inclination (0°, -10° and -20°). The racks of the Kupets are made of steel with RAL9010 moire powder coating. The paint is applied on the automated painting line «Scan Plexus». The racks legs, side walls and brackets of the Economy series are made of steel with RAL 9003 gloss powder coating. The paint is applied on the automated painting line «Scan Plexus». The rack slegs, side walls and brackets of the Economy series are made of het automated painting line «Scan Plexus». The rack rear panels, lower panels and shelves of the Economy series are made of hot-dip galvanized steel with RAL 9003 gloss polymer coating. The rack lower panel, top panel and price holders can be painted in standard colors: blue (RAL 5005), red (RAL3002), green (RAL 6029) and yellow (RAL 1023). The legs of the racks of the Kupets series are made of steel 2.5 mm in thickness, and 2.0 mm in the Economy series; shelves and rear panels of the Kupets series are made of steel shelves and rear panels of the Kupets series are made of steel 0.6 mm in thickness, and 0.4 mm in the Economy series; the brackets for the shelves over 400 mm are made of steel

#### The shelves and panels are hung on the legs, forming a rack:

- of general purpose;
- for small goods hung on hooks;
- for confectionery products;
- for books;
- for vegetables;
- for electrical appliances;
- for clothing and footwear







#### WITH STANDARD SHELVES

5002 6029 3020 1003 9016

| KUPETS            |                                          |
|-------------------|------------------------------------------|
| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf length, mm  | 600, 800, 1000, 1200, 1250               |
| shelf width, mm   | 300, 400, 500, 600                       |
| ECONOM            |                                          |
| column height, mm | 1400, 1600, 1800, 2000, 2200, 2460       |
| shelf length, mm  | 600, 800, 1000, 1200, 1250               |
| shelf width, mm   | 300, 400, 500, 600                       |

#### WITH PERFORATED PANELS

| KUPETS            |                                          |
|-------------------|------------------------------------------|
| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf length, mm  | 600, 800, 1000, 1200, 1250               |
| shelf width, mm   | 300, 400, 500, 600                       |
| ECONOM            |                                          |
| column height, mm | 1400, 1600, 1800, 2000, 2200, 2460       |
| shelf length, mm  | 600, 800, 1000, 1200, 1250               |
| shelf width, mm   | 300, 400, 500, 600                       |

### RAI

5002 6029 3020 1003 9016

#### FOR VEGETABLES

| KUPETS              |                                          | KUPETS              |                                       |
|---------------------|------------------------------------------|---------------------|---------------------------------------|
| column height, mm   | 1200, 1400, 1600, 1800, 2000, 2200, 2400 | column height, mm   | 1200, 1400, 1600, 1800, 2000, 2200, 2 |
| shelf length, mm    | 600, 1000, 1200                          | shelf length, mm    | 600, 800, 1000, 1200                  |
| shelf width, mm     | 300, 400, 500                            | shelf width, mm     | 300, 400, 500, 600                    |
| ECONOM              |                                          | ECONOM              |                                       |
| column height, mm   | 1400, 1600, 1800, 2000, 2200, 2460       | column height, mm   | 1400, 1600, 1800, 2000, 2200, 2460    |
| shelf length, mm    | 600, 1000, 1200                          | shelf length, mm    | 600, 800, 1000, 1200                  |
| shelf width, mm     | 300, 400, 500                            | shelf width, mm     | 300, 400, 500, 600                    |
| RAL                 |                                          | RAL                 |                                       |
| 5002 6029 3020 1003 | 3 9016                                   | 5002 6029 3020 1003 | 9016                                  |

# 



## FOR BOOKS







#### FOR CONFECTIONERY PRODUCTS

| KUPETS            |                                          |
|-------------------|------------------------------------------|
| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf length, mm  | 600, 800, 1000, 1200                     |
| shelf width, mm   | 300, 400, 500                            |
| ECONOM            |                                          |
| column height, mm | 1400, 1600, 1800, 2000, 2200, 2460       |
| shelf length, mm  | 600, 800, 1000, 1200                     |
| shelf width, mm   | 300, 400, 500                            |

## END RACKS

RAI

| KUPETS            |                                          |
|-------------------|------------------------------------------|
| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf depth, mm   | 300, 400, 500, 600                       |



#### **GONDOLA RACKS**

| KUPETS                                                  |                                    |
|---------------------------------------------------------|------------------------------------|
| column height, mm 1200, 1400, 1600, 1800, 2000, 2200, 2 |                                    |
| shelf length, mm                                        | 600, 800, 1000, 1200, 1250         |
| shelf width, mm                                         | 300, 400, 500, 600                 |
| ECONOM                                                  |                                    |
| column height, mm                                       | 1400, 1600, 1800, 2000, 2200, 2460 |
| shelf length, mm                                        | 600, 800, 1000, 1200, 1250         |
| shelf width, mm                                         | 300, 400, 500, 600                 |

5002 6029 3020 1003 9016

RΔI

5002 6029 3020 1003 9016

# marikholod mash



## FOR BREAD

| KUPETS             |                                          |
|--------------------|------------------------------------------|
| column height, mm  | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf length, mm   | 1000, 1200                               |
| shelf width, mm    | 300, 400, 500                            |
| ECONOM             |                                          |
| column height, mm  | 1400, 1600, 1800, 2000, 2200,2460        |
| shelf length, mm   | 1000, 1200                               |
| shelf width, mm    | 300, 400, 500                            |
| RAL                |                                          |
|                    |                                          |
| 5002 6029 3020 100 | 3 9016                                   |





## WALL ANGULAR RACKS

| KUPETS            |                                          |
|-------------------|------------------------------------------|
| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2400 |
| shelf depth, mm   | 300, 400, 500, 600                       |
| ECONOM            |                                          |
| column height, mm | 1400, 1600, 1800, 2000, 2200, 2460       |
| shelf depth, mm   | 300, 400, 500, 600                       |

## RACK-DISCOUNTER

| column height, mm | 1200, 1400, 1600, 1800, 2000, 2200, 2460 |
|-------------------|------------------------------------------|
| shelf length, mm  | 600, 800,1000, 1200, 1250                |
| shelf depth, mm   | 400, 500, 600, 800                       |



i002 6029 3020 1003 9016







# COMMON EQUIPMENT

#### Sinks

The sinks are intended for use in the washing department of a public catering facility for washing, disinfecting and rinsing various kitchen utensils – kitchenware, dishware and other items. The sink is welded, made of AISI 304 stainless steel 0,6 mm in thickness and is equipped with a corrugated siphon for water draining and a plug. The frame is collapsible with additional bends on the corner. The frame is made of galvanized or stainless steel 1.0

mm in thickness. The legs are equipped with height-adjustable supports allowing eliminating possible floor unevenness during installation. The sink with the border has a hole for a mixer tap. All sinks are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.





Single-section sink M-1



Single-section sink with a border MB-1



Washing bath with a grid shelf MV-1



Sink with a countertop MRP



Two-section sink M-2



Two-section sink with a border M-2

#### Washing bath

The washing bath is designed for use in the washing department of a public catering facility for washing, disinfecting and rinsing the used dishes, boiling pans and other kitchen utensils. The bath is welded, made of AISI 304 stainless steel 0,6 mm in thickness and is completed with a corrugated sighon for water draining and a bath plug. The frame and legs made of galvanized steel 1.0 mm in thickness. All washing baths are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.





Three-section sink M-3





#### **Preparation worktables**

The preparation worktables are designed for food products cutting and processing as well as for the installation of kitchen equipment in public catering facilities, shops, and primary food processing facilities. The table countertop and shelf are made of AISI 430 stainless steel 0.5 mm in thickness, the frame and legs are made of galvanized or stainless steel 10 mm in thickness. The legs are equipped with height-adjustable supports allowing

eliminating possible floor unevenness during installation. The countertop is reinforced inside with a sheet of laminated particleboard which increases the strength and eliminates the deflection of the countertop. All tables are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.







Preparation worktable with one border and

shelf SRP-1P





Preparation worktable wit a back border SRP-1



# marikholodmash

#### Wash-hand basins

The wash-hand basins are intended for washing hands in the production and washing department of a public catering facility and for washing, desinfection and rinsing dishes.





Wash-hand basin BP 500

Pedal-powered wash-hand basin

#### Wall wash-hand basin

The wall basin is designed for washing hands in the washing department of the public catering facility. The wall wash-hand basin is made of stainless steel approved for contact with food products. Welded construction. The height of the countertop border is 40 mm. In the countertop, there is a solid-drawn washing hole with a diameter of 340 mm and a depth of 130 mm.

Water is supplied when pressing the dispensing button, which is located on the front wall of the wash-hand basin.



#### Waste collection table

The table countertop is made of AISI 430 stainless steel 0.5 mm in thickness. It is reinforced inside with a sheet of laminated particleboard which increases the strength and eliminates the deflection of the countertop. In the center of the countertop, there is a hole under which a container for waste collection is placed. The frame and legs are made of galvanized steel 1 mm in thickness. The SPSO-1 series production table is designed for food waste collection in various production departments of public catering facilities.



#### Table-cabinets with sliding doors

The STK table-cabinets with sliding doors are used for food products cutting and subsequent processing. Due to the existence of a closed volume, the table-cabinets provide a neat appearance of the kitchen and are used to store dishes, utensils, cutlery and dry products. The countertop is made of AISI 430 stainless steel 0.5 mm in thickness. The legs with adjustable supports are made of AISI 430 stainless steel 2.0 mm in thickness.

#### Thermal tables with sliding doors

The thermal tables are used for heating the plates before placing food on them, as well as for maintaining the temperature of food in various pans before serving it at the food service counter in public catering facilities, shops, and primary food processing facilities. They are equipped with four sliding doors on two sides which allow saving space, as they move on rollers and do not swing open. All table parts are made of AISI 430 stainless steel of different thicknesses. The table cabinets are packed in a plastic film cover and shipped assembled on a wooden pallet.

#### Table-cabinets with sliding doors and sink

with one border and sink STKML-1

Fresh stand

from +1 to +40 ° C.

The table-cabinets with sliding doors and sink are used for food products cutting and processing, as well as for installation of kitchen equipment in public catering facilities, stores, and primary food processing facilities. They are equipped with sliding doors which allow saving space, as they move on rollers and do not swing open. All table-cabinets parts are made of AISI 430 stainless steel of different thicknesses. The sink is made of AISI 304 stainless steel and is equipped with a corrugated siphon for water draining and a plug for the sink. The table cabinets are packed in a plastic film cover and shipped assembled on a wooden pallet.

#### Racks

The racks are designed to store kitchen equipment and kitchenware in the public catering facilities, shops, primary food processing facilities, cold and hot shops. The racks shelves are made of AISI 430 stainless steel 0.5 mm in thickness and reinforced with channels of galvanized steel or AISI 430 steel 1.0 mm in thickness. The legs are made of galvanized or stainless steel 1.0



Table-cabinets with sliding doors STK-0



STK-2 wth a shelf PO-3 table-cabinets with sliding doors with a shelf PO-3



Meat mincing machine The meat mincing machine is used for making meat and fish forcemeat, repeated mincing of cutlet mass in public catering facilities. The meat mincing machine is produced in a climatic modification U3, placement category

3 according to GOST 15150-69 for operation at the temperature

vegetables in self-service stores. The stands can be either stand-alone or assembled in one line. The stand countertop is made of AISI 430 stainless steel 0.6 mm in thickness, the walls are made of cold-rolled steel 1.2 mm in

thickness. The stands are shipped disassembled and packed in corrugated

cardboard which provides easy transportation and storage.









mm in thickness and are equipped with height-adjustable supports allowing eliminating possible floor unevenness during installation. All racks are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.



Rack for plates with 4 shelves S-4t



Multi-function rack SU-5

#### Shelves

The PN and PN-R wall shelves are designed for storage and temporary placement of kitchenware and kitchen equipment in the public catering facilities, stores, and primary food processing facilities. The PN and PN-R wall shelves are made of AISI 430 stainless steel 0.5 mm in thickness, the mounting brackets are made of AISI 430 stainless steel 0.8 mm in thickness. The shelves are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.

The PKK shelves are designed for drying and storage of lids and tanks in washing departments and hot shops. The size of the cells allows placing lids of various sizes from 16 to 50 cm in diameter. The PKD shelf is designed to store cutting boards. The PKD shelf for cutting boards is similar in design to the shelf for lids, but it has wider cells. At the bottom of the shelves, there is a special tray to collect water flowing down from the lids or boards. The tray is easily pulled out to remove water. The shelf is hung on a special bracket previously attached to the wall. All parts of the PKD wall shelves are made of AISI 430 stainless steel 0.5 mm in thickness. The grids of the shelves are galvanized and made of steel wire 5.0 mm in diameter.

The PZK and PZT shelves are intended for storage and temporary placement of kitchenware and kitchen equipment in the public catering facilities, stores, and primary food processing facilities. They are equipped with sliding doors which allow saving space, as they move on rollers and do not swing open. All parts of the PZK and PZT shelves are made of AISI 430 stainless steel 0.6 mm in thickness, the grid is galvanized and made of steel wire 3.0 mm in diameter. The PNP shelf is designed for open storage and demonstration of products requiring constant ventilation, as well as for storage of the most frequently used utensils and equipment. All parts of the PNP shelves are made of AISI 430 stainless steel 0.6 mm in thickness. The shelves are shipped assembled and packed in corrugated cardboard.





Kitchen wall shelf for boards PKD Kitchen wall shelf for lids PKK



The PNT and PN-T wall shelves are intended for storage and temporary placement of kitchenware and kitchen equipment in public catering facilities, shops and primary food processing facilities. All parts of the PN and PN-R wall shelves are made of AISI 430 stainless steel 0.6 mm in thickness, the grid is made of wire 5 mm in diameter.

The PH-T shelf includes plate cassettes and tray. The cassette is a grid of bars, in the cells of which the plates are placed. The tray has a small slope providing a drain of liquid to the drain hole coming from the wet dishes.

#### Pedestals

The PDP-2 pedestal is designed for installation of a convection steamer. The pedestal has sliding guides allowing you to place 14 food storage containers of GN 1/1 type or 28 containers of the GN-1/2 type. The PDP-2 pedestal countertop is made of AISI 430 stainless steel 0.5 in thickness, the sliding guides and shelf are made of AISI 430 stainless steel 0.6 in thickness, the legs are made of AISI 430 stainless steel 2.0 in thickness and equipped with height-adjustable supports allowing eliminating possible floor unevenness during installation. The PDP-2 pedestal is packed in a plastic film cover and shipped assembled on a wooden pallet.



Kitchen closed shelf with sliding doors PZK

Closed shelf with sliding doors for

plates PZT







Half open wall shelf PNP



The PKI stands for kitchen equipment are designed for use in catering, as well as in food storage warehouses and shops, for the temporary storage of kitchen equipment and food. The PKI stand can serve as a stand for soup boilers. The PKI stands are made of galvanized or AISI 430 stainless steel 1.0 mm in diameter and are equipped with height-adjustable supports allowing eliminating possible floor unevenness during installation. All stands are shipped disassembled and packed in corrugated cardboard which provides easy transportation and storage.



#### Ventilation hoods

The ventilation hood is designed to clean the air in the kitchen from oil, grease, smoke and water vapour. The hood is to be connected to the exhaust ventilation system of the facility where it is installed. The ZVO and ZVN hoods are hung from the ceiling above the heat removal equipment. The hoods are not equipped with a lamp and a fan. All hood parts are made of AISI 430 stainless steel of different thicknesses. The hoods are shipped assembled and packed in corrugated cardboard.



#### Gondola ventilation hood ZVN



Wall ventilation hood ZVN

#### Garbage can

Made of AlSI430 stainless steel. A tank for garbage bag inside. In the front, there is a horizontal transom for dumping garbage and a swing door for removing the garbage tank.



Stack trolleys for the trays and containers



#### Vegetable tables

The vegetable tables are designed for display and sale of fruits and vegetables, they are easy to use. The construction occupies minimum space.



#### The carcass suspension

The carcass suspension is designed for hanging on carcass hooks and semicarcasses in public catering and trade enterprises, packing houses and primary food processing facilities. It is made of stainless steel, which has starting contact with food products. It has a prefabricated structure. Gain constructions between vertical supports and horizontal claddings from a square pipe 30x30 mm. There are supporting plates 100x100 mm at the base of the vertical support.

## Suspension for washing carcasses

**Closed trolley for** 

transportation of semi-

finished meat products

Stationary suspension for washing carcasses is designed for hanging on carcass hooks and semi-carcasses in public catering and trade enterprises, packing houses and primary food processing facilities. It is made of stainless steel, which has starting contact with food products. It has a prefabricated structure. Gain constructions between vertical supports and horizontal claddings from a square pipe 30x30 mm. There are supporting plates 100x100 mm at the base of the vertical support.



#### Shower tray for carcass washing (welded construction)

The shower tray is designed for washing carcasses in public catering facilities and trade facilities, meat processing and primary food processing facilities. The shower tray for carcass washing is made of stainless steel approved for contact with food products. Welded construction. The tray has a hole for the installation of the outlet, the diameter of the hole is 50 mm. Height-adjustable supports.



#### Boning tables

The boning tables are made of stainless steel approved for contact with food products. The frame is welded. Height-adjustable legs. For tables with a length over 1400 mm, additional legs are installed in the middle of the table to strengthen the construction. Polypropylene plates on the countertop can be turned upside down, upon wear of one of the sides. The polypropylene plates are fixed on the base of the countertop with the help of corners and plates.







The tables for scaling fish are made of stainless steel approved for contact with food products. On the countertop, a plexiglass border 400 mm in height is installed on three sides. On the countertop, to the left of the tub, there is a hole for mounting the shower (or mixer tap). A shower head and a corrugated siphon for the tub are included in the package.

A solid-drawn sink is welded in the countertop with dimensions of 400x400x250 mm.



Closed table with solid-drawn sink and the border (welded construction)



COLD ACKNOWLEDGED BYTIME

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