



HORECA SOLUTIONS

CATALOGUE

Our Customers





AURELIE WAVE



Appia Life



SUPER AUTOMATS



Grinders





Black Eagle Maverick



Eagle One



Eagle Tempo



Black Eagle



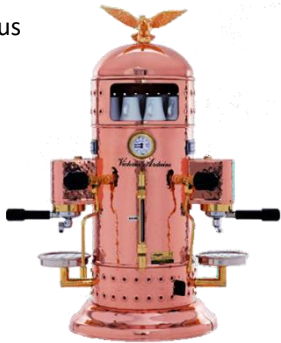
White Eagle



E1 Prima



Venus



Athena Leva



Athena Leva



 Mythos



BRIVILOR BONAMAT

Espresso machines

Bravilor Bonamat espresso machines are made of the best, strongest and longest-lasting materials; the professional grinder (for the perfect ground) and the unique brewer (for optimal coffee extraction) ensure quality time after time.



Sprso

for coffee beans



Sego

fully automatic



Esprecious

for coffee beans and instant ingredients

Filter Coffee Machines

Always fresh coffee at hand. Plus in less than no time hot water to make tea, soup or other hot beverages. Versions with steam tap are options as well. The wide range of Bravilor Bonamat buffet machines offers many combinations.



Hot water and milk

Bravilor Bonamat offers a wide range with professional machines for hot water, hot milk and hot chocolate milk. Serving fresh hot drinks quickly at for instance outdoor markets, in public areas or the catering industry was never easier.



PUQ[®] PRESS

PuqPress is an automated precision coffee tamper designed to streamline and standardize the tamping process in the coffee industry. It is a device that automatically applies consistent and level pressure to coffee grounds in the portafilter, ensuring a uniform extraction and improving the quality and consistency of espresso shots. The PuqPress is known for its speed, accuracy, and ease of use, making it a popular tool in coffee shops, cafes, and restaurants where precision and efficiency are valued.



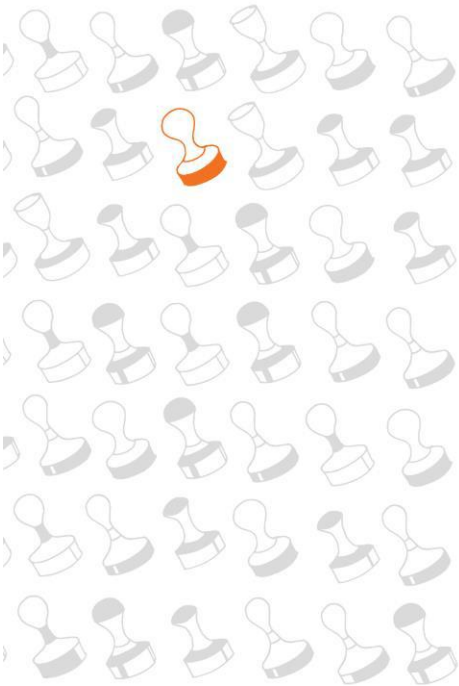
- > ALL YOUR BARISTAS TAMP 100% CONSISTENT
- > FASTER WORKFLOW
- > NO SORE ARMS OR RSI COMPLAINTS

THE TAMPER

Tamping is an important part of a barista's craft, but doing it by hand hundreds of times a day damages shoulders and wrists.

So why not let Puqpress deliver the perfect tamp for you?

No strain or pain, more time for creativity, craftsmanship and customers.





Blendtec is an American company founded in 1975 and manufactures innovative, high-quality blenders. The reason why Blendtec is called the most advanced blender in the world market is that the company is constantly taking care of their improvement, combining quality, innovation, and efficiency.

Stealth
THE WORLD'S QUIETEST COMMERCIAL BLENDER

Winner of the National Restaurant Association's prestigious 2013 Kitchen Innovations Award and the 2013 Gold Innovation Award from Housewares Executive Magazine, the Stealth 885 combines durability, power, and a wealth of exciting features. Simply put, it's the quietest, most advanced commercial blender on the market.



- Stealth**
- HIGH VOLUME, LOW NOISE
- Motor: 1800 Watt, 120V/220V 3.8 HP
- Advanced sound enclosure helps blender operate at the sound level of normal conversation
- USB programmability
- 42 preprogrammed blend cycles and Pulse function
- In-counter version available



EZ® 600
 Ideal for businesses that want to launch a basic drink program, the EZ 600 provides an affordable solution without compromising the power and quality Blendtec® is famous for.

SIMAG

ICE MACHINES



SIMAG is an Italian company that has been producing market-leading ice machines for over 30 years. SIMAG - Ice machines are designed for innovation and strict quality control.



**HOLLOW
CUBES**



**FULL
CUBES**



**FLAKE
ICE**



**NUGGET
& MOJO
ICE**

Productivity in 24 hours: From 18 kg to 1200 kg





Infrico was founded in 1986 with a clear objective: to generate the best cooling solutions adapted to the specific needs of each client. Technological vanguard, certified quality and the excellence of its products are the guarantees to support its commitment to innovation and that have positioned it as absolute leaders in the commercial refrigeration equipment. Infrico offers wide range of machinery that covers everything related to cold for the HORECA sector, bakery, pastry, ice cream, catering and also Supermarket.



Pastry Displays



Undercounters



Freezers and stock refrigerator



Multidecks



Bottle Coolers



Slicers



Dishwasher



VON 9 PR
938 x 810 x 1300 mm.
Temp. +4°C / +8°C



VON 12 PR
1250 x 810 x 1300 mm.
Temp. +4°C / +8°C



VON 18 PR
1875 x 810 x 1300 mm.
Temp. +4°C / +8°C



VON 9 R
938 x 810 x 1300 mm.
Temp. +4°C / +8°C



VON 12 R
1250 x 810 x 1300 mm.
Temp. +4°C / +8°C



VON 18 R
1875 x 810 x 1300 mm.
Temp. +4°C / +8°C



VLY 9V
938 x 900 x 1550 mm.



VLY 12V
1250 x 900 x 1550 mm.



VCO 9
998 x 890 x 1455 mm.
Temp. +2°C / +5°C



VCO 12
1310 x 890 x 1455 mm.
Temp. +2°C / +5°C



VCO 15
1622 x 890 x 1455 mm.
Temp. +2°C / +5°C



VCO 18
1935 x 890 x 1455 mm.
Temp. +2°C / +5°C



VLY 12 B
1250 x 900 x 1060 mm.
Temp. +7°C / +12°C



F= Fregadero / Sink / Evier

MODELO MODELE	BMGN 1470 CR	BMGN 1960 CR	BMGN 2450 CR	BMGN 1470 F	BMGN 1960 F	BMGN 2450 F
Medidas Measurements Mesures	1468 x 700 x 850 mm.	1960 x 700 x 850 mm.	2452 x 700 x 850 mm.	1468 x 700 x 850 mm.	1960 x 700 x 850 mm.	2452 x 700 x 850 mm.
Temperatura Temperature Température	-2°C/+8°C			-2°C/+8°C		



MODELO MODELE	BMP 1500 II	BMP 2000 II	BMP 2500 II	BMP 1500 BT	BMP 2000 BT	BMP 2500 BT
Medidas Measurements Mesures	1468 x 600 x 850 mm.	1960 x 600 x 850 mm.	2452 x 600 x 850 mm.	1468 x 600 x 850 mm.	1960 x 600 x 850 mm.	2452 x 600 x 850 mm.
Temperatura Temperature Température	-2°C/+8°C			-18°C		



MODELO MODELE	BMGN 1470 EN	BMGN 1960 EN	MPG 1480	MPG 1980	ME 1003 VIP
Medidas Measurements Mesures	1468 x 700 x 850/1100 mm.	1960 x 700 x 850/1100 mm.	1480 x 700 x 830/1417 mm.	1980 x 700 x 830/1417 mm.	1000 x 700 x 885/1417 mm.
Temperatura Temperature Température	0°/+6°C.		0°C/+6°C. +8°C/+8°C.		



MODELO MODELE	MP 1740	MP 2300	MP 1740 CN	MP 2300 CN
Medidas Measurements Mesures	1738 x 800 x 830/960 mm.	2305 x 800 x 830/960 mm.	1738 x 800 x 830/960 mm.	2305 x 800 x 830/960 mm.
Temperatura Temperature Température	+2°C/+6°C			



F= Fregadero / Sink / Evier

MODELO MODELE	BMGN 1470 F	BMGN 1960 F	BMGN 2450 F
Medidas Measurements Mesures	1468 x 700 x 850 mm.	1960 x 700 x 850 mm.	2452 x 700 x 850 mm.
Temperatura Temperature Température	-2°C/+8°C		



REFRIG / REFRIG / POSIT

CONGEL / FREEZ / NÉGAT

REFRIG-CONGEL / REFRIG-FREEZER / POSIT-NÉGATIVE

MODELO
MODELE
MODÈLE



AN 501 T/F

AN 1002 T/F

AN 501 BT

AN 1002 BT

AN 502 T/F

AN 1003 T/F

AN 1004 T/F

Medidas Mesures (mm) Mesures	687 x 700 x 2060	1385 x 700 x 2060	687 x 700 x 2060	1385 x 700 x 2060	687 x 700 x 2060	1385 x 700 x 2060	1385 x 700 x 2060
Temperatura Temperature Température	-2°C/+8°C		-18°C		-2°C/+8°C		





Dishwashers



Bottle Coolers



Tosters



GR 42



GR 82

Slicers

Nettoyage facile de tous ses composants.



C250 S



C300 SCEV



C 350 SCEV



**MORETTI
FORNI**

Professional ovens

serie X
INNOVATION



capolis



serie S
EVOLUTION



serie P
TRADITION



serie T
CONVEYOR



serie F
FANBAKE



serie R
ROTORBAKE



iDeck



Complementary Machinery

**Spiral dough mixer
with raising head**



Spiral dough mixer



**Planetary mixer
with electronic control**



dough sheeter



countertop dough sheeter



**Divider and rounding
dough machine**



**scoop arms
kneading machine**



Roller moulder



Mechanical pizza moulder





Rotorbake

Gas, diesel and electric rotary ovens for bread and pastry



Deckbake

Electric modular deck ovens with refractory stone for bread, pizza and pastry



Mistral

Combi steamers for bread and pastry



Lievimatic

Proving cabinets and chambers with automatic controlled leavening process



Bistrot

Combi steamers with check heart probe for bread and pastry



Gourmet

Combi steamers with check heart probe for gastronomy



Easy

Combi steamers with mechanical controls



Snack

Small convection ovens: high quality in limited space





More than 65 years of history Santos, French manufacturer of food, coffee and juice equipment was created in 1954, by André Fouquet.

Originally, the company was providing professional coffee grinders and cheese graters to small retailers. 68 years after the launch of its first products, Santos continues to grow and the R&D department develops new and innovative products based on our savoir-faire with respect to production of motors.

This is one of the reasons why Santos products are reputed for their robustness and reliability.



Cold Press Juicer



Juice extractor



"Classic" citrus juicer



Automatic citrus juicer





Coffee shops & bakeries



Vending



Catering



Fine dining



Professional Filters

Improves water quality; Professional machine protection;
Trusted Systematic Filter Technology decarbonises water in four steps
Effectively reduces unwanted substances that negatively affect taste and aroma – also in bypass water – for optimum quality of the end product
Easy handling thanks to rapid-change system, including innovative locking handle for reliable adjustment
Easy to operate and space-saving integrated flushvalve
Meets your needs: works in coffee, espresso and vending machines as well as combi steamers and ovens.





Premium Blended Coffee

Single Estate Coffee



Natfood – Hot Chocolate





The training program is compiled by our partner Nuovo Simonelli with SCA Certified Trainer - Dario Ciarlantini.

Fully compliant with the Specialty Coffee Association (SCA) standards.

* All courses include both theory and practice

- Professional course “Master Barista”
- Grinder burrs cleaner
- Amateur course



SCA international certification

For the first time in Georgia and Transcaucasia SCA (Specialty Coffee Association) - international training and certification of baristas





Bartender



Barman



Hotelier



Homemade

Since 1967, one passion:
Professional articles in stainless steel





Il segreto del caffè di successo

Born in Italy leader in the world

Since 1960 working together with a high number of companies that manufacture espresso coffee machines, Asachimici has the responsibility (for the first time) to produce specific detergents for the cleaning of coffee equipment and frothers. Asachimici through its chemical laboratories has got the responsibility to produce specific products for the cleaning of coffee brewing groups and frothers. Certified at the origin by **FDA (Food and Drug Administration)**.

- Cleaner For Steamers
- Cleaner powder for holders and portafilter
- Group head cleaner brush
- Grinder burrs cleaner
- Grinder hopper cleaner





HORECA SOLUTIONS

22 J. Lezhava Str. Tbilisi, 0152 Georgia

Tel. +995 558 328 028

e-mail: info@coffeeacademy.guru | natia@coffeeacademy.guru

www.horecas.ge