



Professional Kitchen

Catering equipment magazine

01 / 2014 (13)



NEW ERIK RANGE
OF SERVING LINES

AN OFFER WORTHY
OF A LEADER p.8



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OF EVENTS p. 4



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CONSTANT DEVELOPMENT



Ladies and gentlemen,

On behalf of the Dora Metal Group, it is my pleasure to present you with the **Catering equipment magazine**. Although we already have half of 2014 behind us, we are also including material summing up 2013, a year which - thanks to intensive marketing and commercial activity - ended very well, and the effects of those activities are affecting the results for 2014.

2013 was a year full of events which were significant for the Dora Metal Group. We took part in many industry fairs abroad, including HOST in Milan and Internorga in Hamburg, which resulted in a great deal of interest from foreign partners. This has led to us obtaining the opportunity to collaborate on the realisation of many interesting investment projects

in 2014. We have expanded the Bar line range and introduced the innovative new line of Erik serving lines.

The increase in sales at the end of last year affected the first half of 2014, when we achieved one of the best sales results in the company's history. We are continuing our intensive expansion onto foreign markets and expect to meet the optimistic forecasts for this year. We would like to take this chance to thank our business partners, without whom we would not have achieved such significant successes, and we are counting on continuing our collaboration.

Jan Polcyn

Chairman of the Management Board,
Dora Metal

NEW WEBSITES AND B2B PLATFORM

We recently changed the graphic layout of our websites www.dora-metal.pl, www.doram.pl and www.kromet.com.pl, and added new functions. The colour scheme has been changed and new options and functionalities have appeared. We had been experimenting with the appearance of the site for a long time, working on a complete redesign. The update currently being carried out was based on many attempts to develop the right look and function. The interface

has been changed to make it more convenient for users, a log-in zone has been added, access has been enabled to all products, with the possibility to create your own product data sheets. We have also added news of the latest products, which is displayed directly on the main page. We wanted every section to be transparent and interesting, but also complete and reliable in terms of content. We have thus focused on minimalism, accessibility and specific information.



NEW OFFICE IN KATOWICE

We are pleased to announce the opening of our new Regional Sales Office in Katowice, **ul. Chorzowska 108**.
Contact: biurokatowice@dora-metal.pl, tel./fax (32) 245 98 81



Work with us

EUROPEAN QUALITY MEDAL!

Dora Metal has once again been awarded a BCC European Medal. The medal was collected by Vice-chairman Tomasz Zajkowski during a prizegiving ceremony held on 4th June at Teatr Wielki in Warsaw.

The award was for the latest assortment of Erik serving lines - the widest range of cooling, heating and neutral machines on the market. The Erik line was developed based on innovative design solutions, and created as a product of the highest standard. The jury appreciated our product, something we are very proud of. Every prize is an enormous success, won through the combined efforts of the entire Dora Metal Group.



Dora Metal Sp. z o.o.
otrzyma Medal Europejski za
Liniję ciągów wydawczych ERIK

WARSZAWA, 4 CZERWCA 2014 ROKU







THE MAIN THING IS TRUSTWORTHINESS

Dora Metal has once again received a Solidna Firma Certificate for 2013, proving that the company is reliable, trustworthy and responsible for its actions. The company was given a Certificate for its reliability, transparency and consistency in aiming for success.



AMONG THE PROFESSIONALS

In 2013 Dora Metal became a member of the Foodservice Consultants Society International – the world's only organisation consisting of professional consultants and planners in the fields of gastronomy, hospitality, catering and tourism. Dora Metal is also a member of the Verband der Fachplaner – an organisation providing consultancy in the field of innovativeness and effectiveness in kitchen planning.



A FAIR PLAY COMPANY!



The Dora Metal Group received its 15th Fair Play Business Certificate in December 2013, picking up the Programme's Diamond Statuette.

During the latest prize-giving ceremony, Jan Polcyn, Chairman of the Management Board at

Dora Metal and also a Business Fair Play Ambassador, as well as collecting the award he had the pleasure, along with the Chairman of the Nationwide Programme Commission Dr. Mieczysław Bąk and the President of the National Chamber of Commerce Andrzej Arendarski, to present on stage the statuette for the best companies of 2013.



1. SOPHISTICATED CUISINE AND VINO - THE WINE & FOOD NOBLE NIGHT

Once again we were a partner of the prestigious Wine & Food Noble Night festival which took place on **21 September 2013** at Warsaw's Służewiec Racecourse.



This year, as always, 12 restaurants from all over the country competed for the attention of highly demanding public.

2. THE DORA METAL GROUP IN MILAN

Once again the Dora Metal group had the opportunity to take part in one of the world's largest gastronomic fairs – **HOST 2013** in Milan. The fair was full of surprises in terms of the size and splendour used to prepare 100,000 m2 of exhibition surface, 1,700 exhibitors and over 133,000 visitors from all over the world provided the company with many interesting business contacts backed up with first orders.



International trade fairs are a key element of our strategic actions. After achieving the status of Polish market leader, many years ago now, we have been continuing to expand and to adapt our products and production to global standards. Innovative products and technological solutions have enjoyed enormous recognition and interest from visitors from all around the world. Taking part in fairs of this kind opens the door to foreign markets.



3. CULINARY RALLY OF CHAMPIONS

16 teams, 32 excellent meals, 5 hours of intense rivalry and only one winner - this, in short, is what happened on 22 November 2013 at the Haston City Hotel. The Culinary Rally of Champions - a contest which professionals flock to from all over the country - was co-financed by Dora Metal.



4. FESTIVE COOKING CONTEST



On **6 December 2013**, the Culinary Technology Centre hosted the 5th "Polish Cooking in the Christmas Tradition 2013" competition, organ-

ised by Dora Metal and Eugeniusz Pijanowski Vocational Catering School in Warsaw, with the support of the National Association of Chefs and Pastry Chefs. The aim of the competition was to prepare a hot snack from sturgeon and basic dishes using guinea fowl leg - traditional festive fare.

5. BIRTHDAY SURPRISE!

"Happy birthday to you..." sang the employees of Dora Metal at a surprise party thrown for the Chairmen at the company's headquarters. Then on 13 December 2013 formal birthday celebrations were held at the Parkowa restaurant. Jan Polcyn – Chairman of Dora Metal and Tomasz Zajkowski – Vice Chairman proudly turned 60. It is not a man's age which makes him what he is, but the enviable knowledge and rich experience he possesses.



The birthday celebration was one of the major events for Dora Metal. The evening was rounded off by impressive dance displays and fun for all present.

6. A SOLID OFFER

Dora Metal and Kromet took part in the Prodexpo 2014 international food industry fair in Moscow. The fair, which lasted from **9-14 February**, is Russia's largest event of its kind, and one of the biggest in Europe.



7. POLISH APPLIANCES AT THE SALIMA FAIR

From **25-28 February 2014** we presented SALIMA culinary equipment at Brno Exhibition Centre.



8. INTERNORGA – THE HORECA INDUSTRY FAIR IN EUROPE

On 14-19 March 2014, Europe's oldest hospitality and catering fair, which is also one of its largest and among the most prestigious in the world, was held for the 88th time in Hamburg - the Internorga International Mass Food, Baking and Confectionery Fair.

We presented some innovative ideas and products at the fair - the Hot Dog modules, rollers and Kromet contact grill, as well as the Kromet convection oven with steaming. We also presented new items from the range: the heating window, open cooling window and closed cooling window.



9. DORA AT THE SEASIDE FAIR!

We took part in the Klimatex Fair, held on **21-22 March 2014** in Kołobrzeg.



10. GASTRONOMY AT PETROL STATIONS

The period **14-16 May 2014** saw the 21st Petrol Stations International Fair in Warsaw, which attracted exhibitors from the fuel industry and related branches. This year's edition attracted a mass of interested customers. The Dora Metal Group's team was involved in displaying items including the Hot Dog module.



11. POLISH CUISINE THEN AND NOW

From **30.05-01.06.2014** Pułtusk was host to the 4th Polish Cuisine Then and Now culinary competition co-financed by Dora Metal. The event was aimed at pupils of catering vocational schools and the entire professional culinary world in Poland.



12. ROUND POLAND BY BIKE WITH DORA METAL!

In **June**, the Recreational Cycling Section from Czarnków celebrated its 15th anniversary with a trip round Poland. 30 days of pedalling and nearly 3,500 kilometres in the saddle along Poland's borders - this was the effort supported by Dora Metal.



13. DORA METAL APPLIANCES IN AN EXTRAORDINARY SHOW

The best chefs making use of gastronomic technologies, molecular cooking, presentations and tastings of dishes - all this was on open show at the "Active Company & Mazury Gastro-Business" on 22 July 2014 at Yacht Club Tiffi in Olsztyn. There was a demonstration using

Bar line appliances and furniture and a Kromet steam and convection oven.



14. WE'RE WITH LECH!

Dora Metal is once again the sponsor of Lech Poznań, the team from Wielkopolska's capital.



15. AN UNUSUAL FESTIVAL FOR TWINS

101 sets of twins were the guests on **23 August** at the 16th annual Baked Twins Day, an unusual festival for twins and their families. The atmosphere was hot, there was no end of fun and the finale was a concert by the band PECTUS, featuring the twins Marek and Mateusz Szczepanik. All these attractions could be organised thanks to sponsors, including Dora Metal, which was the Strategic Sponsor of the event



BAR LINE

The Bar line by Dora Metal consists of appliances produced according to protected designs, created with a mind to the interiors of bars, pubs, clubs and cafés whose owners wish them to be distinguished by an elegance and style which ordinary catering equipment cannot provide.



The bar counter is modular in nature, which enables any configuration of appliances under one worktop (straight, at an angle or arched) with rounded edges and fitted with an anti-splash guard. Such solutions ensure that spilt drinks do not get between the different appliances and the glass does not overlap with any joints, so that it can stand stable on the smooth surface of the worktop, either flat or pitted to eliminate the possibility of drinks overflowing over the edge of the plate.

The Bar line assortment also includes a wide range of neutral corner stands (inner and outer 45 and 90°), which allow elements of the bar to be connected at many different angles.

The standard internal and external Bar line surfaces are made from high class polished stainless steel sheets, which means the products give an interior a luxurious character and the appliances are easy to clean and hygienic to maintain. The whole bar is stylishly finished with profiled, streamlined handles very different from the simple ones protruding from the plating in the ordinary bases used in restaurant facilities. The top surface is made from so-called vibrated sheet metal, i.e. with finishing with a special texture which means that even after many years of use the worktop is unscratched and retains its aesthetically pleasing appearance. In addition, surfaces can be ordered made from granite or other materials as the customer wishes.

The cooling and freezing bases may consist of modules with doors and filled or glass drawers (cooler bases) with LED lighting

illuminating the drinks inside. Cabinet modules are fitted with self-closing mechanisms, while the drawer modules are placed on stable, robust and fully extendable self-closing runners, with filled or perforated shelves of adjusted height. The shelves are designed so that their height can be adjusted every 53 mm. The cooling and neutral bases have been fitted with closing blocks for when the doors are open over 90°, and a "gentle closing" system for drawers



and doors (in the neutral bases), which prevents them slamming shut. A patented system of two-layered doors, drawers and walls guarantees greater strength and mini-

mises temperature loss, thus contributing to energy savings. All the cooling and freezing bases provide the possibility to fit the unit on the side, centrally or outside, which is important when you want to use as much of the available space in bar modules by moving the unit somewhere else. This also lets you get rid of any humming that might be heard when the units are running.

Other advantages of Bar line appliances are:

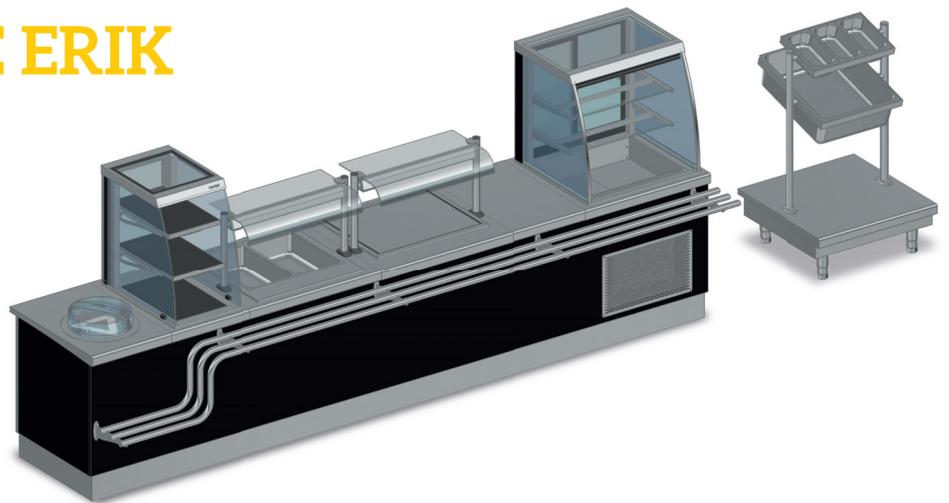
- » the Easy Service system – enabling easy servicing of the appliances through the use of design solutions allowing quick repairs without the need to remove or dismantle individual Bar line elements,
- » a compressor adapted to work at a temp. of +43°C and in humidity of up to 60%,
- » delivery in parts - an option making it easier to deliver and assemble bars in small spaces, including cellars,
- » monitoring – a digital temperature recorder (portable, with internal memory and computer connection),
- » the possibility to construct it from coloured (thermally painted) metal sheets matching the interior and style of an establishment.

Several years of experience, the appreciation of users and multiple distinctions and prizes (incl. European Medal 2011, Gold Medal at Poznań International Fair 2010, Main Prize at the HORECA Fair 2011) awarded to the Bar line series of bar appliances produced by Dora Metal, these are all arguments which should help decide on these particular products.



INNOVATIVE ERIK

We have risen to meet the expectations of our customers with regard to serving lines by creating a range with the widest offer of appliances on the market, but also produced to a very high standard, by taking care of every detail of our products.



Dora Metal, producer of professional catering equipment, presents the latest line of Erik serving lines created from over 23 years of experience in producing fittings for professional kitchens.

Serving lines of the Erik series are characterised by the widest range of heating, cooling and neutral appliances on the market and a new series of tops specially suited to the new line of servers.

The Erik series products have been created to the highest standard of execution and quality. These are lines for highly demanding customers who are concerned with aesthetic appearance as well as quality of products. The Erik line is the result of innovative design solutions and well thought-out technology.

New solutions and products:

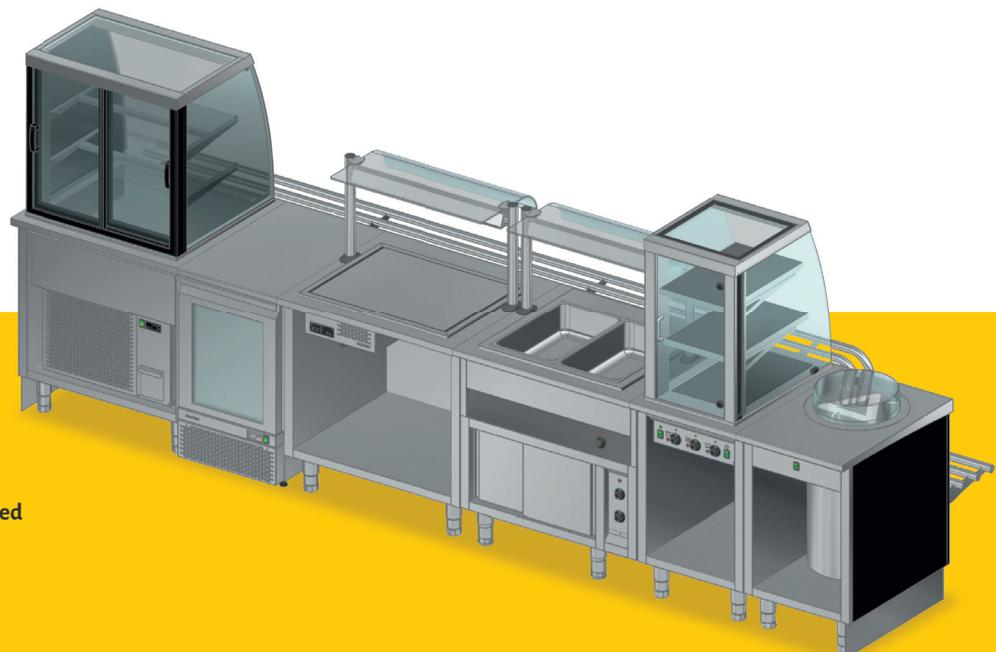
- » the insides of the cupboards have been cleared of all the pitting where dirt could gather and bacteria grow, allowing the

highest level of hygiene to be maintained during use,

- » Erik serving lines are produced using EASY MONTAGE technology, which lets the individual elements be connected very easily,
- » Erik lines are available in two widths: 705 and 800, providing even greater freedom of choice of appliances and enabling the line to be adapted to smaller surfaces,
- » the heights of the tops to be unified regardless of whether they are steel or granite, allows the surface to be kept even without inconvenient bumps,
- » a new line of one- or two-level bases, single or dual function: cooling, heating, neutral and with LED illumination, on two legs,
- » the cabinet positions have been modernised and their range expanded,
- » a new line of cooling windows has been created with a curved or straight pane, sunk into the worktop, with an open option available, with flaps, or closed from the customer side, with temperature regulation from 2 to 14°C,

» a new line of heating windows has been introduced, with a curved or straight pane, open or closed from the customer side. The windows are equipped with shelves from ceramic hotplates which keep the heated dishes at the right temperature within the range 30 to 110°C,

- » passages have been introduced for cables, enabling connections from external appliances to be passed through and concealed,
- » an easy system has been applied for assembling and dismantling plinths,
- » a live cooking station has been added to the range, with power sockets allowing the external appliances necessary for continuous preparation of such foods as pancakes and waffles to be connected to the line,
- » many new devices have been introduced, such as a cooling bath with forced air circulation, air tanks, water tanks with automatic water refill, plate dispenser stands, hot and cold plate, and many more.



Sample visualisations prepared at the customer's request.

HOW TO DESIGN A BAR TO ENSURE COMFORT FOR THE STAFF?

The speed and convenience of producing many cocktails depends on having a functionally designed bar. Pouring a customer a beer is no great problem, all you need is a pump, drip tray and glass sprayer. It is only with cocktails, especially those consisting of many ingredients, that the trouble begins. It



is vital that the barman has everything within reach, from the glass through the spirits to the fruit, syrups and ice.

Glass is usually arranged on free space on the bar top, although some room can be saved by mounting glass hangers. Placing some glasses above the barman provides him with easier access to glass which he needs quickly.

Ice is another element. Care should be taken to ensure that there is an icebox or other receptacle on the bar top, from which the barman can pour ice directly into glasses. A handy bottle shelf is another vital piece of equipment, allowing the barman to store the most frequently served spirits as well as the flavoured syrups.

As the waiter is not able to slice fruit for cocktails as and when needed, a base with small containers will be useful, where previously sliced fruits and other ingredients added to cocktails can be stored.



Jacek Polcyn
Marketing Director

There can be no hard-working evening without glass. That is why it's worth investing in an undercounter, fitted behind the bar, where bar staff can put dirty glasses as and when required, and take clean ones straight from it.

PROPERLY ARRANGED SERVING LINE

The main principles followed by Dora Metal when producing serving lines are above all the functionality of the appliances, their ergonomics, modern design and staff comfort, and as a result customer satisfaction.

One of the major questions to consider when choosing and configuring the appliances making up a self-service serving line is how to ensure the dishes are served quickly and efficiently without losing their flavour. An equally important factor is serving dishes in an attractive way, so as to bring out their aesthetic features, this enticing the potential customer to consume and visit again.

The length and configuration of the serving line depends on three main factors:

1. The architectural conditions in the venue,
2. The type and range of meals served,
3. The potential number of customers.

A detailed interview with the customer and familiarity with his needs allow for a more



detailed design phase of the serving line. Dora Metal applies the following guidelines and stages for designing the serving line:

1. Obtain full information on the planned number of customers to be served and the amount of meals to be served per day,
2. Ascertain whether the establishment will function as a self-service or with the staff helping to serve meals, and if it is to operate as a restaurant, or for example as an employees' canteen.
3. Suiting the appliances to the menu, guidelines and characteristics of a given establishment,
4. Adapting the volume/size of appliances to the planned amount of customers served,
5. Preparing a concept for the arrangement of appliances according to the instructions, and adapting its shape to the available space and specific features of the room where it is to be fitted,
6. Adapting the type of body to the interior decor.
7. Preparing a 2D/3D design,
8. After the project is accepted by the



Marek Leszczyński
Commercial Director

customer, a technical plan is produced according to the present requirements, and approved by the hygiene authorities.

When the serving line is being designed, one thing to bear in mind is unloading the volume of movement which leads to queues forming. This involves giving customers easy access to such items as plates and cutlery. This is achieved by having plate dispensers at the start of the serving line, as well as stands with cutlery, glasses and serviettes placed within easy reach of the customer. The customer must also have easy access to drinks, desserts and dishes kept at low temperatures, which is best done by cooling windows open from the customer's side (or protected by flaps). Proper display of the dishes is also important, as is the description of the contents of the tanks. By following the guidelines above, you can be sure that your line will be fully functional.

COOLING WINDOW WITH STRAIGHT OR ARCHED PANE

The window is for displaying previously prepared meals and snacks and maintaining them at lower temperatures. Perfect for storing drinks, desserts, cakes, salads and sandwiches.



As standard:

- » three levels of meal displays,
- » made from reinforced glass,
- » LED lighting,
- » automatic system for defrosting the evaporator,
- » digital control of operating parameters,
- » choice of 3 window finishings:
 - » window closed from the customer side, with a sliding door on the service side,
 - » R – window with a roller blind on the customer side and a sliding door on the service side,
 - » K – a system of flaps on the customer side and sliding door on the service side,
- » the range of temperature regulation is 2-14°C.

HEATING WINDOW WITH STRAIGHT OR ARCHED PANE

The window is for displaying previously prepared meals and snacks and maintaining them at higher temperatures.



As standard:

- » three levels of meal displays,
- » temperature of each level regulated individually,
- » halogen lighting,
- » choice of 2 window finishings:
 - » window open from the customer side, with a hinged door from on service side,
 - » open from the service side,
 - » window closed from the customer side,
- » made from reinforced glass,
- » the range of temperature regulation is 30-110°C.

HEATING AND COOLING PLATE IN THE DM-94947-E CABINET BASE



Description of appliance:

- » a heating and cooling plate in the cabinet base designed to keep hot and cold dishes at the appropriate temperatures,
- » plate made of high-class stainless steel,
- » appliance adapted to work with a dual function base unit.

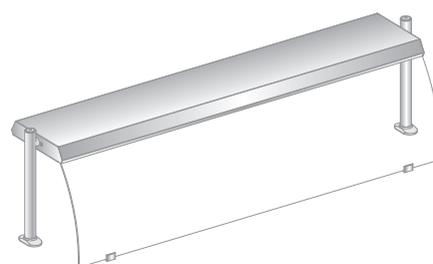
HEATING AND COOLING PLATE FOR FITTING IN THE DM-94947



Description of appliance:

- » a fitted heating and cooling plate in the cabinet base designed to keep hot and cold dishes at the appropriate temperatures,
- » plate made of high-class stainless steel,
- » appliance adapted to work with a dual function base unit.

DUAL FUNCTION BASE



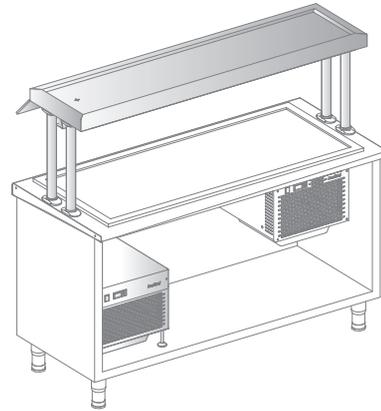
Description of appliance:

- » the base has two functions (which can be applied interchangeably):
 - » heating with lighting,
 - » neutral lighting, LED,
- » base designed for use with a heating and cooling plate,
- » the dual function base units is also available with a short pane as standard, or as a two-level base.

DM-94603-E COOLING BASE

Description of appliance:

- » stable base structure even when heavily loaded,
- » digital temperature control enables the ideal temperature to be adopted,
- » a temperature at the bottom of the shelf within the range -2 to +10°C is optimal for displaying drinks, yoghurts, sweets, cakes, sandwiches and other products which require low temperatures,
- » the display is expanded to include an extra cold place,
- » quick and easy cleaning thanks to the directed slope, an opening drains water off into a container in the base,
- » the reliable, tried and tested unit ensures that the product has a long lifetime,
- » the unit is fitted on a fixed base, which enables the base unit to be applied for most of the products on the serving line,
- » reinforced glass pane,
- » CFC-free environmentally friendly cooling agent.



HOT DOG MODULE COOLING CABINET BASE

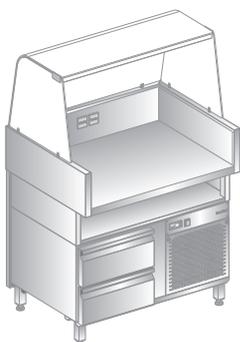
The Hot Dog module is an integrated workstation for preparing fast food. The devices are compatible with Kromet fast food products.

As standard:

- » working plate module with two 230V/50Hz sockets,
- » cooling system with forced air circulation,
- » electronic control with a digital display,
- » automatic anti-condensation system,
- » the service panel is easy to remove without any tools, in order to easily clean the condenser,
- » unit designed to work at an ambient temperature of +43°C and relative humidity of up to 60%.

Names of appliances:

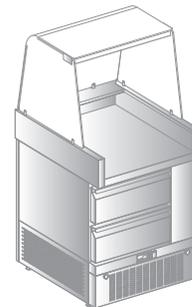
DM-MHD-0 (2 cooling drawers)



DM-MHD-1 (2 cooling drawers)



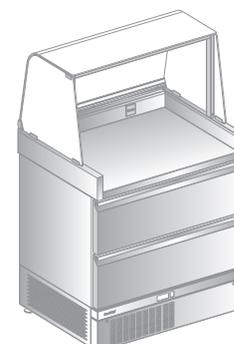
DM-MHD-4 (2 cooling drawers)



DM-MHD-3 (4 cooling drawers)



DM-MHD-2 (top: neutral drawer, bottom: cooling drawer)



COMBINE STEAM WITH CONVECTION!

A tightly-knit team led by an experienced and highly trained chef is not always enough to ensure your restaurant the success you expect. Modern kitchens are increasingly similar to laboratories - innovative, reliable appliances provide assistance unappreciated at every stage of work. Of all the appliances over the years, the oven has become an exceptional tool. It frees kitchen staff from many laborious and monotonous tasks, carrying out the cooking cycles and phases completely independently.

A steam and convection oven works in a simple way - fans push heated air through the chamber to the filters which clean it of fat fragments, with this process endlessly repeated. This guarantees that smells will not mix, as fats are their main carriers. This air circulation also ensures that the temperature inside the chamber is spread evenly. Another advantage of steam and convection ovens is vapour deposition in the chamber. The formation of water steam inside the oven not only prevents dishes from losing moisture and drying out, it also accelerates heat processing. An important part of these ovens is the thermal probe which controls the temperature inside the dish. The probe means we can be certain that the dish served is neither raw nor overcooked inside.

What can a Kromet brand steam and convection oven do?

Basically anything a modern professional kitchen requires:

- » steaming,
- » baking meat and cakes in hot air,
- » frying dressed or minced cutlets, fish, etc,

- » baking in a combination of dry air and steam at a temp. between 30-250°C,
- » grilling,
- » cooking at a temp. below 100°C,
- » low temperature baking,
- » regenerating and defrosting dishes.

The benefits of owning a steam and convection oven are tangible for both cooks and restaurant owners. The chef acquires a marvellous tool to work with, one which will certainly help him prepare any meal quickly and efficiently. When you use a steam and convection oven, the dishes prepared are not only healthy and tasty, but they don't lose their aesthetic appearance either. The possibility to prepare many dishes at once means that the kitchen is able to save much valuable time.

What can an investor gain by using a steam and convection oven?

Significant savings in:

- » electricity,
- » water,
- » fat consumption,
- » mass loss of products.

In addition, buying a steam and convection oven helps replace many traditional cooking appliances such as the separate oven, stoves, pans and grills.

You also gain surface area in the kitchen. It is entirely up to the owner or chef how to use it. A good solution is to invest in the Cook & Chill system, which helps make the kitchen run more smoothly, particularly at the busiest times (for more information

on the Cook & Chill system see kromet.com.pl in the section on convection ovens with steam, or <http://www.horecanet.pl/Ugotuj,-schlodz,-zregeneruj,wiadomosc,25,28,2014.aspx>.) There are several steam and convection ovens available on the Polish market, with their quality and prices varying. Before investing in such a cooker, carefully consider what functions are needed in a given kitchen. Many of the ovens available are equipped with complex and delicate electronic controls which can store hundreds of dishes in their memory and display fantastic animation. All these gadgets increase the oven's price, and the likelihood of something going wrong. The investor and chef should consider which what functions it is for, and whether these extras are really necessary. A steam and convection oven is above all functional - a good cooker bakes, boils, fries, grills and regenerates.

In addition, in today's professional kitchen where cookers are taking on so many tasks, there is the risk of them malfunctioning at some point. This is most likely in the case of ovens with boilers, gas cookers and those with complicated control systems. In this case, instant assistance should be provided. By choosing a Polish manufacturer you can be sure that maintenance is nearby and spare parts are always available. Importing spare parts often takes up a great deal of time (whatever the sales staff may tell you), and reducing the potential turnover in a restaurant may lead to it closing for a few days and exposing the owner to the risk of serious losses.

Do you need more?



PK-4



PK-6



PK-10

A MADE-TO-MEASURE LINE!

Kromet[®]
Grupa DORA METAL

Equipping kitchen facilities in a gastronomic establishment with the right appliances - this is a major challenge. You cannot make a professional kitchen line from elements bought on the cheap from different systems. Even if you arrange them in the right order, they will not be able to provide the convenience offered by professional modular kitchen lines.



Kitchen lines are more than just furnishings and appliances cut to one height and depth. Kromet brand products respond to the needs of professional gastronomy. They are created based on ergonomic principles, advanced technology and knowledge of every aspect of work in the modern kitchen. In designing products for the kitchen line, consideration is taken of comfort of use and the functionality of the equipment. These are the deciding factors when selecting the parameters of the line - the dimensions, arrangement of cabinet handles, knobs, drawers, etc. Kromet products also ensure that high standards of hygiene are maintained, as they do not contain any wooden or wood-based elements, or any others which could provide a habitat for bacteria. On top of all this, the appliances and furniture are all made from high class stainless steel. A well designed kitchen line should form the heart of the kitchen, essential to its functionality and efficiency. Both the choice of the appropriate modules and the way they are composed must be backed by professional advice. It should be remembered that the kitchen fittings depend not only on the type of establishment, but also on the system for serving customers.

1. In a restaurant with waiter service where dishes are served to individual orders after being prepared immediately beforehand, it will be necessary to have appliances specially designed for fast processing of the food, such as gas or electric cookers, grills with smooth or corrugated plates, chip pans and container tanks. Additional fittings such as boilers, pans, ovens and tabourets are ideal for large hotel restaurants or banquet halls.

2. A canteen is a place where a very large amount of meals must be prepared within a set time frame. It usually features tray-based serving from serving lines. In this case the kitchen should be equipped with efficient devices for heat processing. Gas or electric cookers are vital, as are pans for direct frying, boilers, steam and convection ovens and chip pans. To increase output, it is worth investing in chip heaters and pasta warmers. Turnover is of the utmost importance here, due to the very large amounts of meals being prepared simultaneously.

3. Fast food restaurants and bars differ with their need to serve dishes very quickly. In such places the customer should wait no longer than 3 to 4 minutes from placing his order. Such a short waiting time requires both quick and effective staff, and specialised equipment, as well as ready semi-prepared products. Places like this must have grills, chip pans and ovens. Over the past few years there has been a noticeable increase in the number of food sale points at petrol stations. Hot dogs have become a hit with Polish drivers, and these are prepared on roller grills (e.g. Kromet 000.ROE) and contact grills (e.g. 000.GS-01, also by Kromet). The finished product is served from Hot Dog modules (e.g. DM-MHD).

The appliances may be arranged in the kitchen in a linear fashion (against the wall) or as an island (heat processing devices forming an island in the centre of the kitchen).

The linear arrangement is used in smaller kitchens. The island system is applied in larger areas, over 30 m². Kromet lines 700 and 900 are the perfect solution for the professional kitchen where huge amounts of dishes are prepared daily, with the kitchen being treated as a meal factory. The possibility of combining the Kromet lines with Dora Metal cooling bases means that you can create a fully functional kitchen island which meets the expectations of the most demanding customers. Adding cooler bases to heating stations and neutral stations is an alternative to having a fridge or cooler somewhere far away. It enables quick access to frozen foods and other products needed to prepare the dishes. Thermal processing is one of the most important tasks in any kitchen, a professional offer must include a full range of devices with the possibility to power them from various sources. The most common of these are gas and electricity. In recent years there has been growing interest in induction plates, which are earning the appreciation

of users. This is mainly a question of savings in electricity use and reduced thermal processing times. The basic thermal device - the stove - is produced in several typical versions, with two, four or six burners, or a full hot plate. Apart from the number of burners or hot plates, a kitchen may have a variety of characteristics and facilities, such as smooth hot plates in gas cookers or removable run-off grooves beside the burners. Flexibility in selecting the burner strength means the appliances can be matched to individual needs. The basic appliances like ovens and stoves are enough for small premises. However, large restaurants and canteens require more specialised professional solutions such as plates for direct frying, electric frying pans and boilers. The full range of fittings covers pasta cookers, woks, chip pans, chip heaters and various types of grill. Neutral stations are a vital component of serving lines. The Kromet 700 and 900 lines have been equipped with skeletal and cabinet bases, which can also have doors or drawers.



The monoblock is a proposition specially for the island. It is a completely individual solution created for the requirements of a given kitchen or even chef. It enables the system of appliances to be selected ergonomically, while retaining full hygiene thanks to its monolithic top work plate. Kromet is Poland's only producer of monoblocks. The advantages of lines 700 and 900 by Kromet are the products' high quality and ergonomics, as well as the flexibility of the manufacturer who can provide any customer with exactly the equipment he needs. All Kromet products are created from top class sub-assemblies, made from high class stainless steel. The Kromet line gives the highest global standards at a reasonable price.

You can find more information on www.kromet.com.pl

INTERVIEW WITH TOMASZ TALEŃCZUK – CHIEF ENGINEER AT GRYCAN „ICE CREAM FOR GENERATIONS”

Dora Metal is a company which is taking part in the transformation and development of the gastronomic market, supplying equipment for over 20 years. How do Dora Metal products work out in Grycan ice cream parlours?

Perfectly. Top quality production. There is no problem with using them for many years. When we shut down one parlour, we install the equipment in a new one without any problems. Some of the furniture is now in its third location, or more.

What is the main criterion for selecting catering appliances and furnishings for Grycan ice cream parlours? And why did you go for Dora Metal?



It was the reasonable price, production quality and the company's long-term market presence that convinced us.

How do you judge the reliability of catering appliances? What can you say about the maintenance of Dora Metal appliances?

The maintenance service is very good, but we don't use it much. Equipment from Dora Metal is simply free of malfunctions.

INTERVIEW WITH JACEK GROCHOWINA – CHEF DE CUISINE AND OWNER OF THE NOLITA RESTAURANT

What possessed you to design an open kitchen at NOLITA, in full view of the customer? Do you think the aesthetic aspect of catering appliances is important?

I've always wanted guests to be able to follow the process of the dishes being created. The open kitchen lets them see how many people are involved in making them, how much time it takes and how many factors influence the final effect, starting from the product, through the staff and finally the equipment used.

If you want to serve fully prepared meals, the aesthetics of the place where they are eaten is very important. This is why I dedicated a lot of time to designing the kitchen, to make it fully functional and aesthetic. The joined worktops and polished edges make it a great place to work in, and easy to keep clean.

Are you satisfied with working on high quality Dora Metal catering appliances?

I'd worked with Dory Metal and Kromet equipment before and knew what kind of quality to expect. I've had no problems so far with the equipment, we make full use of all the appliances and have them working well over a dozen hours a day. Of course, you have to remember to use them properly and clean them. I've been working on this equipment at Nolita for nearly two years now and so far it's been fault-free.

The DORAM Culinary Technology Centre in Warsaw is Poland's largest centre fitted with the best catering equipment. You've run culinary workshops for young chefs there several times. How do you rate the functionality of the Culinary Technology Centre?

It's an ideal place for holding workshops with a larger group of participants, even 30 or 40 people at the same time. It's fully equipped with all the necessary appliances currently used in the best restaurants. It also has a separate tasting room, which helps when conducting training.



SUCCESSFULLY



Fitting out the premises of the Board of Infrastructure in Kraków. Realised in collaboration with RD-Professional from Brzesko.



Fitting out the bar at Double Tree by Hilton Hotel & Conference Centre in Warsaw. Realised in collaboration with Activus from Łódź.



Fitting out an employees' canteen in Poznań. Realised in collaboration with PanaGastro from Poznań.



Fitting out L'Enfant Terrible Restaurant in Warsaw. Realised in collaboration with Wencel from Warsaw.



Fitting out the back kitchen facilities at Bistro Mokotów. Realised in collaboration with Forni from Warsaw.



Fitting out a branch of the Apetito chain at the Mokotów shopping centre in Warsaw. Realised in collaboration with FSP Gastro from Siemianowice Śląskie.

RECOMMENDED

WASTE COOLERS

Waste coolers are devices designed for professional kitchens and created with all professional gastronomic establishments in mind.



A SMART SOLUTION



The latest instructions from the sanitary authorities prohibit the use of colloid grinders and the release of organic waste into sewers. As well as this, restaurant owners are now obliged to have a separate cooled space for storing waste products. Waste coolers are devices for storing all the organic waste products which are formed in the kitchen. Until its final disposal, waste should be kept chilled in coolers and maintained in cold conditions. This halts the process of bacteria development, which prevents waste products from decaying and emitting unpleasant smells (especially during the summer). **Waste coolers are appliances vital to maintaining the right hygiene in any kitchen!**

More information on the company and the full range of products are available on www.dorametalgroup.com

As standard:

- » main body from polished stainless sheet metal,
- » door fronts from ground stainless sheet metal,
- » depending on the model, the chamber is adapted for containers with volumes of 120 l or 240 l,
- » doors and covers fitted with magnetic seals,
- » bottom from insulated stainless steel sheets, with access for containers, or non-insulated,
- » unit designed to work at an ambient temperature of +43°C and humidity of up to 60%.
- » 1, 2 and 3-chamber coolers,
- » temperature regulation within the range 2 to 15°C,
- » buffers,
- » easily removed front engine panel,
- » modular structure - unit easy to replace,
- » special internal structure enabling cleaning by means of high-pressure washers (e.g. Karcher).

Dora Metal is a producer of catering appliances with 22 years of experience. The company is constantly expanding its offer to meet the demands of its extraordinary customers around the world.



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