



# RISTO@TECNICA

TECNOLOGIE PER LA RISTORAZIONE





**Ristotecnica** works in the professional food service industry, equipping and installing complete kitchens.

Thanks to our know-how and our commercial experience developed with our projects, we can provide the best and affordable solution for your requirement. We work with professional attitude in many business branches and we represent the ideal partner of businessmen and of managing and design societies.

We offer many services and “complete pack” projects to every branch of food service activities. From the snack bar to the big cooking station, from the luxury hotel to the restaurant, from the pizza restaurant to the ice cream parlor up to and new fast-food services, we can provide for all of them and create new ones following the last trends.

What distinguishes us from the competitors are a few and simple characteristics as:

- **Customer care:** from the project realization up to the after-sales, we want our customer to always feel supported and reassured regarding the correct efficiency of our equipment.
- **Guaranteed service:** we assure punctuality in our delivery system and certificated technical assistance.
- **Quality control:** it's accomplished by our employers and qualified technicians in order not to overlook any single detail.
- **Specialized technicians:** all the technical work is carried out by our staff to guarantee integrity and professionalism.
- **Family technician:** every installed equipment will be supervised and tested by our selected technician who will follow you over the years after the opening of your activities.
- **Accurate technical support:** we ensure assistance 24/7 because the world of catering industry never stops.



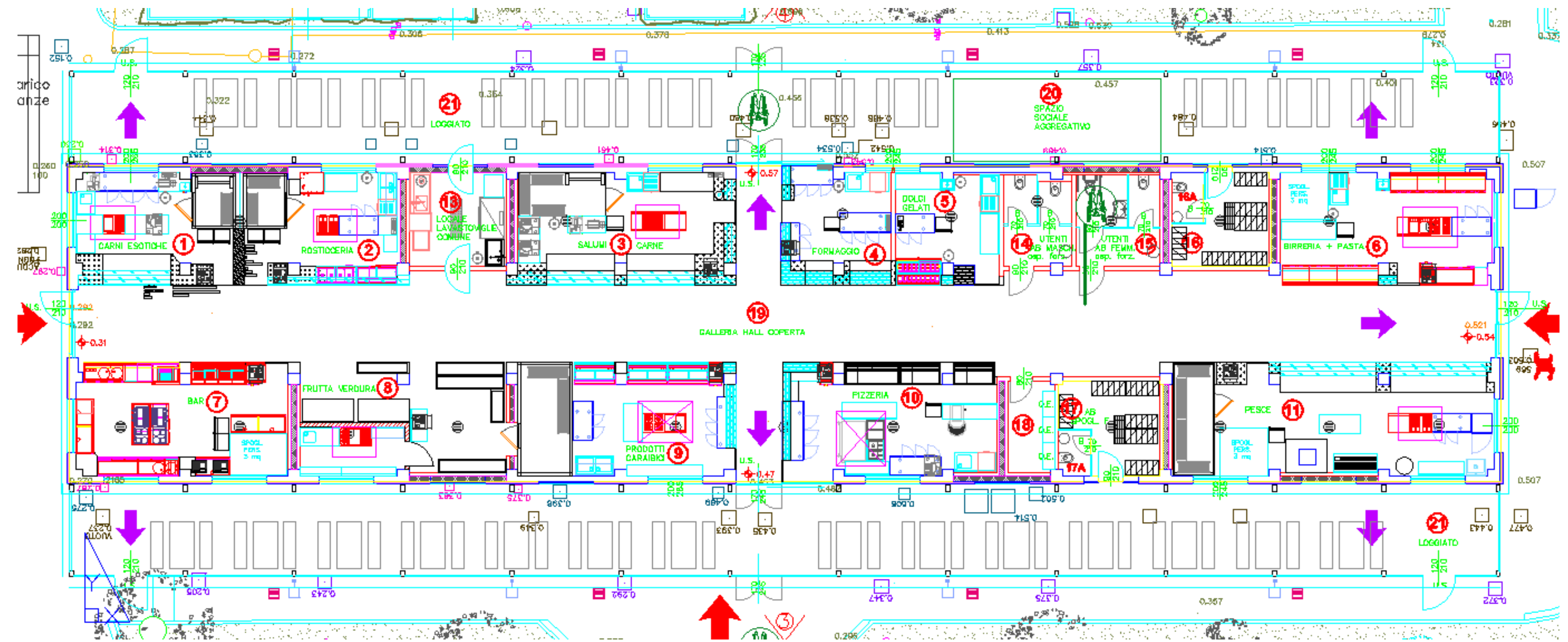
# RISTOTECNICA STEP BY STEP

## PLANNING

We proudly present a great planning experience that we always made with passion and practical sense.

Our designed kitchens are always studied on the basis of legislative rules and, most of all, of practicality for the workers, minimizing energy and space waste. We want to create a space where it is possible to work comfortably and without covering too long distances or using too much energy.

Our architects make several inspections during all the works, considerably reducing possible mistakes while installing the systems and finding solutions with the site manager to every possible problem.

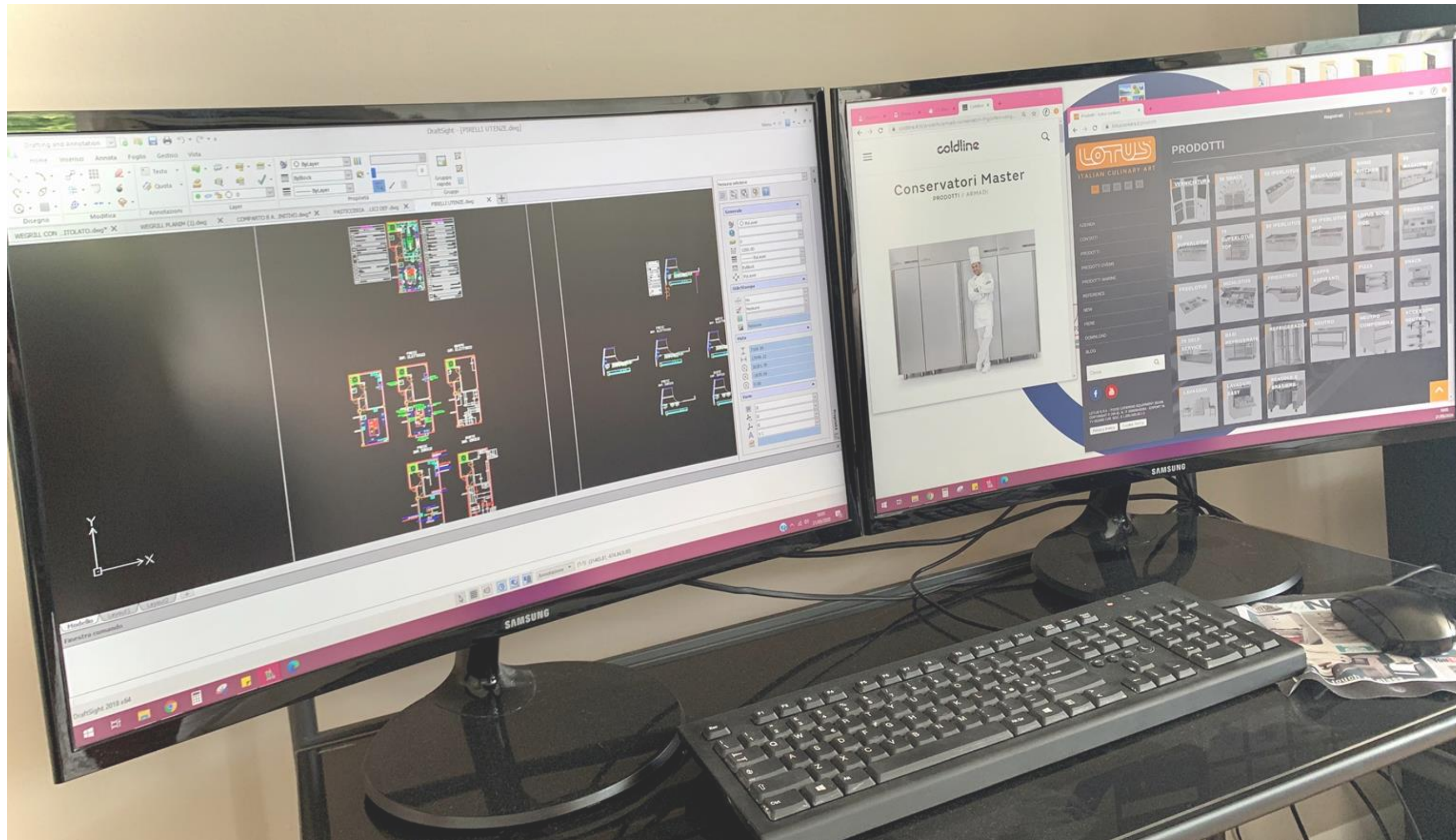








## THE EQUIPMENT CHOICE



Our designers choose the suitable equipment with our customers step by step.

We praise a 960.000 articles catalogue where we can choose the best brands in the world.

The appropriate equipment and the right brand choice is essential if you want to stay in your budget and to satisfy your needs. Our experience can also make the choice simpler because we exactly know which component is the most suitable depending on the geographic position or on the incoming amount of work.



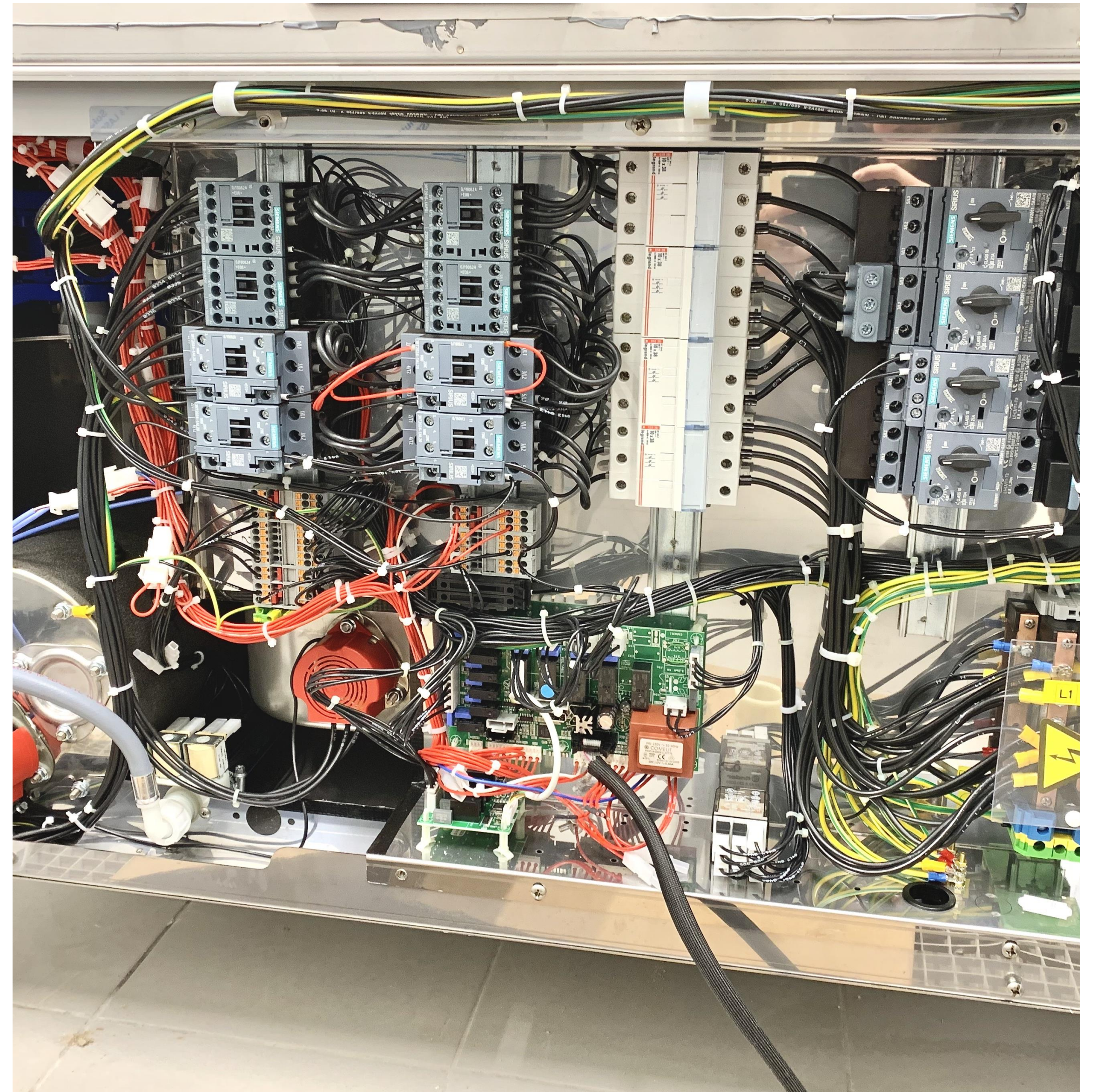
## EQUIPMENT EFFICIENCY

Programmed obsolescence? No, thanks!

Frequently, it happens that brand-new equipment presents bugs a little time after the placement.

To solve this problem, our technicians control and test every equipment completely by executing watertight seal and thermal waste checks.

An example? Before installing any system which needs a water point, we test the water of the place, measuring its pH and its hardness and, by doing so, we foresee and calibrate the equipment to preserve its duration.





## INSTALLING AND ASSISTANCE

Our technicians are qualified and specialized in the sector where they operate.

In our opinion, this point is essential for the success of the project because it's the most delicate one.

In this phase, we want that the technicians who install the equipment in your facilities will also be the same who will have to provide the maintenance, in order to have more familiarity and confidence with the structure.

Therefore, we will provide to you a personal technician who will always be on call for any necessity.

After the installation process we can move towards the most waited phase, that is, the start up.

## START UP

In this last phase, our chosen technician and a team of chefs made available for the customer will try and test every machinery together with the staff of our customer, so that the staff can be trained and receive explanations regarding their use.









## OUR EMPLOYMENTS IN THE WORLD



Ristotecnica is specialized in international selling and installing. Everywhere we go, we operate with great capacity and adaptive sense, taking care of every necessity of our customers.

In case of an international affair, we send one of our architects to the site in order to acquire all the basic information and, after that, we begin the planning study and the choice of the necessary machines, inserting products that are conform to the local laws and regulations.

We take care of the transport, the assembly and, finally, of the test, severely inspected by our chief of the technical area.



## CONTACTS US

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## YOU CAN FIND US ON

