



Hospitality solutions.

HOTELS & RESTAURANTS / BAKERIES & CAFES / FOOD RETAIL



Dutch roots. Egyptian expertise.

The Dutch Egyptian Capri began in Amsterdam, the Netherlands, with a focus on professional equipment for hospitality and food retail. The company opened its main Alexandria branch in March 2012 and expanded to Cairo in 2017.

Today, Capri brings together international equipment supply, local fabrication and project services for hotels, restaurants, cafés, bakeries, pastry shops and food retailers.

- **Alexandria Headquarters**

In front of Mobil Gas Station, Alexandria-Cairo Desert Road, KM 19.5.

- **Cairo Branch**

15 El Shaheed Mohamed Abd Elsalam St., Heliopolis (Misr El Gedida).

AMSTERDAM

Dutch origins

MARCH 2012

Alexandria branch

2017

Cairo branch



MR MOUSTAFA ABBAS

Chairman, Capri Egypt

Equip people. Make every space work.

Our mission is to help hospitality and food-retail teams turn their plans into practical, dependable working spaces.

We bring equipment selection, local fabrication, installation and support together around the needs of each operation.



PLAN WELL. EQUIP WELL. SUPPORT THE TEAM.

Better spaces. Stronger hospitality.

Our vision is to help shape a hospitality sector where thoughtful planning, capable equipment and skilled local production support better service every day.



International equipment. Local knowledge. One coordinated project.

Practical thinking. Lasting commitment.

01

Start with the operation.

Understand the menu, capacity, workflow and available space before selecting the equipment.

02

Build around the project.

Bring international equipment and locally fabricated solutions together around a clear, workable layout.

03

Stay connected.

Support the people using the equipment through installation, training, maintenance and spare-parts service.

From the first brief to everyday operation.

01 Consultation & planning

Review your menu, production needs, site plans and budget.

02 Equipment selection

Select the equipment, capacity and layout for each area.

03 Local fabrication

Specify stainless steel equipment and retail fixtures for your site.

04 Supply & installation

Arrange equipment delivery, installation and handover.

05 Training & support

Train your team and provide maintenance and spare-parts support.



CAD PLANNING / KITCHEN VISUALIZATION

Planning. Supply. Installation.

A commercial kitchen concept illustrated from CAD planning to a finished layout.

From kitchen planning and equipment supply to opening-day support.

Al Hallab

The working kitchen behind a refined restaurant experience.



AL HALLAB / THE HOT LINE

Cooking / Fabrication / Installation



Detail behind the dining

Cooking equipment, stainless surfaces and extraction form a coordinated workspace behind Al Hallab's dining room, connecting food preparation with daily restaurant service.

Helnan Hotel

Professional working spaces for the daily rhythm of hotel hospitality.



HELNAN / WORKING KITCHEN

Hotel kitchens / Cooking equipment / Stainless fabrication



Built around hotel service

Cooking equipment, extraction and stainless fabrication form a coordinated hot line in Capri's Helnan installation, designed around the demands of daily hotel service.

Bake My Day

From the production kitchen to the customer-facing bakery counter.



BAKE MY DAY / PRODUCTION KITCHEN

Bakery ovens / Display counters / Food presentation



Made behind the counter

Production ovens and glazed display counters connect the bakery kitchen with the customer experience, supporting both baking and the presentation of finished products.

Mahmoud El Far

Fresh-food departments and retail equipment with a coherent store identity.



MAHMOUD EL FAR / FRESH-FOOD RETAIL

Fresh-food displays / Refrigeration / Retail shelving



Complete project delivery

Capri delivered Mahmoud El Far from concept to completion: planning the retail layout, selecting and supplying equipment, coordinating fabrication and installation, and handing over a fully integrated store.

Zahran Market

Retail displays that give every fresh-food department a clear presence.



ZAHARAN / FRESH-FOOD DEPARTMENTS

Chilled displays / Produce presentation / Merchandising fixtures



A clear retail journey

Chilled displays, produce presentation and merchandising fixtures connect the fresh-food departments, giving shoppers a clear view of the offer.

Inside Capri.

Company profile, complete projects and selected equipment ranges.

EQUIPMENT / 01

Angelo Po Modular cooking	13-15
EMPERO Cooking, baking & preparation	16-19
UNOX Ovens, proofing & support equipment	20-23
FIMAK Bakery equipment	24-26
Conti Dough preparation	27
Sirman Food preparation	28-31
DIHR Professional warewashing	32
VITAL Warewashing / brand directory	62
FRENOX Kitchen refrigeration	33-35
ALASKA Retail refrigeration	36-40

EQUIPMENT / 02

Klimasan Commercial cooling	41
EuroIce Countertop display	42
Plastimark Retail handling	43
La Cimbali Coffee equipment & grinders	44-45
Cancan Juice & fruit preparation	46
KULSAN Tableware & serving	47
BREMA Ice production	48-49
SHARK Stainless steel equipment	51-56
GRIDFORM Retail displays & fixtures	57-60

PROFILE & PROJECTS

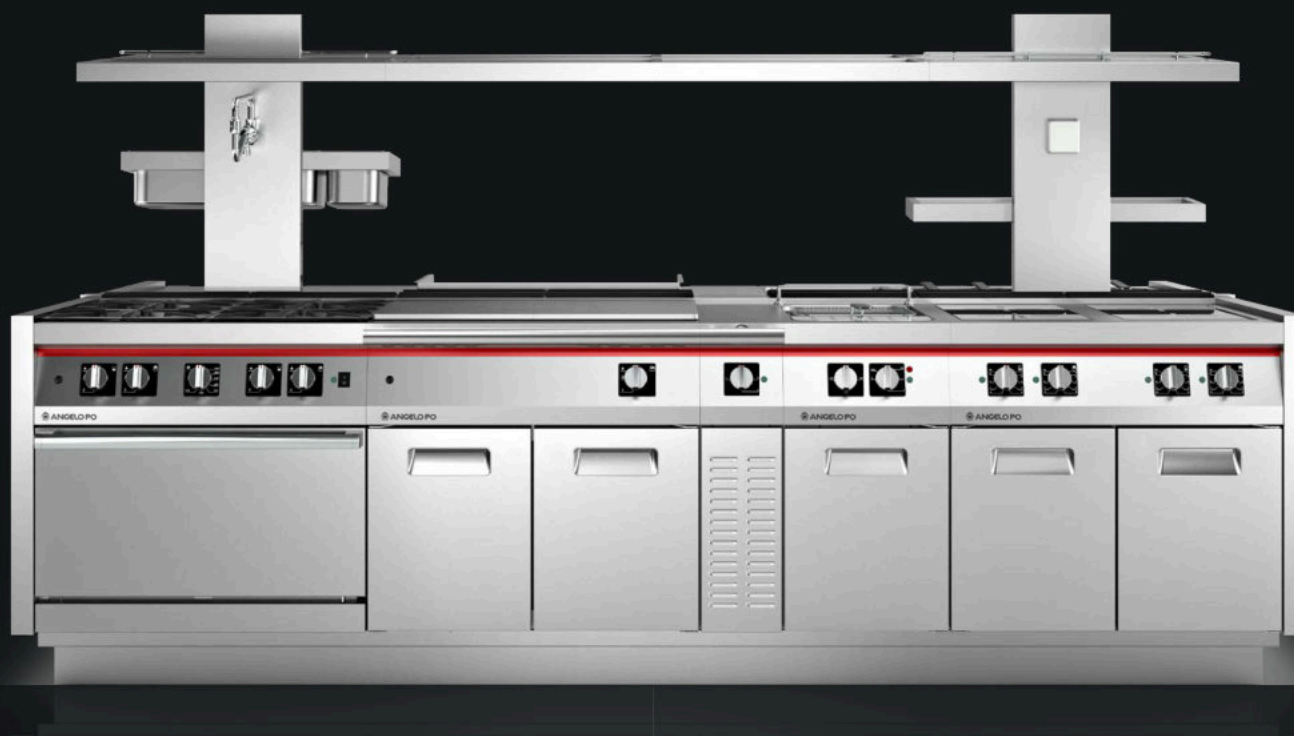
Company profile & services	02-06
Completed projects	07-11
Kitchen & retail overview	50

REFERENCE & CONTACT

Credentials & brand directory	61-62
Client portfolio	63-70
Project brief & contact	71-72

ICON9000 modular cooking

A coordinated cooking line with Angelo Po's signature red fascia.



Plan the line

Arrange cooking, preparation and pass functions around the menu.

Choose the functions

Combine cooking modules around your production and service requirements.

Coordinate the installation

Select the final layout, modules and connections with Capri.

Modular cooking

Gas ranges and chargrills for the professional cooking line.



Four-burner gas range

Four open burners with a gas oven for everyday production.



Gas chargrill

Chargrilling for a distinctive grilled finish.



Griddles

Contact cooking for searing, grilling and made-to-order service.

Cooking equipment

Combine the cooking tasks into one practical workstation.



Bratt pans & kettles

Dedicated equipment for batch cooking and larger preparations.

Fryers & pasta cookers

Dedicated frying and pasta cooking for made-to-order service.

900 Plus modular cooking

Current 900 Plus equipment, configured around the professional kitchen.



Combine cooking modules, fryers, grills, pasta cookers and supporting worktops in one complete working island.

Pizza oven formats

Choose the baking method around the menu and service rhythm.



Dome ovens

A focal-point format for pizza service.

Rotary ovens

Rotating-deck baking for pizza production.

Deck ovens

Separate chambers for batch baking.

Conveyor ovens

Continuous-belt baking for repeatable service.

Specialist roasting & baking

Three distinct cooking methods for restaurant menus and visible foodservice.



Tandoor ovens

Vertical cooking chambers for tandoor-style breads and roasting.

Chicken rotisserie

An enclosed cabinet with multiple spits for batch chicken roasting.

Charcoal ovens

Enclosed charcoal cooking for grilled meat and a distinctive finish.

Preparation for every station

Mixing, dough rolling, peeling, slicing, cutting and vacuum packing in one coordinated range.



Mixing & dough

Spiral mixer
Bread and pizza dough.

Planetary mixer
Batters, creams and fillings.

Dough roller
Consistent thickness before shaping.



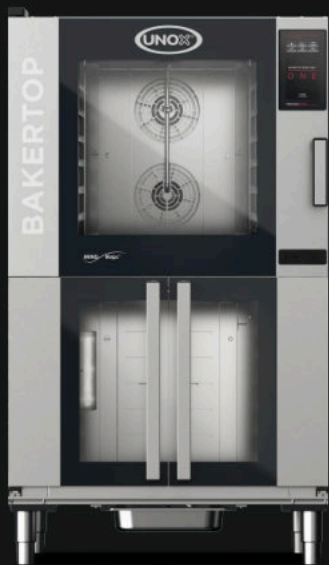
Cutting & packing

Floor-standing preparation
Two peeling formats and a bread slicer.

Countertop equipment
Vegetable cutting, chamber vacuum packing and external sealing.

Complete bakery stations.

Three digital BAKERTOP ovens, shown above matching proofing or storage bases.

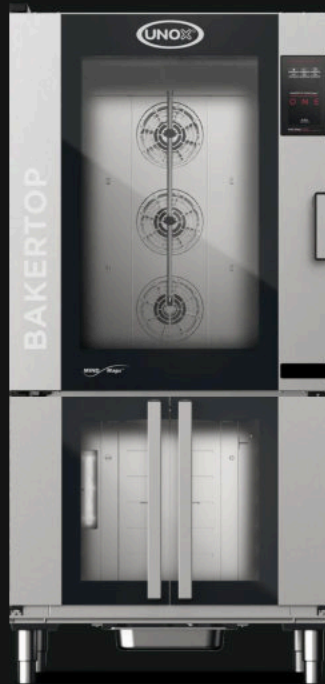


BAKERTOP MIND.Maps

6-tray digital oven

XEBC-06EU-E1RM

LIEVOX proofer / XEBPC-12EU-V



BAKERTOP MIND.Maps

10-tray digital oven

XEBC-10EU-E1RM

LIEVOX proofer / XEBPC-12EU-V



BAKERTOP-X

5-tray Digital.ID oven

XELA-05EU-EXRS

Neutral cabinet / XWLEA-10EF-U

CHEFLUX, CHEFTOP & CHEFTOP-X

A clear progression across the chef range.



CHEFLUX

Manual-control convection cooking for professional kitchens.



CHEFTOP MIND.Maps

Digital combi cooking with programmable control.



CHEFTOP-X

The Digital.ID combi platform for professional gastronomy.

Speed cooking

Three complementary platforms for fast professional foodservice.



SPEED.Compact ECO

Compact speed cooking for a focused service counter.

SPEED.Pro

Convection baking and speed cooking in one platform.

SPEED-X

A combi speed-oven platform for a broader cooking offer.

Large-capacity trolley ovens

Full-height combi platforms for larger production kitchens, hotels and bakeries.



CHEFTOP MIND.Maps BIG

XEVL-2011-DPRS

20 GN 1/1 trays

892 × 925 × 1875 mm



CHEFTOP BIG COMPACT

XECL-2013-YPRS

20 GN 1/1 trays

650 × 1002 × 1875 mm



BAKERTOP MIND.Maps BIG

XEBL-16EU-DPRS

16 trays, 600 × 400 mm

892 × 925 × 1875 mm

Bakery ovens

FIMAK has manufactured bakery equipment in Türkiye since 1976.



Rotary rack oven

FD-100-E



Deck oven

EKF 120x80/3



ROKON FRN-10

Black finish



ROKON FRN-15

Long Elite



ROKON FRN-5

Plus Elite

Rotary convection ovens

Three distinct formats for bakery production.

| Dough mixing

Spiral mixing selected around the dough and the batch.



Spiral mixers

Fixed-bowl spiral mixing for bread and pizza dough.

Automatic spiral mixers

Automatic spiral mixing for repeatable bread and pizza dough batches.

Combi & compact ovens

Two focused oven platforms for different production needs.



CHEF-IN combi ovens

Combine convection and steam for a varied kitchen menu.

KORTO compact

Compact convection baking for smaller working areas.

Dough preparation

Founded by Tarcisio Conti in 1963, Conti manufactures bakery and pastry machinery in Italy.



Dough dividing & rounding

Divide and round dough as part of an organised bakery workflow.

Floor-standing sheeters

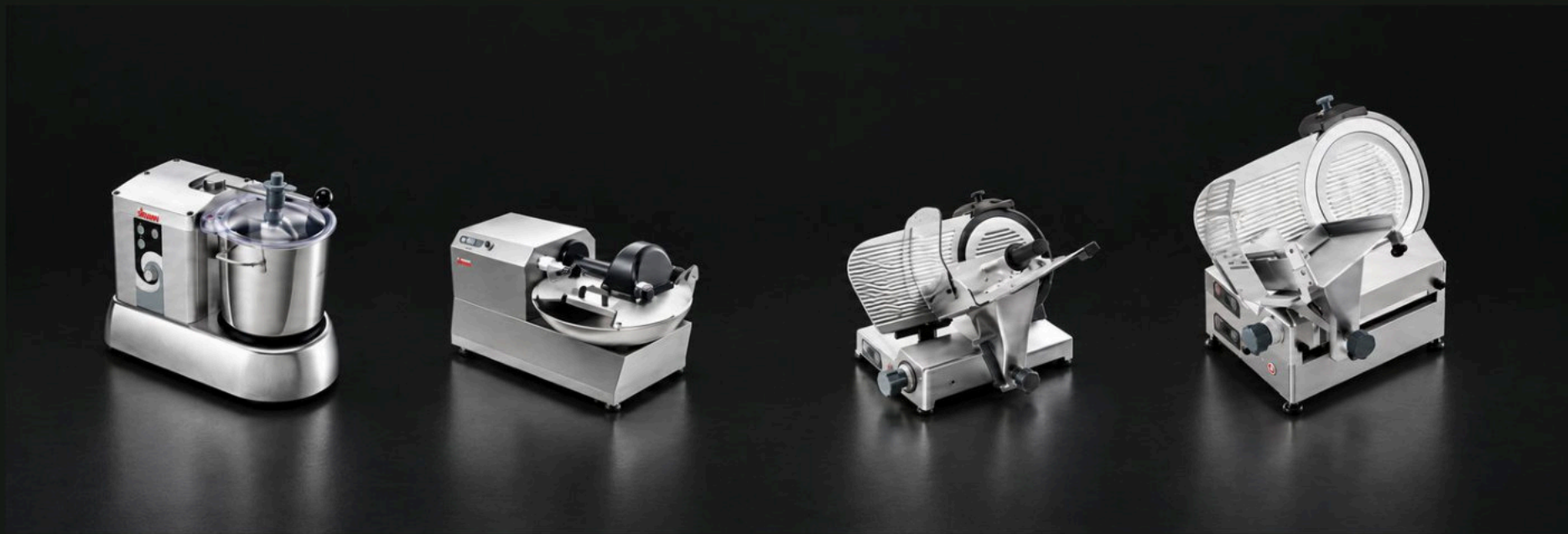
Reversible sheeting for pastry preparation and dough processing.

Bench sheeters

Compact sheeting for a bakery preparation bench.

| Slicing & bowl cutting

Countertop cutting equipment, clearly arranged for daily preparation.



Bowl cutters

Upright and horizontal cutters for chopping and blending ingredients.

Gravity-feed slicers

Gravity-feed slicing in two sizes for different preparation volumes.

Countertop meat & vegetable preparation

Compact mincers and vegetable processors for everyday food preparation.



Meat mincers

Two countertop formats for fresh meat mincing and portion preparation.

Vegetable processors

Dedicated cutting equipment for vegetables and prepared ingredients.

Floor-standing preparation

Peeling, sawing, filling and batch meat mixing for the production department.



Potato peeler

Dedicated peeling with a freestanding stainless steel unit.

Bone saw

Professional sawing for the meat preparation area.

Sausage fillers

Manual and hydraulic formats for prepared meats.

Meat mixer

Batch meat mixing for organised production.

Mixing & counter preparation

Mixing, ice crushing, toasting and hot-dog service for the counter.



Planetary mixing

Bowl mixing for batters, creams and kitchen preparation.

Ice crushing

Adjustable ice crushing for drinks and chilled presentation.

Toasting & steaming

Countertop toasting and hot-dog steaming for snack service.

Drink mixing

Single-cup mixing for milkshakes and beverage preparation.

Warewashing, from counter to conveyor

Three formats for different volumes, footprints and service workflows.



Hood-type

Pass-through loading for a coordinated wash station.

Undercounter

Front-loading warewashing in a compact footprint.

RX rack conveyor

Plan loading, washing and unloading as one continuous workflow.

Upright refrigeration

Frenox manufactures stainless steel refrigeration for professional kitchens in Türkiye.



One-door V-line

Single-door refrigerated and frozen storage for professional kitchens.



Two-door V-line

Larger upright refrigerated and frozen storage formats.

Undercounter refrigeration

Refrigerated storage beneath the working surface.



Two-door counters

Refrigerated storage beneath a practical preparation surface.

Three-door counters

Refrigerated storage across a wider preparation counter.

Cold process, compact footprint.

Blast chilling for prepared food. Dedicated refrigerated storage for milk.



VBL5-R290 / Blast chiller

Five-tray chilling and freezing: 20 kg chilled in 90 minutes or 15 kg frozen per cycle.

MC1 / Milk refrigerator

A 9 L milk refrigerator for coffee machines, with a +2 to +6 °C operating range.

Multideck refrigeration

Founded in 1986, Alaska Cooling manufactures commercial refrigeration in Gaziantep, Türkiye.



KAHIRE

Open multideck display for chilled merchandising.

KAHIRE-D

Glazed-door multideck for enclosed product display.

DELHI

Multideck format for a compact retail layout.

TOKYO

Vertical multideck presentation for the chilled aisle.

Alaska states that its products are tested in accordance with EN 23953.

Frozen food & patisserie

Distinct display formats for frozen products and pastry.



DOHA & Freezers

Glazed frozen-food display for the retail department.

MADRID & Pastry

Tiered showcase for pastry and dessert presentation.

TRUVA & Pastry

Pastry showcase with a clear view of the assortment.

Serve-over counters / 01

FIRAT-D and TUNA-D: chilled presentation for assisted service.



FIRAT-D

Glazed refrigerated display for assisted food service.

TUNA-D

A coordinated chilled counter for the service department.

Serve-over counters / 02

ROMA, PRAG and EGE: distinct formats for specialist food departments.



ROMA

A multi-section counter arrangement for a broader food assortment.

PRAG

A glazed service counter for chilled-food presentation.

EGE

A specialist fish-display counter for fresh seafood service.

Promotion & beverage

Open-access cabinets and island displays for chilled retail promotions.



BAKU

Compact plug-in multideck for a focused chilled assortment.

RODOS

A larger island arrangement for promotions approached from several sides.

VIYANA

Beverage presentation with clear visibility at the shopping route.

VENUS

Low display format for self-service chilled food.

Chilled & frozen retail

Klimasan manufactures commercial display coolers and freezers in Türkiye.



Upright coolers

Chilled display for packaged food and beverages.

Display freezers

Frozen-food presentation in vertical and horizontal formats.

Back-bar cooling

Low-level chilled storage and display behind the counter.

Refrigerated sushi displays

EuroIce is a trade name of ITV Ice Makers, S.L., based in Valencia, Spain.



Compact sushi displays

Refrigerated countertop presentation for a focused assortment.

Wide sushi displays

A longer refrigerated display for the service counter.

EuroIce refrigerated display cases are covered by an EU declaration of conformity issued by ITV Ice Makers.

Shopping baskets & trolleys

Plastimark manufactures shopping baskets, trolleys and basket holders for retail stores.



Shopping trolleys

Trolley formats for different store layouts and shopping missions.

Shopping baskets

Hand-carried and wheeled basket formats.

Basket handling

Organise the collection and handling of shopping baskets.

Plastimark states that its shopping trolleys and baskets are TÜV Rheinland certified. The statement excludes holder accessories.

Traditional espresso machines

La Cimbali manufactures professional espresso machines and grinder-dosers for cafés, restaurants and hotels.



M200

A premium espresso platform with professional brewing control.



M40

Traditional espresso preparation for busy professional service.



M23 UP

Traditional espresso preparation for everyday hospitality.

Cimbali reports ISO 9001, ISO 14001 and ISO 45001 management-system certifications.

| Automatic coffee & grinding

A coordinated selection for automated preparation and the barista counter.



Automatic machines

Automatic coffee preparation across different service formats.



G50

A grinder-doser family for professional coffee service.



ELECTIVE grinders

On-demand grinding for the professional espresso counter.

Fresh juice & fruit preparation

Founded in Ankara in 1958 by Salih Özüğürlü, Cancan manufactures juice extraction and food preparation equipment in Türkiye.



Automatic orange juicers

Fresh orange juice service in countertop and cabinet formats.

Pomegranate pressing

A dedicated press for pomegranate service.

Fruit peeling

A specialist tool for fruit preparation.

A composed buffet presentation

Kulsan creates coordinated tableware and buffet presentation collections for professional hospitality.



Plates & platters

Round and elongated forms for individual portions and shared presentation.

Serving bowls

Deep serving pieces for salads, sides and buffet assortments.

Display trays

Broad, low-profile trays for arranged food presentation.

Compact ice makers

Self-contained cube-ice machines for cafes, restaurants and hotel service.



CB249A

Up to 29 kg of cube ice per 24 hours, with 9 kg integrated storage.

CB316A

Up to 38 kg of cube ice per 24 hours, with 16 kg integrated storage.

CB425A

Up to 48 kg of cube ice per 24 hours, with 25 kg integrated storage.

Rated output depends on operating conditions and selected configuration.

Modular ice production

Two larger platforms for cube and granular ice production.



C300 / Cube ice

Modular cube-ice production rated at 300 kg per 24 hours.



G 1000 / Granular ice

Modular granular-ice production rated at 1,000 kg per 24 hours.

Rated output depends on operating conditions and selected configuration.

Equipment for your space.

SHARK and GRIDFORM equipment for professional kitchens and retail environments.



Stainless steel equipment

Workstations, cabinets, sinks, shelving, trolleys, extraction and drainage, manufactured around your project.



BUILT AROUND YOUR WORKFLOW



Retail displays & fixtures

Bakery and produce displays, wall shelving, gondolas and modular shelving, configured around your store.



BUILT AROUND YOUR PRODUCT DISPLAY

Workstations & cabinetry

Preparation surfaces and enclosed storage for the working kitchen.



FORGE Slide

A stainless steel preparation surface with enclosed storage below.

FORGE Twin

A preparation bench with two hinged doors and a rear upstand.

REACH Cabinet

Wall-mounted storage with sliding doors and internal shelving.

Storage & tray handling

Keep equipment, supplies and trays within easy reach.



REACH Four

Four open shelves provide accessible storage for equipment, containers and everyday kitchen supplies.



REACH Duo

Two wall-mounted shelves add storage above preparation and service areas without taking up floor space.



GLIDE Rack

An upright rack on castors for moving and holding trays through preparation and service areas.

Trolleys & service

Mobile equipment for preparation, replenishment and service.



GLIDE Platform

A flat stainless steel deck with an upright push handle for moving containers and supplies around the kitchen.

GLIDE Deck

A mobile platform with a braced push handle and open sides for loading supplies.

GLIDE Serve

Three tray-style shelves and twin handles keep supplies together during movement between work areas.

GLIDE Shelf

Three open shelves on a mobile frame for transporting equipment and service items.

Sinks & wash stations

Dedicated stations for preparation, wash-up and hand washing.



FLOW Duo

Two wash bowls with an adjoining drainboard and rear upstand for preparation and wash-up areas.

FLOW Line

A double-bowl sink with a side drainboard and open undershelf for an organised wash-up station.

FLOW Hand

A compact wall-mounted basin with a rear splashback for dedicated hand-washing points.

Mobile utility

Move washing, soaking and collection to the task.



FLOW Mobile

A single-bowl sink on a wheeled frame.



FLOW Soak

A deep, open tank on castors for soaking utensils and kitchen components.



CLEAR Roll

A lidded stainless steel waste container with a push handle and castors for back-of-house collection.

Extraction & drainage

Stainless steel infrastructure, specified around the kitchen layout.



AERO Wall

A stainless steel canopy for a wall cooking line.

AERO Island

A central canopy for island cooking layouts.

CLEAR Channel

A channel with a perforated grate for drainage within wet working areas.

Bakery display

Electrostatic powder-coated islands and wall displays for bakery presentation.



Bakery island

Freestanding, tiered presentation with open shelving and timber-look finishes.



Bakery wall display

Open wall shelving with matching floor displays for bakery products.

Fresh-produce display

Electrostatic powder-coated islands and tiered displays for fresh produce.



Produce island

Freestanding produce display with a dark plinth and access around the island.



Tiered produce display

Stepped shelves for displaying a variety of fruit and vegetables.

Retail shelving

Electrostatic powder-coated shelving for store aisles, wall displays and aisle ends.



Wall shelving

Wire or solid back panels, specified to suit the product display.

Gondola shelving

Double-sided aisles with adjustable shelf layouts.

Aisle-end displays

End units for promotional and high-visibility merchandising.

Modular shelving, made for retail.

Part of our locally manufactured Gridform range, configured around your store and product display.



Wall shelving

An open-front wall section with a single back panel and adjustable display shelves.

Front-upright minirack

A wall section with front uprights framing the shelves, shown with a single back panel.

Middle-upright minirack

A wall section with intermediate uprights and open shelf access, shown with a single back panel.

Quality, documented.

Selected manufacturer certificates and declarations. Select a document to read the full copy.

Angelo Po

ISO 9001:2015

Quality management

Expiry: 02 Jun 2027

[View document](#)

Angelo Po

ISO 45001:2018

Occupational health & safety

Expiry: 10 Jun 2029

[View document](#)

UNOX

ISO 9001:2015

Quality management

Expiry: 01 Aug 2028

[View document](#)

UNOX

ISO 14001:2015

Environmental management

Expiry: 25 Apr 2028

[View document](#)

UNOX

ISO 45001:2018

Occupational health & safety

Expiry: 12 Apr 2029

[View document](#)

Sirman

ISO 14001:2015

Environmental management

Expiry: 09 Jan 2027

[View document](#)

Conti

Food-contact declaration

Materials in contact with food

Manufacturer declaration

[View document](#)

EuroIce

EU declaration of conformity

Refrigerated display equipment

Manufacturer declaration

[View document](#)

Full document copies are also included in this PDF's attachments.

Equipment brands we supply.

Professional equipment for kitchens, hospitality and retail environments.



Angelo Po



EMPERO



UNOX



FIMAK



Conti



Sirman



DIHR



VITAL



FRENOX



ALASKA



Klimasan



EuroIce



Plastimark



La Cimbali



Cancan



KULSAN



BREMA



SHARK



GRIDFORM

Equipment selection, supply, installation and project support through one Capri team.

Restaurants & Dining

Client references across restaurants, dining concepts and hospitality groups.



Restaurants & Dining

Client references across restaurants, dining concepts and hospitality groups.

SANTA LUCIA GROUP
OF RESTAURANTS



Cafes & Coffee Concepts

Cafe, coffee and casual dining brands served by CAPRI.



Bakeries & Patisseries

Client references across bakery, pastry, confectionery and dessert concepts.



Supermarkets & Food Retail

01 / 02

Client references across supermarkets, convenience and fresh-food retail.



Supermarkets & Food Retail

02 / 02

Client references across supermarkets, convenience and fresh-food retail.



Hotels & Resorts

Hospitality references across hotels, resorts and guest-service operations.



Corporate & Institutional

Client references across corporate, education, healthcare and institutions.



| Let's build your equipment brief.

Tell Capri about your operation, your space and your opening plans.

YOUR BUSINESS

Hotel, restaurant, café, bakery or food retail: share your menu, product mix and service style.

YOUR PRIORITIES

Explain the equipment you need and the areas you would like to improve.

YOUR SPACE

Bring your layout and tell us how your team will prepare, cook, store and serve.

YOUR TIMING

Share your opening date so we can plan delivery, installation and training.



CAPRI TEAM

The people behind
every project.



TALK TO CAPRI

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ALEXANDRIA

KM 19.5, Alexandria-Cairo Desert Road, opposite Mobil.

CAIRO

15 El Shaheed Mohamed Abd Elsalam Street, Heliopolis, Cairo.

FACTORY

Block 18, First Section, Third Industrial Zone, Borg El Arab, Alexandria.

