



CAPRI The Dutch Egyptian Capri
الهولندية المصرية كابري



Hospitality solutions

www.capri-eg.com

CAPRI TEAM

THE DUTCH EGYPTIAN CAPRI

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HOT LINE : 01280004710

www.capri-eg.com



CAPRI CHAIRMAN

MESSAGE

Mr/Moustafa abbas is the visionary leader behind capri egypt, driving its growth and innovation in the industry hospitality equipment supply sector. With over 10 years of experience, he has built a reputation for strategic thinking, customer focus, and operational excellence. Under his leadership, capri has expanded its portfolio, strengthened relationships with high-profile clients, and set new standards in quality and service. Passionate about core values , delivering premium solutions and building long-term partnerships-Engineering Service-Mr/Mostafa abbas inspires the team to push boundaries and achieve excellence. He continues to lead with integrity, vision, and a commitment to make capri the trusted choice for target clients.



INTRODUCTION

1

The Dutch Egyptian Capri was established in Amsterdam Netherland. Capri is specialized in hotels, restaurants, cafes, patisserie, bakery equipment and hypermarkets preparation. Supplying professional equipments with high quality and moderate prices related to each sector to meet our customer's needs and satisfaction.

2

Due to the need of this field in the Egyptian market, Capri has established the main branch in Alexandria, Egypt in March 2012 then the second branch in Cairo, Egypt 2017.

3

Capri is working to have agencies from another different companies to meet our customer's requirement. The success of our customer is our success, this is the concept we are working with.

OUR VISION

Through our diversity and achievements, we help our partners & societies together to achieve their goals. We can realize leadership and excellence wherever we are and where opportunities are available.

OUR MISSION

Our established values and principles based on the service of our society and customers obligate us to provide the best services and products in our fields of business and at any location where opportunities exist to achieve our goals through our efficient and faithful human resources.

OUR VALUES



HONESTY



TEAM WORK



QUALITY



TRAINING



CUSTOMER SERVICE



ACHIEVEMENTS



EMPLOYEE SATISFACTION



SOCIAL RESPONSIBILITIES.



MOTIVATION

CAPRI SERVICES



- Central Kitchen equipment.



- Industrial Hyper Market equipment.



- Commercial Bakery and Pastry equipment.



- Walk-ins Cold and Freezer Stores



Stainless Steel
Local Fabrication



- Kitchen Utensils and Restaurant's silver wares.



- After sales service supported by a wide stock range of spare parts.

ALEXANDRIA
BRANCH

Alexandria

CAIRO

CAIRO
BRANCH



- 📍 **Alexandria Headquarter** : Infront of Mobil Gas station,
Alexandria Cairo desert road, KM 19.5
- 📍 **Cairo** : 15 ELshaheed Mohamed Abd Elsalam st. Heliopolis-
Misr El gdida

SUCCESS PARTNERS

AFC GROUP



HMY

FiMAK
Bakery Machines & Equipments

SIRMAN

LA-CIMBALI

ANGELO PO

alaska
www.alaskasogutma.com

FAGOR

UNOX
OVENS PLANET®

BREMA
Ice Makers

EMPERO

Plastimark

mac.pan

FRENØX

KLIMASAN

JKS

DIHR
window washing specialists

VITAL



ALASKA (COLD CO)

Our company, which started its commercial life in 1986, thanks to its quality policy in a short time has become the manufacturer company that determines the rules in the sector. modular in 2004 The new factory with a closed area of 10.000m2, enabling the transition to the production system with its modern machinery and well-equipped competent personnel. Its production in European standards is certified with CE and ISO 9001:2008 quality certificates. crowned. With our exports, which make up 70% of our production, we contribute to the economy of both the region and the country. The contribution we make is our greatest pride. In our test room, which we designed with EN 23953 standards, the UK's by completing the R&D process of products that comply with the energy saving regulation determined by is produced.



NEW

DOHA



KAHIRE



KAHIRE

Model remote multi-deck cabinets provide the largest display space and freshness of the products while also saving energy and protecting your budget with their environment friendly equipment.
available : 1875 / 2500 / 3750



DELHI

Experience the epitome of versatility with our Integral Multideck. Designed for optimum product visibility and accessibility, this dynamic display solution is perfect for retail environments.

The Integral Multideck features adjustable shelving, LED lighting, and energy-efficient technology to showcase your products in the best light while maintaining freshness. Its sleek design seamlessly integrates into any space, providing a balance of form and function.

Elevate your retail display and offer a visually stunning array of products with our Integral Multideck – where presentation meets performance.



KAHIRE-D

Discover our state-of-the-art Open Remote Multideck Chiller, a business saviour.

Offering maximum visibility and capacity, flexible setup options, and class-leading energy efficiency.

This feature-rich, low-noise unit is designed to amplify sales while reducing operational costs.

A sustainable, cost-effective solution for your retail needs.



BAKU

BAKU Model external mini motor - driven cabinets provide the most fresh display of the products with its optimum display area.

FIRAT-D

Model plug in refrigerated service aisle is a unique product designed especially for the display of meat, chicken and milk products with the highest cooling capacity, high durability, easy use and cleaning and maximum display space needed in supermarkets.





TUNA - D

Model plug-in refrigerated service aisle is a unique product designed especially for the display of meat, chicken and milk products with the highest cooling capacity, high durability, easy use and cleaning and maximum display space needed in supermarkets.

EGE :

fish aisle enables you to display your products in a showily and hygienic environment with its inboard and outboard options, stainless steel body which prevents the melting of the ices and the display space. Alternatives special to the place may be created with RAL color options.

available
LIGHTING for closed glass version

Sizes
1000/1350/1975/
2600/2912/3850





VENUS

Model plug-in refrigerated self-service aisle was designed for the display of promotional meat, milk and delicatessen. It enables easy use with its ergonomic structure and wheels. Alternatives special to the place may be created with RAL color options.

TRUVA

available : 1000 / 1200 / 1500 / 2000

Introducing the TRUVA from Alaska Soutma, the ultimate refrigeration solution designed to showcase your products with elegance, efficiency, and reliability. Ideal for supermarkets, bakery stores, and pastrey shops, TRUVA turns cold storage into a visual centerpiece. Elegant, High-Capacity Design: Showcase a wide range of chilled goods without compromising floor space Panoramic Glass Panels: Draw attention and boost impulse purchases with stunning full-view display Flexible Sizing: Available in six modular lengths to fit any layout, from compact to expansive

TRUVA

available 1 door and 2 doors
Fresh pastry, dry pastry display showcase internal or external motor cooling. Ergonomic design with sliding back at the workbench where it can work comfortably. Display opportunity with stainless pan and glass shelf. Glass workbench on cabinet Air circulation cooling 40 kg/m³ polyurethane injection body.



FİMAK



FİMAK

FİMAK, was founded in 1976 by young entrepreneur engineer Vedat Özpınar. He started his manufacturing life by making a moulding machine in an 80m2 workplace. Fimak, which has taken its machinery and equipments to the product range one by one with the following years, moved to 4000 m2 in Konya 2nd Industrial Site in 1991. Expanding its production area, Fimak exported its first machine in 1995 and started to represent Turkey country internationally. Fimak has accelerated its work since the mid 90's by expanding its product range in the world by following the technological developments in its sector and has continued to develop rapidly by producing machines such as rotary kiln, stone-based multi-deck oven, steampipe oven. As a natural result of this development, Fimak has continued its production in 2010 with the completion of its new factory investment and its production in a modern factory operating on a total area of 45.000 m2.

Fimak Makina continues its activities in its new production facilities in the fields of heat technology and pulp technology without increasing the quality and continuous development approach.

Today, Fimak continues to provide bakery machines to bakery, restaurant chains, cafes, hotels, catering areas. Finally, it started to serve in the area of gastronomy with its gastronomy oven, Fimak Retros, which developed by our engineers in 2016.

Fimak, in July 2017 qualified as R&D center approved by Ministry of Industry and Technology. Moving on with its philosophy of continuous innovation, Fimak, exports to 65 countries around the world with its investments in production technology. In addition, Fimak, has been operating in the US market with the company it founded in the United States.





ROTARY OVEN :

The major features of the FIMAK Rotary Oven are the equal heat distribution, operation at high efficiency and regular circulation of the heat inside it.

That is provided by well-designed heat exchangers. Thus, it allows our customers to bake their products at the requested flavour by consuming less energy as per their peers. The burning chamber is made of heatproof high quality stainless steel.

Thanks to double-way plate-tube system, high level steam is produced and each of the pans is adequately provided with the steam.

DECK OVENS :

The major specification of electrical deck oven is that each deck can be operated independently.

The heating system is designed with special stonebased and seramic resistances that provide the heating disturbing on baking surface and it balances the heat while baking.

Thus, it provides an opportunity to bake different sort of products in each deck.

In order for the products to be fermented there is a yeasting chamber available and its temperature and humidity can be adjusted as per request.

It is used with single deck also modular and according to need it can be added extra deck, chimney hood and yeasting chamber. It provides low energy consumption Thanks to its wheels it can be moved easily.





ROKON:

Fimak fermentation cabinet has 12,16 and 20 pieces of 40x60cm tray capacity. Korto fermentation cabinet can be produced according to gastronomic wash basin.

All the inner and external parts are made of AISI 304 quality stainless steel.

Yeasting cabinet control panel provides the heat and steam control of fermenting products. With the timing feature makes the product ready in desired time. Yeasting cabinets can yeast products to be fermented with different rates of steam and heat through heat generator and special resistances. It can be used also by unskilled staff by its simple structured control panel. Provides long life usage by the durable keypad



KORTO

FMAK KORTO has a capacity of 6 or 10 trays in the size of 40X60 cm and GN 1/1 Gastronomy tub. One of the most important features of Korto, besides having a professional washing system, is that it is suitable for both gastronomy and bakery products. Detergent washing system works as dishwasher system and recirculates water inside oven and keeps water consumption at minimum level.

It can be suitable for both gastronomy and bakery products by only changing rack system.

Dissipation of steam inside oven from stack outlet towards surrounding by condensing fume hood system and they are released as liquid.

Korto produces specially designed multi-fan air circulation and high steam power.

Meat probe which measure from 4 different points takes attraction by practicality and technology.

They are easy to use by sensitive capacitive touch operated panel and 99 different product recipes can be saved.

This feature ensures tremendous easiness for the ones which cook more than one product.



ROTARY CONVECTIONAL OVEN :

Main properties of FIMAK rotary convectional oven are equal heat distribution, high efficient operation and regular air circulation.

Large models are designed according to high capacity trays and produced such that cooking balance was protected. It provides producing products with desired properties by specially designed resistance, air circulation and low heat loss in stack. Steam is produced with high level in steam system with cassette and each product is maintained to contact with sufficient steam. Special recipes which were prepared in similar machine can be transferred into machine which were delivered as standard over machine by USB support. Touch operated panel provides a coloured touch operated capacitive display which provides easiness for creating recipe and adjustment easily by touch operated panel option. Also cooking can be made in four different phases by process control. Rokon Large rotary convectional ovens are produced as gaseous or electrical models.

SPIRAL MIXER & MIXER

available capacities in spiral mixer: 40/80/130/160/250 kgm

The specification of the automatic spiral mixer is to knead more dough in a short time. It can knead up to more than 10% for maximum kneading capacity.

It can be used more easily and hygienically by a digital panel and also kneading period can be seen in display. The kneading time can be followed on panel screen thanks to the touch-operated glass panel.

Quantity of water used for dough can be controlled on touch-operated glass panel thanks to the water liter system. Steel bowl and blade are made of stainless steel as set.

The automatic and manual use options are available. The kneading time can be adjusted. It provides a two-speed use thanks to a quiet running double-positioned motor.

The emergency stop function and the security system on the cover are available. It can be moved easily thanks to its wheels.



VOLUMETRIC DOUGH DIVIDER

Our Volumetric Dough Divider Machine, which is the latest system of the dough processing technology, cuts the dough at the requested weight in gram without pressing and harming the dough. All the surfaces contacting the dough are made of stainless steel. It cuts the dough with its weight thanks to the vacuum generated by piston cylinder movement. The lubrication system is automatically operated. Thus, the machinery is provided to have longer life. All surfaces are lubricated with the oil which is compatible with food. Grammage can be adjusted optionally by adjusting lever.



CONICAL ROUNDING

Conical rounding machine shapes the dough thanks to a cone made of aluminium and the aluminium sleeves around which spirally move. The dough coming from volumetric dough divider drops into the aluminium input chamber and leading chutes. Meanwhile, the dough is prevented to stick on the drum by optionally blowing hot or cold air per request. 3 types of machinery are manufactured; can be as standart weight 50-150 gr or 50 to 1600 gr with the help of adjustable mechanism.

DOUGH MOULDER MACHINE - USV 3000M

It shapes the dough , which can shape the dough flat by the help of two polyamide rollers, at any length and thickness by the means of 2 or 4 cushions.

The roller can be adjusted between 0-30 mm without any positioning.

There is a spring scraping mechanism made of stainless steel on the roller to avoid any kind of dough stuck.

The dough can be shaped at 400 mm length thanks to the polyester woven and resistance increased long-life conveying band and adjustable roller group.

The folding chain and the components are made of stainless steel.

It has capacity to shape 2500 pieces of dough per hour and the feature of processing 80-1800 gr dough.



Pizza
making
is child's
play
for it.

**MONDO
CUP**

**MONDO
CUP**

4,3" dokunmatik rezistif kontrol paneli.
4.3-inch resistive touchscreen control panel.

Mondo Cup Pizza fırınları, kullanıcıların kolaylıkla kontrol sağlayabilmeleri için 4.3 inç dokunmatik rezistif kontrol paneli ile donatılmıştır.

Mondo Cup Pizza ovens are equipped with a 4.3-inch resistive touchscreen control panel for users to easily manage and control.

Homojen pişirme sağlayan taş taban.
A stone base that provides homogeneous cooking.

Yüksek kaliteli taş tabanı, Mondo Cup Pizza fırınlarında homojen pişirme sağlar. Bu özellik, ürünlerin eşit şekilde ve mükemmel bir şekilde pişirilmesine olanak tanır, lezzetin ve dokunun korunmasına katkı sağlar.

The high-quality stone base in Mondo Cup Pizza ovens ensures uniform cooking. This feature enables products to be uniformly and perfectly cooked, contributing to preserving taste and texture.





4,3" dokunmatik rezistif kontrol paneli.
4.3-inch resistive touchscreen control panel.



Homojen pişirme sağlayan taş taban.
A stone base that ensures homogeneous cooking.



Ayarlanabilir alev boyuna sahiptir.
It has adjustable flame height.



Sağ ve sol birbirinden bağımsız yanma özelliği.
Independent right and left burning feature.



Kabin içerisinde açık alev.
Open flame inside the cabin.



Odun ateşinde pişme hissi verebilmek için tütsüleme özelliği.
Smoking feature to simulate cooking over a wood fire.



90 saniyede İTALYAN tipi pizza pişirmektedir.
It cooks Italian-style pizza in 90 seconds.



Yakıtı Doğalgaz ve LPG'li olarak üretilmektedir.
It's produced with both natural gas and LPG
(liquefied petroleum gas) fuel options.



220 volt ile çalışmaktadır.
It operates on 220 volts.



Ortalama Doğalgaz tüketimi 1,32 m3.
The average natural gas consumption
is 1.32 cubic meters.



Ortalama elektrik tüketimi 0,5 Kw/h.
The average electricity consumption is 0.5 kWh.



Pişirme taşı genişliği 670mm ve derinliği 680mm.
The cooking stone width is 670mm,
and the depth is 680mm.



Max. Sıcaklık 450 derece.
The maximum temperature is 450 degrees Celsius.



Bacasız davlumbaz altı çalışabilmektedir.
It can operate as an under-cabinet
hood without a chimney.

Chef In®



in Cook



With its developed cooking technology, it provides precise heat and humidity control even at high temperatures.

in Touch



7" IPS panel
Touch screen
User-friendly interface design

in Clean



More hygienic and an environmentally friendly wash

in Smoker



Don't worry! Smoking it's child's play for him.

in Mayfer



It is an ideal option to keep warm without getting cold.

FIMAK
Chef In



HMY GROUP

HMY is a leading group in engineering, manufacturing & fitting of retail furniture and technologies solutions.

HMY offer brand & retail consulting, design & architecture services, site & project management, general contacting & tech. solutions.

HMY, leading group capable of implementing 360 degrees project starting from the definition of business

models and retail concept to manufacturing and turnkey executions.

HMY is the result of a merging process completed by a group of companies determined to create a highly

professional operator in the field of retail services; a group specialized in standard a custom furniture,

displays and technological solutions. Today HMY is a worldwide leader in providing to brands and retail



HYPER MARKETS STAND

SHELVING SYSTEM SOLUTIONS

Retail shelving is not just a functional aspect of a store, but also a powerful visual merchandising tool. Retail shelving is not just a functional aspect of a store, but also a powerful visual merchandising tool.



CHECKOUTS

The checkout furniture is designed both for store employees, guaranteeing safety and comfort while working, and for consumers, streamlining the payment process to avoid queueing.

The till is a point of contact between the cashier and the customer: cashiers give customers a one-to-one service, information and help, and listen to their needs.

Check outs are designed with an ergonomic till unit where cashiers can comfortably work and interact with their customers. It is a functional till. It reduces the employee's risk of developing musculo-skeletal disorders.

Check outs adapt to all situations thanks to its design, its different dimensions and its multiple options. It can adapt to the requirements of any type of store: retail space, catchment area, average shopping basket, store architecture, number of customers, etc.

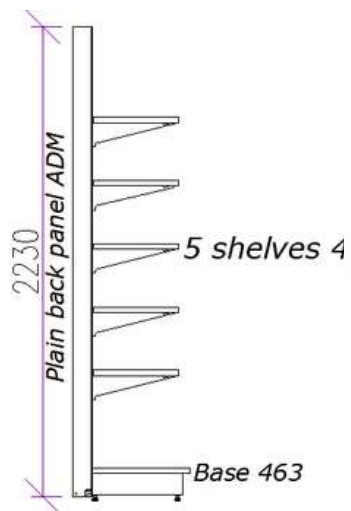
Check outs integrate seamlessly with all cashier solutions linked to the payment process. A comprehensive range of options is available, from the most standard to the most specific.



WOOD UNIT

available :
by all designs which you need to adapt with your store





© Telmecon 2014-15







ANGELO PO

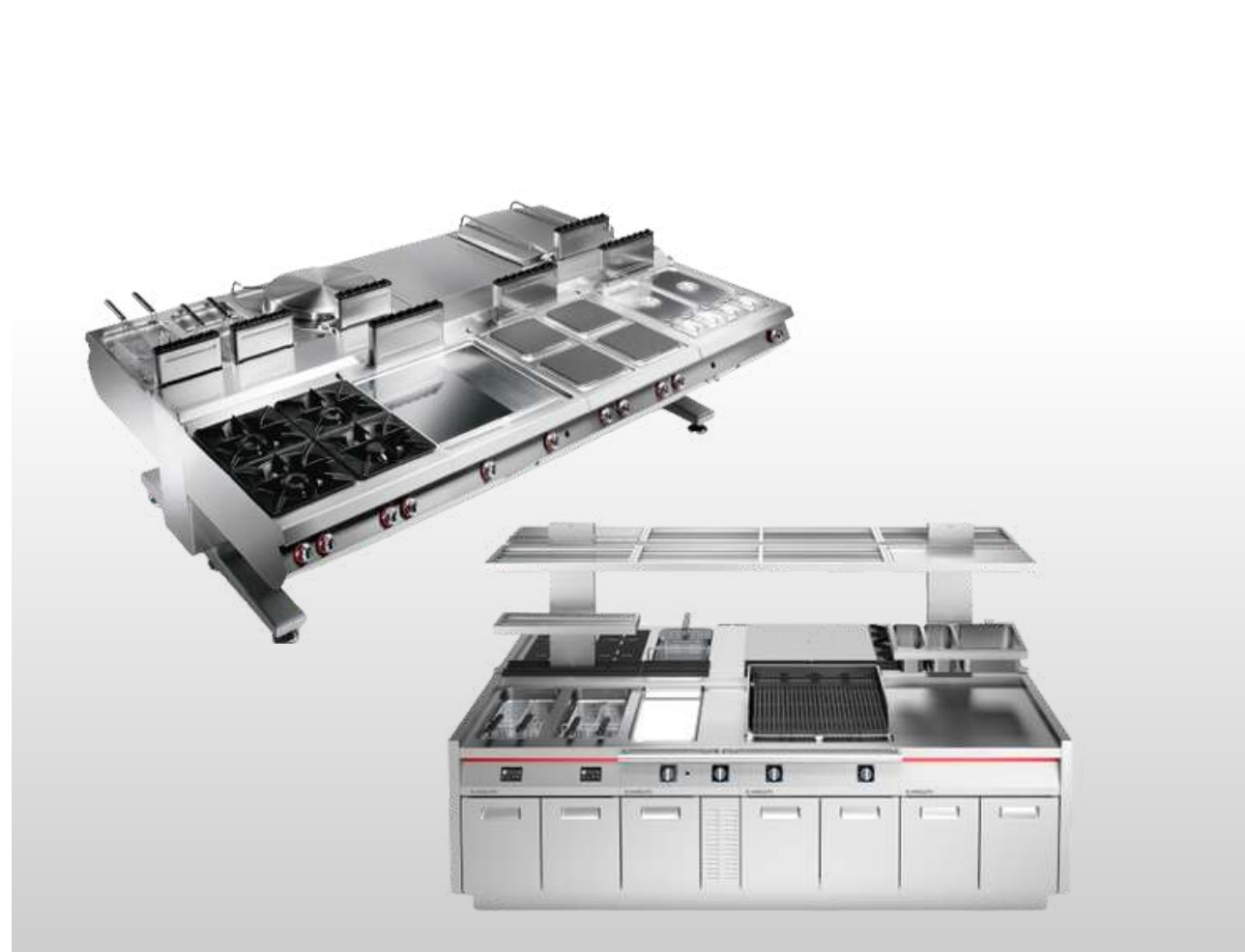
ANGELO PO is a premier Italian manufacturer of professional kitchen solutions, blending performance and design for over a century. Known for its innovative and sustainable equipment—from cooking ranges and ovens to storage and washing systems—Angelo Po empowers restaurants, hotels, schools, and catering professionals to create high-efficiency kitchens tailored to their needs. With a focus on hygiene, energy savings, and ergonomic design, Angelo Po delivers complete culinary systems that elevate both functionality and style..

MADE IN ITALY



HOT LINES

ANGELO PO delivers high-performance kitchen systems for every scale of operation from compact bistros to industrial catering facilities. Their full product range includes cooking lines, ovens, storage solutions, and washing systems designed to optimize workflow, safety, and energy efficiency. Whether outfitting a hotel, a school, a supermarket, or a Michelin-starred restaurant, Angelo Po tailors systems with versatile capacities to meet diverse operational needs. Each installation reflects a century of Italian expertise, balancing robust design and advanced technology to elevate professional kitchens worldwide





EMPERO

Today, at the 38 th Year of its existence, Empero is extending its area to 57.000 square meter, 50.000 square meter area of which is indoor, and 7.000 square meter outdoor, besides manufacturing 3000 different type of products under the same roof with its high technology machine park at its unique facility on the world, being solution partner of Industrial kitchens and continues moving on the way of by being a World wide known Brand Mark. Empero became the leading company of sector by presenting its products, which are produced by over 500 production staff, to the market with the disciplined efforts of over 50 administrative and Sales staff at its 300 domestic and 350 abroad Sales points in 80 countries. Providing flawless service in the Kitchen of business with its over 150 authorized service and keep growing with each passing day.



HOT LINES (70 . 90)

- Stoves
- Grill & Charcoal Grill
- Fryers
- Boiling pan & Tilting pan
- Pasta cooker
- Bain marie
- French top & Solid top
- Induction cooker
- wok



EMPERO offers robust and high-efficiency hot line equipment designed for modern industrial kitchens.

From multi-function cooking ranges to fryers, griddles, and bain-maries, each unit combines durable stainless steel construction with precision temperature control to meet the demands of restaurants, hotels, catering centers, and field kitchens.

Engineered for performance, safety, and ergonomic use, EMPERO's hot line products are built to optimize workflow while maintaining hygiene and energy efficiency across diverse foodservice environments.

ROTTISSERIE

- PG or NG
- Safety valve.
- Operates by radiant and each radiant can be controlled separately.
- Heat resistant tempered glass doors.
- Steel gear system provides quiet operation.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Stainless steel body.
- Easy cleaning.
- Each spear takes 6 chicken.

available : 5 - 8 spear

Bring the theater of flame-roasted perfection to your kitchen with Empero's gas and electric rotisserie ovens.

Crafted to deliver evenly roasted meats with crispy skin and juicy interiors, these machines aren't just functional—they're showstoppers





OVENS

pizza ovens (decks & Rotary & conveyor)tandori ovens potato and sweet potato ovens

Elevate your culinary craft with Empero's range of professional ovens—engineered for precision, durability, and bold flavor. Whether you're baking artisan breads, sizzling pizza, or slow-roasting meats, Empero offers a tailored solution with gas, electric, and wood-fired models designed for every kitchen workflow.

Powerful Performance: From convection ovens to combi and rotary styles, Empero delivers consistent heat distribution and fast recovery times to keep your kitchen moving.

Versatile Designs: Choose from modular touch-screen models, stone-based pizza ovens, mini convection units, and large-scale rotary systems—crafted to suit restaurants, bakeries, and fast-paced catering services alike.

Reliability You Can Taste: Built with industrial-grade materials and backed by Empero's trusted legacy in kitchen innovation, these ovens are the backbone of gourmet excellence





SNACK LINE

- waffle machine
- salamander
- crepe machine
- sandwich grill

AVAILABLE : single & double

Revolutionize your kitchen's hygiene with Empero's high-performance dishwashers—engineered for efficiency, power, and precision. Whether you're washing delicate glassware, stubborn cookware, or massive



When speed meets satisfaction, Empero's snack line stands out as the ultimate ally for quick-service kitchens and fast-food champions. Designed to deliver high-volume performance with compact efficiency, every piece is built to keep your operation running smoothly while tantalizing taste buds. Everything for the Perfect Bite: From crepe makers, waffle machines, and contact grills to mini fryers, salamanders, chips scuttles, and conveyor toasters—Empero's lineup covers every snack craving, hot or cold.

PREPARATION EQUIPMENT

Mixers - spiral mixer - cutters - vegetable cutter - potato peeler

A flawless dish starts with flawless prep—and Empero delivers the tools to get it right every time. From chopping to mixing, slicing to grinding, Empero's preparation equipment is the unsung hero behind every gourmet creation.

Engineered for Efficiency: Designed with speed, safety, and practicality in mind, Empero's preparation tools streamline operations and cut down on kitchen fatigue.

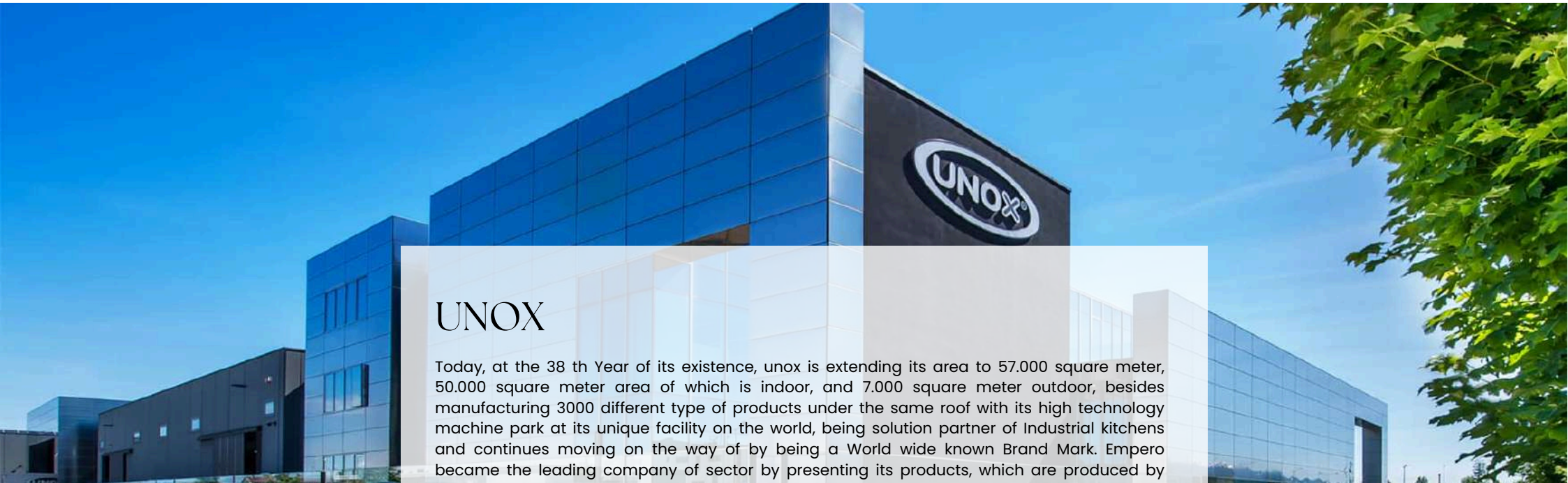
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UNOX

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MADE IN ITALY





CONVECTION OVENS

BAKER TOP

BAKER LUX

Unox commercial countertop convection ovens with humidity allow you to speed up the cooking process of convection recipes thanks to the management of small amounts of steam, while optimising time and space. Frosted and leavened products, fresh pastries and much more: perfect ventilation and intelligent humidity control to ensure precise, repeatable and uniform results in any kitchen or laboratory.



COMBI STEAMER

A combi oven does so much more than just distributing heat through air flows.

It also adds another fundamental cooking element: steam.

Unox commercial countertop combi ovens allow you to cook any recipe in a simple and automatic way, optimising results, time and space. Flawless and uniform cooking outcomes in all conditions and labour waste and energy consumption reduction thanks to intuitive functions.



UNOX Speed Ovens combine the speed of a microwave with the precision of convection cooking—delivering perfectly cooked food in record time. Engineered for high-performance kitchens, these ovens are ideal for bakeries, cafés, hotels, and quick-service restaurants. With sleek designs and intelligent technology, UNOX Speed Ovens ensure crispy textures, consistent heating, and reduced wait times, all while maintaining energy efficiency and compact footprint.



UNOX Bakerlux Shop Pro Ovens are designed for seamless baking right at the point of sale. Combining powerful convection technology with sleek, compact design, they deliver perfectly baked croissants, muffins, and pastries with speed and consistency. Built for bakeries, cafés, and retail spaces, they feature intuitive controls, energy efficiency, and stunning results—turning every bake into a sales opportunity.



SIRMAN ITALCENTRO

SIRMAN SERVICE

SIRMAN STEEL PROCESSING

SIRMAN HEADQUARTER

SIRMAN

A company that created a smart blend of the best ingredients for creating top of the range products for its customers. The company indeed relies on top experts in the food sector, the most efficient technologies, sleek design and a visionary attitude always open to designing new solutions.

Sirman's performance in the catering equipment sector is the matured result of a team that steers every department of the company, managing every aspect of product design and manufacture, right through to marketing, sales and service assistance for the people who are most important for us: our customers.

MADE IN ITALY



FOOD PROCESSING :

- Meat Mincer
- Bone saw
- Meat Slicer
- Sausage filler
- Hamburger Press
- Cutters
- Soup mixer

The best food processing solutions for every professional.
Food processing line includes mixers, meat grinders, slicers, vegetable cutters, and more all designed to meet the highest standards for performance and hygiene.





FOOD PROCESSING :

spiral dough mixer

Innovative equipments for your creativity,
think to speed the raw food and optiise the
workflow

COOKING EQUIPMENT :

Explore Sirman's top-tier professional
kitchen equipment, designed to enhance
efficiency and innovation in culinary
environments worldwide.

Sirman's wide range of professional
equipment meets all needs starting from
food processing till cooking equipment.



COOKING EQUIPMENT :

Hot dog warmers and bread warmers
Sous Vide Cooking System





POTATO PEELERS

Potato peelers 20 Kg

Sirman's PPJ 20 combines high-volume performance with cutting-edge convenience for modern kitchens with high operation up to 340 Kg/Hour



DRINK MIXERS

Drink Mixers

Elevate your beverage game with the Sirio 1, a premium mixer designed for commercial brilliance.

Compact yet robust, the Sirio delivers café-quality results at the touch of a button—perfect for bars, coffee shops, and any place that craves consistency in every sip



10 INTERNATIONAL
CERTIFICATIONS

DIHR

DIHR is a global leader in commercial dishwashing solutions, combining Italian craftsmanship with cutting-edge innovation. As part of the A li Group, DIHR designs equipment that is durable, efficient, and tailored to real-world kitchen demands. Whether outfitting a restaurant, cruise ship, or hospital, DIHR brings professional-grade cleaning to high-volume operations with precision and eco-conscious technology.

Revolutionize your kitchen's hygiene with DIHR's high-performance dishwashers—engineered for efficiency, power, and precision.

Whether you're washing delicate glassware, stubborn cookware, or massive loads of trays and plates, DIHR provides a sparkling solution for every scale.

MADE IN ITALY





UNDER COUNTER GLASS & DISHWASHERS

The glass and dishwashers of the GS series are ideal for bars, pubs, restaurants and hotels. These undercounter machines, with a redesigned control panel, feature a wide loading capacity granting the highest performance.

RACK DISHWASHING

DIHR's RX PRO line delivers uncompromising performance with sustainability at its core perfect for demanding environments. The RX PRO isn't just a dishwasher it's a sustainable workhorse tailored for professional kitchens where speed and sanitation matter most.



HOOD TYPE DISHWASHER :

DIHR's hood-type dishwashers offer an advanced cleaning solution for professional kitchens, blending cutting-edge technology with custom-fit flexibility.

Whether you're outfitting a restaurant, hotel, or institutional kitchen, DIHR's hood-type line guarantees streamlined washing without compromising sustainability or cleanliness.





FRENOKX

FRENOKS Inc. Industrial Cooling Industry and Trade Co. Specializing in Refrigerators and Deep Freezers as the leading company of Turkey.

We offer the best product for your needs in the best price-performance value.

We use the widest range of products and testing technologies.

We use the most advanced production and testing technologies.

Our production capacity is 100 different products per day, 15 cold rooms and 15 cold rooms cooling groups. Our production continues uninterruptedly with 240 employees in a 14000 m2 closed manufacturing and warehouse area. We export 77% of our cooling group products, of which 80% is to European countries.

From the smallest refrigerators of 100 liters to the cold rooms, we have a wide range of products with nearly 3000 different products on 300 main models.





DRY AGE :

FRENEX Dry Age Refrigerators with Special Salt incorporate mineral-rich Himalayan salt blocks that enhance both the preservation and flavor maturation process. With humidity control, temperature stability and interior components crafted from stainless steel, these units deliver unmatched hygiene and aging precision. Ideal for high-end butcher shops and restaurants seeking premium quality and visual appeal, FRENEX combines innovative refrigeration with natural salt aging for gourmet results

UPRIGHT REF & FREEZERS

Upright ref & Freezers 1 & 2 Doors

FRENEX Vertical Professional Line offers powerful upright refrigeration and freezing solutions tailored for commercial kitchens, bakeries, and hospitality environments.

Featuring robust stainless steel construction, energy-efficient models (EF), and configurations ranging from 1-door to 2-door formats, these vertical units deliver high storage volume, ergonomic access, and reliable temperature performance. Ideal for high-demand settings where hygiene, space efficiency, and durability are paramount, FRENEX ensures smooth workflow with sleek, dependable design.



UNDER COUNTER REF & FREEZERS

FFRENOX Counter Type Professional Line delivers high-performance refrigeration neatly integrated into work counters—ideal for kitchens that value both functionality and space optimization.

Available in 2 and 3 door mono block configurations, these units feature robust stainless steel bodies, energy-efficient cooling, and ergonomic access for smooth workflow.

With options like drawer-based fridge/freezers, this line ensures precise temperature control and hygiene while doubling as a durable prep station in restaurants, bakeries, and catering environments.





BREMA OBTAINED THE CERTIFICATIONS ACCORDING TO THE UNI EN ISO 9001:2015 AND UNI EN ISO 45001:2018 STANDARDS.



BREMA

BREMA Group has been shaping the ice-making industry since 1985, transforming ice from a utility into an experience. With nearly 40 years of innovation, BREMA blends technological precision with premium design to deliver machines that go beyond expectations. Whether you're running a bar, hotel, or gourmet kitchen, BREMA turns ice-making into a refined art backed by decades of Italian design and global reach

MADE IN ITALY



ICE MAKERS :

cubes & flakes

available (30 kgm / d : 1000 Kgm/d)

BREMA offers a full spectrum of ice-making machines built to meet the needs of bars, hotels, restaurants, hospitals, and industrial kitchens worldwide. Every model balances Italian design, hygienic operation, and sustainable engineering.

Daily production ranges span from compact models generating 21 kg/day to industrial powerhouses producing over 5,000 kg/day.

Storage bin sizes range from 4 kg to 550 kg, supporting both tight spaces and high-volume operations





PLASTIMARK

Plastimark® was founded in 1995 with the aim of innovating and improving the tools that have always accompanied our daily shopping. Its baskets and trolleys offer an innovative proposal to both Retailers and their customers. From the beginning, the company has set itself apart by producing products of high aesthetic impact, quality and functionality, the result of a process with a distant origin whilst retaining close ties with the philosophy of the group to which the company belongs, Giordano Holding. A family-run Italian and Piedmont company, which has always been committed to having not only a successful entrepreneurial itinerary, but prior to that, a responsible and ethical commitment, from a viewpoint of sensitivity to the environment and the social context.

MADE IN ITALY



TROLLYES :

Available capacities : (100 lit : 240 lit)

PLASTIMARK's range of plastic shopping trolleys is engineered for durability, flexibility, and style perfectly suited for retail environments of all sizes like C ity, K eita, Twigan H ybrid Super and Hybrid Maxi.

Support retail layouts from compact urban stores to hypermarkets.



BASKETS :

Available capacities : (22 lit : 65 lit)

Supermarket Baskets: Lightweight and durable designs available in various capacities, such as:

22L: Ideal for convenience stores and quick trips.

60L Slimmer Series: Compact yet spacious optimized for narrow aisles and small-format outlets.

80L and above: For larger supermarket environments with higher carrying needs.





MACPAN

It all began on 6 October 1983, when Ottorino Marcante, together with his children, decided to make available his experience to support, maintain, service and repair oven and pastry shop equipment, as well as machinery for bakeries, gaining and consolidating a leading position on the Italian market in just a few years. The experience gained over time, combined with a vocation for innovation and the development of new technologies, has enabled the company to broaden its horizons, firstly working in the reconditioning of machinery with complete overhauls, followed by the design and manufacture of machinery and supply of equipment for bakeries, pastry shops, pizzerias and for the entire Ho. Re. Ca. industry, including industrial kitchens for large communities. All of the above comes with a guarantee of prompt and precise support, all over the world. Since the early Nineties, the company has been operating on foreign markets, starting out in the countries of Eastern Europe

MADE IN ITALY





DOUGH SHEETER

Free Stand - over counter MACPAN dough sheeters are crafted to meet the needs of professional bakeries, pizzerias, and pastry labs—offering mechanical finesse, sturdy engineering, and user-friendly operation for shaping dough with consistent thickness and quality.

MACPAN offers various models tailored to production scale and dough type: Compact Tabletop Sheeters, Floor Standing Sheeters and Heavy-Duty Industrial Sheeters.

MIXERS & SPIRAL MIXER

MACPAN offers a versatile line of high-performance mixers tailored to artisanal and industrial bakery needs.

Whether you're preparing soft pizza dough or firm bread batches, their mixers deliver consistency, durability, and ergonomic design. Available in a wide selection of bowl sizes and motor powers to suit production volumes from boutique bakeries to industrial facilities.



DIVIDERS & MOULDERS

MACPAN offers a full spectrum of dough dividing and moulding equipment, expertly built for speed, consistency, and dough integrity from compact bakeries to large-scale bread producers. Engineered to divide dough into uniform portions with minimal stress on texture and fermentation. Available as Manual Dividers, Semi-Automatic Dividers, Automatic Dough Dividers & Rounders.



CANCAN®
• SINCE 1958 •

CAN CAN

CANCAN is a trusted Turkish manufacturer specializing in high-quality fruit juicers and kitchen solutions for commercial and industrial settings.

With innovation at its core, CANCAN offers a wide range of products including manual and automatic juicers designed to combine durability with ease of use.

Serving global markets from its headquarters in Sakarya, Turkey, the company is known for blending cutting-edge technology with customer-focused design, making it a go-to brand in hospitality, food service, and catering industries.





FOR (CAFE - BAKERY - RESTAURANT)

over counter Cafe Type PRO – Automatic Orange Juicer (Auto Feeder)
Built for speed and ease—just load and juice. The auto beeder ensures nonstop productivity, ideal for busy establishments.

Features:

High-speed extraction, sleek profile, and ergonomic usability.



FOR (SUPER MARKET)

FREE STAND

Self-Service Type – Automatic Orange Juicer (With Tap)

Ideal for hotels and buffets. Users serve themselves with the integrated tap—clean, easy, and crowd-friendly.

Features: Sleek presentation, high hygiene, and intuitive tap system.



Hydraulic Pomegranate & Citrus Press
 Maximizes juice yield from harder fruits like pomegranates and citrus with effortless hydraulic power. Features: Heavy-duty press action, silent operation, and exceptional precision.



Cafe Type Pomegranate Auto Orange Juicer (Manual Feeder)
 A hybrid juicer tailored for cafés that want flexibility with fruit selection—combining strength and sophistication. Features: Manual control with premium extraction efficiency

LA-CIMBALI

LA-CIMBALI

"La Cimbali is a leading Italian brand of professional espresso coffee machines, renowned for combining technological innovation with timeless design. With over 110 years of heritage, La Cimbali crafts traditional and fully automatic machines that deliver consistent quality and performance, making them the preferred choice for coffee professionals worldwide. Whether in coffee bars, hotels, or hospitality venues, La Cimbali empowers businesses to serve authentic Italian coffee experiences backed by reliability, elegance, and sustainability.

MADE IN ITALY



ESPRESSO MACHINES

2 Groups – 3 Groups

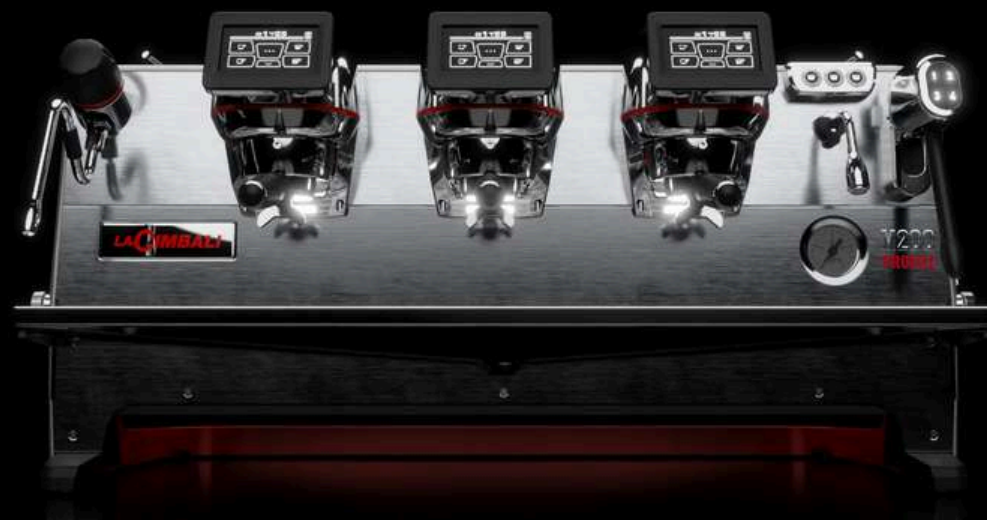
La Cimbali offers a versatile lineup of traditional and fully automatic espresso machines designed to meet the diverse demands of coffee service across cafés, hotels, and hospitality venues. Their traditional models such as the M200, M100, and M40—are ideal for high-volume coffee bars seeking artisanal control and premium performance. With options tailored for both compact setups and large-scale operations, La Cimbali ensures businesses can deliver authentic Italian espresso experiences with elegance, efficiency, and reliability



COFFEE GRINDER :

La Cimbali coffee grinder deliver precision, consistency, and speed to match every espresso setup. Designed for professional use, these grinders offer a range of capacities and grinding technologies to suit both high-volume coffee bars and boutique cafés. From compact models ideal for tight counter spaces to high-capacity units built for constant demand, La Cimbali's grinders ensure optimal performance, stylish design, and seamless integration with their espresso machines. Their intuitive dosing systems and grind settings empower baristas to maintain quality while maximizing workflow efficiency.







KLIMASAN

We are a unique global team passionate about delivering the best cooling solutions to our partners and providing broad opportunities to our people.

One committed team to be our customers' preferred choice through outstanding value creation and leading performance.



UPRIGHT BREF

Available 1 - 2 Doors
bottle cooler



DEEP FREEZER (CHEST FREEZER)

Available
(160 - 185 - 210 CM)

VERTICAL FREEZERS

Available
(STATIC - DYNAMIC)





- ISO 9001:2015
- ISO 22000:2005
- ISO 45001:2018
- ISO 14001:2015
- ISO 10002:2018



KÜLSAN

KÜLSAN Melamine Tableware redefines durability and style for professional food service environments. Each piece is made from thermoset melamine, offering superior resistance to heat and impact—ideal for hotels, restaurants, catering services, and institutional dining. With designs ranging from elegant simplicity to bold aesthetics, KÜLSAN tableware blends performance with presentation, helping businesses elevate their culinary display while minimizing breakage and replacement costs



THERMOSET :

KÜLSAN Melamine Tableware redefines durability and style for professional food service environments.

Each piece is made from thermoset melamine, offering superior resistance to heat and impact—ideal for hotels, restaurants, catering services, and institutional dining. With designs ranging from elegant simplicity to bold aesthetics, KÜLSAN tableware blends performance with presentation, helping businesses elevate their culinary display while minimizing breakage and replacement costs



CHEF TOP :





let's meet our
CUSTOMERS

Mahmoud Elfar Market



MADINTY B8

ARABELLA PLAZA

PORT SAID

STH SETTLEMENT

SHIKH ZAYED

MOHANDSEEN

MADINTY B6

SHERATON

HACIENDA

MERGHANI

MIVIDA

STRIP



Zahran Market

MANSOURA

MARINA – N.COAST

KHALIFA MALL
STH SETTLEMENT

PHAROS – S.HUSSIN

ALMAZA – N.COAST

DUNES – SH.ZAYED

SOKHNA

MAMOURA

PRIVADO – MADINTY

SYRIA ST – ROSHDY

FAM BAM MALL

BADR – NORTH COAST

KAFR ELSHIKH

NEW DAMIETTA



Sarai Market



IQBAL

MIAMI

REHAB

KAFR ABDO

SOUTH 90TH

Mori Sushi Group

MADINTY

DANDY MALL

MOHANDSEEN

CAIRO FESTIVAL

MALL OF ARABIA



Alhallab Restaurant



ZIA MALL

CAIRO FESTIVAL

MAADI

Hyper markets



Restaurants



Bakery & Pastry



Cafes



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