



S U M M U S

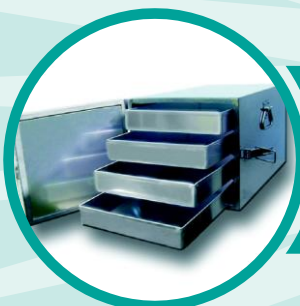
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Top of the line catering equipment



Thermo containers for food transport have double walls and bottoms and 5 to 50 l volume. They can be equipped with a tap or not. Thermo containers' insulation is 10-20 mm thick and therefore assures slower cooling or heating of the content.

Thermo billycans are made of inox with double walls and bottoms and built into a frame. You can choose from 3 x 1 l or 4 x 1 l and 3 x 0.6 l or 4 x 0.6 l. Container dimensions: the outer diameter is 176 mm and the height is 70 mm or less.



Thermo drawers for transporting pastries, pies and baked food. Drawers can be custom-made as a one compartment drawer or with insulation's dimensions according to the buyer's request. All supporting elements are made of inox.

Drawer (one compartment, uninsulated) for transporting confectionery products is made of stainless steel or aluminium. Drawers' dimensions are adapted to the buyer's request.



Kitchenware and dishes are made of stainless steel.

Inox pots and bowls with 5-70 l volume.



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All carts are custom-made according to buyer's requirements.

Medical: open or closed
Catering: swivel or fixed wheels,
with or without a brake, with an antistatic rubber.



Inox carts for medical establishments
can be closed or open,
depending on the buyer's requests.

Inox boards, A3 or A4 format.



Infusion stands with a holder.

Transport packaging according to the buyers' needs.



Milk containers, made of AIS 304 inox, 10 to
40 l volume.



Inox cisterns are custom-made.



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