



***Do you really know OFFCAR? This First Webinar
will introduce You who we are.***

Thank You for Your Partecipation!

The webinar will begin at 2.00 pm Italian Local Time



*Please, in order to avoid any background noise, to SWITCH the
Microphones OFF during the presentation, the communication during the
presentation will be possible using the chat.*



OFFCAR is an Italian Company based in Venetian region

The Company has been established in 1920 practically 100 years ago.

Originally OFFCAR was known as IMPERIA, later changed to OFFCAR in the 1980s.

Since the begin the Factory has been controlled by the Carraro's Family, owner of both companies. Today OFFCAR is at its 4th generation.

OFFCAR embody the pure Italian entrepreneurial spirit

Exporting in more than 60 countries worldwide its products manufactured entirely on both productions sites which belong to OFFCAR

1920



FIRST STEPS

"OFFCAR, OFFicine CARRaro" ideally recalls the company founded in the 1920s by the founder "Nei" Domenico Carraro. His low-cost wood-fired cookers were passionately welcomed by the families living in Campodarsego and the neighboring towns for many years as they substituted the old, expensive and smoky fireplaces.

1950

AFTER THE WAR

After the Second World War, the production was expanded to include electric appliances such as metal furniture and gas cookers. When Nei's sons, Bruno and Daniele, joined the company, it was renamed "IMPERIA", with as many as 40 employees in the 1950s.



1960



NEW DIRECTION

In the late '60s, with the great crisis that hit this market, "domestic" production was abandoned and substituted by the production of industrial cookers.

1980

GROWTH AND DEVELOPMENT

"Offcar the Great cooking srl", a brand by Officine Carraro, was founded in 1980 by Bruno Carraro and his two sons Carlo and Domenico and it creates professional catering equipment. The company produces adaptable modular solutions, which could easily satisfy all the specific needs of the customer. The company has about thirty employees and an Italian and European distribution network.



2000



A MODERN COMPANY

The openings to non-European markets such as Asia, the Arabian Peninsula, North Africa and America encouraged the company to invest in research and development. The aim was to innovate and improve the product, and at the same time to simplify its maintenance and usage.

The certification of quality, in accordance with existing law, made the product reliable and appreciated.

2020

TODAY

OFFCAR THE GREAT COOKING increases the number of its foreign affiliates reaching the Middle and Far East with a percentage of export over 50%. The handcrafted work mixed with industrial production makes every single project unique, with the same passion of the past. Tradition and continuity are guaranteed by the family Carraro who leads the company, generation after generation.



QUALITY



CE
DECLARATION
OF
CONFORMITY



ETL LISTED



SASO QUALITY
MARK



CB SCHEME



ISO 9001



OFFCAR SUSTAINABILITY

Modern photovoltaic systems have been installed on all OFFCAR facilities in order to be completely autonomous in terms of energy demand.

INSTALLATION



152.775 kWp
Power



SAVING

382,684
Co2 Tons



165.000 kWh
Average annual production



346
Barrels of oil

m²

1155
Square meters coverage



2551
Trees

PRODUCT LINES

UNICO 650



UNICO 700



EVOLVE 700 - 980



Stile 700 GOLD MARINE



Stile 980 - 990 GOLD MARINE



Stile 1100



DRAGONE 龙



PASTRY



SMART CONCEPTS

SUPERFRY 4.0

The high-tech way to fry

Pasta
Corner

Linda
free creative



*OFFCAR allows to PULL TOGETHER different appliances which belong to different LINES if characterized by the same SERIE. Same SERIE means same DEPTH and PROFILE.
e.g. UNICO 700 and STILE 700 **CAN BE** Pulled Together*

• LINES:

- UNICO
- EVOLVE
- STILE
- DRAGONE
- PASTRY

• SERIES:

- 650
- 700
- 900 (980-990)
- 1100

PRODUCT LINES

Each Line can be offer a wide variety of appliances suitable to organize any kitchen layout.

- *Gas Range Stove*
- *Electric Range Stove*
- *Ceramic Plate*
- *Induction Plate*
- *Wok Range*
- *Solid Top*
- *Griddle*
- *Fryer*
- *Chips Scuttle*
- *Pasta Cooker*
- *Water-Heated Radiating Grid*
- *Lava Stone Grills*
- *Bain Marie*
- *Multifunction Bratt Pan*
- *Tiltinb Bratt Pan*
- *Boinling Pan*
- *Tilting Kettle*



UNICO 650

MODULARITY: 350 mm - 700 mm

DEPTH: 630 mm

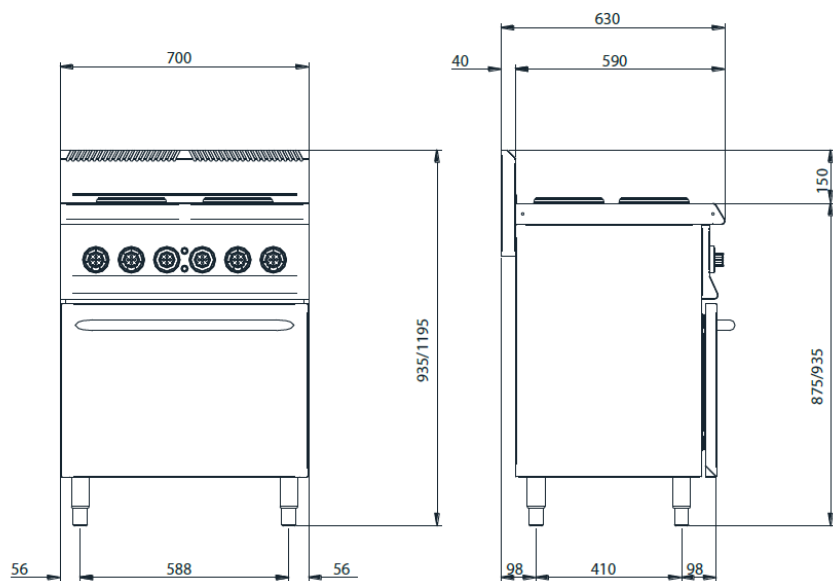
"Little Offcar" items for "Superior" sturdiness, reliability and safety. A refined combination of chromium-plated details, top finish and Offcar tradition, Unico 650 line has all it needs to be unmistakable.

Clean tank (Y)

Shapes and materials
guarantee maximum hygiene

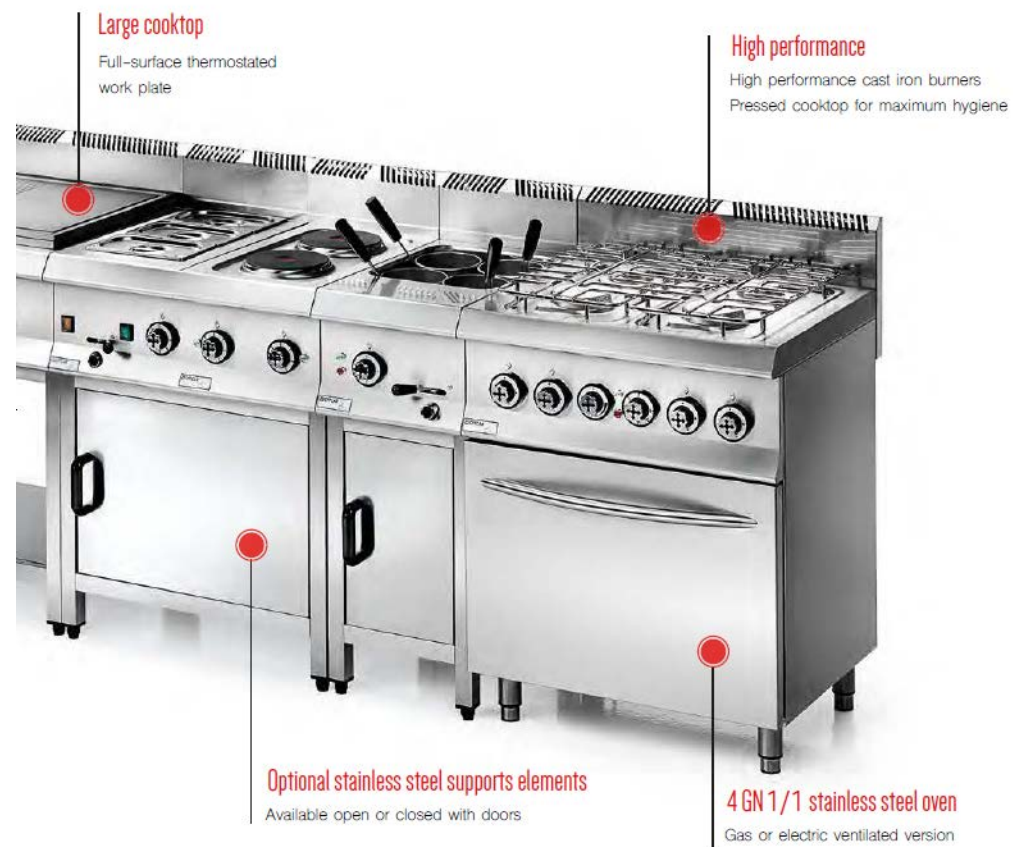


AISI 304 Stainless steel worktop



Main Dimension:
Modularity: 350 – 700 mm
Depth: 630 mm

UNICO 650



Highlights

UNICO 650 IS OFFCAR ENTRY LEVEL LINE

UNICO 650 ARE NORMALLY TOP VERSION

THE APPLIANCES CAN BE ALSO DEEMED
BENCH BASED

BOTH GAS AND ELECTRICAL STOVES CAN BE
PROVIDED ALSO WITH OVEN GN1/1



UNICO 650



UNICO 700

MODULARITY: 400 mm - 800 mm - 1200 mm

DEPTH: 730 mm

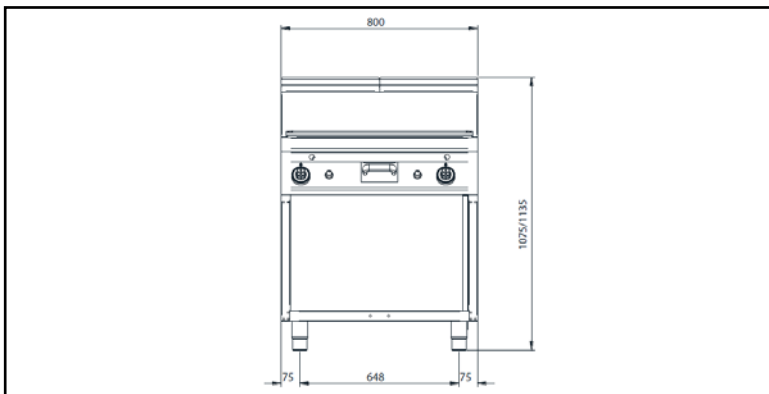
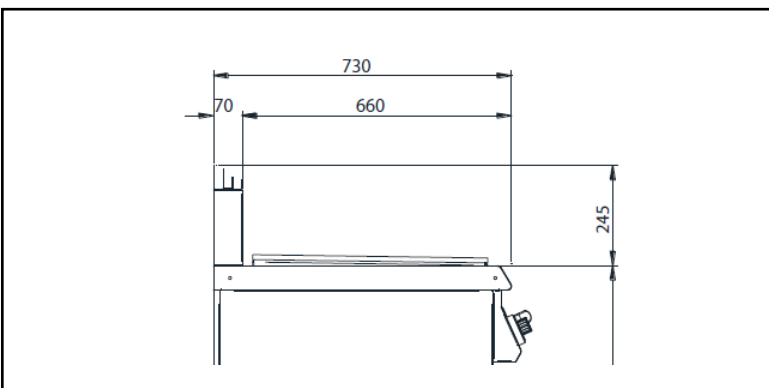
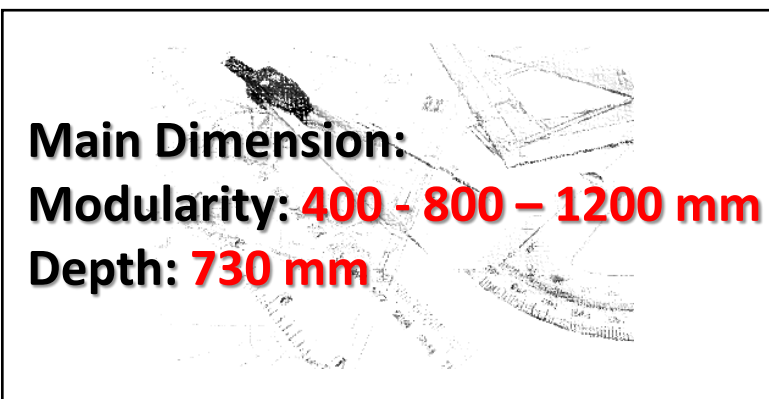
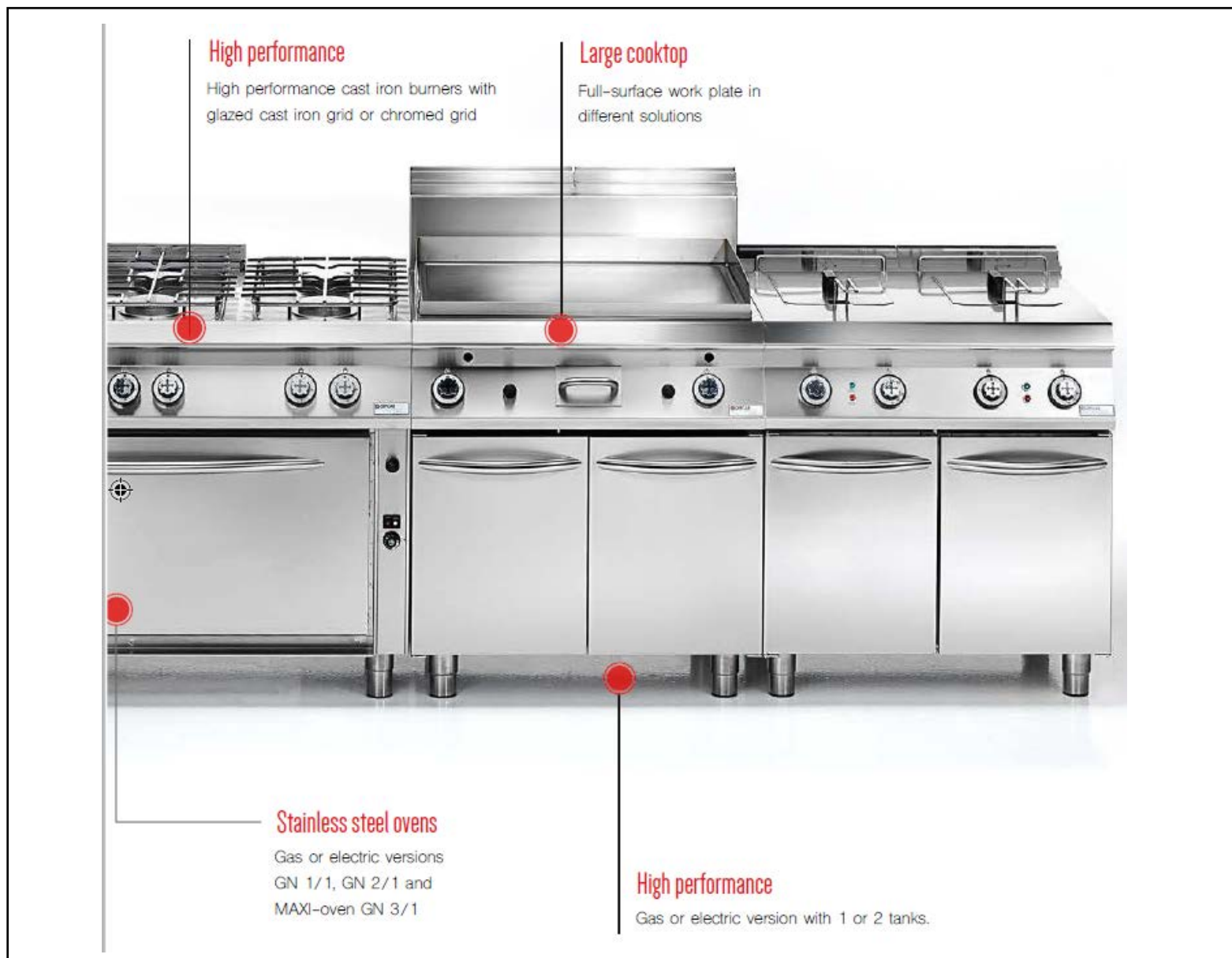
Unico 700 guarantees a good price/quality ratio thanks to its original design and details and high performances appreciated by the most demanding customers.

Aisi 316 stainless steel pressed tank

Shape and material designed for top cleanliness standards



AISI 304 Stainless steel worktop



Highlights

**UNICO 700 PASTA COOKER 40 LITERS TANK
CAPACITY SUITABLE FOR GN1/1
ELECTRIC VERSION WITH TUNGSTEN HEATING
ELEMENTS**



UNICO 700



EVOLVE 700-980

MODULARITY: 400 mm - 800 mm - 1200 mm

EVOLVE 700 DEPTH: 730 mm

EVOLVE 900 DEPTH: 900 mm

This is the evolution of gas cookers line with the best Power/Price ratio.

High-quality materials and details characterize Offcar top-of-the-range products and guarantee functionality, robustness, and framing flexibility.

High performances

Chromed cast iron burners and brass ring burner cap (self-stabilizing flame).

Power 10 kW

Vetrified cast iron grid



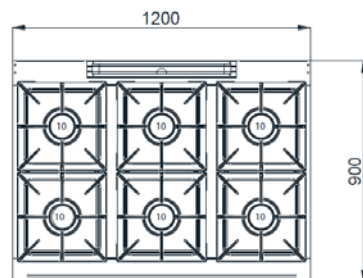
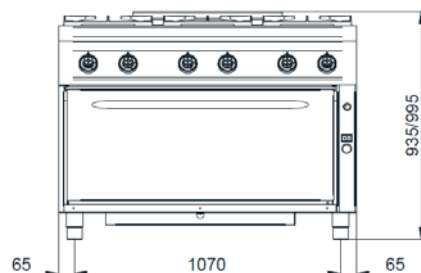
Ergonomic knob

Removable ring for easy cleaning

Main Dimension:

Modularity: 400 - 800 – 1200 mm

Depth: 730 mm – 900 mm



Stainless steel ovens

Gas versions
GN 1/1, GN 2/1 and
MAXI-oven GN 3/1

AISI 304 Stainless steel worktop



Maximum hygiene and maintenance simplicity

Easy removable AISI 304 stainless steel bowl
under burners, spillage tray and instrument panel



EVOLVE 700-980

GAS RANGE ONLY

2-4-6 BURNERS SINGOL RING DOUBLE CROWN

NO ELECTRIC OVEN

BURNERS UP TO 10KW

BURNERS LAYOUT SELECTABLE BY THE CUSTOMER

POSSIBILITY TO PULL TOGETHER EVOLVE 700 WITH BOTH UNICO 700 APPLIANCES AND STILE 700 APPLIANCES

POSSIBILITY TO PULL TOGETHER EVOLVE 980 WITH STILE 980 APPLIANCES



Stile 700

MODULARITY: 400 mm - 800 mm - 1200 mm

DEPTH: 730 mm

Functionality, robustness, ergonomic design and compositional flexibility are the outstanding features of the Stile 700 project.

The 700 Stile series are the answer to the most demanding needs for power, production capacity and attention for details in small workplaces.

AISI 304 stainless steel worktop



Stile 700

High performance

Top burners in cast iron with pressed burner cap in brass with double ring

Maximum hygiene and maintenance simplicity

Easy removable AISI 304 stainless steel bowl under burners, spillage tray and instrument panel

Wide range

Gas/electric fryers with mechanical or electronic controls for accurate temperature regulation



Ergonomic knob

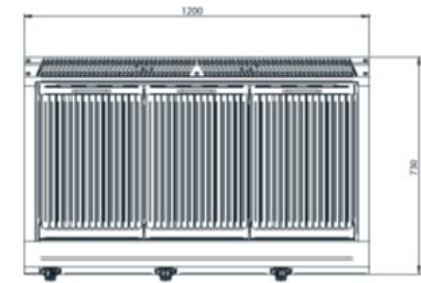
Removable ring for easy cleaning

Stainless steel ovens

Gas or electric versions
GN 1/1, GN 2/1 and
MAXI-oven GN 3/1

AISI 304 S/S

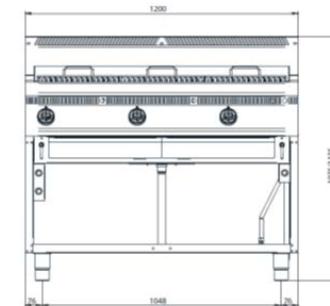
Height-adjustable feet



Main Dimension:

Modularity: 400 - 800 - 1200 mm

Depth: 730 mm



Highlights

HEAVY DUTY 700 LINE

OVENS ARE GN 2/1 OR GN 3/1 (EXCLUSIVE)

BURNERS WITH DOUBLE RING CAP

BURNERS LAYOUT SELECTABLE BY THE CUSTOMER

TOP OR CABINET VERSION

TANK ARE PRESSED WITH ROUND CORNERS

EASY ACCESS FOR MAINTENANCE

POSSIBILITY TO BE PULLED TOGETHER WITH UNICO 700
AND EVOLVE 700 APPLIANCES

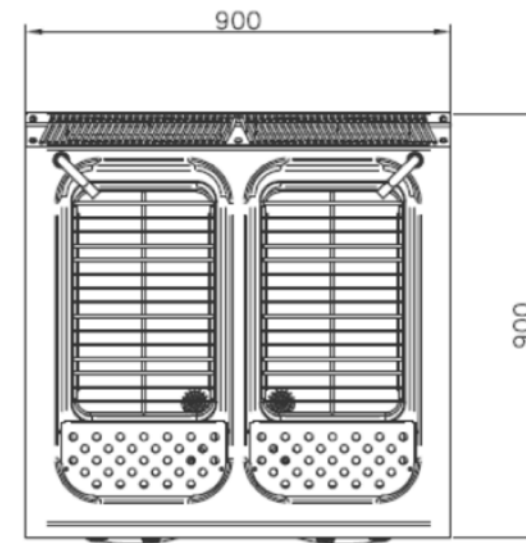
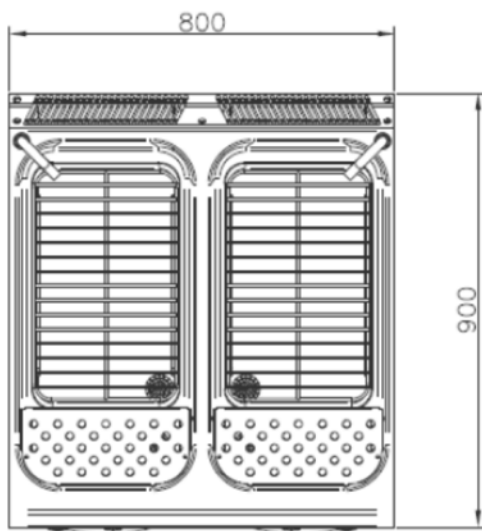
GRIDDLE PLATE REMOVABLE

ADAPTABLE FOR CANTILEVER COOKING SYSTEM (GOLD)

MARINE VERSION (MARINE)



Stile 700



Stile 980-990

STILE 980 MODULARITY: 400 mm – 800 mm – 1200 mm

STILE 990 MODULARITY: 450 mm – 900 mm – 1350 mm
1800 mm

DEPTH: 900 mm

Functionality, robustness, ergonomic design and compositional flexibility are the outstanding features of the Stile 980-990 project.

The 980-990 Stile series are the answer to the most demanding needs for power, production capacity and attention for details in large workplaces.



High quality

AISI 316 pressed tank with deep basin

High performance

Top burners in cast iron with pressed burner cap in brass with double ring



980

Highlights

HEAVY DUTY 900 LINE

OVENS ARE GN 2/1 OR **GN 3/1 (EXCLUSIVE)**

BURNERS WITH DOUBLE RING CAP

BURNERS LAYOUT SELECTABLE BY THE CUSTOMER

TOP OR CABINET VERSION

TANK ARE PRESSED WITH ROUND CORNERS

EASY ACCESS FOR MAINTENANCE

POSSIBILITY TO BE COMBINED WITH EVOLVE 980
APPLIANCES

**STILE 990 THANKS TO ITS EXCLUSIVE MODULARITY
(450mm) ALLOWS THE DESINERS TO EXCLUDE THE
MAYORITY OF THE COMPETITORS (ALMOST NOBODY
HAS THIS MODULARITY LIKE OFFCAR)**

GRIDDLE PLATE REMOVABLE

ADAPTABLE FOR CANTILEVER COOKING SYSTEM (GOLD)

MARINE VERSION (MARINE)



Stile 980-990



GOLD



MARINE



Stile 1100

MODULARITY: 450 mm – 550 mm – 900 mm

DEPTH: 1100 mm

The 1100 pass-through cooking range is designed to ensure maximum efficiency and functionality even with more parties chefs.

The both sides control panels, the pass-through ovens, the central chimney and the perfect worktops matching, make the 1100 versatile for many uses.

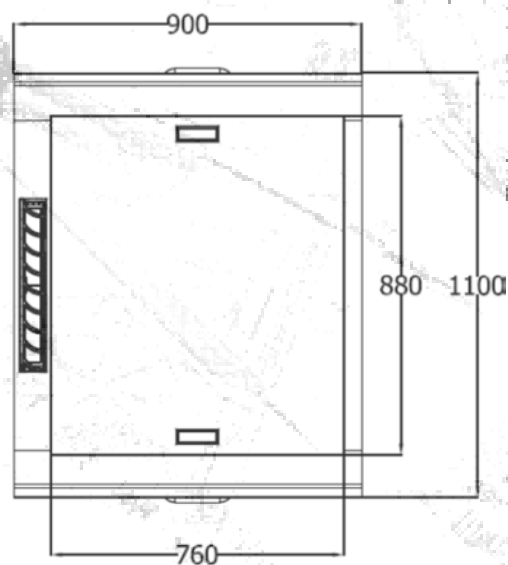
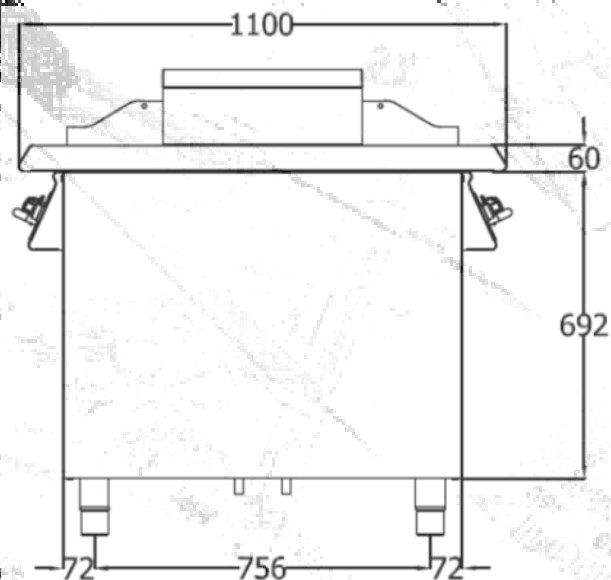


AISI 304 stainless steel worktop



EASY MAINTENANCE

Push-pull control panel without screws for functional frontal



Stile 1100

EASY CLEANING

AISI 304 stainless steel bowl
spillage tray and instrument panel

High performance
in every module

Wide range

Gas/electric fryers with electronic
controls for accurate temperature
regulation (melting)



Stainless steel
passthrough ovens

Gas or electric versions
GN 2/1

DESIGN

Installation on stainless steel feet
also with stainless steel toekick or
on masonry

Highlights

PASS THROUGH LINE

BURNERS WITH DOUBLE RING BURNER CAP

EASY ACCESS FOR MAINTENANCE

GRIDDLE PLATE REMOVABLE!



Stile 1100



Do you know the differences between a Teppanyaki and a Griddle?

- horizontal cooking plate, not sloped
- without splashguard
- Different cooking zones because

Do you know OFFCAR Teppanyaki can be adapted as a Griddles...?

DRAGONE 龙

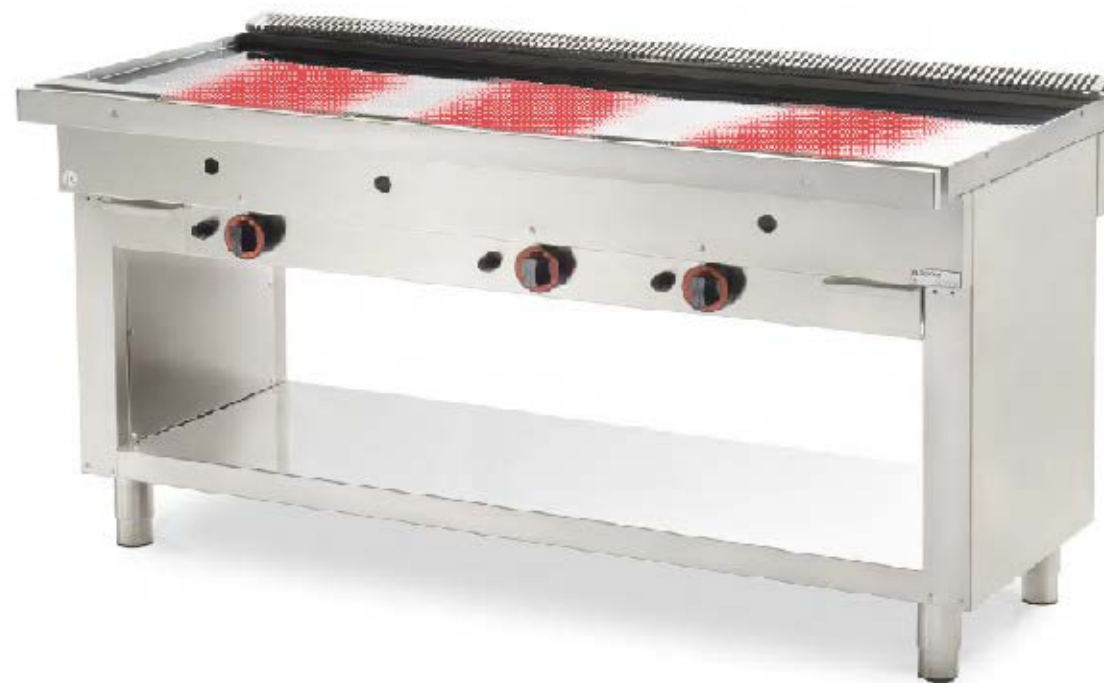
TEPPANYAKI

GAS / ELECTRIC

MODULARITY: 1100 mm - 1650 mm

DEPTH: 700 mm

The world of Oriental catering equipment finds the maximum satisfaction and Made in Italy expression in this series. Dragone line, is the meeting point between Orient and Occident, giving life to a strong, dynamic and multiethnic professional kitchen with high performances.



Elements Quality

Thick cooking plate (20 mm) made of special steel smooth or shiny chromed with perimetral edge for liquids containment and drain holes with drawers for collection of cooking residues | 2 or 3 cooking zones | Temperature regulation from 100 to 300°C

Maximum hygiene and maintenance simplicity

Control panel which can be quickly removed for easy cleaning and maintenance | Adjustable AISI 304 stainless steel feet



Do you know OFFCAR Steam Cooking System is Multifunction..?

MODULARITY: 550 mm - 1100 mm - 1650 mm

DEPTH: 700 mm one side - 1100 mm two-side

Power and simplicity

Free choice of the power, burners and grids.
Oriental cooking with cast iron burners for wok and vertical flame burners 14/21 kW; International cooking with chromed grid and 12 kW double ring burner.
These combinations can be easily interchanged.

Functionality

Stainless steel cooking top thick 2.5 mm with tank for liquids.
Drain pipe and overflow siphon.
Optional: kit water charge.

STEAM GAS / ELECTRIC

Maximum production

For steaming on a perforated and removable plate in AISI 304 S/S.

Maximum hygiene and simply maintenance

Easily removable control panel and drip tray in AISI 304 stainless steel.

High performances

The boiling temperature is reached in short time and it is maintained.



Highlights

ETNICAL LINE

GAS RANGE

MODULARITY 550-1100-1650mm

BURNERS WITH VERTICAL FLAME UP TO 18KW

BURNERS WITH ORIZONTAL FLAME UP TO
12KW

TOP FRAME 2,5MM THICKNESS - WATERTIGHT

AUTO WATER FILLING FOR STEAM
PRODUCTION

WATER COLUMN AVAILABLE UPON REQUEST

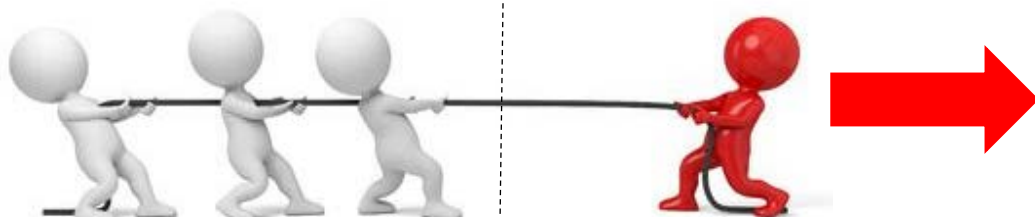


DRAGONE 龙

Power vs Efficiency

Do **More** with **Less**....

The Paradox of the "tug of war" game



SLIPPERY SUBSTRATE

ROUGH SUBSTRATE

WATER BOILING TEST

| BURNER TYPE | Boiling Time | H2O weight after 10' |
|------------------|--------------|----------------------|
| 18 kW Offcar** | 5.30 min. | 1780 gr |
| 14 kW Competitor | 9 min. | 2020 gr |
| 12 kW Offcar** | 7.30 min | 1965 gr |





PASTRY

CABINET MODULARITY: 800 mm

CABINET DEPTH: 730 mm

TOP MODULARITY: 350 mm - 700 mm

TOP DEPTH: 650 mm

This series is dedicated to professional and quality pastry, which requires high performances, precision and simplicity of maintenance/cleaning. The wide range of fryers and stockpot stoves satisfies the needs of different types of cooking.

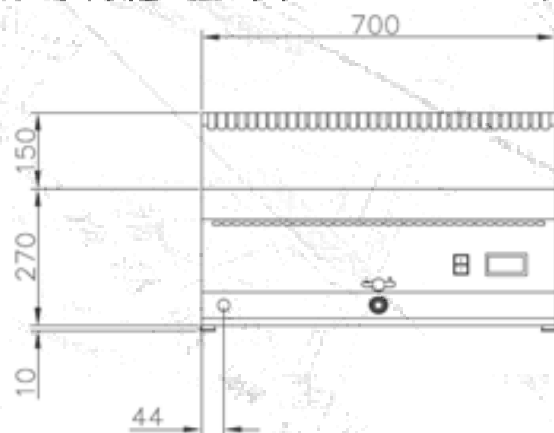
Cabinet Fryers

Gas versions with standard or electronic controls (RAPID control programmed for gradual and intermittent heating) AISI 304 Stainless steel tank with large cool zone



RAPID Controls

electronic control of the temperature and "MELTING" system to melt solid fats



Main Dimension:
Modularity: 350 - 700 mm
Depth: 730 mm

PASTRY

Stockpot stoves

Burner in cast iron with burner cap in brass with double ring (self-stabilizing flame).
 Easy removable AISI 304 stainless steel bowl under burners, spillage tray and instrument panel

Optional

Side drain
 Special net which ensures the best frying



Optional stainless steel supports

Available open or closed with doors.

Top fryers

GAS VERSION: stainless steel exchangers in high-performance tank.
 ELECTRIC VERSION: High-performance tungsten resistances outside the tank or armored resistances inside of the tank (rotating)

Highlights

FRYERS

ELECTRICAL VERSION WITH INCOLOY HEATING ELEMENTS AND CLEAN TANK

GAS VERSION WITH STAINLESS STEEL BURNERS AND HEAT EXCHANGERS INSIDE THE TANK **specific for BATTERED PRODUCTS**

GAS RANGE TAstry STOVES

DOUBLE RING BURNER CUP

ALL OFFCAR PASTRY LINE APPLIANCES CAN BE PULLED TOGETHER WITH ALL THE 700 SERIES



PASTRY

SMART CONCEPTS



What does it means
«**Smart Products**»?



Simple... **Smart Products** are all those designed using the brain....



mmm... could you please
explain better....please?



Of course, Covid-19 will probably change our mentality but, for sure, will not change our reasoning skills. OFFCAR has already thought some special solutions designed in order to be simpler, different. They have thought about efficiency, automatization and easy to be used. Why? Because I have discovered the Relativity but Money and Time are relatively connected.

COME ON... FOLLOW ME!

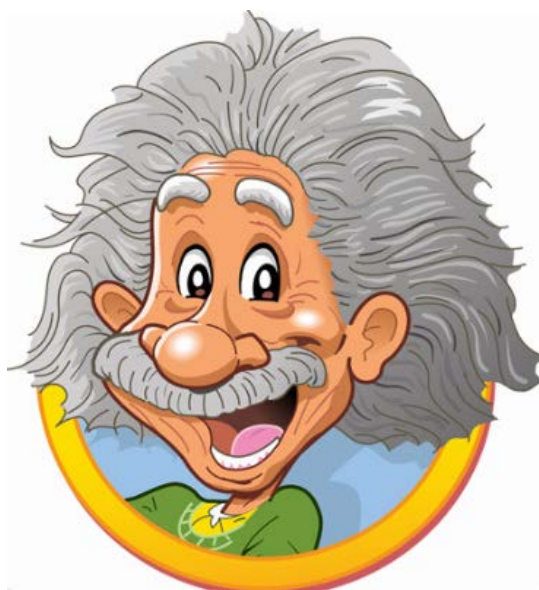


Thank You **OFFCAR!!**
Here I am, ready to follow you
discovering the future!



4.0 SUPERFRY

The high-tech way to fry



SUPERFRY

MODULARITY: 400 mm

DEPTH: 900 mm

GAS VERSION



ELECTRIC VERSION



Green performance for saving money

THE REVOLUTIONARY SUPERFRY 2.0 COMBINES PERFORMANCE, EFFICIENCY, FUNCTIONALITY LIKE NO OTHER OPEN-POT FRYER ON THE MARKET, WITH A SPECIAL EYE ON THE DESIGN THAT DISTINGUISHES THE ITALIAN STYLE IN THE WORLD.

The high efficiency heating system and the ECO mode guarantee the ideal yield ratio between consumed energy and output of cooked product, with significant economic savings.

Meeting the Future

AUTOMATIC
LIFTERS
OF THE
BASKETS

According
to recipes

GREEN
PERFORMANCE

Oil filtration
system fully
integrated

CONNECTED
WIFI AND
USB PORT



HIGH
EFFICIENCY

Yield over 90%

CLEAN

Dedicated
cleaning
program

INTELLIGENT
COOKING
SYSTEM

Ensure perfect
results

Do more with less ...

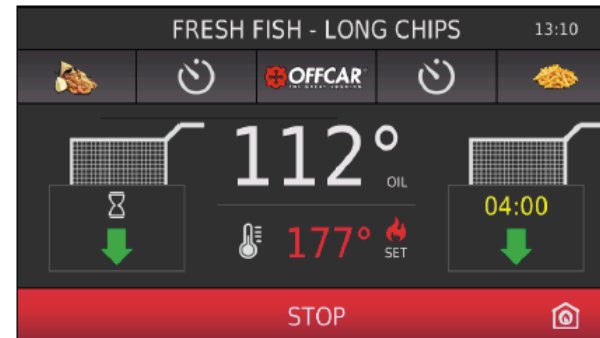
| | STANDARD MACHINE | SUPERFRY 2.0 |
|---|-----------------------------------|-----------------------------------|
| INTELLIGENT GAS HEATING SYSTEM PROVIDE CONSIDERABLE REDUCTIONS OF ENERGY COSTS (considering 8 working hours per day, for 365 days) | 4500 M ³ /YEAR = 4500€ | 3500 M ³ /YEAR = 3500€ |
| INTEGRATED OIL FILTER IMPROVES OIL QUALITY AND CONSUMPTION (considering 24 hours lifetime of the oil) | 2640 LT/YEAR = 3960 € | 2250 LT/YEAR = 3375€ |
| FACILITATE AND SAFETY CLEANING AND USER FRIENDLY INTERFACE REDUCE SET-UP TIMING | 20 MIN/DAY = 2774 € | 10 MIN/DAY = 1387 € |
| ANNUAL COST | € 11.234 | € 8.262 |

-26,5%
SAVING PER YEAR € 2.972

BOOST YOUR BUSINESS!

High production per hour,
45kg of french fries instead of 22
of a standard electronic fryer, this means
8kg production extra every hour!

UP TO 66 EXTRA PORTIONS PER HOUR:
€ 100 turnover extra



User friendly interface



7" HD DISPLAY
RESISTIVE WATERPROOF
TOUCHSCREEN

with color graphics interface
and interactive icons



Intelligent cooking system

Thanks to the load compensation, automatically adapts the cooking time to the quantity of food loaded to ensure perfect results load after load save set-up time in your kitchen.



Single portion



Medium portion



Full load

Integrated Connectivity System

Wi-Fi Connectivity means to monitor full Superfry operations, even remotely, via the Cloud.

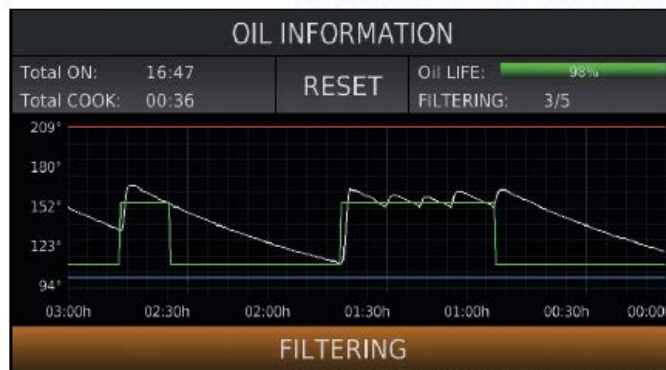
Back up of settings, content sharing and get HACCP data.

USB port allows to download historical data, error log and test results for easy service and maintenance.



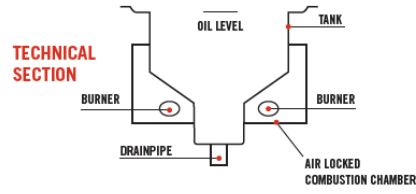
EFS EXPRESS FILTRATION SYSTEM®

Allows to filter oil in
less than **4 minutes**
and return to fry at
the set point temperature
without stop of operations.



Through the display is
possible to control the
filtering process.
Oil circulation pump
fully integrated makes
cleaning safer.





**“PREMIX”
COMBUSTION
SYSTEM**

Simply a Step Ahead....

4.0
SUPERFRY
The high-tech way to fry

4.0 SUPERFRY

The high-tech way to fry





24 - 27 April 2018

*Light Equipment
2nd Runner Up*

Awarded To

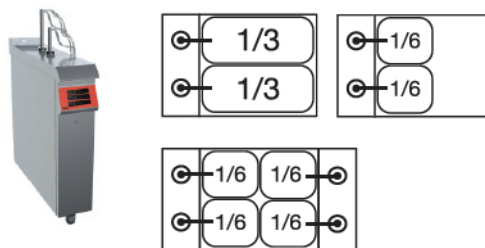
Offcar The Great Cooking
S.r.l

TECHNICAL SHEET

| | | | | |
|--|-----------------|--|--|----------------------|
| Dim. Model 80FRE21HPA | mm | Length 400 | Width 900 | Height top 900 |
| Dim. Model 80FRG25HPA | mm | Length 400 | Width 900 | Height top 900 |
| FUNCTIONAL DATA | | | | |
| | |  80FRE21HPA |  80FRG25HPA | |
| Vats | nr. | 1 | | 1 |
| Vat capacity | lt | 21 | | 25 |
| Oil MIN level | lt | 18 | | 22 |
| Oil MAX level | lt | 21 | | 25 |
| MAX load | kg | 2,8 | | 2,8 |
| Temperature Range | °C | 100÷185 | | 100÷185 |
| INSTALLATION DATA | | | | |
| GAS power | kW | 0 | | 25 |
| ELECTRIC power | kW | 20,3 | | 0,3 |
| Voltage (standard) | V | 400 V 3N 50/60Hz | | 220-240 V 1N 50/60Hz |
| Power supply cord *** | mm ² | 5 X 4 | | 3 X 1,5 |
| Noise level | dbA | <70 | | <70 |
| PACKAGING DATA | | | | |
| Dim. packaging A | mm | 430 | | 430 |
| Dim. packaging B | mm | 960 | | 960 |
| Dim. packaging H | mm | 1250 | | 1250 |
| Volume | m ³ | 0,52 | | 0,52 |
| Net Weight | kg | 80 | | 95 |
| Gross Weight | kg | 90 | | 105 |
| ***Current and power supply cord fitted for standard voltage | | | | |

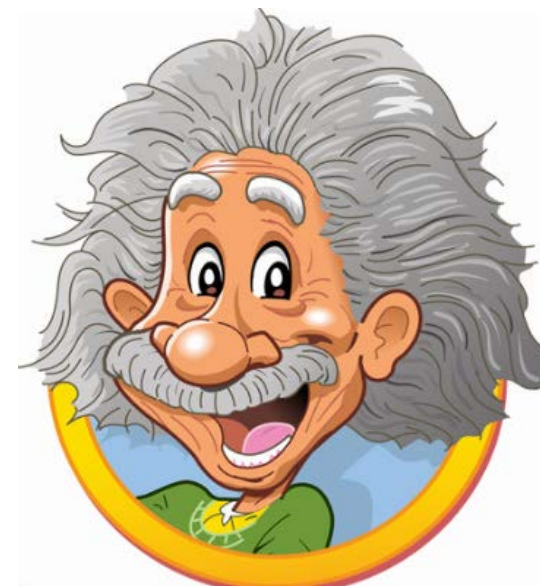
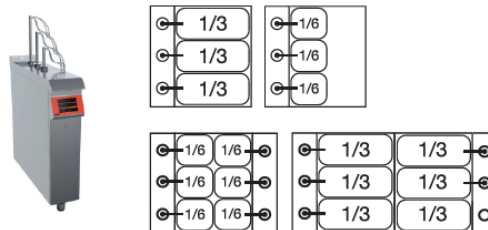


MODEL 70ACE20A FOR TANK 30 LT GN 2/3



Basket lifting is automatically managed by the pre-setting program or can be activated manually through a simple push button on the working top.

MODEL 80ACE20A FOR TANK 45 LT GN 1/1





UNIQUE COOKING WORKTOP
3MM.
POSSIBILITY TO APPLY OUR
COOKING ELEMENTS BOTH GAS
AND ELECTRIC, ACCORDING TO
YOUR NEEDS.
AVAILABLE WITH DEPTH OF 850
MM FOR STILE 700 SERIES OR 1000
MM FOR SERIES STILE 900.





All of our projects are designed to provide a perfect match between design and technology without neglecting the components that make your work tool valuable: ergonomics, safety, cleanliness and reliability

OFFCAR.COM



DOWNLOAD



- Technical data
- Exploded view
- Instruction manual
- File .dwg
- Brochure STILE 700



SHARE THIS PRODUCT

REQUEST INFO

70CBG14



Gas stove range 4 BURNERS GAS RANGE ON GAS OVEN

Features:

- Work top in AISI 304 stainless steel
- Top grids are in vitrified cast iron
- Removable drip-collecting trays in AISI 304 stainless steel with rounded corners
- Burners in vitrified cast iron with burner cap in brass with double ring and stabilized flame (2 x 4,5 kW, 2 x 7 kW)
- Valve tap with pilot flame for gas burner ignition
- Gas oven GN 2/1 heated by burner (7,7 kW) with stabilized flame
- Thermostatic temperature regulation from 100° to 340°C by means of safety valve and thermocouple
- Electronic battery pilot ignition
- 3-position shelf runners which can be removed for thorough oven cleaning
- Control panel which can be quickly removed for easy cleaning and maintenance
- Adjustable AISI 304 stainless steel feet

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***Thank You for Your Kind Attention.
Next Webinar will be on Monday the 27 April.***

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