POLAGRA GASTRO / INVEST HOTEL FAIR

30 September – 3 October 2019
Delivery Gastro

A part of Gastro system, used for handling telephone and on-line orders, in order to improve order execution. A customer places an order, which is accepted in the Gastro system. A staff member transfers the order to the kitchen for the preparation and assigns the driver who receives notification via the phone app. The application presents information about the customer, order and address. The deliverer may define the optimum route, send an SMS or call the consumer using the app. The restaurant manager may track on-line the location of deliverers, knowing the exact time of delivery to customers and immediately respond to any problems.
JAX PROFESSIONAL 42 is a safe agent for removing greasy contamination, dedicated to clean kitchen hoods. It eliminates the risks generated by highly alkaline degreasers, so users are not required to use personal protective equipment. It easily removes soot and grease formed during cooking and combustion processes. The product is also suitable for cleaning aluminium. JAX PROFESSIONAL 42 - an agent for removing greasy contaminants, which quickly and easily removes dirt, due to its unique formula. Probably this is the only agent of this type, which: - is not corrosive and destructive to the cleaned surfaces and to the skin and hands, - does not require the use of personal protection glasses and gloves, - does not require rinsing, - cleans greasy surfaces, cooker hoods, vents, - has a foam consistency that keeps it on the vertical surfaces, - is 100% biodegradable and environmentally safe, - is easy to use, - is excellent also for cleaning aluminium items.
ScraeggPro

REAL INNOVATION IN CATERING DESIGNED FOR CAFES, BAKERIES, GAS STATIONS AND HOTELS!!!

Can you make scrambled eggs or oatmeal better than a cook, but without a kitchen and in 15 seconds? Or can you prepare other lunch dishes (quinoa with meat or in 'vege' version, tomato soup, mashed potatoes, sweet potato, etc.) using only one button? ScraeggPro can do it. All the food available from this device is prepared in a healthy way, i.e. using steam, without fat and frying. It may be served on site or offered as a take-away.
1. CHRIS Krzysztof Sawicki - submitting entity
2. Landig + Lava GmbH & Co. KG – producer

Pavilon 6, stand 144

Dry Ager DX1000 - dry aging fridge

DRY AGER DX1000® is an aging cabinet designed to obtain perfect taste, intense flavour, ideal structure and excellent meat tenderness. Advanced technology, enclosed in a modern-looking cabinet, guarantees optimal conditions for traditional dry aging of beef. Modern and timeless design of the device attracts attention, while the transparent door inspires and stimulates the senses, promising an unforgettable culinary adventure.
WINTERHALTER GASTRONOM POLSKA Sp. z o.o. – submitting entity and producer

Pavilon 6, stand 112

WINTERHALTER - UNDERCOUNTER DISHWASHER OF UC SERIES

With its new UC series, Winterhalter presents the next generation of undercounter dishwashers designed to achieve perfect cleaning results. Intuitive and comfortable to use. Absolutely secure and reliable operation and superior in every detail. UC Series is a masterpiece of engineering art. Ready for present and future challenges.

All MTP Gold Medals are equivalent.