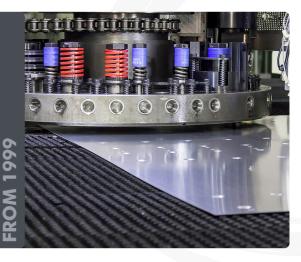
PISCHTECH COMPANY PRESENTATION

WE BUILD FOOD EQUIPMENT







LARGEST MANUFACTURER

RESTAURANT EQUIPMENT IN SOUTHERN RUSSIA



Based in Russia and delivering worldwide



PischTech brand products are marked with the "Made in Russia" and "Product of Kuban" quality label. The plant participates in projects to increase labor productivity





HOW WE ARE WORKING

WE HELP OUR CUSTOMERS FEED THE WORLD, AND OUR EMPLOYEES -THEIR FAMILIES

Grutham





Click here to watch PischTech 1 min video

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CUSTOMERS ACROSS THE WORLD

PischTech brand products sold in many regions of Russia, CIS countries, and around the world.

Shipments can be made directly from the production facility in Krasnodar or from the seaport of Novorossiysk, which is located 140 kilometers from the factory.





OUR BENEFITS



• PRICE

BEST PRICE/QUALITY RATIO ON THE MARKET (UNOX/RATIONAL)

• **RELIABILITY**

3D-DESIGN, LASER MACHINES, EXPERT ENGINEERS

• CONTROL

ELECTRONIC PASSPORT IS ATTACHED TO EACH UNIT

• ACCURACY

COMPLIANCE WITH PRODUCTION AND SHIPPING TIMES



COMBI STREAMERS

Gastronomy and Delicate Baking in One Machine!



Versatile and innovative technology designed for professional gastronomy and catering. These devices combine the functions of a steamer, convection oven and combination systems, providing a wide range of culinary possibilities. They have become an indispensable tool for cooks, chefs and bakers who strive for excellence in cooking.

Combi steamers are used in catering establishments both independently and as part of a technological line.







PROVERS

Provers play a key role in the process of preparing real baked goods, providing optimal conditions for the development of aroma, texture and structure of the dough



CONVECTION OVENS

Indispensable tools for chefs that provide uniform and efficient cooking of dishes, optimizing convection and radiant heat processes



BOILERS

Powerful and versatile, designed to harmonicusly combine heating functions, ideal conditions for cooking and processing food in large volumes





COOKERS

Reliable industrial gas, electric and induction hobs and cookers for convenient cooking of large volumes of food throughout the cook's working day



DOUGH MIXERS

An indispensable equipment in the world of confectionery and bakery art, designed to automate and optimize the process of kneading and dough processing



DOUGH SHEETERS

An indispensable tool in the world of confectionery and baking art, providing accurate and uniform rolling of dough products



MEAT MIXERS

Meat mixers are specialized devices designed to simplify and improve the process of preparing minced meat and meat products



PIZZA OVENS

Key equipment for restaurants to prepare delicious and appetizing pizzas with a perfectly crispy crust and juicy toppings, preserving their rich flavor and texture



GRILL-BBQS

Versatile devices for grilling meat, vegetables, and mushrooms over charcoal. They combine the advantages of a closed oven and a grill, suitable for indoor use.





Annually, the PischTech produces approximately



of professional restaurant equipment





OUR TEAM

EXPERTS AND PROFESSIONALS

Our team at the food equipment factory is a cohesive unit of highly skilled individuals. With a shared commitment to excellence, we craft top-quality machinery for the food industry. Our expertise guarantees reliable and innovative solutions, meeting the diverse needs of our customers.







START COOPERATION

IT'S FAST AND EASY



MOQ for order - one 20-foot container



CONTACTS



PischTech has been engaged in manufacturing equipment for catering establishments for more than 24 years.

Our company is always open to new business relationships and will be a reliable friend and partner for collaborative ventures, regardless of your location.

To download the product catalog and get more information, visit our website zavod-pt.com



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