




SELF SERVICE



SELF SERVICE




 L'affidabilità dei prodotti DESCO si specchia anche nella linea Self Service, base perfetta per servire qualsiasi pietanza. I clienti finali possono così apprezzare la bontà di ogni piatto, perché ogni elemento è studiato in linea con la mente attenta di uno chef, affinché vengano rispettati tutti i parametri igienici per mantenere intatte le qualità organolettiche degli alimenti.


Le innumerevoli possibilità di composizione della linea DESCO Self Service sono sinonimo di massima libertà nella personalizzazione del layout di distribuzione dei pasti. Elementi refrigerati, caldi e neutri sono realizzati con materiali di qualità per garantire solidità della struttura e rispetto delle più severe normative igieniche.

DESCO sarà il tuo successo.



 The reliability of DESCO products is also reflected in the Self-Service line, a perfect shelf for serving any dish. Ultimate customers can appreciate the delicacy of food as every element is studied consistent with the attentive mind of a chef, so that all hygiene parameters are maintained to keep the organoleptic qualities of food unchanged. The numberless possibilities of composing the DESCO Self-Service line give you the chance to arrange the food distribution layout as you wish. Refrigerating, warming and neutral elements are built with quality materials, which are in compliance with the strictest hygiene regulations and make the construction very solid.

DESCO will be your success.

 Desco è un marchio di Ilsa spa.

La sua storia ha origine nel **1962** quando una piccola impresa artigiana di Reggio Emilia iniziò la produzione di attrezzature per bar e per la piccola ristorazione.

In seguito, nel **1980**, da un'idea del titolare e del responsabile commerciale, nasce il macchinario italiano grazie al quale Desco è stato riconosciuto a livello mondiale come inventore del **CUOCIPASTA**.

Alla fine degli anni 80 Desco continua la sua ascesa nel mercato mondiale di cucine industriali ampliando la sua gamma con la **SERIE 700 e 900**.

Nel **1992** brevetta il **MODULINO ALZACESTELLI** abbinato al cuocipasta per l'automatizzazione della cottura della pasta.

Nel **2001** crea "**LA FRIGGITRICE AD ALTO RENDIMENTO**" alla quale tutt'ora viene riconosciuta una resa superiore del 20% rispetto a molte delle migliori friggitrici presenti sul mercato.

Nel **2005** Desco entra a far parte del gruppo **Ilsa spa**.

Nel **2007** Desco decide di rinnovare completamente la sua gamma con un **DESIGN NUOVO** e innovativo dando allo Chef la possibilità di scegliere una cucina professionale capace di rispondere alle necessità di affidabilità, potenza ed eleganza.

Ad oggi, in una struttura di 12.000 mq, l'azienda è dotata di un sistema di controllo qualità che prevede: verifica delle materie prime, collaudo dei prodotti, ispezione prima della spedizione e, infine, archiviazione automatica e valutazione periodica delle segnalazioni di difetto ricevute. La vasta gamma di attrezzature per la **REFRIGERAZIONE**, la **PREPARAZIONE STATICA**, il **LAVAGGIO**, il **SELFERVICE**, le **TRE linee** complete di **COTTURA** e l'ampia linea di **FORNI** permette ai professionisti del settore di ottenere cucine professionali complete e ad elevate prestazioni.

Ideate da un'azienda che da sempre crede e investe su sviluppo e ricerca, le cucine italiane Desco sono tra le più affidabili, potenti e sicure presenti sul mercato di tutto il panorama internazionale.

 Desco is a company which is part of the group Ilsa spa since 2005.

His story begins in 1962 when a small craft business of Reggio Emilia began manufacturing equipment for bars and snack bars.

Later, in 1980, the brainchild of the owner and sales manager, was born the Italian machinery that will ensure that Desco is globally recognized as the inventor of PASTA.

At the end of the 80 Desco continues its meteoric rise in the world market of industrial kitchens expanding its range with SERIES 700 and 900.

In 1992 he patented the ALZACESTELLI modulate combined with pasta cooker for the automation of the pasta cooking.

In 2001 he created "THE DEEP FRYER HIGH PERFORMANCE" which is still recognized a higher yield of 20% compared to many of the best deep fryers on the market.

In 2007, Desco decided to completely renew its ranges donating to a NEW DESIGN and innovative giving the chef a chance to choose a professional kitchen capable of responding to the needs of reliability, elegance and power.

To date, in a facility of 12,000 square meters, the company has set up a quality control system that provides verification of raw materials, product testing, inspection before shipment, and finally, automatic archiving and periodic assessment of reported defect receipts. The wide range of equipment that perfectly modular refrigeration, STATIC PREPARATION, washing, SELFERVICE, the complete lines of THREE COOKING OVENS and the broad line allows professionals to get professional kitchens complete and high performance.

Designed by a company that has always believed and invests in research and development, kitchens Italian Desco are among the most reliable, powerful and safest on the market of the whole international scene.





Self 700 permette di realizzare postazioni per la distribuzione con la massima flessibilità nella composizione. I numerosi elementi modulari freeflow possono essere utilizzati singolarmente, come banchi o come isole, o accostati tramite l'elemento di unione per un utilizzo in linea. Per il freddo sono a disposizione piani o vasche refrigerate ed elementi vetrina. Elementi caldi come bagnomaria e piani riscaldanti ed elementi neutri completano la linea.

Self 700 has been designed to create a solution for the distribution of elements with maximum flexibility in the composition. The numerous free flow elements can be used independently as counters or islands, or combined together thanks to a series of connection elements. Cool is provided by refrigerating shelves or baths and glass doors. Warming elements for bain-marie cooking and warming shelves and many other neutral elements complete the line.

La linea Self 800 consente di realizzare soluzioni per il self service in linea, con elementi modulari caratterizzati da giunzioni a filo per un accostamento perfetto dei piani e una pulizia rigorosa. Sono disponibili elementi freddi come unità con piano o vasca refrigerata e vetrine refrigerate ed elementi caldi quali bagnomaria o piani riscaldanti in vetroceramica. Completano la linea una grande varietà di elementi neutri a giorno o armadiati, elementi per inserimento carrelli ad angolo ed elementi cassa per un allestimento completo e flessibile.

The Self 800 line offers the opportunity to create in-line self-service solutions with modular elements, which are characterised by integral connections, creating a seamless transition for a perfect combination of tops and strict cleanup. Cooling elements, refrigerating baths or top units, refrigerating shelves and warming elements, such as bain-marie baths or glass ceramic heating surfaces, are some of the available elements. The line is completed with a great range of neutral external or built-in elements, angle sliding shelves and drawers for a complete and flexible solution.





Numerosi accessori ed elementi complementari disponibili per Self 800 e Self 700 permettono di arricchire il layout con dettagli funzionali che conferiscono valore aggiunto al sistema di distribuzione. Tra questi, elementi porta vassoi, posate, pane e bicchieri, tramogge, scorrevassoi, ripiani, cristalli frontali, zoccoli, carrelli porta piatti e carrelli sollevatori.

Many complementary elements and accessories for Self 800 and Self 700 complete the layout and design with functional details, which provide added value to the distribution system. Among these, tray, cutlery, bread and glass containers, hoppers, sliding tray shelves, shelves, front glass units, baseboards, dish and lifting trolleys.



REFRIGERATED TOP UNITS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
D8EGPR11	112,5x80x90	-10 / -3 °C	open compartment
D8EGPR15	150x80x90	-10 / -3 °C	open compartment
D8EGPR22	225x80x90	-10 / -3 °C	open compartment
D8EAPR11	112,5x80x90	-10 / -3 °C	neutral cupboard
D8EAPR15	150x80x90	-10 / -3 °C	neutral cupboard
D8EAPR22	225x80x90	-10 / -3 °C	neutral cupboard
D8EVPR15	150x80x90	-10 / -3 °C	refrigerated cupboard
D8EVPR22	225x80x90	-10 / -3 °C	refrigerated cupboard

NEUTRAL AND REFRIGERATED DISPLAY COUNTERS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
D8VTN15	141x73x100		neutral display counter
D8VTN22	216x73x100		neutral display counter
D8VTR15	141x73x115	+4 / +12 °C	without bottom
D8VTR22	216x73x115	+4 / +12 °C	without bottom
D8VTRF15	141x73x115	+4 / +12 °C	with bottom
D8VTRF22	216x73x115	+4 / +12 °C	with bottom
D8VTRT15	141x73x115	+4 / +12 °C	without bottom
D8VTRT22	216x73x115	+4 / +12 °C	without bottom
D8VTRFT15	141x73x115	+4 / +12 °C	with bottom
D8VTRFT22	216x73x115	+4 / +12 °C	with bottom

BAINMARIE UNITS			
CODE	DIMENSIONS	TANK	COMPARTMENT
D8EGB7	75x80x90	2 GN 1/1	open compartment
D8EGB11	112,5x80x90	3 NG 1/1	open compartment
D8EGB15	150x80x90	4 GN 1/1	open compartment
D8EGB22	225x80x90	6 GN 1/1	open compartment
D8EAB7*	75x80x90	2 GN 1/1	neutral cupboard
D8EAB11*	112,5x80x90	3 NG 1/1	neutral cupboard
D8EAB15*	150x80x90	4 GN 1/1	neutral cupboard
D8EAB22*	225x80x90	6 GN 1/1	neutral cupboard
D8ECB7*	75x80x90	2 GN 1/1	heating cupboard
D8ECB11*	112,5x80x90	3 NG 1/1	heating cupboard
D8ECB15*	150x80x90	4 GN 1/1	heating cupboard
D8ECB22*	225x80x90	6 GN 1/1	heating cupboard

NEUTRAL UNITS			
CODE	COMPARTMENT	CODE	COMPARTMENT
D8NP7	open compartment	D8ENC7*	heating cupboard
D8NP11	open compartment	D8ENC11*	heating cupboard
D8NP15	open compartment	D8ENC15*	heating cupboard
D8EG7	open compartment	D8INS7	unit for trolleys
D8EG11	open compartment	D8INS11	unit for trolleys
D8EG15	open compartment	D8INS15	unit for trolleys
D8EA7*	neutral cupboard		*HINGED DOORS
D8EA11*	neutral cupboard		
D8EA15*	neutral cupboard		

REFRIGERATED TANK UNITS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
D8EGVR11	112,5x80x90	+4 / +10 °C	open compartment
D8EGVR15	150x80x90	+4 / +10 °C	open compartment
D8EGVR22	225x80x90	+4 / +10 °C	open compartment
D8EAVR11	112,5x80x90	+4 / +10 °C	neutral cupboard
D8EAVR15	150x80x90	+4 / +10 °C	neutral cupboard
D8EAVR22	225x80x90	+4 / +10 °C	neutral cupboard
D8EVVR15*	150x80x90	+4 / +10 °C	refrigerated cupboard
D8EVVR22*	225x80x90	+4 / +10 °C	refrigerated cupboard

UNITS WITH REFRIGERATED DISPLAY COUNTER			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
D8VTRPG15	150x80x160	+4 / +12 °C	open compartment
D8VTRPG22	225x80x160	+4 / +12 °C	open compartment
D8VTRPA15*	150x80x160	+4 / +12 °C	neutral cupboard
D8VTRPA22*	225x80x160	+4 / +12 °C	neutral cupboard
D8VTRPVR15*	150x80x160	+4 / +12 °C	refrigerated cupboard
D8VTRPVR22*	225x80x160	+4 / +12 °C	refrigerated cupboard
D8VTRVG15	150x80x160	+4 / +12 °C	open compartment
D8VTRVG22	225x80x160	+4 / +12 °C	open compartment
D8VTRVA15*	150x80x160	+4 / +12 °C	neutral cupboard
D8VTRVA22*	225x80x160	+4 / +12 °C	neutral cupboard
D8VTRVVR15*	150x80x160	+4 / +12 °C	refrigerated cupboard
D8VTRVVR22*	225x80x160	+4 / +12 °C	refrigerated cupboard

UNITS WITH GLASS-CERAMIC HEATING TOP			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
D8EGVC11	112,5x80x90	max 120°C	open compartment
D8EGVC15	150x80x90	max 120°C	open compartment
D8EAVC11*	112,5x80x90	max 120°C	neutral cupboard
D8EAVC15*	150x80x90	max 120°C	neutral cupboard
D8ECVC11*	112,5x80x90	max 120°C	heating cupboard
D8ECVC15*	150x80x90	max 120°C	heating cupboard

NEUTRAL CORNER UNITS - CASH REGISTER UNITS			
CODE	DIMENSIONS	CORNER	COMPARTMENT
D8EAI45	80x61,2x90	45°	internal corner unit
D8EAI90	80x80x90	90°	
D8EAE45	80x61,2x90	45°	external corner unit
D8EAE90	80x80x90	90°	
D8CDX15	150x80x90	DX	right cash-register units
D8CSX15	150x80x90	SX	left cash-register units



SELF SERVICE 700

REFRIGERATED TOP UNITS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
DEGPR12	120x70x90	-10 / -3 °C	open compartment
DEGPR15	150x70x90	-10 / -3 °C	open compartment
DEGPR23	230x70x90	-10 / -3 °C	open compartment
DEVPR15*	150x70x90	-10 / -3 °C	refrigerated cupboard
DEVPR23*	230x70x90	-10 / -3 °C	refrigerated cupboard

*REFR.CUPBOARD

NEUTRAL, REFRIGERATED AND HEATED DISPLAY COUNTERS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
Neutral display counter			
DVTN15	150x70x70		without bottom
DVTN23	230x70x70		without bottom
Refrigerated display counter			
DVTR15	150x70x115	+4 / +12 °C	without bottom
DVTR23	230x70x115	+4 / +12 °C	without bottom
DVTRF15	150x70x115	+4 / +12 °C	with bottom
DVTRF23	230x70x115	+4 / +12 °C	with bottom
Heated display counter			
DVTC15	150x70x70		with bottom

BAINMARIE UNITS			
CODE	DIMENSIONS	TANK	COMPARTMENT
DEGB8	80x70x90	2 GN 1/1	open compartment
DEGB12	120x70x90	3 GN 1/1	open compartment
DEGB15	150x70x90	4 GN 1/1	open compartment
DEGB23	230x70x90	6 GN 1/1	open compartment
DEAB8	80x70x90	2 GN 1/1	neutral cupboard
DEAB12	120x70x90	3 GN 1/1	neutral cupboard
DEAB15	150x70x90	4 GN 1/1	neutral cupboard
DEAB23	230x70x90	6 GN 1/1	neutral cupboard
DECB8	80x70x90	2 GN 1/1	heating cupboard
DECB12	120x70x90	3 GN 1/1	heating cupboard
DECB15	150x70x90	4 GN 1/1	heating cupboard
DECB23	230x70x90	6 GN 1/1	heating cupboard

UNITS WITH GLASS-CERAMIC HEATING TOP		
CODE	DIMENSIONS	COMPARTMENT
DEGVC8	80x70x90	open compartment
DEGVC12	120x70x90	open compartment
DEGVC15	150x70x90	open compartment
DECVC8	80x70x90	heating cupboard
DECVC12	120x70x90	heating cupboard
DECVC15	150x70x90	heating cupboard

NEUTRAL UNITS	
CODE	COMPARTMENT
DEG8	open compartment
DEG12	open compartment
DEG15	open compartment
DEA8	neutral cupboard
DEA12	neutral cupboard
DEA15	neutral cupboard
DINS8	unit for trolleys
DINS12	unit for trolleys
DINS15	unit for trolleys

REFRIGERATED TANK UNITS			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
DEGVR8	800x70x90	+4 / +10 °C	open compartment
DEGVR12	120x70x90	+4 / +10 °C	open compartment
DEGVR15	150x70x90	+4 / +10 °C	open compartment
DEGVR23	230x70x90	+4 / +10 °C	open compartment
DEVVR15*	150x70x90	+4 / +10 °C	refrigerated cupboard
DEVVR23*	230x70x90	+4 / +10 °C	refrigerated cupboard

*REFR.CUPBOARD

UNITS WITH REFRIGERATED DISPLAY COUNTER			
CODE	DIMENSIONS	°C RANGE	COMPARTMENT
DVTRPG15	150x70x162	+4 / +12 °C	open compartment
DVTRPG23	230x70x162	+4 / +12 °C	open compartment
DVTRPVR15	150x70x162	+4 / +12 °C	refrigerated cupboard
DVTRPVR23	230x70x162	+4 / +12 °C	refrigerated cupboard
DVTRVG15	150x70x162	+4 / +12 °C	open compartment
DVTRVG23	230x70x162	+4 / +12 °C	open compartment
DVTRVVR15	150x70x162	+4 / +12 °C	refrigerated cupboard
DVTRVVR23	230x70x162	+4 / +12 °C	refrigerated cupboard

NEUTRAL CORNER UNITS - CASH REGISTER UNITS			
CODE	DIMENSIONS	CORNER	COMPARTMENT
DEAI45	79x70x90	45°	internal corner units
DEAI90	145x70x90	90°	internal corner units
DEAE45	79x70x90	45°	external corner units
DEAE90	145x70x90	90°	external corner units
DCC8*	80x70x90		central cass-register units
DCDX12*	120x70x90	DX	right cash-register units
DCSX12*	120x70x90	SX	left cash-register units

*WITH DRAWER WITH LOCK AND ELECTRICAL SOCKET





Ilsa Spa
Via Ferrovia, 31
31020 San Fior (TV) - ITALY
Ph. +39.0438.4905 Fax. +39.0438.405491
E-mail: info@desconet.it www.desconet.it

Find us on:

