



Zoppas Industries

RICA COMMERCIAL APPLIANCES

Per qualificare il servizio di consulenza e di supporto tecnico al Cliente, RICA si avvale di unità specializzate nelle diverse aree applicative che con il loro spiccato orientamento al co-design ed al co-makership sono in grado di esaminare le specifiche problematiche e definire le soluzioni tecniche più efficaci.

Le differenti tipologie di elementi riscaldanti e l'utilizzo delle sinergie del Gruppo Zoppas Industries, di cui RICA è parte, si traducono in una elevata flessibilità produttiva e in un approccio dinamico alle richieste del mercato.

La diversificazione tecnologica e l'elevato livello di automazione, raggiunti grazie ai continui investimenti ed alla più avanzata ricerca industriale, consentono di effettuare la scelta più adeguata in termini di prestazioni, qualità e competitività.

L'unità di Business che porta il nome di "Commercial Appliances" esprime la sua competenza distintiva nel campo del Food service Equipment e nell'area delle Applicazioni Commerciali in genere. Una gamma completa di elementi riscaldanti ed assiemi funzionali è dedicata ai principali settori che la contraddistinguono: ristorazione collettiva, panificazione, snack, vending e caffetteria, lavanderia e lavapavimenti ed estetica e benessere.

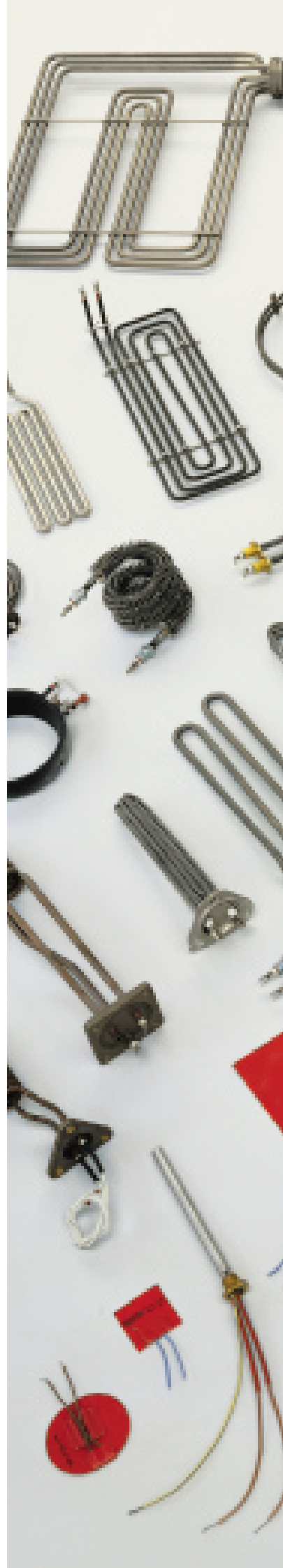
RICA COMMERCIAL APPLIANCES

In order to provide a more highly qualified consultancy and after-sales service to customers, RICA has set up specialized units for the different areas of application for its products. Their orientation towards co-design and co-makership gives these units the opportunity to examine specific problems and establish the most effective technical solutions.

The different types of heating elements and the use of synergy in the Zoppas Industries Group, of which RICA is a part, allow greater production flexibility and provide a dynamic approach to market requirements.

Technological diversification and a high degree of automation, achieved through continuous investment and advanced industrial research, allow us to provide the most suitable choices in terms of performance, quality and competitiveness.

The Commercial Appliances Business Unit exercises its distinguishing skills in the field of Food Service Equipment and Commercial Applications in general. A full range of heating elements and functional assemblies is dedicated to the main market sectors in this field, including: catering, bread-making, snack bars, vending machines and coffee shops, laundry, floor washers and aesthetics & healthcare.




APPROVAZIONE SISTEMA DI QUALITÀ SECONDO ISO 9001 DAL 12 DICEMBRE 1990
QUALITY ASSURANCE CERTIFICATE AWARDED ACCORDING TO ISO 9001
SINCE 12th DECEMBER 1990

MARCHI DI QUALITÀ DEI NOSTRI PRODOTTI
CERTIFICATES OF QUALITY OF OUR PRODUCTS



- La conformità al marchio di ogni specifico prodotto deve essere accuratamente verificata con l'Ufficio Commerciale.
- Trademark conformity for each separate product must be carefully checked with the Sales Office.



Refrigerazione, cottura e distribuzione costituiscono, unitamente al lavaggio delle attrezzature e stoviglie, le fasi di lavorazione alle quali i cibi vengono sottoposti nel corso della loro preparazione, conservazione e consumazione (catena del “ciclo alimentare”).

During the preparation, conserving and consumption, food passes through many processes within the food cycle chain, including refrigeration, cooking and distribution, together with utensil and dishwashing machines.



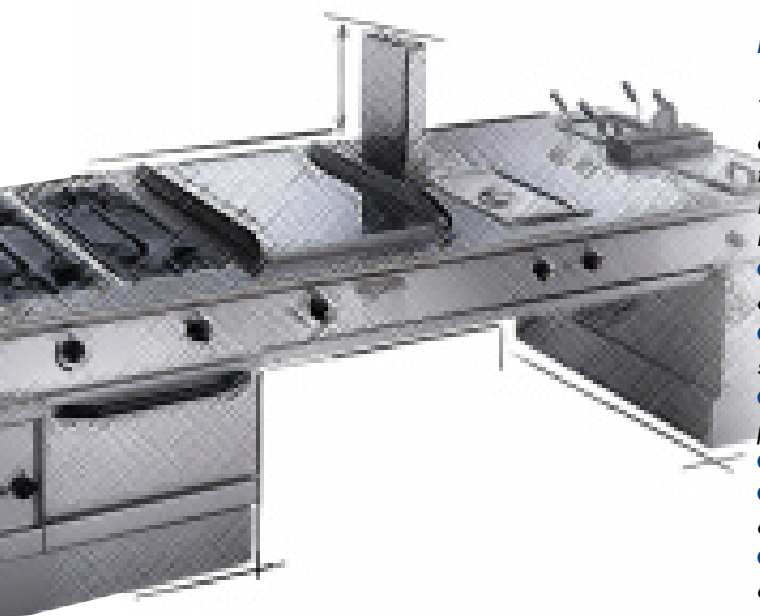


RISTORAZIONE COLLETTIVA

La Commercial Appliances "business unit" opera nella progettazione, produzione e commercializzazione di resistenze elettriche ed assiemi funzionali che trovano impiego nel mondo della Ristorazione Collettiva.

Gli elementi riscaldanti RICA sono apprezzati dai maggiori produttori del settore ed utilizzati per:

- sistemi di preparazione e conservazione dei cibi: armadi refrigerati, abbattitori rapidi di temperatura e congelatori;
- apparecchiature per la conservazione e l'esposizione degli alimenti: vetrine e tavoli refrigerati;
- apparecchiature di cottura: forni, friggitrici, grill, fry-top, brasiere, cuocipasta;
- apparecchiature di distribuzione: bagno-maria, tavoli caldi;
- macchine per il lavaggio professionale destinate alla Grande Collettività (ristoranti, mense, complessi alberghieri, ospedali): lavastoviglie e lavapentole;
- macchine per il lavaggio destinate alle Piccole Utente (bar e caffetterie): lavatazzine e lavabicchieri.



FOOD SERVICE EQUIPMENT

The Commercial Appliances business unit operates in the design, production and sale of electric heating elements and functional assemblies for the catering sector.

RICA heating elements are preferred by the main manufacturers in the sector and used for:

- food preparation and conservation systems: refrigerated cupboards, blast chillers, and freezers;
- equipment for the conservation and display of food: showcases and chilled counters;
- cooking equipment: ovens, fryers, grills, fry-tops, bratt pans, pasta pans;
- distribution equipment: bain-marie, self-service;
- heavy-duty washing machines for caterers (restaurants, canteens, hotels, hospitals): dishwashers and panwashers;
- medium-duty washing machines (bars and coffee shops): cup and glass washers.

► REFRIGERAZIONE

Nel settore della refrigerazione le resistenze sono generalmente impiegate nelle seguenti posizioni:

- pacco evaporatore: elementi riscaldanti tubolari con connessioni a tenuta stagna;
- vaschette di evaporazione: elementi tubolari, a cartuccia autoregolante o resistenze a foglio flessibile;
- porte dei frigoriferi: resistenze a cavo riscaldante.

▼ Per l'approfondimento dell'argomento si rimanda al catalogo tecnico /commerciale RICA denominato "COLD".

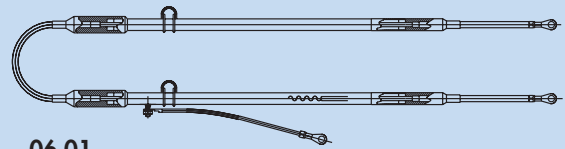
► REFRIGERATION

In the refrigeration sector the following elements are normally used:

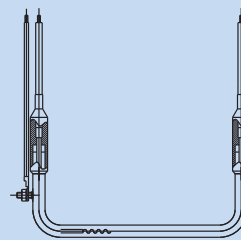
- *evaporation packs: tubular heating elements with watertight connections;*
- *evaporation trays: tubular elements, with self-regulating cartridges or flexible foil elements;*
- *refrigerator doors: heating cables.*

▼ For further details consult the RICA technical/sales 'COLD' catalogue.

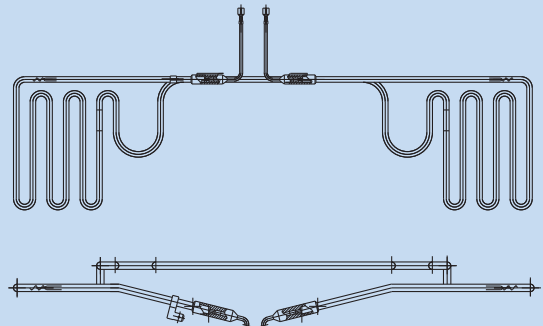
Refrigerazione/ Refrigeration



06.01



06.02



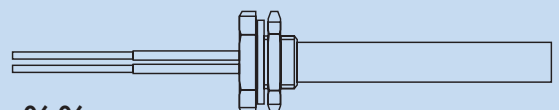
06.03



06.04



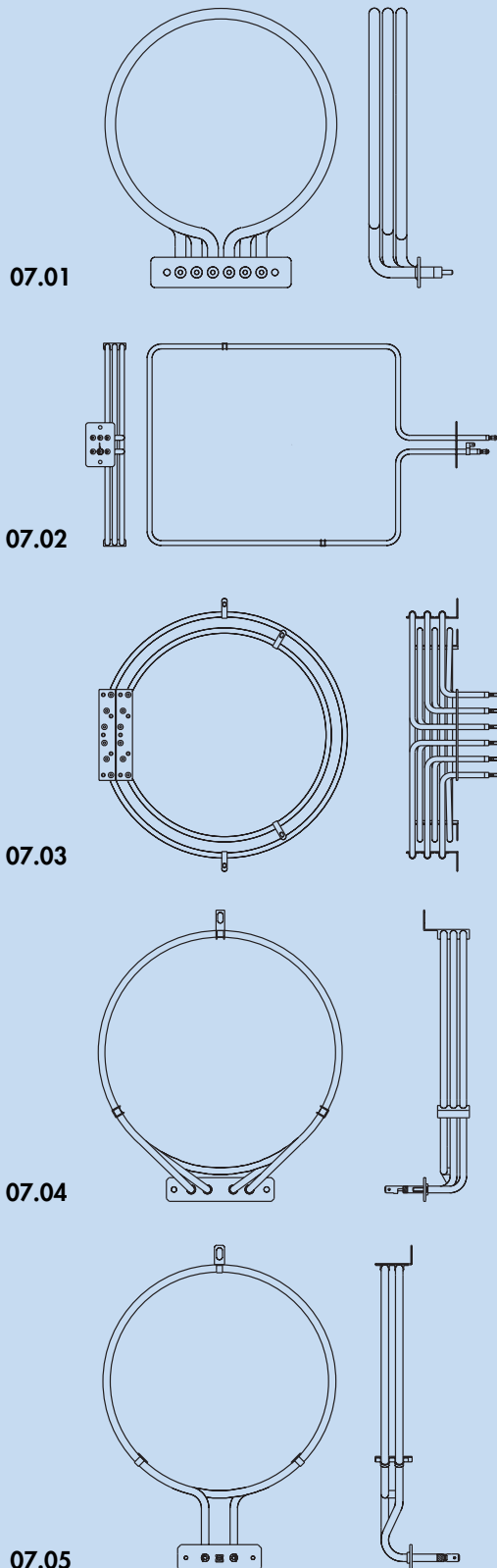
06.05



06.06



Forni ventilati/ Convection ovens



► COTTURA

Molteplici sono i sistemi di cottura utilizzati e nelle corrispondenti attrezzature (cuocipasta, forni, friggitrici, fry-top, pentole, brasiere) vengono normalmente inserite resistenze elettriche tubolari.

È inoltre disponibile la tecnologia del tubo piatto, principalmente adottata nelle friggitrici e nei cuocipasta, che assicura una maggiore compattezza del pacco riscaldante (minore ingombro in altezza) ed una migliore conducibilità termica. Grazie alla sua peculiare geometria, l'elemento tubolare piatto risulta particolarmente idoneo anche per il "riscaldamento a contatto" (grill).

Per i forni-combi, Rica ha sviluppato un kit funzionale "Generatore di Vapore" disponibile in modelli con potenze ed ingombri opportunamente dimensionati per soddisfare le specifiche esigenze applicative (vedere la sezione "Assiemi funzionali").

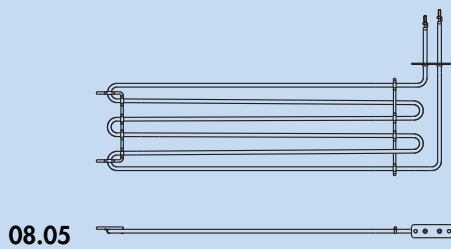
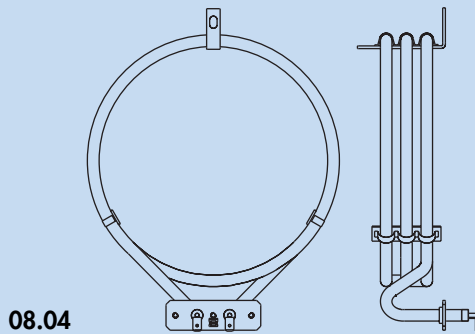
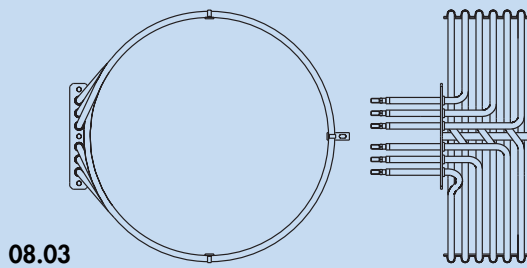
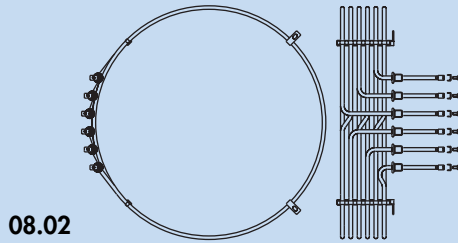
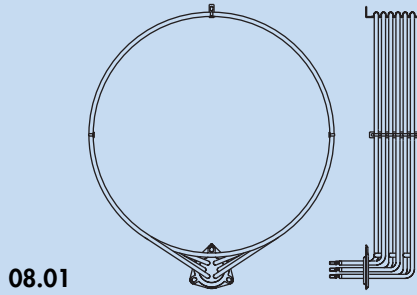
► COOKING

A great many cooking methods are in use today and the relative equipment (pasta pans, ovens, fryers, fry-tops, pans, bratt pans) normally uses tubular electric heating elements.

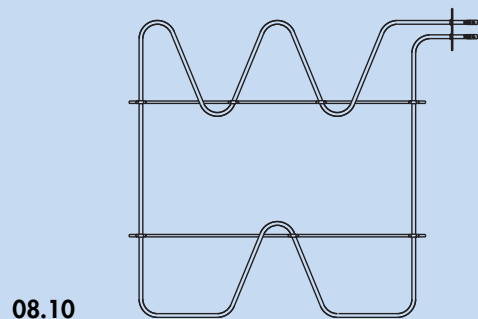
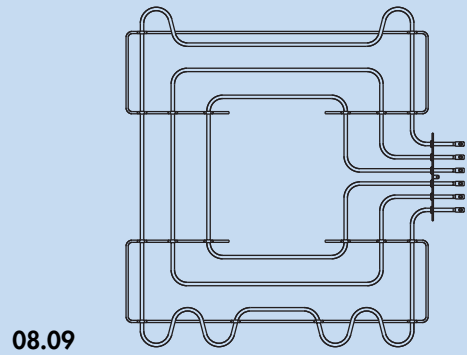
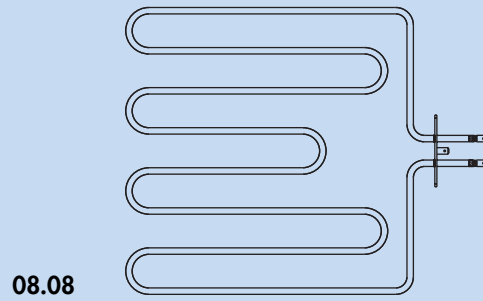
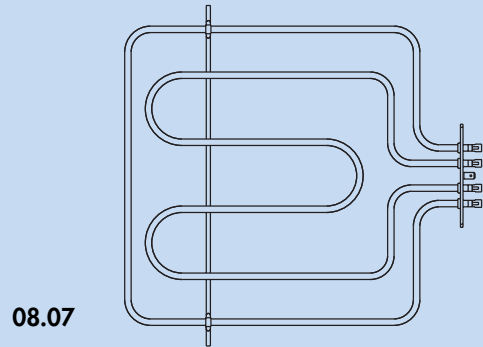
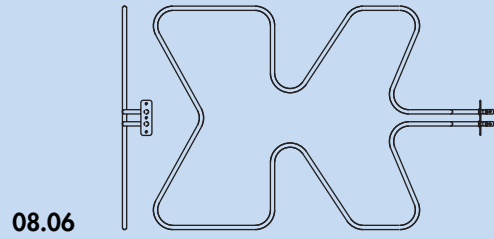
Flat tube technology is also available, mainly for use on fryers and pasta pans, ensuring a more compact heating pack (flatter) and better heat transmission. Together with the above, due to their special shape, flat tubular elements are particularly useful for contact heating (grills).

For combi-ovens RICA has developed a "Steam Generator" kit, available in different models, with power ratings and dimensions, designed to meet special application needs (see the section "Functional assemblies").

Forni ventilati/ Convection ovens

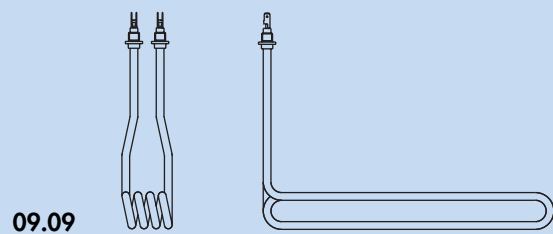
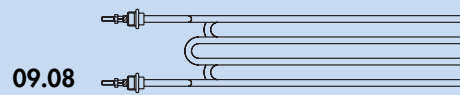
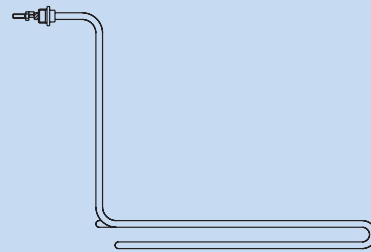
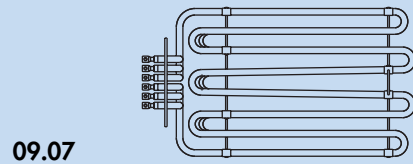
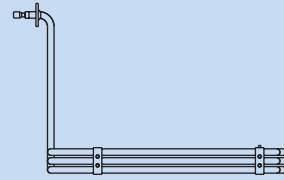
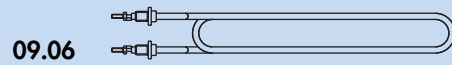
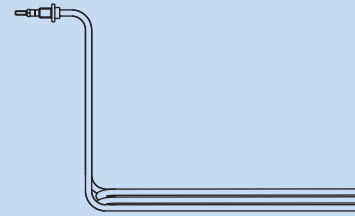
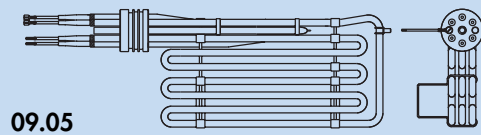
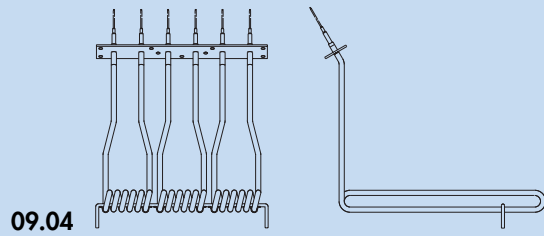
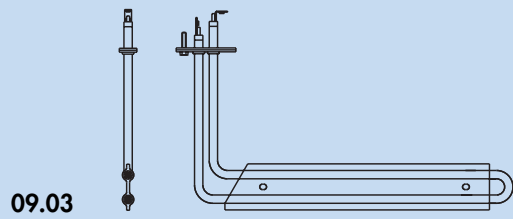
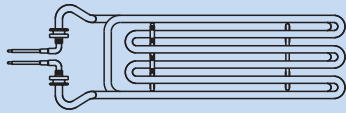
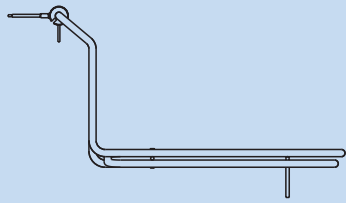
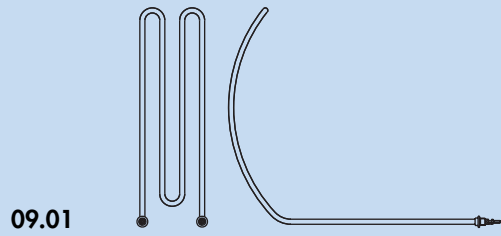


Forni statici/ Static ovens

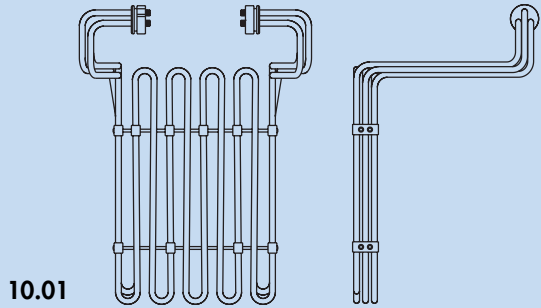




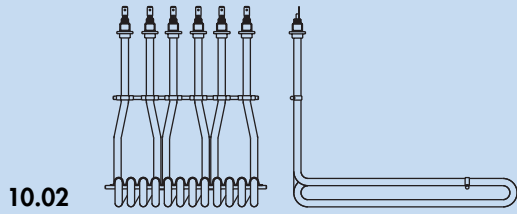
Friggitrici/ Fryers



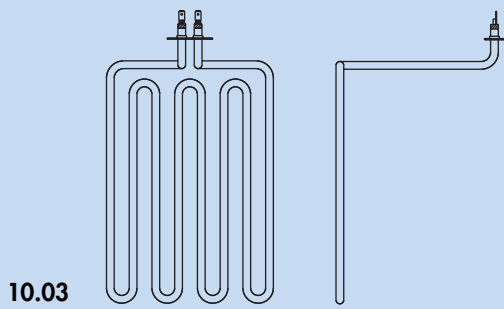
Friggitrici/ Fryers



10.01



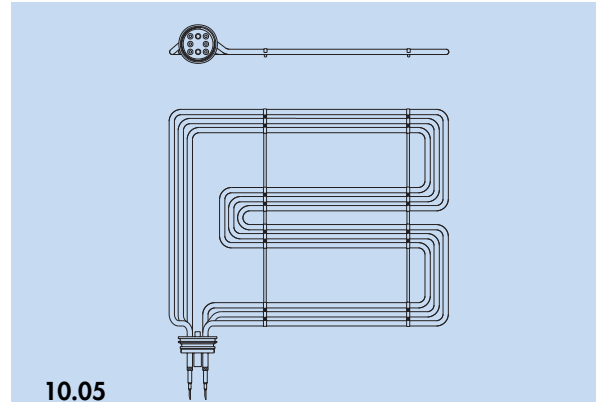
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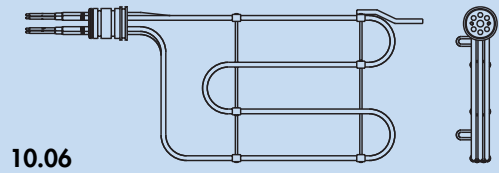
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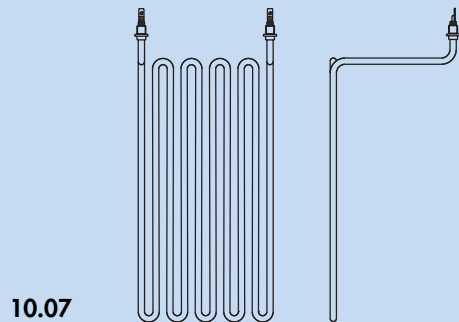
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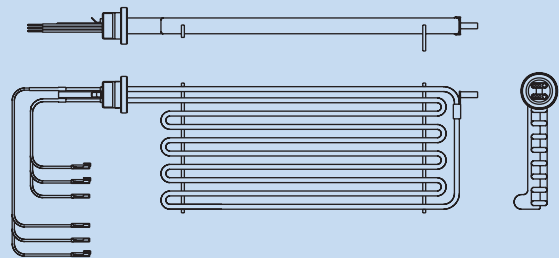
10.05



10.06



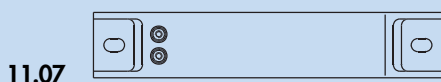
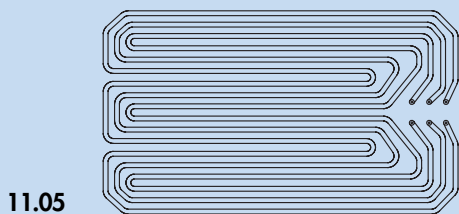
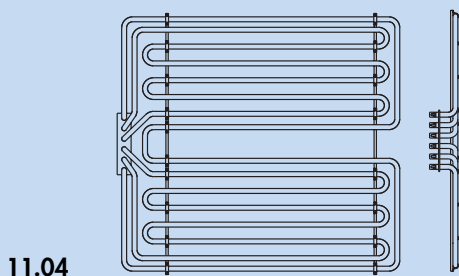
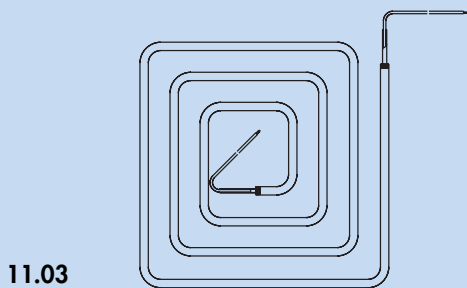
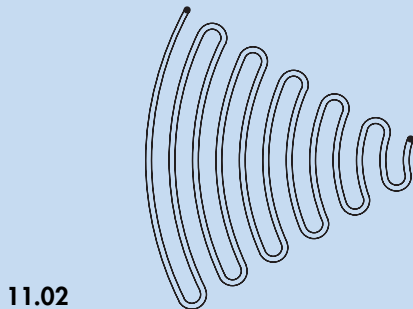
10.07



10.08



Brasiere - Frytop/ Bratt-pans - Frytop



► DISTRIBUZIONE

Nei Grandi Impianti la distribuzione del cibo, dalla cucina al tavolo del Cliente, avviene per mezzo di carrelli caldi o freddi o di isole self-service. Le resistenze installate possono essere del tipo tubolare corazzato, resistenze a cartuccia autoregolante e non, a foglio flessibile (figura 12.5: bagno maria, tavoli caldi) o immerse in fusioni di alluminio da applicare direttamente sulla superficie da riscaldare (bagno maria).

Conformemente all'evoluzione delle normative, Rica ha sviluppato elementi riscaldanti tubolari con sicurezza incorporata (termofusibile).

Sono inoltre disponibili kit funzionali che permettono di trasformare il semplice armadio neutro in armadio caldo per il mantenimento in temperatura di stoviglie ed alimenti. Sono composti da un contenitore in acciaio inox al cui interno sono collocate la resistenza, la ventola ed un termostato di regolazione (vedere la sezione specifica "Assiemi funzionali").

Il mantenimento in temperatura degli alimenti può essere ottenuto anche con un riscaldamento per irraggiamento impiegando cospelle in ceramica di potenze e geometrie diverse (figura 12.4).

► DISTRIBUTION

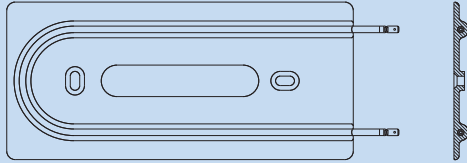
In the Food Service Equipment sector, food distribution from the point of cooking can take place using hot or cold trolleys or even self-service islands. The heating elements installed can be sheathed tubular, cartridges with or without self-regulation, flexible foil (dwg. 12.5: bain-marie, heated counters) or heaters immersed in aluminium casting to apply directly on the surface to be heated (bain-marie).

To conform with evolving standards, RICA has developed tubular heating elements with an incorporated safety system (thermal fuse).

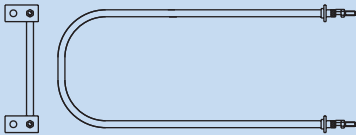
Operational kits are also available to transform plain cupboards into heated cupboards to keep utensils and food warm. These comprise a stainless steel container, into which is placed a heating element, a fan and a regulating thermostat (see section on 'Functional assemblies').

Food can also be kept warm with radiant heat, using ceramic heaters of different power ratings and shapes (dwg.12.4).

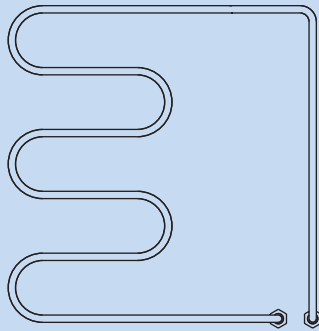
Distribuzione/ Distribution



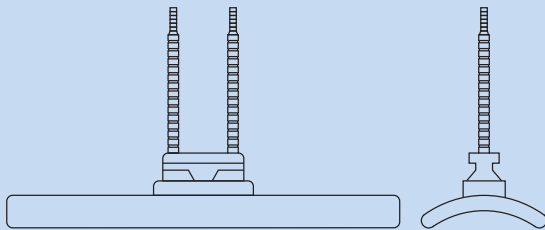
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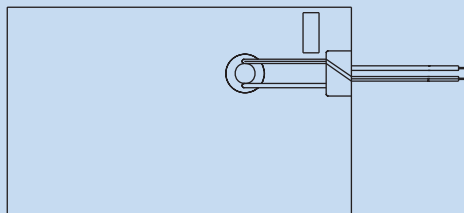
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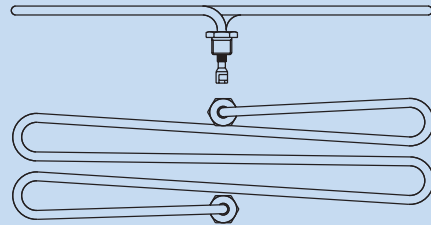
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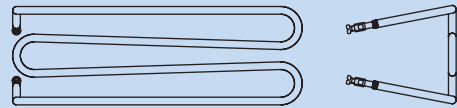
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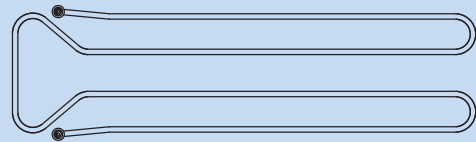
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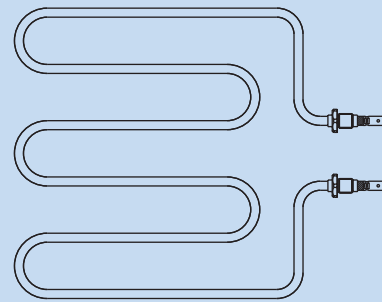
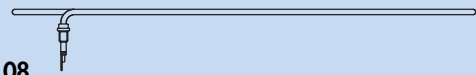
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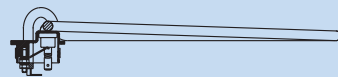
12.07



12.08



12.09



12.10



► LAVAGGIO/ ASCIUGATURA

I due principali punti di installazione delle resistenze tubolari corazzate sono il boiler e la vasca. Nel primo la resistenza è normalmente di tipo trifase con flangia in acciaio inox, nella vasca invece l'elemento, completo di flangia o raccordi per il fissaggio, è generalmente monofase con sviluppo parallelo al fondo.

La resistenza boiler può essere dotata di un dispositivo di sicurezza integrato (termofusibile): maggiori dettagli sono illustrati nella sezione "Informazioni Tecniche".

La vasca è riscaldata anche indirettamente utilizzando le resistenze a foglio flessibile (figura 14.8)

Nei tunnel d'asciugatura vengono principalmente utilizzate le resistenze tubolari corazzate sia nella versione "liscia" che con alettatura circolare o rettangolare.

► WASHING/ DRYING

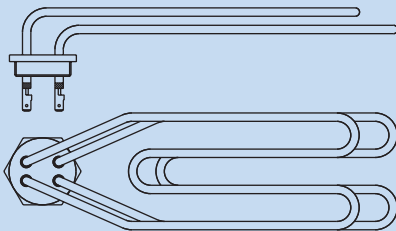
The two main installation points for sheathed tubular heating elements are in the boiler and tank. For the former the element is normally of the three-phase type with stainless steel flange, whereas in the tank a single phase element contoured parallel to the bottom is normally used, complete with flange or joints for fixing.

The boiler element can be provided with an integrated safety (thermal fuse): further details are given in the section "Technical Information".

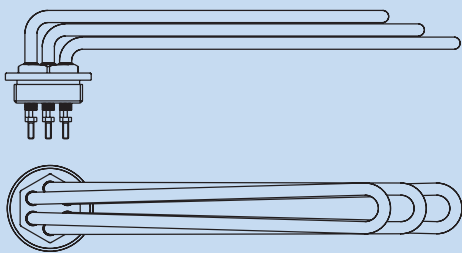
Tanks can also be heated indirectly using flexible foil elements (dwg. 14.8).

Sheathed tubular elements are mainly used for drying tunnels, both 'smooth' versions and with circular or rectangular fins.

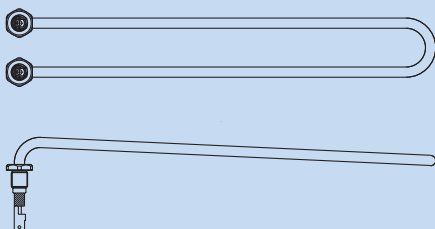
Lavaggio: vasca/ Washing: tank



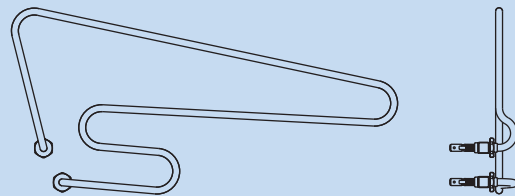
13.01



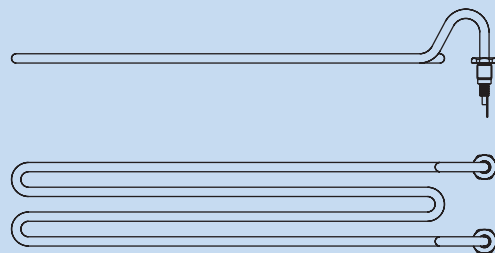
13.02



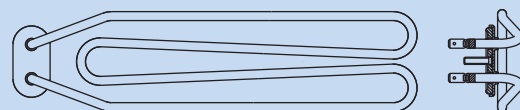
13.03



13.04

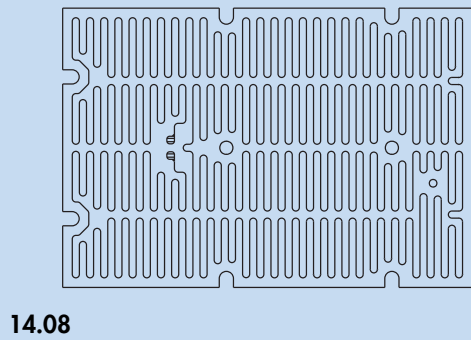
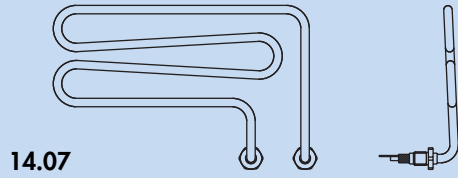
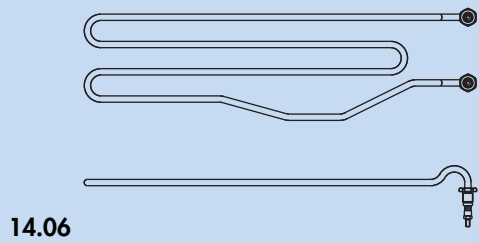
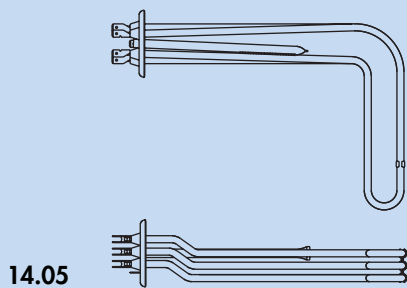
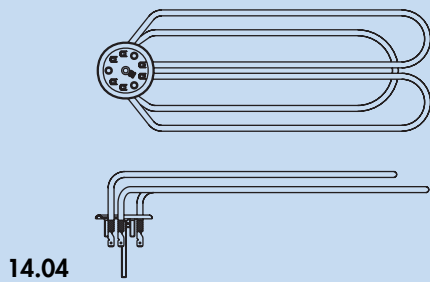
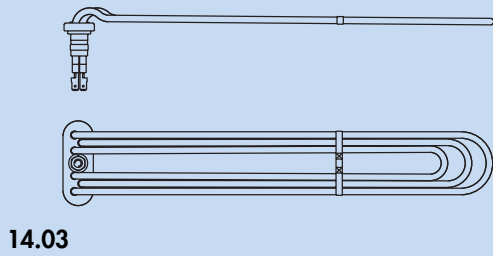
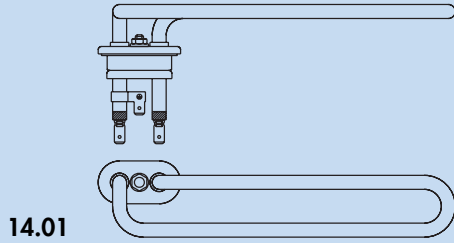


13.05

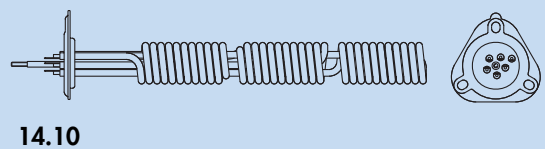
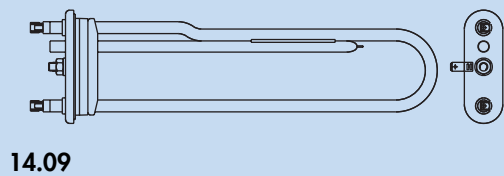


13.06

Lavaggio: vasca/ Washing: tank

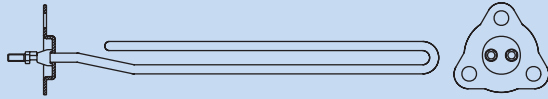


Lavaggio: boiler/ Washing: boiler





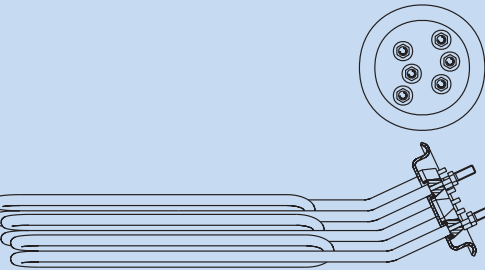
Lavaggio: boiler/ Washing: boiler



15.01



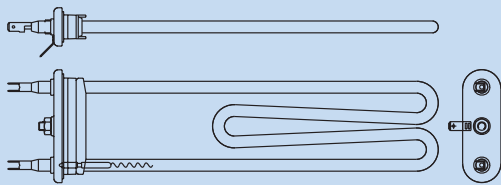
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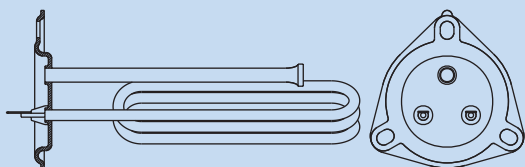
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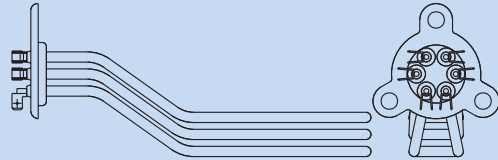
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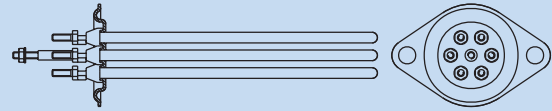
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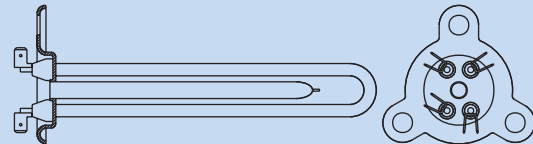
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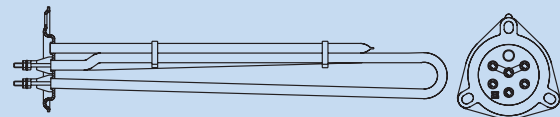
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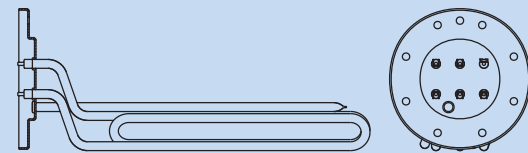
15.08



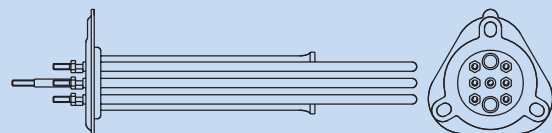
15.09



15.10



15.11



15.12

COMMERCIAL & COMFORT