



**Professional gastronomy & catering equipment,
self-service lines,
hospital transport and output equipment,
custom-made products**

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Roots of tradition

- End of 19th century - ABNER Company History of ABNER a.s. dates back to 1880 when there was silversmith workshop established and began manufacture of trays, powder compacts, cigarette cases, boxes and cutlery. In the later period developing of production is firmly attached to the name BIBUS.
- 1939-1945 – during World War II. all production switched to supply aircraft parts for company METALBAU.
- 50 – 70 years of 20th century – local workshops incorporated in national enterprise SANDRIK.
- 1981 – beginning of production of stainless steel equipment for hospital catering – stainless steel tray systems and transport trolleys.
- 1993 – ABNER Ltd. was established.
- 1994 – extension of pressure cartridges production.
- 1997 – company certified according to ISO 9002/1994 by BVQI.
- 1999 – transformation from limited company to joint-stock company ABNER a.s.
- 2010 – beginning of production of insulated tray system with active heating.

- Plant Moravska Trebova: production, sales, financial dept., quality management, R&D, warehouse



Our production programme is focused on:

➤ Insulated tray system – passive and active version of tablet THERMOLINE®



➤ Catering equipment – wide range of transport and manipulation trolleys. Trolleys with heating or cooling, etc.



➤ Serving lines – modules with built-in bain-maries, modules with cooling, sneeze guards, tray slides, etc.



➤ Custom-made production – special and non-standard products



➤ Pressure cartridges – manufacturing of pressure cartridges for all types of fire extinguishers (water/ foam extinguishers and powder extinguishers)





Insulated tray system – passive and active version of tablet THERMOLINE®

Passive variant

- The THERMOLINE® tray set system serves for meals distribution in hospitals, elderly homes etc.
- It combines variability of tray set systems with high maneuverability.
- Moulded isothermal bottom and lid are made of polypropylene with PUR foam.
- THERMOLINE® enables transport of warm food using pre-heated china ware and insulated bottoms and lids.
- Spill-safe patented soup bowl with inner rim ensures tight closing using special lid.
- THERMOLINE® could be used with or without Euronorm tray made of fibreglass.
- You can choose the specific solution that fits to your logistical requirements.





Active variants THERMOLINE® A1 and A2

- The THERMOLINE® A1 and A2 tray system was specially developed for cook & serve catering.
- Great attention has been given to the new requirements in the field of hygiene.
- The result is a user-friendly system which maintains an optimum temperature.
- The heating system of the THERMOLINE® system has been adjusted to a food temperature of 65° to 75°C.
- Each heating zone is regulated individually by means of a temperature sensor.
- This automatic heating system guarantees an even target temperature of all foods using the lowest power consumption.
- The heating module is covered with a lid made from polypropylene with PUR foam core.
In this way an optimum insulation for hot foods is achieved and heat transfer to cold foods is prevented.
- Both the heating module and the lid are fully dishwasher proof.

Variations of tablet THERMOLINE® with active heating:

- tablet THERMOLINE® A1 – active heating of plate with main meal only
- tablet THERMOLINE® A2 – active heating of plate main meal and bowl with soup





Catering equipment – wide range of different types of equipment

- Trolleys for transport of tablets
- Heated or cooled trolleys (banquet trolleys, bain-maries, etc)
- Manipulation and rack trolleys
- Plate and basket dispensers
- Build-in equipment
- and many more ...





Serving lines – modules with built-in bain-maries, modules with cooling, sneeze guards, tray slides, etc.

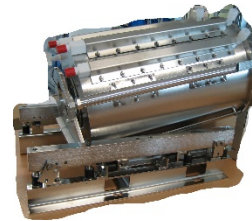
- All modules are able to be easily combine in line.
- This solution creates self-service systems suitable for quick distribution of meals to a large number of diners (for example in dining facilities in companies, schools, etc.).
- Modules are made of stainless steel 18/10 and their design ensure great duration of the product.
- Smooth surface simplify the operations of cleaning and maintenance, which helps perfect hygiene





Custom-made production – special and non-standard products

- Special parts made of non-standard s/s materials



- Manufacture of products that are not part of gastronomy – railings, grids, etc



- Production of racks and shelves for cruise vessels





Pressure cartridges – manufacturing of pressure cartridges for all types of fire extinguishers (water/ foam extinguishers and powder extinguishers)

- Our company belongs to the top producers of pressure cartridges in the world.
- We supply the fire extinguishers manufacturers in Germany, Belgium, The Netherlands, Switzerland, Spain, Croatia, The United Kingdom, Egypt, Poland, France and USA.
- Company ABNER a.s. applies approved system of complex assurance of quality from project, production, final inspection and tests of pressure cartridges and is under supervision of notified subject of Bureau Veritas S. A.

