

MAKE ART[®]

Freshly prepared in front of the guest





ONLINE
CATALOGUE



Make Art®

Freshly prepared in front of the guest: A topic that is becoming increasingly important for the food retail industry due to the change in gastronomic concepts. The Make Art® tables, showcased for the first time at EuroShop, are perfect for minimal space concepts due to their flexibility and compactness. Whether with cold or hot storage, neutral or refrigerated ingredient tub, refrigerated cutting surface or in combination with other devices (grill, wok, hob, etc.) – the modularity combines ergonomic handling with efficient preparation of fresh dishes directly at the point of sale.



Shop-in-shop

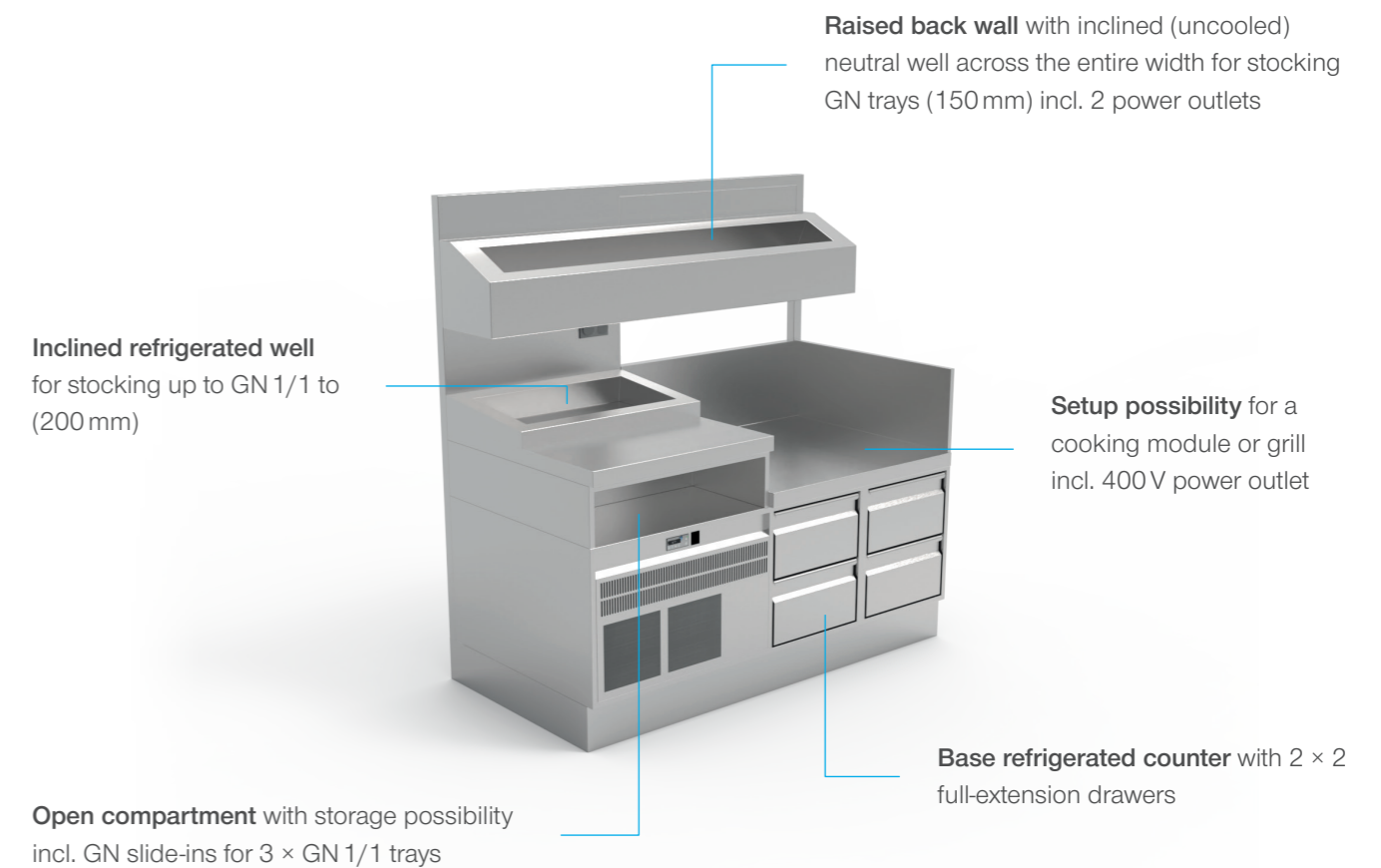
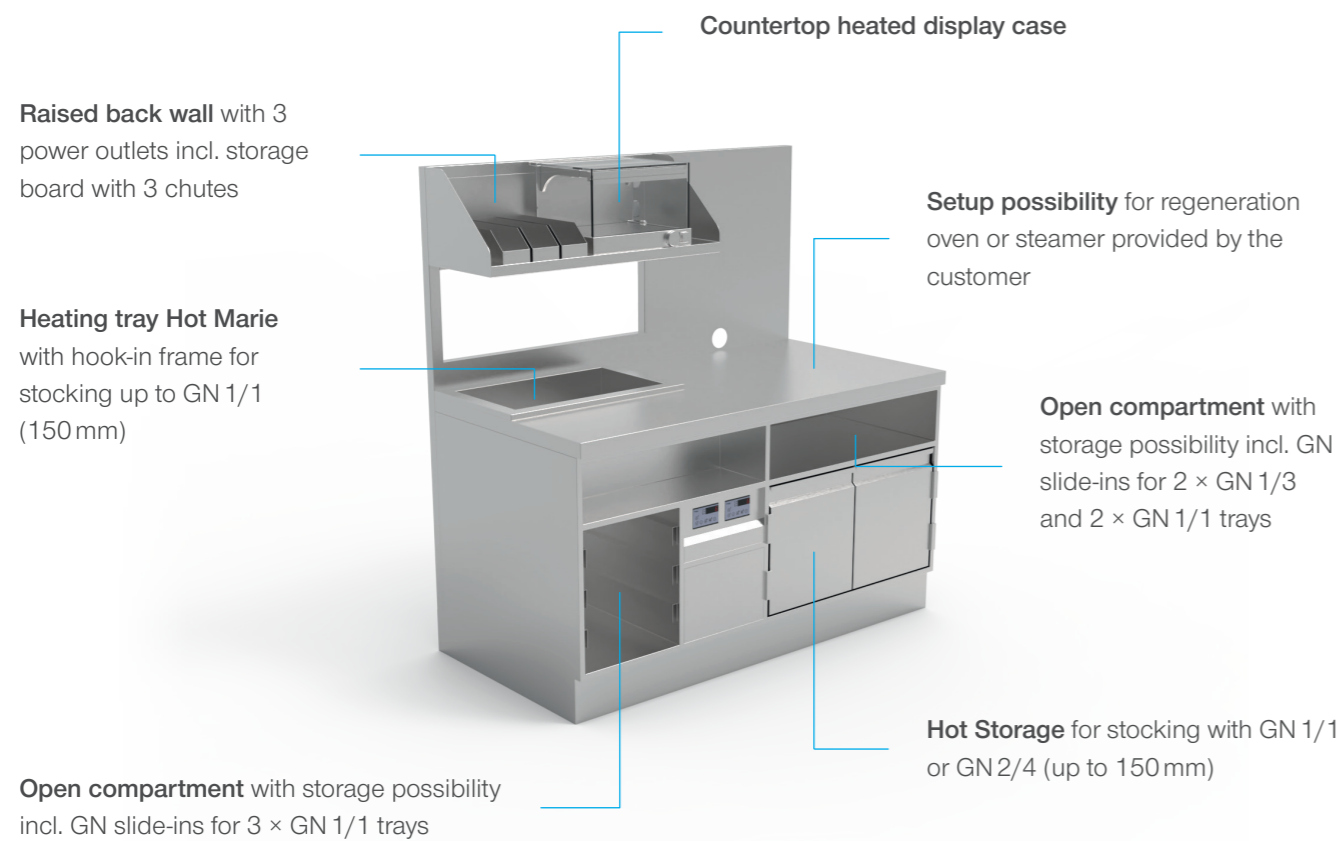
Shop-in-shop solutions provide an innovative way to optimise retail spaces and to create a unique shopping experience for customers. Whether fresh sushi, vegan snacks or savoury piadina: There are no limits to the concepts. The Make Art® tables in conjunction with the IDEAL AKE product range provide the appropriate solution for any shop-in-shop concept.

Make Art® Hot

The Make Art® Hot with hot storage in the base is perfectly designed for preparing hot grab & go dishes, but also for preparing and offering complete meals.

Make Art® Cool

The Make Art® Cool with refrigerated storage offers individual options for preparing and finishing dishes such as flatbreads, burgers and wok dishes right in front of your guests.

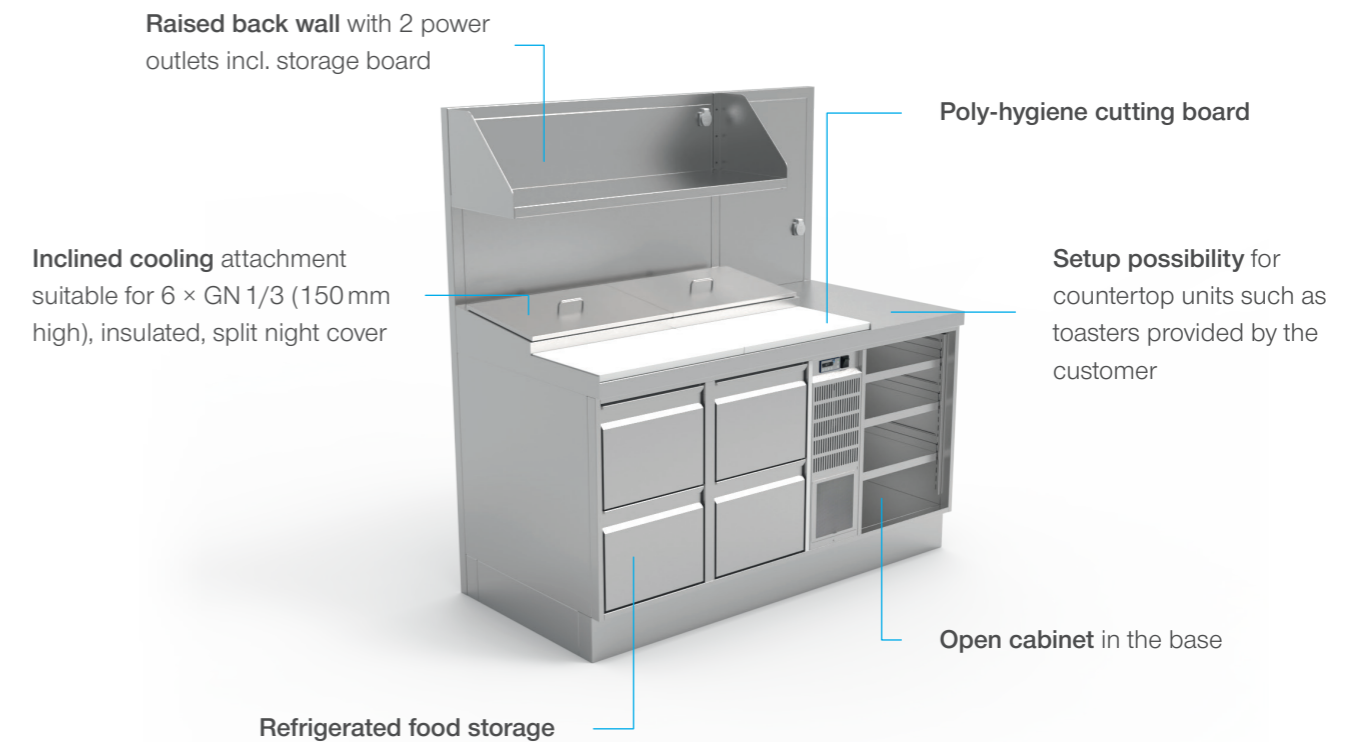
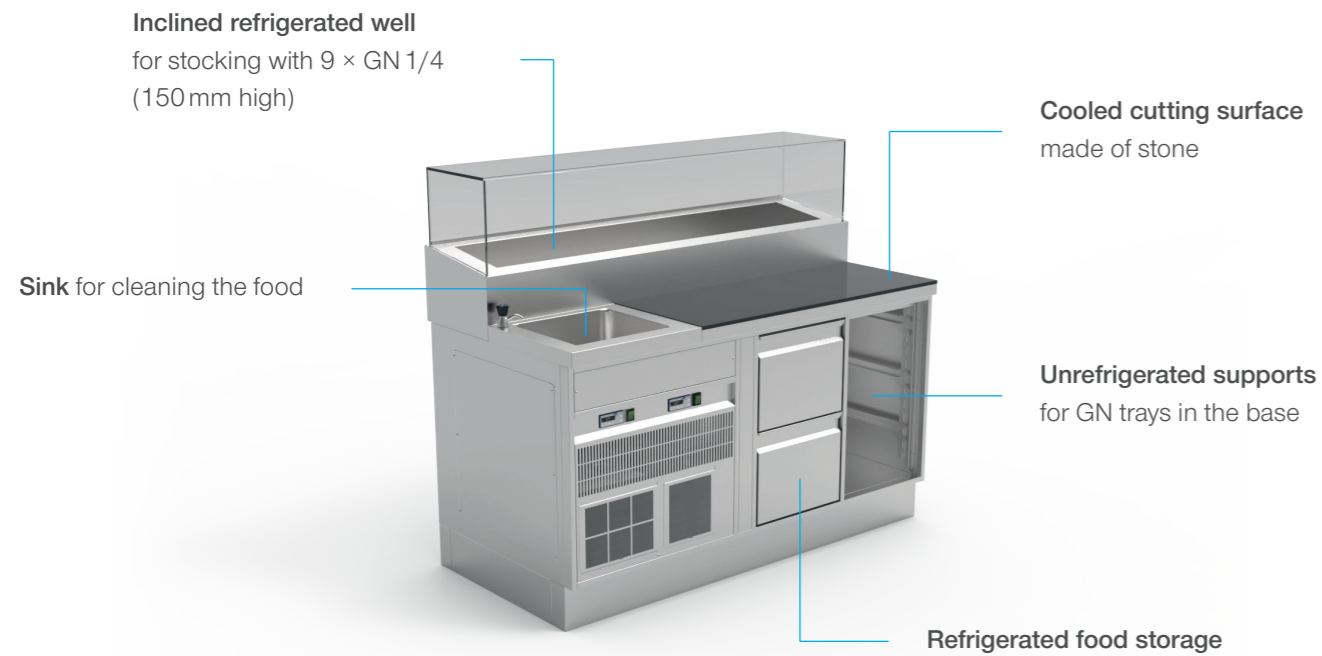


Make Art® Cool Stone





The Make Art® Cool Stone is a compact all-in-one solution to safely store and process sensitive food such as raw fish and meat directly in front of the customers. Thanks to a refrigerated cutting surface, the cold chain remains uninterrupted, even during preparation.

Make Art® Snack

The Make Art® Snack with refrigerated base is perfectly designed for preparing sandwiches and snacks. The cutting board enables clean working – together with the refrigerated base and refrigerated ingredient section, this is the ideal solution for efficient concepts in confined spaces.



PRODUCT LIST

Unit	Item	Item no.	Temperature range	Dimensions (W x D x H) mm	Connection
	Make Art® Hot 160	EU535680	Product: > +65 °C	1600 × 840 × 1640	230V / 50Hz Hot Marie: 400 W Hot Storage: 920 W
	Make Art® Cool 160	EU358720	Refrigerated well – air: +2 °C bis +12 °C Base refrigerated counter – product: 4M1	1600 × 820 × 1640	230V / 50Hz Refrigerated well: 136 W Base refrigerated counter: 200 W
	Make Art® Cool Stone 160	31000527	Refrigerated well – air: +2 °C bis +12 °C Base refrigerated counter – product: 4M1	1600 × 800 × 1360	230V / 50Hz 390 W
	Make Art® Snack 160	31000526	Product: 4M2	1600 × 820 × 1640	230V / 50Hz 215 W

ACCESSORIES AND OPTIONS

Unit	Item	Item no.	Price
Make Art® Hot 160	Countertop heated display case: W AE-41-35-27 RG KL	EU531245	Surcharge
	Moveable on casters	00529120	Surcharge
	Hot Marie 1/1 dropped	EU533045	Price reduction
Make Art® Cool 160	Refrigerated container GN 1/6	EK014631	Surcharge
	Refrigerated container GN 1/3	EK014632	Surcharge
	Moveable on casters	00529120	Surcharge
	Refrigerated well dropped	00740085	Price reduction
	Refrigerated well replaced by Crush	00740086	Price reduction
	Storage board instead of neutral ingredients well	00740087	Price reduction
	Shortened ingredients well	00740088	Price reduction
	Hinged doors instead of two extendible drawers	00740089	Price reduction
Make Art® Cool Stone 160	RAL powder coating	31000532	on request
	Door instead of 2 full-extension drawers	31000529	Price reduction
	Without glued glass enclosure (tempered safety glass)	00740084	Price reduction
	Without cooling plate: only Silestone without pipework	31000531	Price reduction
Make Art® Snack 160	Cutting board, 2-part white	275900	Surcharge
	RAL powder coating	31000528	on request
	Door instead of 2 full-extension drawers	31000529	Price reduction