

Casta has always been a byword for quality and reliability. It blends together all the advantages of industrial and traditional manufacturing, which make every piece of equipment unique. All of them are built today with the same passion as in the early times.



“ **1972-2012**
Forty years of success and passion. ”

OUR HISTORY

In 1972, Remo Cangini used all his experience as chief technician in a catering company and created "Casta di Cangini Remo", where he was manager for over 20 years.

In 1993, Remo closed down the business, thus paving the way for the second phase in the history of Casta. In that same year, four former employees acquired the name "Casta" and became owners of the new "Casta". The company can rely on Rino Monti and Paolo Sintucci's twenty-year experience in the field and on young Loretta Carbonetti and Maurizio Casanova's freshness and enthusiasm.

It was then that production processes were deeply renewed and updated. Moreover, Casta carried out commercial strategies which allowed it to achieve gratifying results, not only on the quantitative side, but also on the qualitative one: in 1996, CE certifications of a number of products allowed the company to come to the forefront in the market.

In 2001, the new headquarters in Via Fratelli Lumière in Forlì opened their doors, with cutting edge machines and a very efficient and innovative productive organization.

In 2005, so as to deal with Italian and international markets, with an increasingly complete and technologically advanced range of products, Casta acquired the trademarks, patents and drawings of two renowned cooking lines by OM GAS, i.e. Tiqu7 and Vesta, appreciated all over the world.

In 2008, Paolo Valmorri, a chief technician with long-standing experience, joined the team. The history of Casta goes on and evolves, also by putting into practice new eco-friendly policies. Environmentally conscious and with an eye for energy efficiency, Casta installed solar panels all over its roof in order for costs to be considerably reduced. This renewable and less polluting energy source is a sign of the social responsibility typical of the company management.





THE PRESENT DAY

Participating in the most important national and international trade fairs allowed Casta to conquer new markets, which had the opportunity to get to know and appreciate the advantages of a full catalogue of professional kitchens, constantly enriched with new models and new, up-to-date technologies. The rest is present history: Casta, now as it was before, is a byword for quality and reliability. And it will be tomorrow as well.

1972.

A new idea comes into being

A 40-YEAR-LONG MISSION

The fact that the company owners are directly involved in the management, the technological evolution of the plant and the strengthening of the commercial network are fundamental values. This is why Casta keeps updating its products and services, in line with the needs of increasingly competitive markets and its Italian and international customers. Total quality is Casta's main aim and lies at the bottom of the new commercial strategies Casta has already put into practice to achieve new ambitious goals soon. Each piece of equipment by Casta is specifically designed and made for the place it is going to be put: from the small kitchen of an exclusive, sophisticated élite restaurant, to the large kitchens of big restaurants and hotel chains, fast food restaurants, pizzerias, work and hospital canteens and so on. Customers can always rely on the advantages (and reduced costs) of industrial production. Moreover, the customization typical of traditional manufacturing makes each piece of equipment unique. Each and every one of them is built with passion for any kind of place and customer.





The strength of a team

DEVELOPMENT GOES ON

Always in line with its customers' requirements and the changes in the Italian and international market, Casta keeps developing new ideas with dynamism and tenacity to create a sound, reliable and technologically avant-garde product.

Look at the two new product lines, for example: Easy and Lady, which enhance the range manufactured so far.

What is pivotal in order to keep developing new enterprise strategies is to work "at full quality". This feature can be found all over the company production and, now as before, is the absolute prerequisite to set oneself the target of always reaching new ambitious goals.

EASY line. Quality at a fair price.

Casta's development laboratories have created a range of products with a revolutionary aim: provide customers with advanced kitchens at a very moderate price.

LADY line. Top class for those who want the best.

So as to satisfy the most complex needs, Casta has created Lady, a new line of products with unique features.





2013.
The turning point

Lady

L7 L9

Made of AISI 304 stainless steel and other top quality materials, it has ergonomic shapes for perfect modularity. Lady line is flexible and, thanks to a wide range of accessories and models, it combines the efficiency of cooking equipment with traditional, international and ethnic cuisines.





Thanks to the unification and rationalization of production processes and the optimization of the materials chosen, Easy is the solution for a customer who is never satisfied and who, regardless of sizes and economic restraints, doesn't want to give up the professional performance of great cooking equipment.

Easy



ETHNIC LINE: THE PERFECT INTEGRATION.

From Casta's laboratories a new line comes into being: it's the ETHNIC LINE, a line dedicated to Eastern cooking and guaranteed by Made in Italy's top quality. Each and every product is made totally to measure and are characterized by the soundness and quality of the materials used, the building technique - thanks to long-standing experience - and great performances due to powerful burners.

The ETHNIC line represents the perfect combination between tradition and innovation; ethnic and standard products merge together and give life to a multiethnic cuisine which keeps up with the times.

Creativity, flexibility, quality, soundness, safety, dynamism... and emotion: the perfect integration!

Chinese stoves and Eurasia stoves.

Exclusively made to measure: it's the customer the one who chooses the size and position of the burners according to their needs.

Thanks to their high-performance burners, these stoves are perfectly apt for Eastern cooking: the vertical flame warms the pan evenly, thus allowing a quick and total cooking.

Euroasian cooking stems from the integration between Chinese and traditional burners: it is the perfect combination between the West and the East.

Teppanyaki hotplate.

The cooking top is made of hard, polished and levigated chromium-plated steel, expressly chosen by Casta for its quality and soundness. Thus, the Teppanyaki hotplate allows even distribution of temperature. This is a great project intuition which guarantees the perfect cooking of food. There is a wide range of models to choose from: the best thing for the most demanding customers.



Dim Sum steamer.

Research in Casta's laboratories never stops. Think of the Dim Sum Steamer, made of AISI 304 18/10 scotch brite stainless steel, which is perfect for water to boil in a very short time. Moreover, the steamer is equipped with stainless steel tanks with big holes, where bamboo baskets are placed. This guarantees an even and delicate cooking.

Yakitori.

In oriental cooking nothing is left to chance. Casta knows it well. This is why, with a constant eye for the innovations in the market, it gives its customers top quality products, everywhere in the world. With Yakitori, a particular kind of grill, Casta has developed a radiation heating system which guarantees a uniform cooking, which leaves the taste unaltered.



OUR PRODUCTION CHAIN.

Every product is thought, designed and manufactured in Casta so as to always guarantee top quality and service.

From the homely showroom to the warehouse storing the end products, where last details are looked at before kitchens, cooking equipment and accessories leave for their final destinations. Efficiency and professionalism can be felt everywhere at Casta. The management is ready to talk to all international markets and understand their actual needs; the company handles every order after designing its structure and functionality; the administration is careful and always on time in dispatching and dealing with orders.

The whole production chain has the task of living up to the customers' expectations and fulfil their desires. The outcome of every process is always something unique, thanks to the utmost customization and the production, all made in Italy.





CASTA.
5-star Italian kitchens.

**A WIDE RANGE OF PRODUCTS
FOR COMPLETE TURNKEY
PROJECTS.**

Casta offers a turnkey design service for complete kitchens. Each project is thought and designed to measure, nothing is overlooked and everything is calculated down to the last detail, from the technical drawing to production until the customer is totally satisfied.

A byword for quality and reliability, Casta can blend together all the advantages of industrial and traditional manufacturing, making every piece of equipment unique. All of them are built today with the same passion as in the early times.





THE WORLD OF CASTA

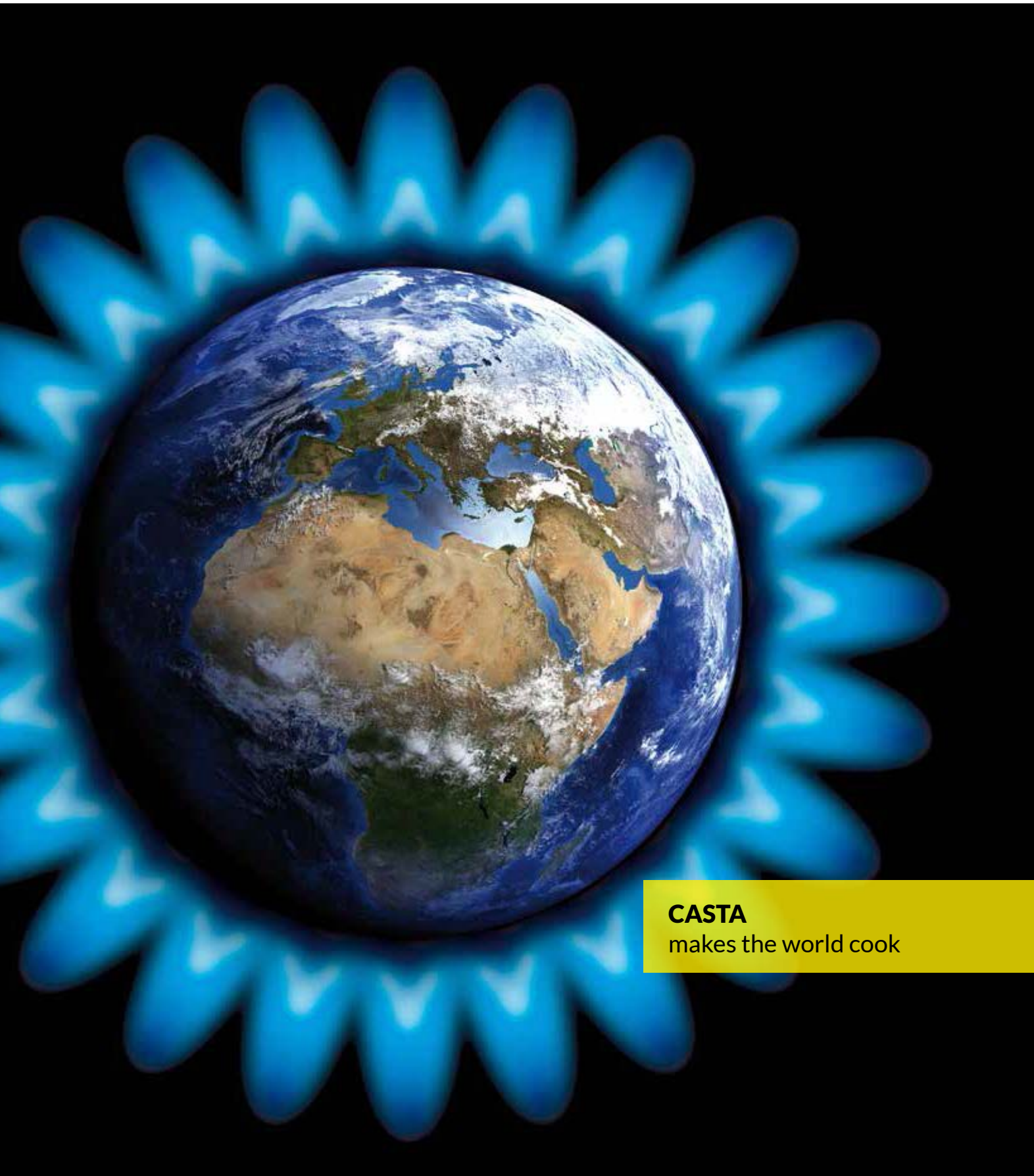
The quality of Casta's cooking equipment and appliances has made a name for itself all over the world. Thousands of restaurants, in 88 countries, offer their customers food made in Casta kitchens.

Casta is a worldwide presence, backed up by its Italian and international customers who directly acknowledge Casta by choosing its products. Something they have been doing for over 40 years.

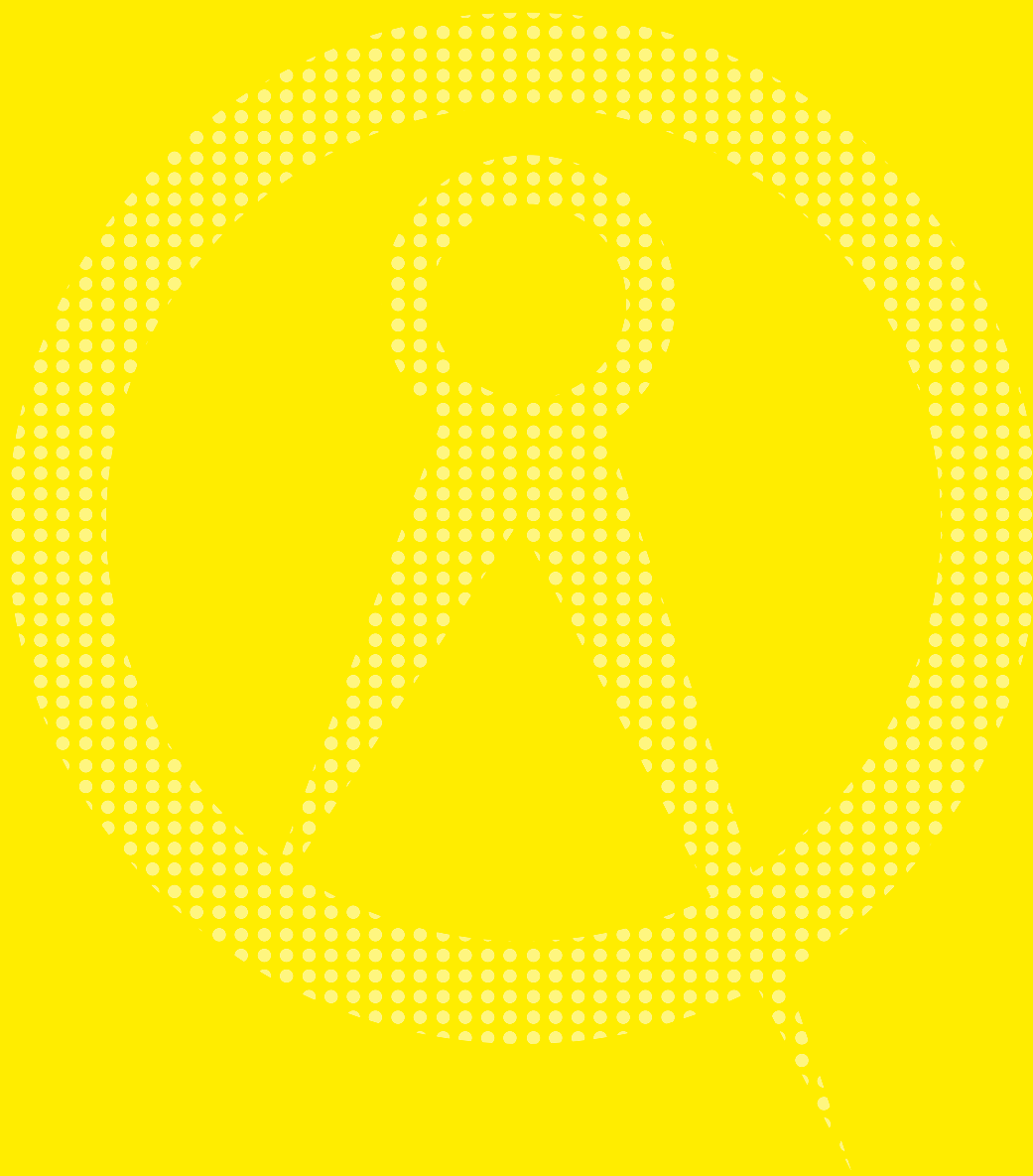
HEADING FOR THE FUTURE

Enthusiasm, energy, innovative boost, certified and up-to-date technology are the values which launch Casta towards new exciting goals, because... united we stand... and stand out!

Discover our product range on our new website **www.casta.com** with live information and downloadable technical sheets.



CASTA
makes the world cook



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