

CAPIC ACTUS

Contents

- CAPIC advantages
- Your representatives
- Double-profile cooking suite
- Technician corner
Multi-purpose
electromechanic card



CAPIC - 5 rue Haroun Tazieff
CS35007
29556 QUIMPER cedex 9
FRANCE



Tel +33 (0)2 98 64 77 00
Fax +33 (0)2 98 52 06 47
capic@capic-fr.com
www.capic-fr.com



Advantages

« *Quality, robustness, performance and service are the watchwords at CAPIC* »

You will find in this Capic News a new demonstration of our how-know. We are working to improve our equipment by focusing on the customer's needs: a better reliability, better performances... are CAPIC advantages.

In this Capic News, you could also discover your new sales representatives, all with a great HORECA expertise and trained to give you the best possible support. Do not hesitate to contact them!



CAPIC is switching to a paperless system: From June 1st, 2018, our invoices will only be sent by electronic way. Protection of the environment are one of the CAPIC core value of CAPIC.

We will be very happy to welcome you at our new factory, already awarded for the improving of the work conditions. The visit will allow you to better know all our products and our solutions.

Do not hesitate to contact us, we will develop our respective companies together!

Your representatives

« Our technical sales representatives will be happy to help you.
Do not hesitate to contact them for informations, quotations... »

Export team



CARIBBEAN

Nolwenn DELACOURT
☎ +33 (0)7 61 84 83 16
n.delacourt@capic-fr.com



EUROPE

Ronald BAKKER
☎ +33 (0)6 65 75 84 23
r.bakker@capic-fr.com



AFRICA AND MIDDLE-EAST

François COUDRAY
☎ +33 (0)6 64 12 77 02
f.coudray@capic-fr.com



GERMANY

Thomas GOTTSCHALK
☎ +49 (0)15 901 469 148
t.gottschalk@capic-fr.com



The French team



SALES MANAGER AND KEY ACCOUNTS

Dominique LE CORRE
☎ +33 (0)6 68 66 47 64
d.lecorre@capic-fr.com



NORTHEAST AREA Belgium - Luxembourg

Thibault CROIX
☎ +33 (0)6 61 78 77 00
t.croix@capic-fr.com



EAST AREA Swiss

Pierre TAGOURNET
☎ +33 (0)6 64 11 61 98
p.tagournet@capic-fr.com



NORTHWEST AREA

Stevan COSTIOU
☎ +33 (0)6 64 11 61 83
s.costiou@capic-fr.com



SOUTHWEST AREA

Roland GRECHEZ
☎ +33 (0)6 62 01 77 00
r.grechez@capic-fr.com



PARIS AREA

Ludovic DOBIGNY
☎ +33 (0)6 61 79 77 00
l.dobigny@capic-fr.com



SOUTHEAST AREA

Grégory ESCOLAR
☎ +33 (0)6 21 66 26 22
g.escolar@capic-fr.com



FOOD PROCESSING INDUSTRIES TEAM

Gilles VELLY
☎ +33 (0)6 07 99 35 50
agro@capic-fr.com



FOOD PROCESSING INDUSTRIES TEAM

Didier LORAND
☎ +33 (0)6 61 42 29 57
agro@capic-fr.com

At the factory

BACK OFFICE



Sébastien LEFÈVRE
s.lefevre@capic-fr.com



Yohann CLOITRE
y.cloitre@capic-fr.com

PLANNING LOGISTICS



Laurent CANN
l.cann@capic-fr.com

TECHNICAL ADVISER



Eric NICOLAS
e.nicolas@capic-fr.com

QUALITY



Larbi ADEM
qualite@capic-fr.com

Double-profile cooking suite



Tailor-made suites, modular or with a single top

The Table de Pierre is a gourmet restaurant located at Saint-Paul-De-Vence (closed to Nice) where Capic has installed a double profile compact suite (access by the both sides) inspiring from Armen range.



Capic has the solution.



Some of the electrical or gas appliances can be equipped with a control hobs on each sides.



View from the side

Several options:

- Rounded lateral edges,
- Shelves (with bars or full),
- Support of salamander,
- Planetary brushed appearance and mirror polishing aspect of the rounded corners,
- Control panels and front of the suite in coloured enamel...

Compose your suite.

Our Back Office is at your disposal to realize quotations and 2D and 3D drawings.



Technician corner

« *Only one programmable multi-purpose electromechanic card* »

From the end of September 2018, Capic will install this new card on all the equipment with digital functions : Fryers, multi-cooking and multi-purpose bratt pans, kettles with digital regulation and all the Pilote range, pasta cookers and GN1/1 and GN2/1 bain-maries (if thermostat regulation and automatic water level are chosen as option).

Strengths: only one card reference for various uses, an accessible price, an easy inter-connexion and a backward compatibility insured thanks to a standardisation as any other manufacturer done it!

Never let a final customer with a broke down machine : For example, a thermostat probe is breaking down, put the bratt pan in energy dispenser mode without pull off the card – the time to receive the spare part. Pull off a card on a fryer to install it on a kettle or on a bratt pan.

Buying only one card reference for all your devices, manage your costs and intervention lead times in your maintenance contracts. This new component allows you to be more flexible and to win the loyalty of all your customers.

Timer



A504332 Timer

Dispenser



A504334 Dispenser

Temperature



A504336 Temperature

Water meter



A504338 Water meter

Thermostat



A504340 Thermostat

Lifting



A504342 Lifting

Mixer rotation



A504344 Mixer rotation

Thermostat dispenser



A504454 Thermostat dispenser

Pasta cooker



A504480 Pasta cooker

Salamander



A504482 Salamander

Kettle



A504346 Kettle

Sauté



A504348 Sauté

Internal probe



A504350
Internal probe

Follow us on social networks.

