



**SIA "INKOMERCS K"**  
Katlakalna str. 1, Rīga, Latvia

**WEBSITE:**  
[inkomerck.lv](http://inkomerck.lv)

**E-MAIL:**  
[info@inkomerck.lv](mailto:info@inkomerck.lv)

**SALES DEPARTMENT:**  
(+371) 27 044 911  
(+371) 26 537 804

✓ Years of Experience

✓ Trusted Service

✓ Good Prices

✓ Quality Equipment

**WE TURN IDEAS  
INTO VALUE**



**SERVING  
COUNTERS**

## Refrigerated Display

**CD - 1.0/1.2/1.5**

1000/1200/1500 x 700 x 1800 mm

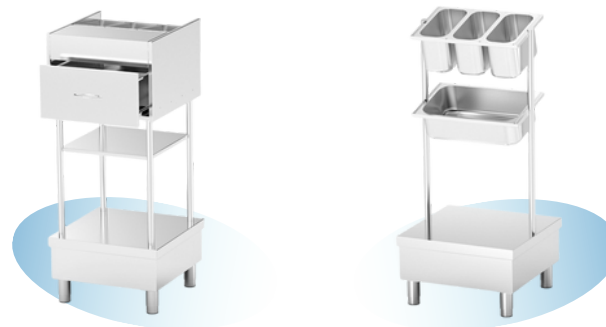
- Stainless steel structure.
- A rotary flap, provided by the buyer, allows easy access to the dish showcase.
- A sliding sash is available for staff to easily replenish the contents of the shelves.
- Fully glazed transparent top for clear visibility.
- LED backlight is included.
- Three shelves made of 6mm tempered transparent glass.
- Temperature range: +8°C to +10°C.
- Electronic control unit.
- Automatic defrost function.
- Equipped with a Tecumseh compressor (France).



## Accessory Shelf

**CB-0.6 / CB-GN**

600 x 600 x 1400 mm



- Equipped with three gastrofrom form containers GN-1/3 65 for knives, forks, and spoons.
- Includes a withdrawable drawer for bread & features an additional shelf for trays.
- Adjustable struts made of stainless steel.

## Soup Bain-Marie

**MN-SK2 / MN-SK3**

1135/1610 x 700 x 850 mm



- Designed for installing and connecting soup kettles to a 220V power supply for serving first courses.
- Soup kettles are plugged into sockets located on the bain-marie on the staff side.

## Universal Bain-Marie

**ME - 3/4/5 GN1/1**

1135/1455/1775 x 700 x 850 mm

- Steam tables allow continuous serving of dishes without additional reheating.
- They function as display cases, showcasing the full assortment of dishes to clients.
- Gastrofrom form containers are installed in a water-filled bath, heated by built-in heating elements.
- Equipped with water supply and drainage inlet connections.
- Includes protection against water overflowing in the operating bath.
- Enhanced safety feature: automatic shutdown in case of insufficient water level.



\*Prices shown are for the standard configuration and the most affordable option.

## Refrigerated Display / Counter

**CD - 3/4/5 GN1/1**

1135/1455/1775 x 700 x 850 mm



- Cooling bowl with adjustable depths based on service mode.
- Can be used with GN containers, plates, or glasses for various service needs.
- Made of stainless steel. Includes an electronic control unit.
- Automatic defrost functionality.
- Refrigeration unit (France) with 24-month warranty.
- EU-made components.
- Cooling range: +4°C to +5°C (ambient: +12°C to +32°C).

## Cutlery Dispenser

**CB**

375 x 295 x 215 mm



- Made of stainless steel.
- Includes six removable perforated stainless steel holders for spoons, forks, and knives.

**SCAN THE QR CODE**

Get detailed information about products and pricing at your convenience.



## Built-in Dish Dispenser

### BDMP-50

500 x 700 x 714 mm

- Used for storing and heating plates.
- Dispenser capacity: 50 plates with diameters from 260 mm to 320 mm.
- Adjustable guides allow quick adjustment of plate diameters.
- Covered with a plastic cap to prevent dust intrusion.
- Available in neutral or heated versions.



## Tray Dispenser

### TD-1 + CB-8

700 x 600 x 850/1250 mm

- Optional: add-on with 8 cutlery slots.
- Holds up to 50 trays sized 535x370 mm.
- Equipped with four swivel castors with rubber bases, two of which have clamps.
- Neutral design, made of stainless steel.



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## Dish Dispenser

### PD-50 / PD-100

560/1060 x 500 x 850 mm



- Equipped with three gastrofrom form containers GN-1/3 65 for knives, forks, and spoons.
- Includes a withdrawable drawer for bread & features an additional shelf for trays.
- Adjustable struts made of stainless steel.

## Neutral Surface

### NB - 1.0/1.2/1.3

1000/1200/1400 x 700 x 850 mm

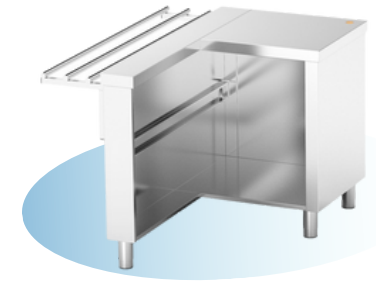


- Designed for demonstrating and serving ready dishes that don't require heating or cooling.
- Can be used for installing auxiliary equipment, such as tea dispensers, soup tureens, and water heaters.
- Neutral elements can function as shop counters for selling bakery items, drinks, and more.

## Cashier Surface

### MK - 1.0/1.2

1000 x 700 x 850 mm



- Available in both right-handed and left-handed variants.
- Designed to accommodate a fiscal printer or computer without compromising the appearance or functionality of the food service counter.

## Corner Surface 90

### CS / CSE

1400 x 700 x 850 mm



- Used for turning the food service counter right or left during assembly.

**SCAN THE QR CODE**

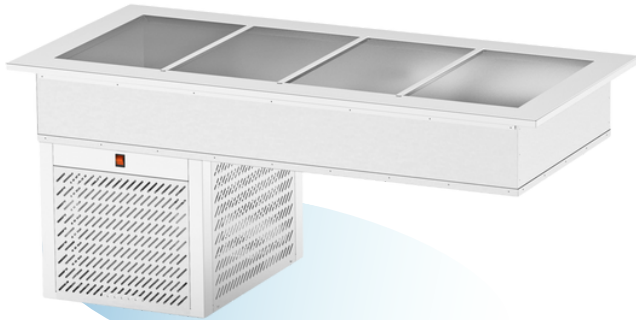
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## Built-in Refrigerator CD - 3/4/5 GN1/1

1135 x 700 x 622 mm  
1455 x 700 x 622 mm  
1775 x 700 x 622 mm

- Features a cooling bowl with adjustable depths, depending on the service mode.
- The counter can be used with GN containers, products for distribution, or plates with dishes, drinks, and sour cream.
- Embedded (mortise) type counter – can be installed in any countertop size, simplifying design and offering flexibility for serving counters.
- Made of stainless steel. Includes an electronic control unit.
- Equipped with automatic defrost functionality. Refrigeration unit (France) with a 24- month warranty.
- Components are made in the EU.
- Cooling adjustment range: +4°C to +5°C (ambient temperature: +12°C to +32°C).



## Refrigerated Display CD (built-in)

CD - 1.0  
1000 x 700 x 850 mm  
1200 x 700 x 850 mm  
1400 x 700 x 850 mm

- Completely made of stainless steel.
- Rotary flap (provided by the buyer) for easy access to the dish showcase.
- Sliding sash for staff to replenish shelf contents.
- Fully glazed transparent top for clear visibility.
- LED backlight included.
- Three shelves made of 6mm tempered transparent glass.
- Temperature range: +8°C to +10°C.
- Equipped with an electronic control unit.
- Features automatic defrost functionality.
- Fitted with a Tecumseh compressor (France).



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## Bain-Marie for Main / Side Dishes (built-in)

ME - 3/4/5 GN1/1  
1200 x 700 x 330 mm  
1455 x 700 x 330 mm  
1775 x 700 x 330 mm

- Keeps first courses, second courses, and garnishes hot using a steam-bath.
- GN containers with food for serving are placed in a water-filled bath heated by heating elements.
- Embedded (mortise) type steam table – can be installed in countertops of any size, simplifying design and offering flexibility for serving counters.
- Includes connections for water supply and drainage.
- Features protection against water overflow during bath filling.
- Enhanced safety with automatic shutdown in case of insufficient water level in the working bowl.

