





Over 40 years of experience

OUR HISTORY

1972

Building on his experience as a foreman in the catering sector at OM GAS, Remo Cangini established CASTA, and ran it for over 20 years.

1993

The founder retires. Thanks to their experience and passion, four former co-workers have decided to create a new team, now leading the new CASTA.

1996

CASTA obtains the CE certification, becoming a benchmark in the industry market.

2001

The new headquarters in Via Fratelli Lumière 11 in Forlì are inaugurated, supported by a more efficient production structure.

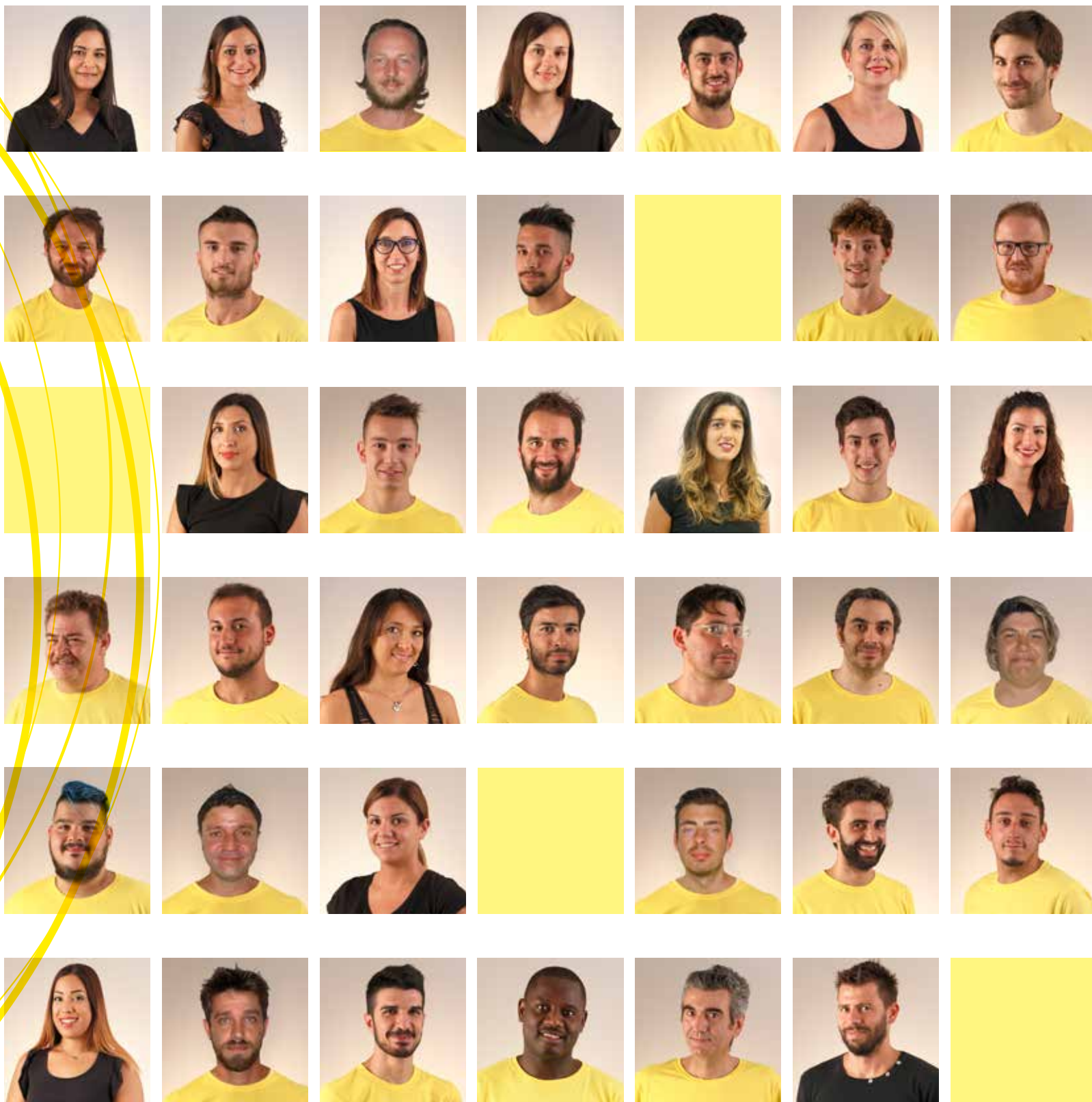
2005

The Italian and international markets continue to expand. CASTA responds by acquiring two standard lines of kitchens known and appreciated throughout the world: Tiqu7 and Vesta900.

2016

New markets, a new complete and constantly enriched catalogue, more and more up-to-date technologies and a brand new establishment in Via Fratelli Lumière 30 in Forlì.

This is CASTA's reality.



Loretta Carbonetti - CEO & Owner





**Because cooking is an art that
needs the right canvas**

WHERE WILL TOMORROW TAKE US?

To get to the future we start from our present: CASTA's heart are its people, guided by a corporate vision that anticipates market trends.

Our second factory in Via Fratelli Lumière 30 in Forlì is the symbol and the realization of a desire for growth that never fails. Always dynamic, our structure is in a constant state of evolution, thanks to the flexibility that always characterizes management choices.

This is why thousands of restaurants, in 88 countries in the world, boast CASTA equipment and millions of people can taste dishes prepared with the best tools available.



Quality and passion are the basis of everything

OUR VALUES

If CASTA has firmly stayed at the top of the Italian and international market ever since 1972, it is because the owners and the entire staff share their commitment, expertise and passion every single day.

Our company logo is already a mission statement: Quality is the word underlying all our projects. Tailor-made, extremely precise quality - such as the stretch drawn by a compass.

The same attention is given to the listening of every need: the always available customer service and fast response times turn our clients into genuine partners.

Maurizio Casanova - Owner



Paolo Valmorri - Owner





The strength of being a team

OUR MISSION

The owners' direct management of the company and the attention to the relationships allow CASTA to be great at Italian and international level. A structure that is constantly evolving, thanks to a commercial network that grows stronger. A quality of products recognized worldwide.

But we are not satisfied: the range of our services continues to grow, in search of the perfect solution. All our projects are being cared for from the first technical drawing through production and are tailor-made for each need and environment: from the small kitchen to the exclusive restaurant, up to large hotel chains.

And we want to continue like this, giving our customers the security of industrial production and the personalization of a traditional approach.



Advanced technology, synergy, assistance

THE PRODUCTION PROCESS

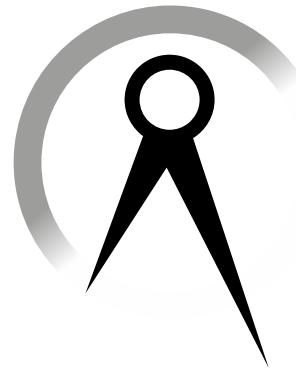
Our showroom is the first to welcome those who want to enter CASTA's world: a journey leading to the finished product warehouse, where the last steps are taken before shipping the products to their target markets.

Each department has its own fundamental function and works in perfect synergy with the others. Managers are always ready to dialogue with customers and national and international markets. Our factories process and manage each order from production to testing, through to dispatch packaged in a wooden crate.

Paolo Sintucci - Owner







OUR PRODUCTS

All the advantages of industrial production combined with the care of craftsmanship to create unique range, since the beginning always with the same enthusiasm and passion.



HIGH QUALITY FOR GREAT CUISINE

The acquisition of the historical avant-garde cooking lines like the 700 and the 900 from OM GAS determined a renewal in response to market needs, increasing the technological equity of the company and its significant presence in standard catering segments.

The boost towards innovation is confirmed by the recent realization of the Easy and Lady lines, that satisfy every kind of customer thanks to their performances and the quality of their materials.



L7 Lady 700
L9 Lady 900



ETHNIC CUISINE: BEYOND CULTURAL INTEGRATION

Many of the equipment and cooking facilities in Chinese and Japanese restaurants bear the CASTA hallmark. The Ethnic line combines Oriental creativity with CASTA's made in Italy.

Each range is custom-made and has its strength in the solidity of the material and in the power of the burners. For a cuisine keeping up with the cultural and gastronomic integration that marks our times.



Wok



INNOVATION IN THE KITCHEN

The desire to improve has always been the challenge that has brought the CASTA management study new ideas for its products range. Experimentation, creativity and skills acquired through years of experience combine to give life to the innovative range of professional equipment different from all others.

This is because the stoves made in CASTA have mainly one declared objective: freeing the fantasy and the creativity of the chefs who are ready to discover up-to-date instruments.



Tepp-Twin



JustCook



Fast Cooker



Teppanyaki



Yakitori



Fry Top



**Flexible
cooking drop-in**



Dim Sum



Tepp-ice



**E7 Easy 700
E9 Easy 900**



**Lava rock
grill**



MobCook



Stockpot



Pizza oven



Eurasia



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