



Cutting-edge technology for the kitchen.



OUR STORY

2001

The company's growth leads to the construction of a new facility, CASTA1, in Forlì, with new technology and systems for more efficient production.

1996

CASTA receives EC certification and becomes a point of reference in the sector.

1993

The baton is passed to four collaborators who have been in the company for years. The new team sets out in a new direction to help CASTA to expand in the market.

1972

CASTA is founded thanks to the experience and enterprise of Remo Cangini, ex-foreman at OM Gas, a company that produces large kitchens for restaurants.

2005

In order to support its expansion on the national and international markets, CASTA acquires two standard kitchen lines from OM Gas, which are well-known and appreciated around the world: *Tiqu7* and *Vesta900*.

2016

CASTA expands again, creates new lines to cater to the growing requirements of the restaurant sector, and launches CASTA2 to support increased production.

2019

To respond to the need for faster and more precise deliveries, CASTA3 is opened, a logistics warehouse.

2021

CASTA prepares to celebrate its 50th anniversary by observing the market and its demands, in order to design responses that are more and more innovative and functional.



PROFESSIONAL COOKING SYSTEMS

Artisan attention to detail,
industrial high standards

CASTA kitchens and cooking lines are the perfect balance between the flexibility of a custom-made product and the rigour of industrial production. Since 1972, we have been observing and listening to the requirements of the catering world, in order to translate them into innovative, high-performance solutions.

All our products respond to tangible requirements we have intercepted; versatile and efficient tools in the hands of those who spend their days in the restaurant world.

Large kitchens

We broke into the standard catering sector by acquiring patents and expertise from those who were already established in the sector. To this know-how, we added our **experience** and **technology** developed through bespoke production of professional cooking systems for ethnic cuisine and takeaways, in which we are a global leader.

The result is a complete line, designed and produced to respond to a variety of space, equipment and performance requirements. A combination of the art of customisation and the precision of industrial production.

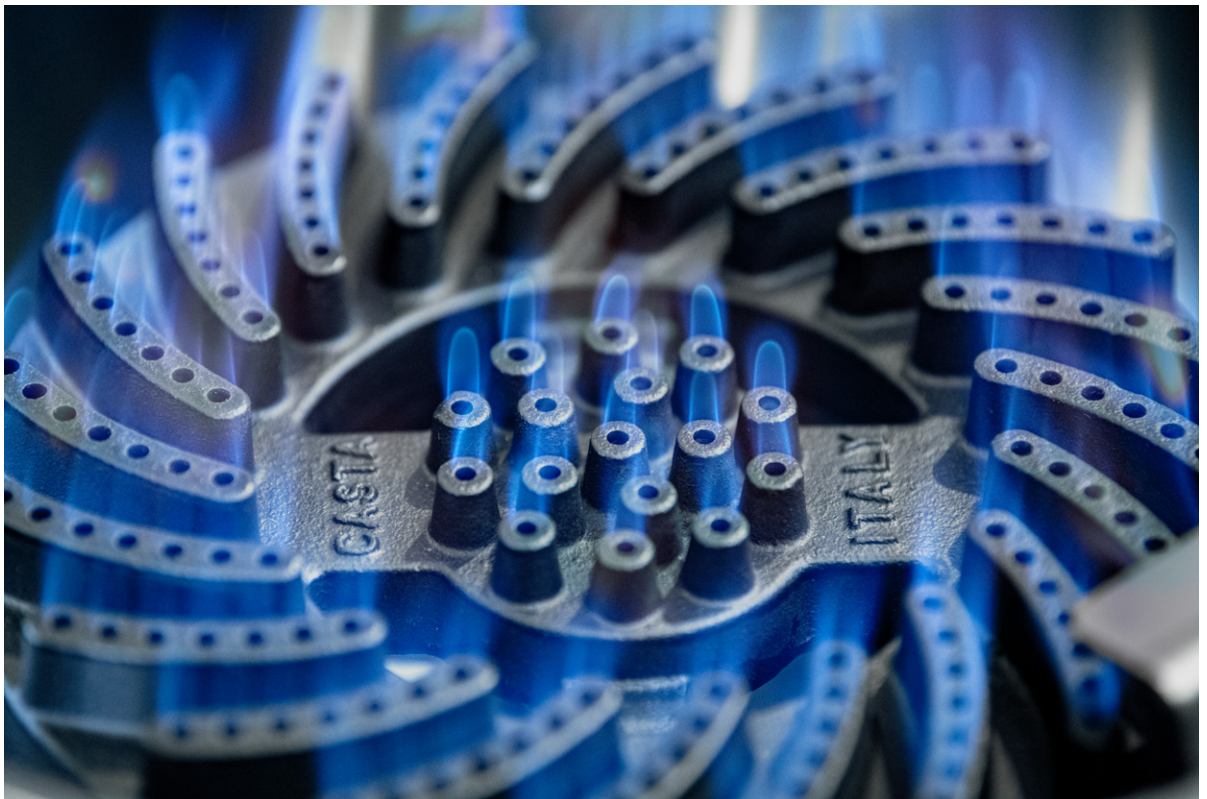


Quality standards



Ethnic cuisine: custom-made technology

CASTA specialises in the production of custom-made professional cooking systems for ethnic cuisine: *Wok*, *Teppanyaki*, *Dim Sum*, *Yakitori*, *Aïsha*. A sector that requires constant research to be able to create, even for extremely small spaces, **complete lines** that can offer the variety of cooking systems typical to the cuisine and food culture requested.



Technology for all latitudes

Innovative cooking systems for a creative kitchen

Our best ideas come from our clients and listening carefully to the market. Such as the need to provide **parallel hot and cold cooking systems** to transform raw ingredients in short times, to encourage the destruction of microbes, to help fix colours and enhance the properties of the food.

Or the need for technologies suitable for producing **highly creative recipes**, to transform the client from a simple consumer into the spectator of a cooking show.

These requirements inspired our cooking lines *TEPP-TWIN* and *TEPP-ICE*, which allow chefs to transfer food immediately from a cold plate (-38°C) to a hot plate (+240°C): real tools for innovation in the kitchen.

**Innovation at the service
of creativity**





In-house production: our quality guarantee

From design to delivery.
Synergies for high quality standards

92% of our production takes place within our facilities.

This way, we can control every step, and resolve every client request or problem promptly, even immediately. The dialogue between the design and production areas allows us to fulfill any modifications requested at all phases of the process.

The result is a product that perfectly adheres to requirements and expectations, in terms of both performance and characteristics. And very fast delivery times.





A team built on shared values and goals



CASTA is not a group, but a team, made up of people who work and collaborate with a common goal.

It is owners that manage the company with a constant presence. It is a dynamic structure, which continually evolves in order to bring innovation and technology to the catering sector. It is an organisation built by the people who work at CASTA, our heart, our passion.





Enthusiasm and Passion

Loretta Carbonetti - CEO & Owner



Maurizio Casanova - Owner

“The future starts from careful observation of the present”

In order to arrive at the future, we start from the present; from the needs of our clients, from the trends that appear on the market, always new and in constant movement.

The ability to intercept these and develop them has allowed us to create innovative and original solutions.

This is why thousands of restaurants in over 88 countries around the world use our kitchens.

And we are proud to supply these chefs with the best tools for developing their creations.



“Creating value before products”

If CASTA has managed to grow from a small, artisan company to conquer the summits of the Italian and international market, it is because the owners and the entire staff share the same goals: high-quality products, made with the utmost precision.

Our logo encapsulates our company philosophy: a compass, a precise instrument for drawing custom lines.

We want to offer our clients products that reflect the values we believe in: passion, energy, creativity and innovation.

For us, Made in Italy is more than a brand, it is a commitment: the guarantee of a product that is suitable for the client's unique requirements, and the assurance of a customer care department that is always present, attentive, helpful.





Producing value

Paolo Valmorri - Owner

// The team: different people,
one common goal //



CASTA's energy comes from its team - diverse but committed to a common goal: providing innovative, high-quality tools to those operating in the restaurant world, so that they can safely express their professionalism and creativity.





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