



Oprema d.d. is a producer of catering equipment, primarily units for cooling and dispensing beer, as well as units for cooling and dispensing juices, wine, soda-water, milk and nitro cold brew coffee. Our professional cooling devices for non-alcoholic beverages, beer, wine and water are characterised by high performance features, high quality and top design. The remarkable choice of cooling devices, in terms of their capacity, is suitable for smaller local restaurants, bars, but also for larger consumer places such as sports halls, stadiums etc. The most significant part of the production range, with over 75% of the total volume, is taken up by beer cooling and dispensing devices. The company has a modern organisational structure which implies top quality product development, state-of-the-art production technology and total product quality management. Constant employee education forms a foundation for their further development and the company productivity growth.

The cooling and drink dispensing units are entirely company's own product developed in the company's own development sector. The whole production process, starting from an idea, research and development, through construction and design, technology and production development to marketing and sales, takes place in the company itself. High quality, diversity and product reliability is enabled by long-term know-how, own laboratory as well as creative, innovative and educated expert staff in the research and development department.

Oprema d.d. has been on the global market for years. Starting as a small local company, it has grown into a global player in its area of business. Implementing our General Rules of Doing Business we achieve our goals.

Contact information:

Oprema d.d.
Gospodarska ulica 5, Ludbreg
Croatia, EU

phone: +385 42 819 181
e-mail: prodaja@oprema.com
web: www.oprema.com
web shop: www.opremashop.com



visit oprema.com

The Science of Cooling



[opremadispensers](http://opremadispensers.com)



Juice Dispensers

Start your day with 100% natural beverage. Cooling and dispensing devices for non-carbonated beverages like juices, where syrup is mixed with water in exactly regulated percentage. In addition to being modern and practical, they also take up little space and can be adapted to every type of space. Perfect for supermarkets, hotels, industrial kitchens, hospitals, schools etc.



Milk Dispensers

Cooling milk dispensers are an ideal addition to offices, schools or restaurants. These milk dispensers maintain optimum storage temperature of milk. Devices are simple to install and maintain. They are absolutely hygienic and have a simple pouring mechanism.



Coffee Dispensers

Our cold coffee dispensers. As the drink is dispensed, it is bound with nitrogen which gives it a rich, creamy foam, similar to Stout such as Guinness. Drinks with nitrogen, such as nitro coffee, are one of the most popular trends in catering industry today. Cold dispensed coffee and nitro coffee can make a real difference to your catering facility. In addition to coffee, cold tea, cold nitro tea, our dispensers also serve perfectly well in preparation of cold cocktails.



Mulled Wine Dispensers

High performance mulled wine dispensers with electronic thermostat constantly keep a set temperature of wine. The quality of wine on the draught is constantly of the same consistency because all the way from the tank to the outpouring system it is in a closed area in controlled conditions. Device can be used for heating all types of drinks.