



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.

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The Science of Cooling



dry
coolers



proevent XS1

proevent S2

DRYS 1B

DRYS 2K

DRYS 2

DRYXL 2R

PRO EVENT

Unit for cooling and dispensing beer with built-in drying block are ideal for offering your new "home brewed" beer and for all craft beer lovers. Dry block can be with or without built-in air compressor.

PARTY DRY

Overcounter unit for cooling and dispensing beer PARTY DRY with built-in drying block, are in addition to tradition pouring beer in bars, pubs, and is ideal for parties. Options are has one or two taps for dispensing.

PROFESSIONAL DRY

Unit for cooling and dispensing beer that can be with or without built-in pressure reducer, they are ideal for pouring beer in larger bars, at celebrations and various events. Options are with one or two taps for dispensing.