

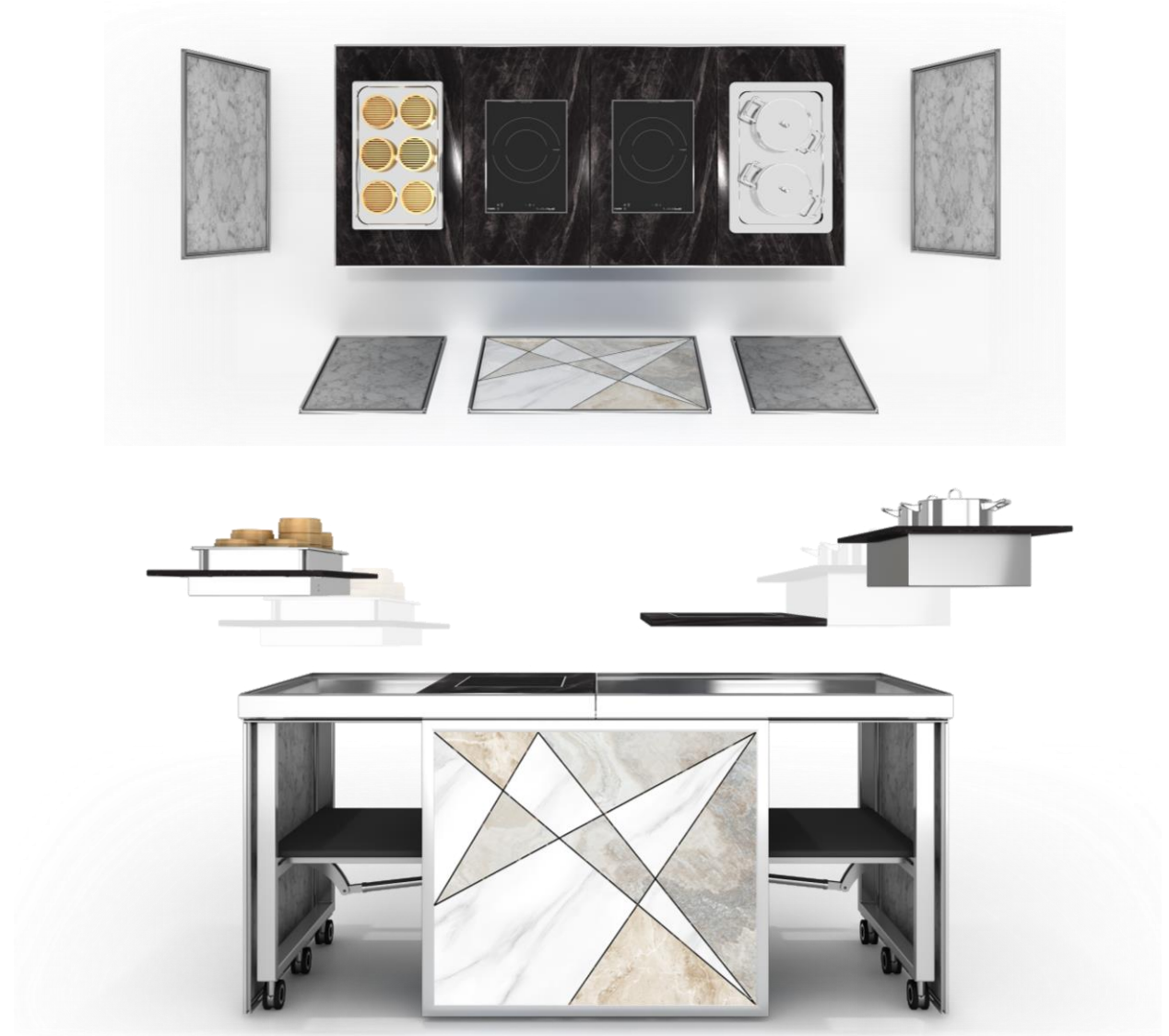
EVO

DESIGN



FLEXIBILITY AT ITS BEST

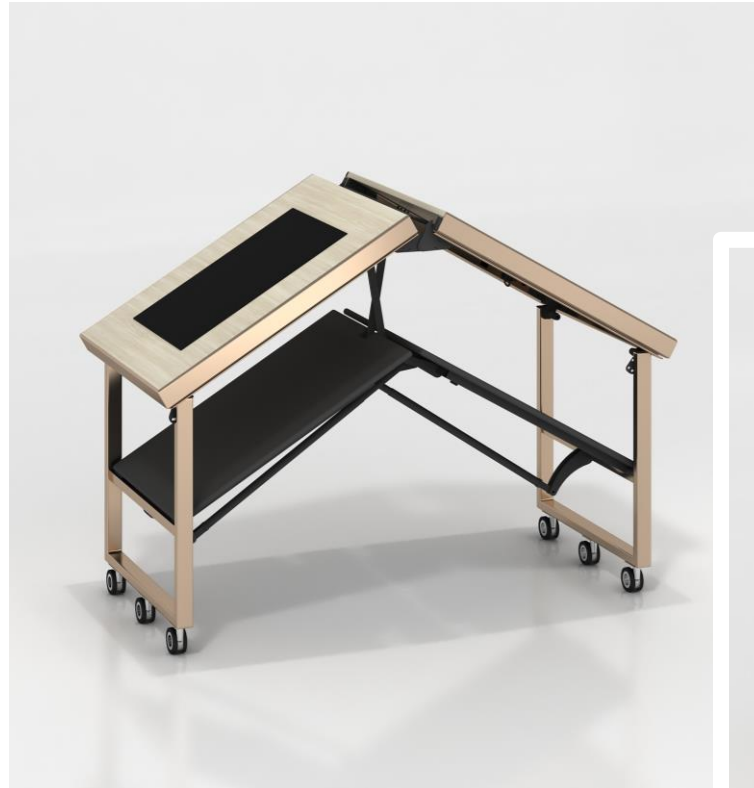
*** Probably the most efficient modular folding system on the market today...
Moves in and out of action in no time...



Size: 1840 x 800 x 850mm



UNIQUE FOLDING SYSTEM



Station can be folded without
removing the middle shelf
and standard modules

OPERATING WITH EASE...





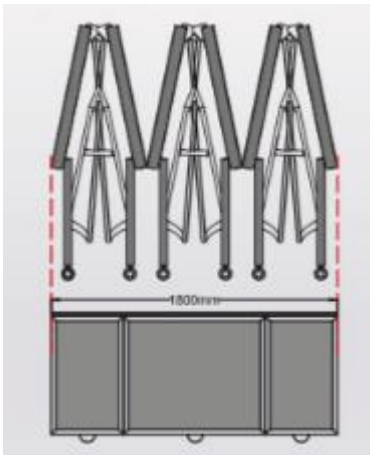
Un-folded
Ready for Use

Folded for
Storage & Transport



DESIGNED TO SAVE YOU SPACE & TIME

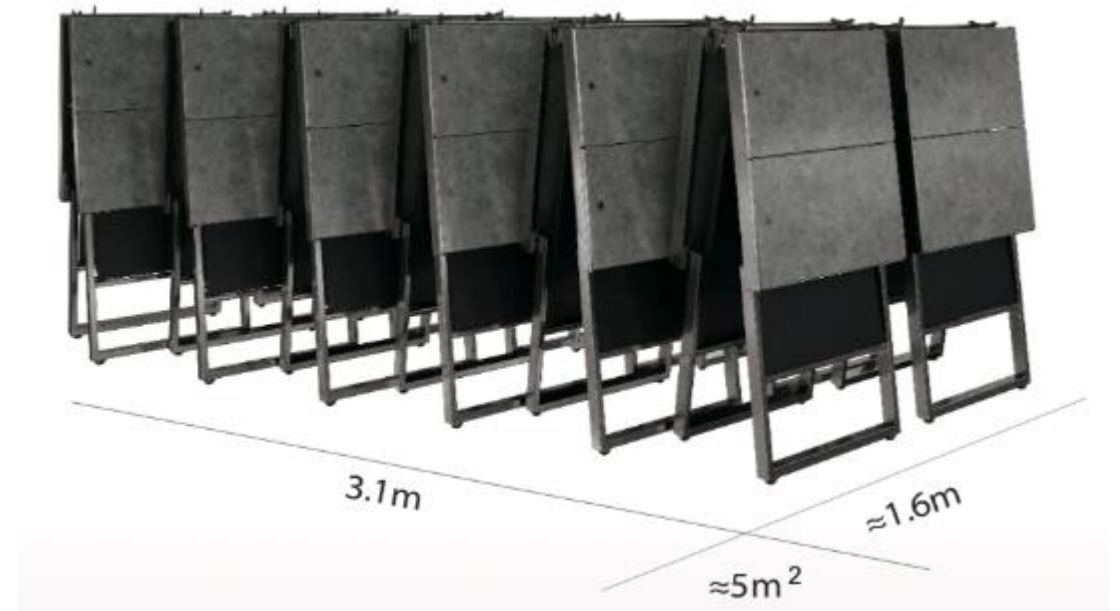
For Storage, moving through narrow corridors and corners, or small lift access, the EVO Design is the ultimate solution



STORAGE

(Efficiency & Space Saving)

Uses only **1/3** of the space compared to the ordinary buffet station





DESIGN FEATURES;

- ✓ Deluxe Laminated (HPL) MDF wood tops with Alu Protection Rim and locking system
- ✓ Anodized Aluminum Understructure (Top & Legs) (Folding System) with deluxe swivel Dia. 75mm Casters (6pcs/2pcs with brakes)
- ✓ Folding MDF middle shelf with Laminate finish (upperside matching top colour, underside black) with Alu protection rim
- ✓ Integrated Power Management; 4pcs Power Sockets (@2pcs go in one 16A line)

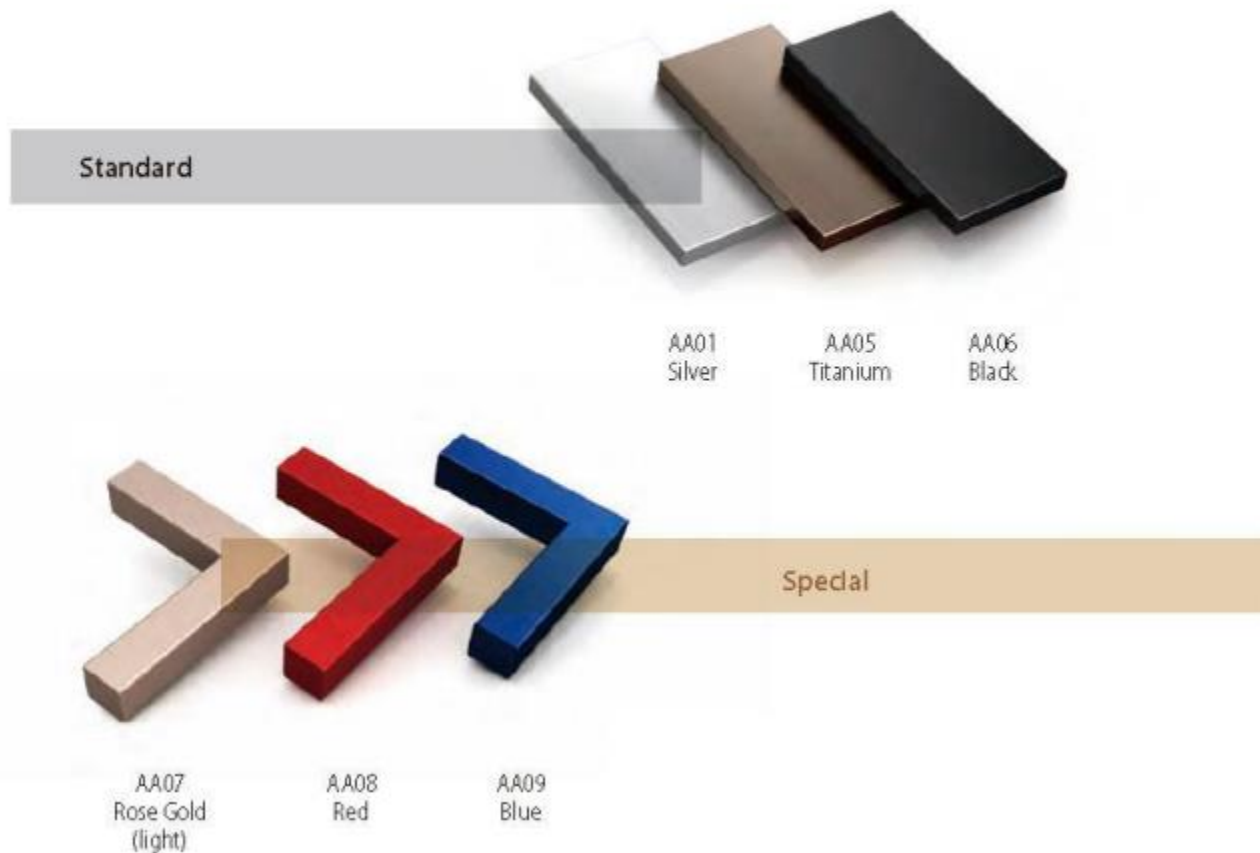


VARIOUS OPTIONS

Anodized Alu Frame & Rim Colours

■ VARIOUS OPTIONS

Anodized Alu Frame & Rim Colours



MATCH YOUR INTERIOR DESIGN

GIVE OUR DESIGN
YOUR HOTEL'S SIGNATURE,
BY CHOOSING
YOUR OWN COLOUR
COMBINATION...

Power Management Solutions

➤ Build-in





German Engineered Casters

- Quiet, non-marking swivel casters
(with optional brakes), ensure a smooth rolling



Spectacular TV-Front Panel

Enables your customer to upload videos & slide shows



4K HDR



Artificial Intelligence



Large capacity RAM



Patchwall



Dolby decoding



Plenty of APP



- *RICH INTERFACE, VERSATILE & HANDY*

- *4K HDR allows clear picture and movie quality*



Endless Module Options



Modules

Modules – $\frac{1}{4}$

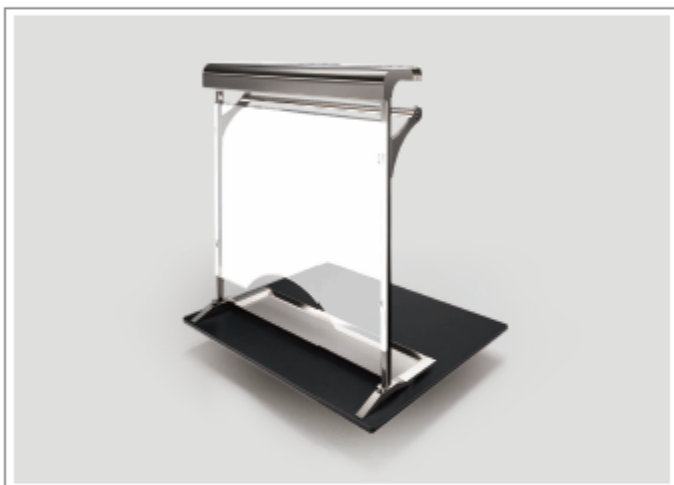
- Induction Hot Holding
- Induction Cooking
- Boiling Unit with four Hole Cover & Baskets
- Boiling Unit with Double Soup Insert
- Boiling Unit with Dim Sum Basket Holder
- Boiling Unit with 1/3 GN Inserts
- Steam Hot Holding
- Induction Wok Cooking (MF only)

Modules – $\frac{1}{2}$

- BJ Duck & Chinese BBQ
- F&B Display (Ice Well)
- Carving
- Hot Holding
- Hot Plate
- Induction Wok Cooking
- Flat Grill (MF only)

BJ Duck & Chinese BBQ

With removable stainless steel rack



1/2

Unit

IDEAL FOR

ROAST & BBQ MEAT PRESENTATION,
COLD CUT & HAM SERVING

Grill Plate

(Electric)



*For Multi-flex Only

1/2

Unit



No
Humidity



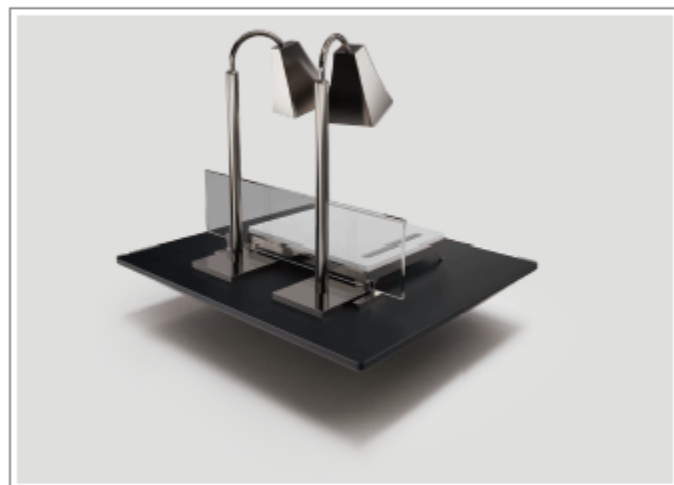
Electric

IDEAL FOR

A LA MINUTE COOKING OF
PORTIONED FOOD

Carving

with Heating Lamps



1/2

Unit

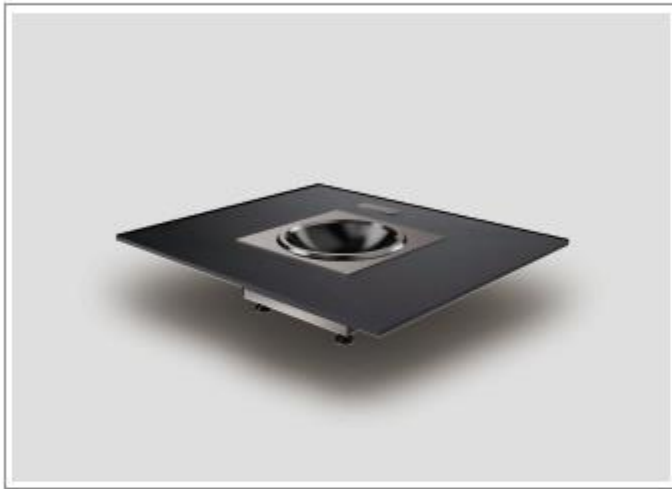


Electric

IDEAL FOR

PRESENTATION & SERVING OF
ANY TYPE OF HOT CARVING OF MEAT
& SEAFOOD

Wok (Induction)



1/4
Unit

1/2
Unit



IDEAL FOR

ASIAN STIR-FRIED DISHES

Boiling with 4 Baskets



1/4
Unit



IDEAL FOR

PASTA, DUMPLINGS AND VEGETABLES

Cooking – Deluxe (Induction)



1/4
Unit



IDEAL FOR

A LA MINUTE COOKING OF
PORTIONED FOOD

Hot Holding – Boiling Unit with GN1/3 Food Pans



1/4

Unit



High
Humidity



Electric

IDEAL FOR

**HOT SAUCES,
STEWES AND WET MAIN DISHES**

Hot Holding – Boiling Unit with Soup Inserts



1/4

Unit



High
Humidity



Electric

IDEAL FOR

SOUPS, CONGEE & LIQUID DESSERTS

Hot Holding - Boiling Unit with Dim Sum Basket Holder



1/4

Unit



High
Humidity

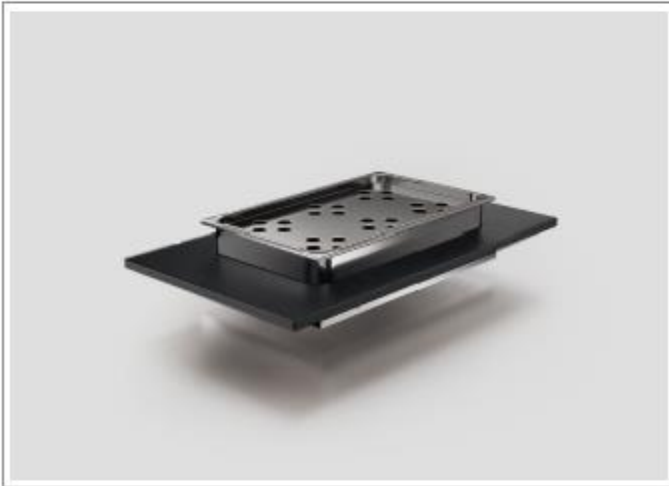


Electric

IDEAL FOR

STEAMED HOT HOLDING

Steam Hot Holding with electric Bain-Marie



1/4

Unit

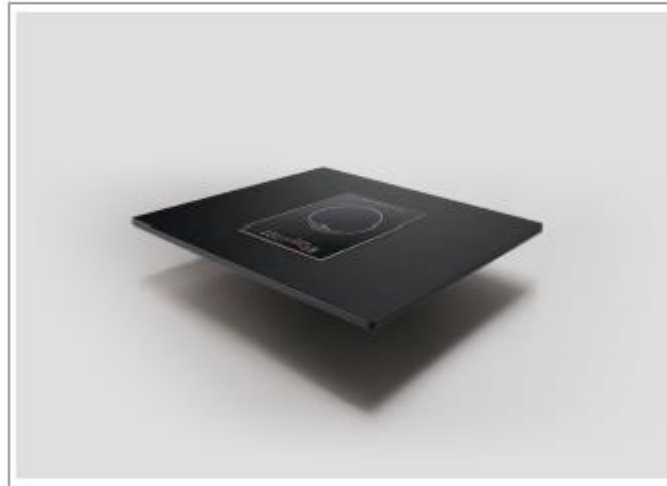
High
Humidity

Electric

IDEAL FOR

HOT HOLDING OF STEAMED FOOD

Hot Holding (Induction)



1/4

Unit

1/2

Unit

Induction

IDEAL FOR

**CHAFING DISH (Round or Square),
OR ANY INDUCTION FRIENDLY FOOD
PAN & CONTAINER**

Ambient Hot Holding with Heating Lamps



1/2

Unit

No
Humidity

Electric

IDEAL FOR

BAKED & DEEP-FRIED DISHES

FEATURES

Hot Holding with Electric Plate with Heating Lamps



1/2

Unit



No
Humidity

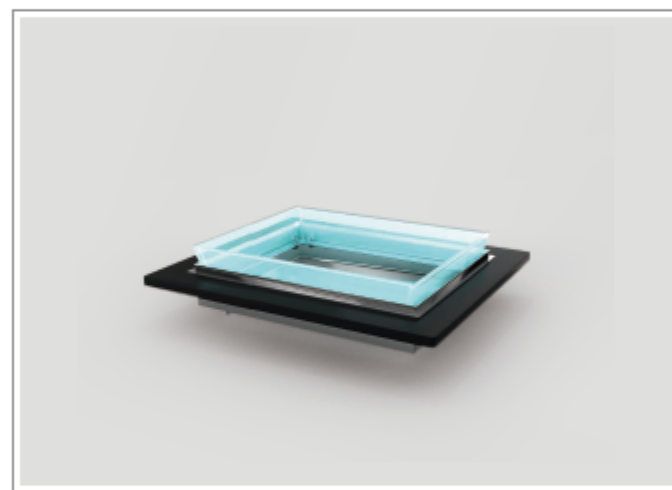


Electric

IDEAL FOR

BREAD & BAKERIES, PIZZA,
WARM DESSERTS, DRY SNACKS &
PLATED DISHES

Cold F&B Display (Ice Well)



1/2

Unit

IDEAL FOR

SEAFOOD & SALAD BAR / SUSHI &
SASHIMI / WINE & CHAMPAGNE BAR

ACCESSORIES – fit your daily functions

Splash Guard
(Table Top Version)



IDEAL FOR

SHIELDING YOUR CUSTOMERS
FROM POSSIBLE SPLASHES DURING
SHOW COOKING

Cutting Board
(Rectangular, with Drip Groove)



IDEAL FOR

ROAST & BBQ MEAT PRESENTATION
COLD CUT & HAM SERVING

Buffet Lamp
(Table Top Version)



IDEAL FOR

HOT HOLDING: WITH HEATING LAMPS
COLD DISPLAYS: WITH SPOT LIGHTING

Sushi Fridge



IDEAL FOR

SUSHI & SASHIMI DISPLAYS

Order our Multi-Purpose Station and create different setups with our wide range of accessories to fit your daily function requirements.

ACCESSORIES – fit your daily functions

SNEEZE GUARDS – Table Top Versions

- WITH LED LIGHTING SYSTEM; Ideal for cold food displays
- WITH HOT LIGHTING SYSTEM; Ideal for hot holding food displays



Sneeze Guard **(small)**



Sneeze Guard **(large)**



UNIQUE PANEL SYSTEM –

Simply hang them on, no tools needed, LED lights automatically



SIDE STATIONS – Rectangular / 3 Heights



They come in different heights; with or without casters, matching design with the buffet line

SIDE STATIONS – ¼ Round / 3 Heights



H850mm



H950mm



H1050mm

They come in different heights; with or without casters, matching design with the buffet line

EXHAUST – Mobile / Free-Standing



Laminated Panel with
Aluminum Frame (Match your
Buffet Station Design)

Extension Glass Panel
(folds down for storage)



Stainless Steel (Brushed) Front
Part for easy cleaning

Rolls on its own casters
– easy to put in and out of action



Exhaust System
(Front View)

STORAGE & TRANSPORT TROLLEY – for EVO

Panel Trolley

If you are ordering a lot of Front & Side Panels, then this trolley is a great addition to the Combo EVO trolley



Upper Section

Slanted rails allow easy loading and unloading of modules



Middle Section

Designed to have maximum storage for front and side panels

Lower Section

For storage of various accessories, the folding front panel gives easy access to all the products



Specially designed to hold modules (1/4 & 1/2), middle front & side front panels and side panels, as well as accessories

Standard Station Setups

HOT HOLDING – INDUCTION



Remarks:

- ✓ Ideal for round / square induction chafing dishes

Setup / Top Configuration:

- 4 pcs Induction Holding Plates
(60-90°C)

Optional:

- Heating Lamp (Table Top Version)
- Heating Bridge with Sneeze Guard



Power Requirements:

- 2400 / 3500Watt
- 2 x 16A/AC220V

HOT HOLDING – ELECTRIC PLATE



Remarks:

- ✓ Ideal for a combination of hot dishes served in different hot holding ware, rather than a chaffer

Setup / Top Configuration:

- 2 pc Electric Heating Plate
(up to 85°C)

Optional:

- 4 pcs Heating Lamp (Table Top Version)

Power Requirements:

- 1830 / 2380Watt
- 2 x 16A/AC220V

HOT HOLDING – ELECTRIC PLATE



Remarks:

- ✓ Ideal for a combination of hot dishes served in different hot holding ware, rather than a chaffer

Setup / Top Configuration:

- 2 pc Electric Heating Plate
(up to 85°C)

Optional:

- 4 pcs Heating Lamp (Table Top Version)

Power Requirements:

- 1830 / 2380Watt
- 2 x 16A/AC220V

HOT HOLDING – COMBO



Remarks:

- ✓ Ideal for a combination of hot dishes served in different hot holding ware, rather than a chaffer

Setup / Top Configuration:

- 2 pcs Induction Holding Plates (65-90°C)
- 1 pc Electric Heating Plate (up to 85°C)
- 2 pcs Heating Lamp (Table Top Version)

Optional:

- Heating Bridge with Sneeze Guard (Table Top Version)

Power Requirements:

- 1830 / 2380Watt
- 2 x 16A/AC220V



HOT HOLDING – CONGEE/SOUP



Remarks:

- ✓ Ideal for Congee, Soups and or hot Chinese Sweet Desserts

Setup / Top Configuration:

- 2 pcs Boiling Module III with build in Boiler, 2 S/S Soup Inserts, Holder and Cover (1/4)
- 1 pc Laminated MDF Board (1/2)

Optional:

- Removable Riser (1/2)



Power Requirements:

- 4100Watt
- 2 x 16A/AC220V

HOT HOLDING – DIM SUM “A”



Setup / Top Configuration:

- 2 pcs Steam Hot Holding Module A (1/4)
- 1 Table Top - Ambient 1/2 Wooden / Laminated

Optional:

- 2 pcs Heating Lamp (Table Top Version)

Power Requirements:

- 1400 / 1950Watt
- 2 x 16A/AC220V

Remarks:

- ✓ Ideal Combination of Steam Hot Holding & dry Hot Food (Baked, deep-fried)

HOT HOLDING – DIM SUM “B”



Remarks:

- ✓ Ideal Combination of Steam Hot Holding & dry Hot Food (Baked, deep-fried)

Setup / Top Configuration:

- 2 Boiling Module IV with build in Boiler and cover to hold small Dim Sum Baskets (1/4)

- 1 pc Laminated MDF Board (1/2)

Optional:

- 1 pc Heating Bridge with Sneeze Guards (Table Top Version)



Power Requirements:

- 4000 / 5000Watt
- 2 x 16A/AC220V

MULTI-PURPOSE (HOT OR COLD)



Remarks:

- ✓ Ideal for Food Displays as well as Show Cooking

Setup / Top Configuration:

- 4 pc Laminated MDF Board (1/4)

Optional:

- Different Configuration of Plain Tops
- Splash or Sneeze Guard

Power Requirements:

- Up to 2 x 2400Watt
- 2 x 16A/AC220V

ACTION – CARVING “A”



Remarks:

- ✓ Add Induction Holding Modules as needed
- ✓ Choose between red & natural Heating Bulb

Setup / Top Configuration:

- 1 pc Laminated MDF Board (1/2)
- 2 pc Laminated MDF Board (1/4)
- 2 pcs Heating Lamp
(Table Top Version)

Optional:

- Deluxe S/S Stand with Grooved Carving Board
- Splash Guard

Power Requirements:

- 550 / 1750Watt
- 2 x 16A/AC220V

/ ACTION – CARVING “B”

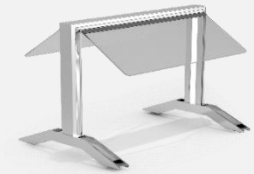


Remarks:

- ✓ Add Induction Holding Modules as needed
- ✓ Choose between red & natural Heating Bulb

Setup / Top Configuration:

- 1 pc Laminated MDF Board (1/2)
- 2 pc Laminated MDF Board (1/4)
- 1 pc Heating Bridge with Sneeze Guard (Table Top Version)



Optional:

- Deluxe S/S Stand with Grooved Carving Board
- Splash Guard

Power Requirements:

- 1000 / 2200 Watt
- 2 x 16A/AC220V

/ ACTION – BJ DUCK / CHINESE BBQ MEAT



Remarks:

- ✓ Multi-Purpose use, also suitable for Cold Ham Servings
- ✓ Induction Hot Holding for Soup, Pan Cakes or others

Setup / Top Configuration:

- 1 pc Laminated MDF Board (1/2)
- 1 pc Laminated MDF Board (1/4)
- 1 pc Induction Holding Module (1/4)
- 1 pcs Display Rack with Sneeze Guard, Drip Tray and Spot Lighting, (Table Top Version)

Optional:

- Deluxe S/S Stand with Grooved Carving Board

Power Requirements:

- 650Watt
- 2 x 16A/AC220V

ACTION – CHINESE NOODLE IN SOUP



Remarks:

- ✓ Ideal for Asian Style boiled cooking with Soup
- ✓ Boiler 3200 power must be directly plugged into the hotel's power supply (cannot be plugged into the frame sockets)

Setup / Top Configuration:

- 1 pc Boiling Module "3200" with build-in Boiler, cover and 4 baskets with handle (1/4)
- 1 Boiling Module III with build in Boiler, 2 S/S Soup Inserts, Holder and Cover (1/4)
- 1 pc Laminated MDF Board (1/2)

Optional:

- Splash Guards

Power Requirements:

- 5300Watt
- 2 x 16A/AC220V

ACTION – INDUCTION COOKING STATION



Remarks:

- ✓ Ideal for any a la minute Show Cooking

Setup / Top Configuration:

- 2 pcs Induction Cooking Plates (50-240°C)
- 1 pc Laminated MDF Board (1/2)

Optional:

- Upgrade to our Deluxe Induction Cooking Module
- Splash Guards

Power Requirements:

- 3600Watt
- 2 x 16A/AC220V

ACTION – PASTA / NOODLE STATION



Remarks:

- ✓ Ideal for Chinese & Western Fried Noodles
- ✓ Boiler 3200 power must be directly plugged into the hotel's power supply (cannot be plugged into the frame sockets)

Setup / Top Configuration:

- 1 Induction Cooking Plate
(50-240°C)(1/4)
- 1 Boiling Module "3200" with build in
Boiler & Baskets (1/4)
- 1 Ice Well Module with Acrylic Rim &
Insert (no drainage) LED Lighting
System(1/2)

Optional:

- 1 pc Splash Guard

Power Requirements:

- 5080Watt
- 2 x 16A/AC220V

ACTION – WOK COOKING STATION



Remarks:

- ✓ Ideal for Asian food show cooking
- ✓ The wok module must be directly plugged into the hotel's power supply (cannot be plugged into the frame sockets)

Setup / Top Configuration:

- 2 Induction WOK Plates
(50-240°C)(1/2)

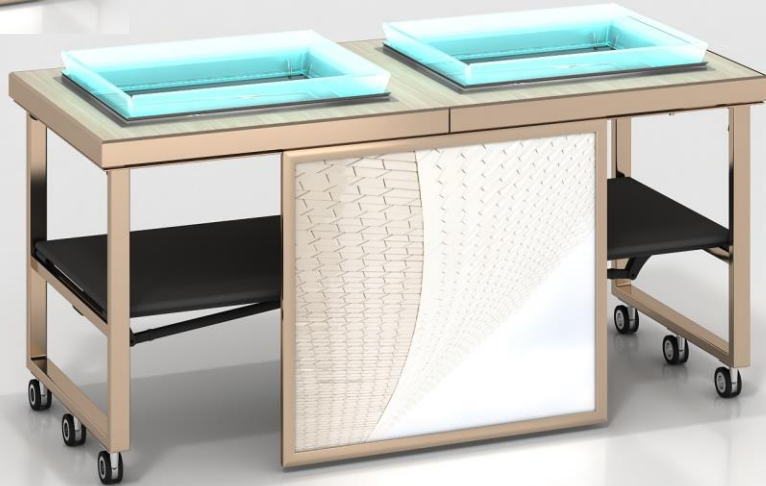
Optional:

- 2 pc Splash Guards

Power Requirements:

- 7000Watt
- 2 x 16A/AC220V

COLD FOOD – ICE WELL DISPLAY (2 X 1½)



Remarks:

- ✓ This Station can be used for various F&B Displays on Ice

Setup / Top Configuration:

- 2 pcs Ice Well Module A with Acrylic Rim & Insert (no drainage) LED Lighting System (1/2)



Optional:

- Light Bridge with Sneeze Guard (Table Top Version)
- Drainage System

Power Requirements:

- 210 Watt
- 2 x 16A/AC220V

/ ACTION – SUSHI / SASHIMI



Remarks:

- ✓ This Station can be used for various chilled food displays; options are endless...

Setup / Top Configuration:

- 1 pc Laminated MDF Board (1/2)
- 2 pc Laminated MDF Board (1/4)
- 1 pcs Sushi Fridge (L1500mm)

Optional:

- Cutting Boards

Power Requirements:

- 400Watt
- 2x 16A/AC220V

Add-on Recommendations

ACTION – GRILL (MOBILE FIXED)

Mobile Fixed Station



Remarks:

- ✓ Ideal for any A LA MINUTE grilling
- ✓ Dimensions; 850 x 850 x 850mm

Setup / Top Configuration:

- Electric Flat Broiler / Griddle

Optional:

- Splash Guard
- Matching Design with Main Stations
- Exhaust System (build-in)

Power Requirements:

- 6050Watt
- 1 x 10A & 1 x 32A/AC220V

HOT HOLDING – PLATE WARMER (MOBILE FIXED)

Mobile Fixed Station



Remarks:

- ✓ Ideal as an addition to the Hot Holding Stations
- ✓ Dimensions; 730 x 730 x 850mm

Setup / Top Configuration:

- Electric heated Plate Dispenser
(holds up to 50pcs 20-30cm (8-12") plates)

Optional:

- Matching Design with Main Stations

Power Requirements:

- 500Watt
- 1 x 10A/AC220V

ACTION – WOK STATION

Mobile Fixed Station



Remarks:

- ✓ Ideal for Asian Style Wok Cooking

Setup / Top Configuration:

- 1 Build-in Induction Wok
- 1 pc Compact Laminate Board (1/2) REV-LAM

Optional:

- Splash Guards
- Build-in Exhaust System



Power Requirements:

- 3550/Watt
- 1 x 16A/AC220V

ACTION – BOILING STATION

Mobile Fixed Station



Remarks:

- ✓ Ideal for boiling of any kind of food

Setup / Top Configuration:

- 1 Slide-in Boiler with 3 individual compartment; each with 2 baskets
- 1 pc Compact Laminate Board (1/2) REV-LAM

Optional:

- Splash Guard

Power Requirements:

- 6050/Watt
- 1 x 16A & 1 x 10A/AC220V

/ DISPLAY – ICE WELL STATION

Mobile Fixed Station



Remarks:

- ✓ Ideal for any kind of F&B cold Displays

Setup / Top Configuration:

- 1 Glass Container (Square) with Protection rim, Drainage System and waterproofed LED lighting system
- 1 pc Compact Laminate Board (1/2) REV-LAM

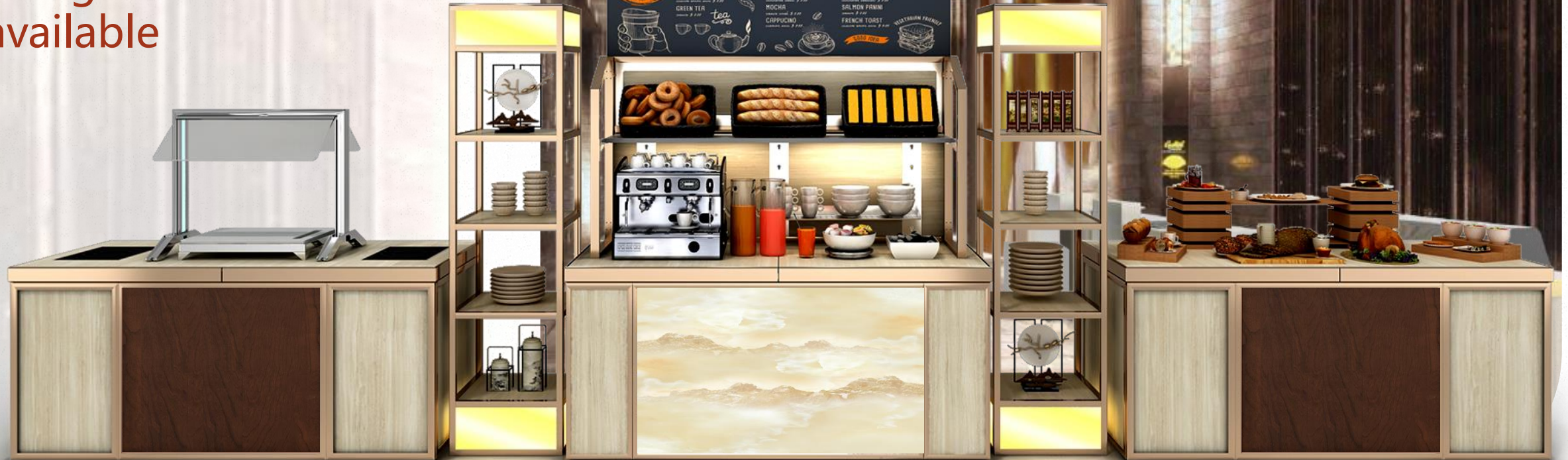
Power Requirements:

- 150/Watt
- 1 x 10A/AC220V

COMBO SETUPS...

EVO Combo Setup

Custom
Designs are
available



Convert your Station Setup in no Time













BUFFFFET CONCEPT ADD-ONS

(SICO-SST is offering everything from A-Z)

Buffet Tables

Our designer put simplicity & practicality into this design, and with the material chosen it is the perfect match for the buffet stations, and also looks great by its own.





www.sicoinc.com

ACCESSORIES – “Modesty” Display (slanted)



Ideal for cold and desserts setups, as well as bread or afternoon snack setup

Cocktail Tables

Simple folding understructure with removable LED Top
(build-in rechargeable battery)



EVO Station with 4K Internet TV Panel



Coffee Break
/ Deli Shop
Display Rack

Mobile Coffee Cabinet

SAVING SPACE & LABOUR

They are always ready to use,
one person can arrange
them in a short time to be
operational.

No additional storage space
is needed, since the cabinets
can be neatly put together





Multi-Purpose
– Bar / Reception / Sales or Info Counter



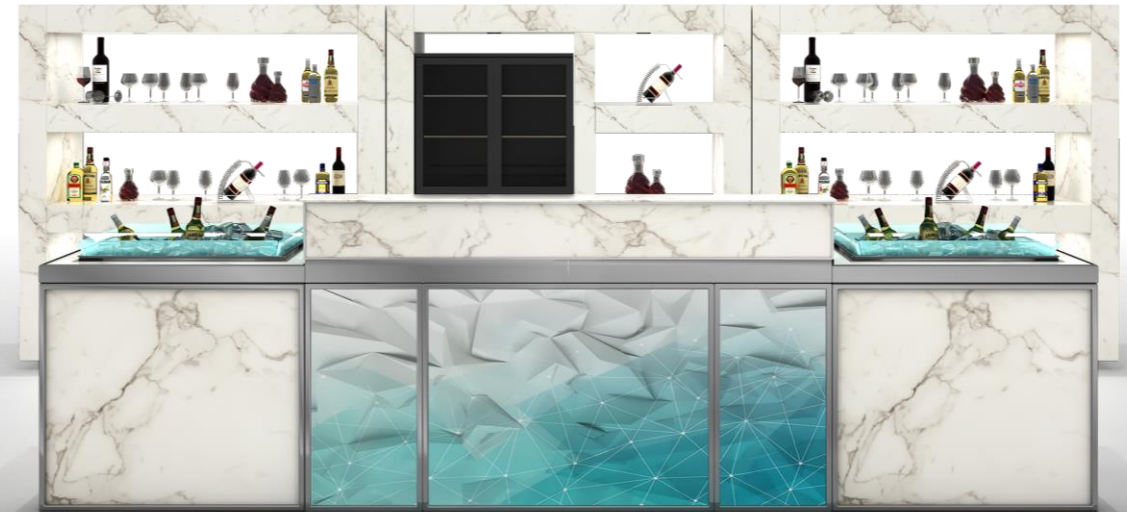
Mobile Service Bar – Combo Setup



Mobile Display Rack "A"
J24SA-XMEXX



Mobile Display Rack "B"
J24SA-XMEXX



Mobile Combo Bar Setup





WHERE INNOVATION HAS NO BOUNDARIES

Our Competitive Advantages

- < We not only design our products but also manufacture them... >
- < Local & International Sales Office covering all areas worldwide... >
 - < International Engineering Team Support >
 - < Advanced Automated Manufacturing Facilities >
 - < Complete QC System >
 - < Leader in this Field with long Experience >



Contact us



©SICO Incorporated
1800 IS - 4/19 - R1 IPG 2K

SICO Incorporated -
Global Headquarters

SICO America Inc.

Tel: 1 800 328 6138

Email: sales@sicoinc.com

SICO Japan Inc.

Tel: +81(3) 3288 0145

Email: info@sico-japan.com

SICO Asia PTE LTD

Tel: (65) 6500 0800

Email: sales@sicoasia.com

SICO Middle East DMCC

Tel: (971) 4 422 8259

Email: sales@sico-me.com

SICO Europe Limited

Tel: +44(0) 1303 234 000

Email: sales@sico-europe.com

SICO South Pacific Limited

Tel: +61(2) 4336 1333

Email: sales@sicosp.com.au

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