

ACOPAITALIA

***Professional solutions designed
around the way you work.***

*The Italian partner that transforms professional needs into tailor-made
solutions for the Foodservice industry.*





ACOPAITALIA

Your manufacturing **partner** for professional Foodservice
Acopaitalia designs and manufactures professional equipment
for the foodservice, hospitality and Ho.Re.Ca. sectors.
We work with distributors, resellers and professional operators,
providing **reliable solutions** for cooking, hot holding and food
preparation.

We are your partner for developing **new business opportunities**.
We support our customers in choosing the solutions best suited
to their needs, providing technical expertise, commercial
support and a product range designed specifically for the
professional market.





OUR SOLUTIONS

Every impeccable service starts with equipment designed to deliver performance, reliability and long-lasting continuity.

The ACOPA Italia range is designed to meet the needs of professional Foodservice, offering dedicated solutions for cooking, hot holding, buffet service and food preparation.

PROFESSIONAL COOKING

Fryers, fry tops, pasta cookers and equipment designed to maximize efficiency and productivity.

HOT HOLDING

Heat lamps, bain-marie units and heated surfaces designed to maintain food quality and temperature throughout service.

BUFFET & SERVICE

Solutions designed for hotels, catering operations and foodservice venues, ideal for buffets, breakfast areas and self-service environments.

FOODSERVICE SOLUTIONS

A comprehensive range designed to meet the demands of professional foodservice, combining quality, functionality and reliability.



The 5 values that guide every ACOPA product

Every detail is designed to give our partners a lasting competitive advantage.

Italian Craftsmanship

We design and manufacture our equipment in Italy, combining manufacturing tradition, innovation and meticulous attention to detail.



Quality Materials

We select high-quality materials to ensure strength, reliability and consistent performance, even in the most demanding applications.

Technical Expertise

Our experience in the industry enables us to develop efficient, functional solutions designed around the real needs of professional *Foodservice*.

Support & Service

We support distributors and partners with expert advice, technical documentation, spare parts availability and a service approach focused on building strong, long-term partnerships.

Distinctive Design

A clean, functional design created to enhance professional environments while delivering practicality, ergonomics and a distinctive identity.



Sustainability that creates value



For us, sustainability means designing products built to last, optimizing resources and contributing to more efficient use of professional equipment.

Quality Materials

Choosing strong, durable materials helps extend product lifespan, reducing the need for replacements and minimizing waste. Our packaging is made from approximately 70% recyclable materials.

Responsible Manufacturing

Every stage of our production process is focused on quality, process efficiency and the responsible use of resources, with the goal of delivering products that remain reliable over time.

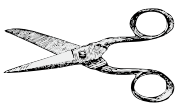
Efficient Use

Our equipment is designed to deliver high performance, ease of use and efficient energy consumption, helping optimize resource use in day-to-day operations.

Made in Italy

Manufacturing our products in Italy means preserving expertise, high-quality craftsmanship and a more local production chain, closer to our customers.





ACOPA Italia — your partner for professional solutions that equip your business.

That's why we don't simply provide equipment. We create solutions designed to integrate seamlessly into each customer's environment, enhancing **functionality, aesthetics and the overall user experience.**

Our philosophy:

Adaptability

Every need calls for a tailored solution. We listen to our customers to develop functional configurations that perfectly match their requirements.

Design & Functionality

Products designed to perform at their best while enhancing professional environments.

Attention to Detail

Like fine craftsmanship, every choice contributes to the final result.





How We Partner

A simple, structured approach to building strong, long-term partnerships.

At ACOPA Italia, we believe that effective partnerships are built on **listening, expertise and the ability to provide solutions** that truly **meet the needs** of each partner.

01 — Understanding Your Needs

We start by understanding our customers, their markets and their business objectives in order to identify the most suitable solutions.

02 — Selecting the Right Solutions

We work alongside our partners to select the right products and create a proposal aligned with their type of business, target market and operational needs.

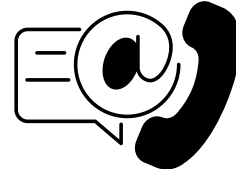
03 — Technical & Commercial Support

We provide our expertise, experience and technical documentation to support our partners in both selling and using our equipment effectively.

04 — Reliable, Ongoing Supply

We build long-term relationships based on reliability, consistent supply and continued support over time.





Let's Connect

***Let's Create New Opportunities Together
Acopaitalia is the ideal partner for companies
seeking quality, reliability and professional
solutions that deliver lasting value.***

ACOPA Italia

Attrezzature professionali per il
Foodservice



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