

CAPIC

France 1955 ★★★★★



History of a family company



- **1945:** Creation of the CAILLAREC company, a company which distributed equipment locally for delicatessen industries, caterers and salting companies.
- **1955:** Creation of CAPIC : Manufacturer of industrial and professional cooking appliances. Company specialized in the manufacture of equipment destined, at the outset, for delicatessen industries, caterers and food processing industries.
- **1965:** Creation of the factory in Brittany (France) which brought together both companies, CAILLAREC and CAPIC.
- **1972:** Creation of the ARMORIC company, specialized in the top of the range smoked salmon production.
- **1977:** Purchase of the CMC DUFOUR company. The premises became the second CAPIC manufacturing site.
- **2016:** Building of a new CAPIC factory which brings together both manufacturing sites.

Our Company



- A production site of 16,000m².
- 150 employees: specialists in sheet metal, welding, gas, electronics, etc.
- 800 tons of stainless steel per year.
- 8000 appliances each year.



- 60 countries where CAPIC sells its products.
- 2000 installers in France and abroad.

Our customers

We design, develop and manufacture in France all our high quality equipment for:



Restaurants



Delicatessen industries



Canteens



Central kitchens



Food processing industries



Our engineering office, research and development



On the cutting edge of technology and evolution for existing and future devices.

- **8** people in the engineering office who work on software CAO-3D from conception to realisation.
- **2** people in the commercial engineering office for all your studies of setting, drawing and quotation.
- **2** people in the certified laboratory to test and control electric, gas and steam devices.
- **1** commercial laboratory.

Our important machine-tools park



- 1 laser/punching machine combined Trumatic 600, 2 cutting laser centres Trumpf TCL3030, 8 digital press brake machines to transform around 1,000 tons per year of stainless steel.
- Expert staff who work on digital machines.



- Our workshops are managed by computer-aided management and manufacturing (CMM).



CAPIC and the sustainable development



Aware of the issue for future generations, CAPIC integrates a complete recycling policy of its materials and its components.



CAPIC devises its material in order to reduce energy consumption, to prevent any loss during the appliances' operation, thanks to good isolation, and to increase the longevity of our equipment.

Together for our planet.



Our ranges



Cooking suite



**Central kitchens &
food processing industries**



Oven



Self services

Elite, the tailor-made stove

Cooking suite



Range 700, Aven

Cooking suite



Range 800, Celtic

Cooking suite



Range 900, Armen

Cooking suite



Range 900, Pilote

Cooking suite



Range 1,000, Charcutier Traiteur

Cooking suite



Central kitchen range



Food processing industry



Combi, charcutier, delicatessen, smoke oven

Ovens



Express : Conveyor oven

Ovens



Myself range

Self-service



Bambin range

Self-service



Preparation, dishwasher environment, storage unit...

**Stainless steel
units**





Some references

They chose CAPIC

Hotels



Some CAPIC references

Restaurants



They chose CAPIC

Canteens



*Centre
Hospitalier
de France*

*Conseil
Régional
de France*

*Conseil
Départemental
de France*

*Ministère
de l'éducation
nationale*

Some CAPIC references

Express oven



They chose CAPIC

Food processing industry





Reactivity, Quality, Innovation

5 rue Haroun Tazieff - CS 35007
29556 QUIMPER Cedex 9 - FRANCE

Tel. +33 (0)2 98 64 77 00

Fax +33 (0)2 98 52 06 47

www.capic-fr.com

Email : capic@capic-fr.com

