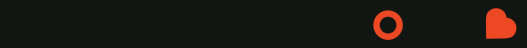
FUSIO

IMAGE BOOK



FUSIO

ABOUT US

Fusio is Croatia's leading company specializing in the design, manufacturing, equipment supply, and servicing of professional hospitality equipment. With over 30 years of experience and a long list of satisfied partners both in Croatia and abroad, we are proud to set industry standards.

What began in 1995 as a small workshop in Poreč with just two machines has grown into a modern production facility spanning more than 8,000 m². Through continuous investment in technology and expertise, Fusio has become the largest Croatian manufacturer of stainless steel equipment for professional kitchens.

Our products are exported daily to Slovenia, Italy, Austria, the Czech Republic, and across Southeast Europe. We are especially proud of having delivered Fusio equipment to the demanding U.S. market.

At Fusio, quality is non-negotiable. Every product undergoes rigorous quality control and comes with full certification, ensuring its authenticity and reliability. While our equipment is most commonly found in hotels, restaurants, and campsites, we also serve hospitals, schools, kindergartens, retail chains, and even shipyards.

O NAMA

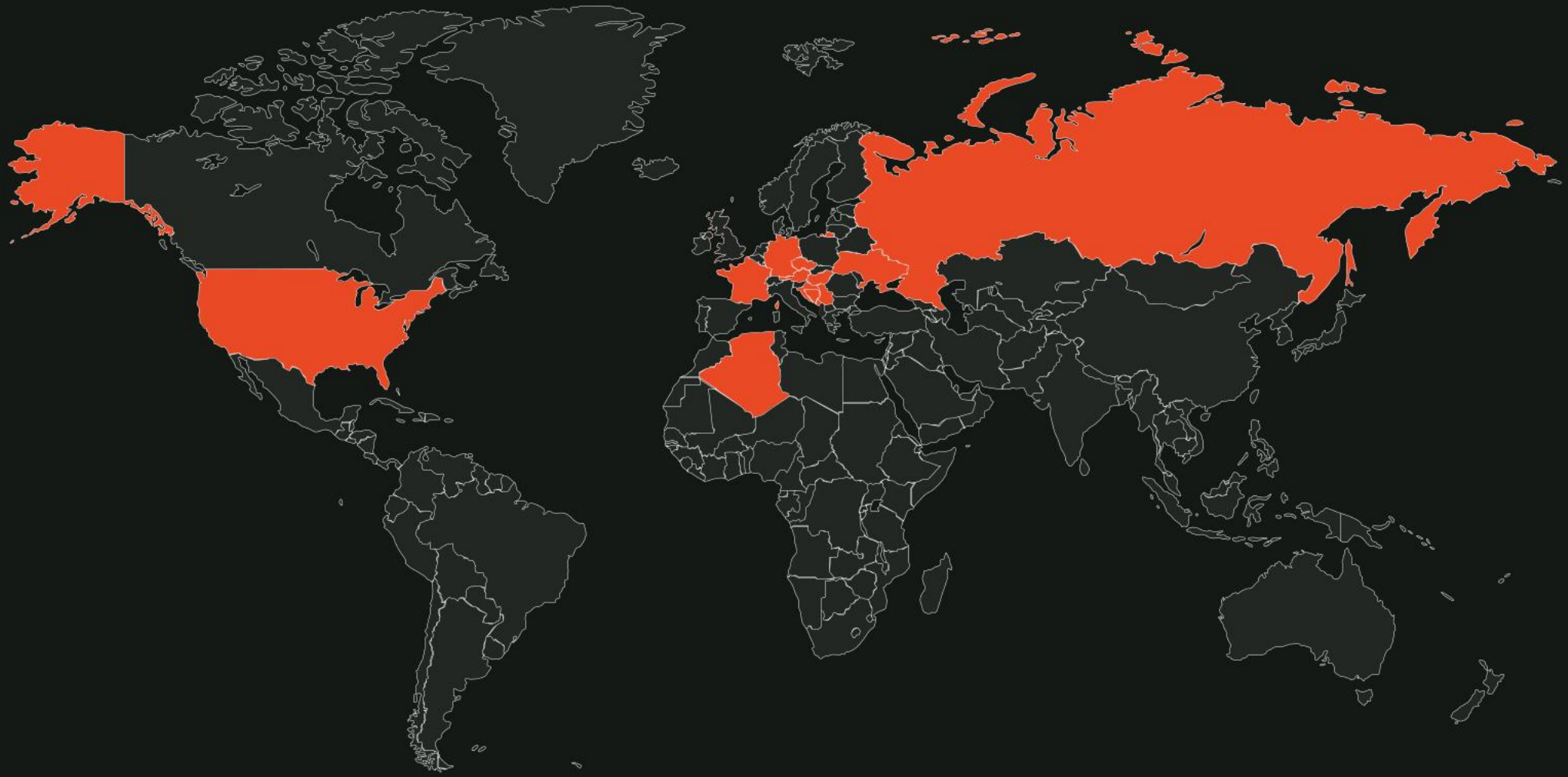
Fusio je vodeća hrvatska tvrtka specijalizirana za projektiranje, proizvodnju, opremanje i servis profesionalne ugostiteljske opreme, s više od 30 godina iskustva i brojnim zadovoljnim partnerima – kako u Hrvatskoj, tako i širom Europe i svijeta.

Naš put započeo je 1995. godine u Poreču, skromnom proizvodnjom sa svega dva stroja. Danas se naš moderni proizvodni pogon prostire na više od 8000 m², a stalnim ulaganjem u tehnologiju i znanje postali smo najveći hrvatski proizvođač inox opreme za profesionalne kuhinje.

Fusio proizvodi svakodnevno pronalaze put do klijenata u Sloveniji, Italiji, Austriji, Češkoj te zemljama jugoistočne Europe, a s ponosom ističemo i plasman na zahtjevno tržište Sjedinjenih Američkih Država.

Kvaliteta je temelj našeg poslovanja. Svaki proizvod prolazi strogu kontrolu i dolazi s propisanom dokumentacijom koja jamči njegovu izvornost i pouzdanost. Našu opremu najčešće nalazimo u hotelima, restoranima i kampovima, ali i u bolnicama, školama, vrtićima, trgovačkim centrima te brodogradilištima.

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Croatia, USA, France, UK, Monaco, Germany, Austria, Czechia, Russia, Slovenia, Hungary, Ukraine, Serbia, Bosnia and Herzegovina, Algeria, Montenegro, Albania

Hrvatska, SAD, Francuska, UK, Monako, Njemačka, Austrija, Češka, Rusija, Slovenija, Mađarska, Ukrajina, Srbija, BiH, Alžir, Crna Gora, Albanija

FUSIO

OUR SERVICES

DESIGN
A professional kitchen is the operational heart of any hospitality venue – spatially dominant, cost-intensive, and typically staffed with numerous employees and complex workflows.

Our engineers possess the latest technical knowledge in food service processes and kitchen equipment
technologies, allowing us to create layouts that maximize synergy between work-flow and equipment.

Years of experience have helped us develop a proven set of design principles, making every Fusio kitchen solution fully functional, highly efficient, and a pleasure to work in.

MANUFACTURING
We manufacture both standard and custom-made equipment – tailored to the specific wishes and needs of our clients, while adhering to HACCP standards. We use only high-quality stainless steel – a highly durable and versatile material suitable for everything from the food industry to shipbuilding.

Our product range includes neutral equipment (tables, cabinets, cupboards, sinks, shelves…), refrigeration equipment (cabinets of various capacities, refrigerated tables with doors or drawers…), as well as a wide range of in-house manufactured thermal equipment for professional kitchens, and custom-built equipment (bars, back counters, showcases, hoods – wall-mounted, ceiling, central, integral tables…).





FUSIO

EQUIPMENT RENTAL
For all types of events, we offer a full range of professional kitchen equipment for rent. Depending on the nature and scope of the event, we provide delivery, installation, connection, and dismantling services, tailored to your needs.

SERVICE & SUPPORT
When you purchase Fusio products, you gain access to a full range of after-sales service. Contracted clients benefit from a 24-hour response time and a repair cost-effectiveness assessment.

If repair is not the ideal solution, we'll promptly offer replacement equipment in collaboration with the client. We also offer spare parts sales and technical support as part of our service.

CLIENT SUPPORT & LEASING OPTIONS
Whether you're opening a new hospitality venue or adding food service as part of a broader business concept, thoughtful planning and implementation make all the difference in the final outcome. We're here to support you – from consultation and kitchen design to staff training with professional chefs on using our equipment.

To make investments more accessible, we also offer financing options in partnership with leasing companies and banks – with clear terms and a streamlined process.

FUSIO

USLUGE

PROJEKTIRANJE
Profesionalna kuhinja srce je svakog ugostiteljskog objekta - funkcionalna, racionalno organizirana i spremna za najzahtjevnije operacije.

Naš stručni tim inženjera koristi najnovija znanja o tehnologiji pripreme hrane kako bi osmislio kuhinje koje savršeno integriraju opremu i radne procese.

Dugogodišnje iskustvo pretočeno je u sustav principa koji jamče da je svaka Fusio kuhinja - funkcionalna, učinkovita i zadovoljstvo za korištenje.

PROIZVODNJA
Proizvodimo standardnu i opremu po mjeri - prema specifičnim željama i potrebama klijenata, uz poštivanje HACCP standarda. Koristimo isključivo visokokvalitetni inox - materijal iznimne izdržljivosti i svestrane primjene, od prehrambene industrije do brodogradnje.

U našem proizvodnom asortimanu nalaze se neutralna oprema (stolovi, ormarići, ormari, sudoperi, police..), rashladna oprema (ormari različitih zapremnina, rashladni stolovi s vratima ili ladicama..), kao i širok spektar termičke opreme vlastite proizvodnje za profesionalne kuhinje, te oprema po narudžbi (šankovi, retropultevi, vitrine, nape - zidne, stropne, centralne, integralni stolovi..).





FUSIO

NAJAM OPREME
Za potrebe evenata svih veličina nudimo najam kompletne profesionalne kuhinjske opreme.

Usluga uključuje dostavu, montažu, spajanje i demontažu, ovisno o specifičnim zahtjevima događanja i partnera.

SERVIS
Kupnjom Fusio proizvoda, klijentima pružamo potpunu servisnu podršku. Za ugovorene korisnike garantiramo izlazak na teren unutar 24 sata i nudimo procjenu isplativosti popravka.

Ako popravak nije rješenje - brzo i transparentno predlažemo zamjensku opremu. U ponudi je i prodaja rezervnih dijelova, kao i savjetodavna podrška.

PODRŠKA KLIJENTIMA & FINANCIRANJE
Bez obzira jeste li u fazi otvaranja novog objekta ili proširujete postojeći, pravi pristup projektiranju i implementaciji ključan je za dugoročan uspjeh. Fusio nudi podršku u svakom koraku - od savjetovanja i projektiranja do obuke osoblja za rad s opremom uz podršku profesionalnih kuhara.

Za lakšu realizaciju investicija, omogućujemo i financiranje putem leasing kuća i banaka - uz transparentne uvjete i brzu proceduru.

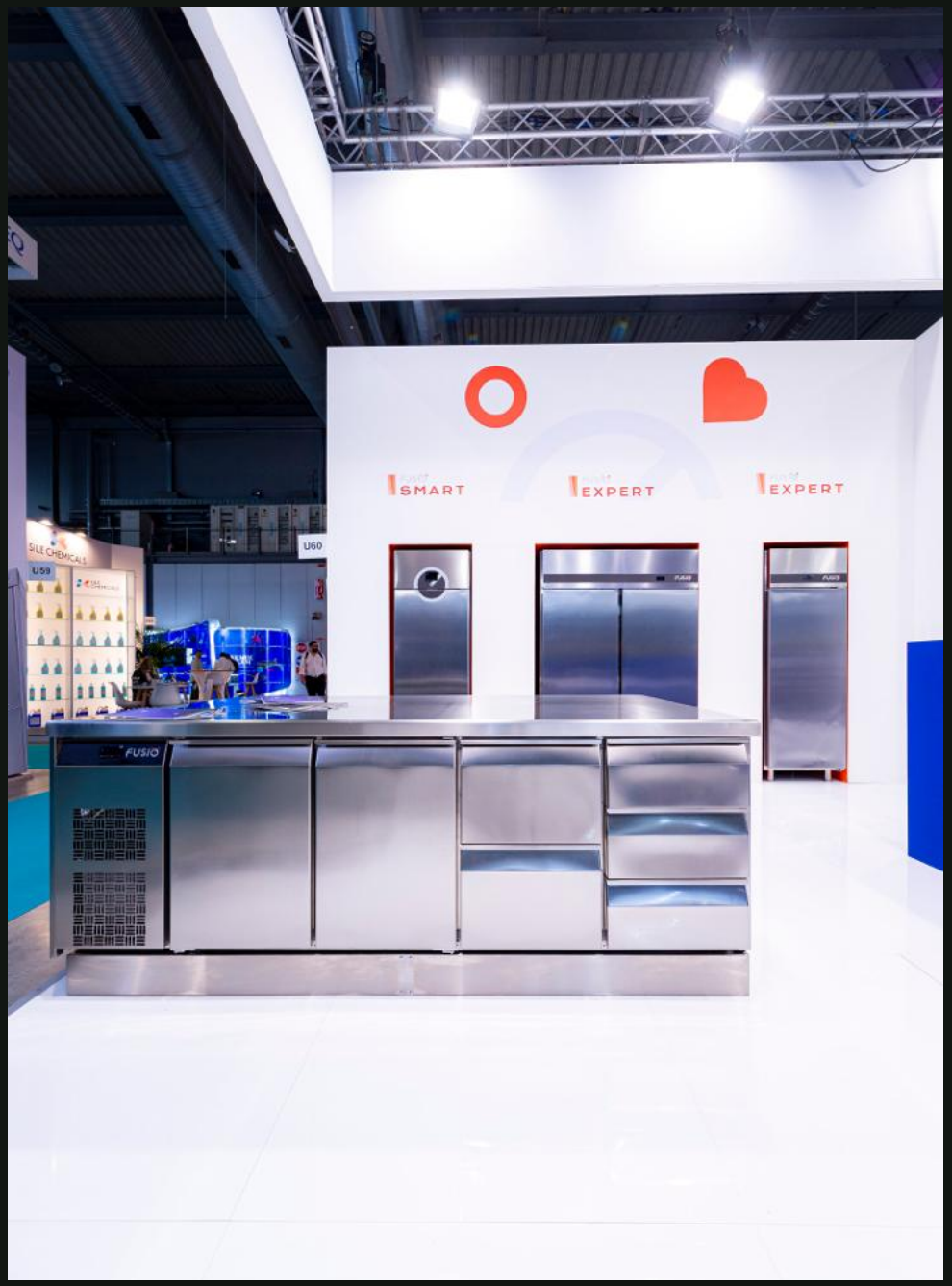

FUSIO

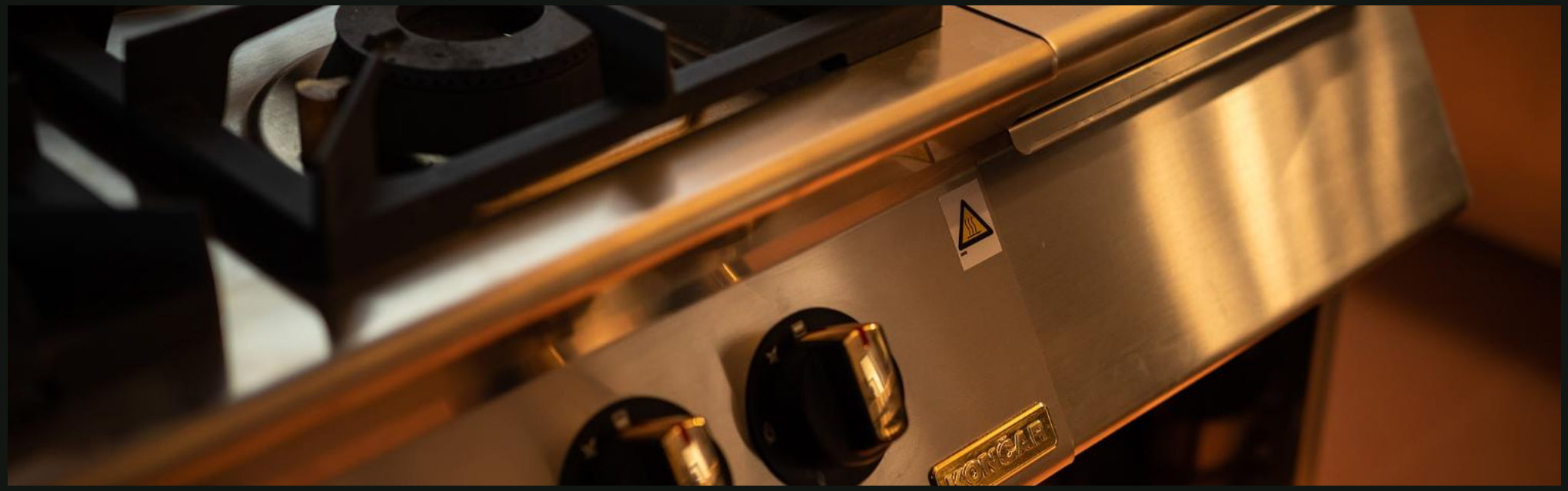


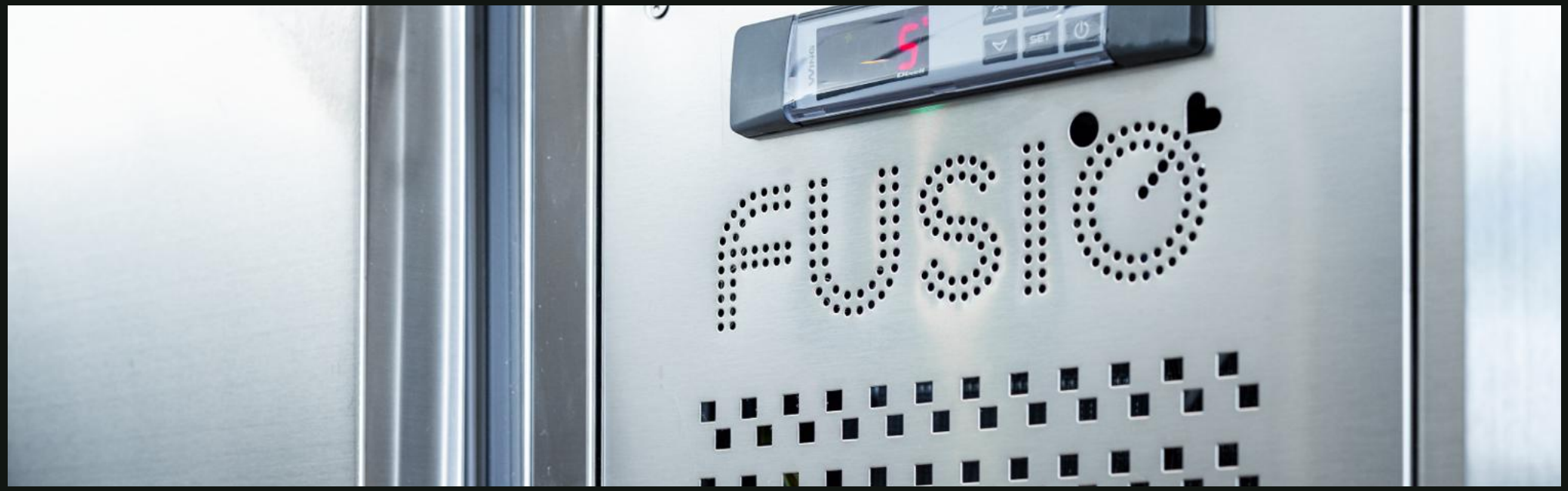

VODKA
fusio


FUSIO


FUSIO


SMART
EXPERT
EXPERT
U60
U59
FUSIO


KONGAR


SET
FUSIO

Bastian Winery

BUJE







Creamery, Maistra

VRSAR







Kiyomi

ZAGREB





Art’otel, Radisson Hotels

ZAGREB







Zonar, Maistra

ZAGREB







MORE WORK








with love
FOOD
for the
SOUL



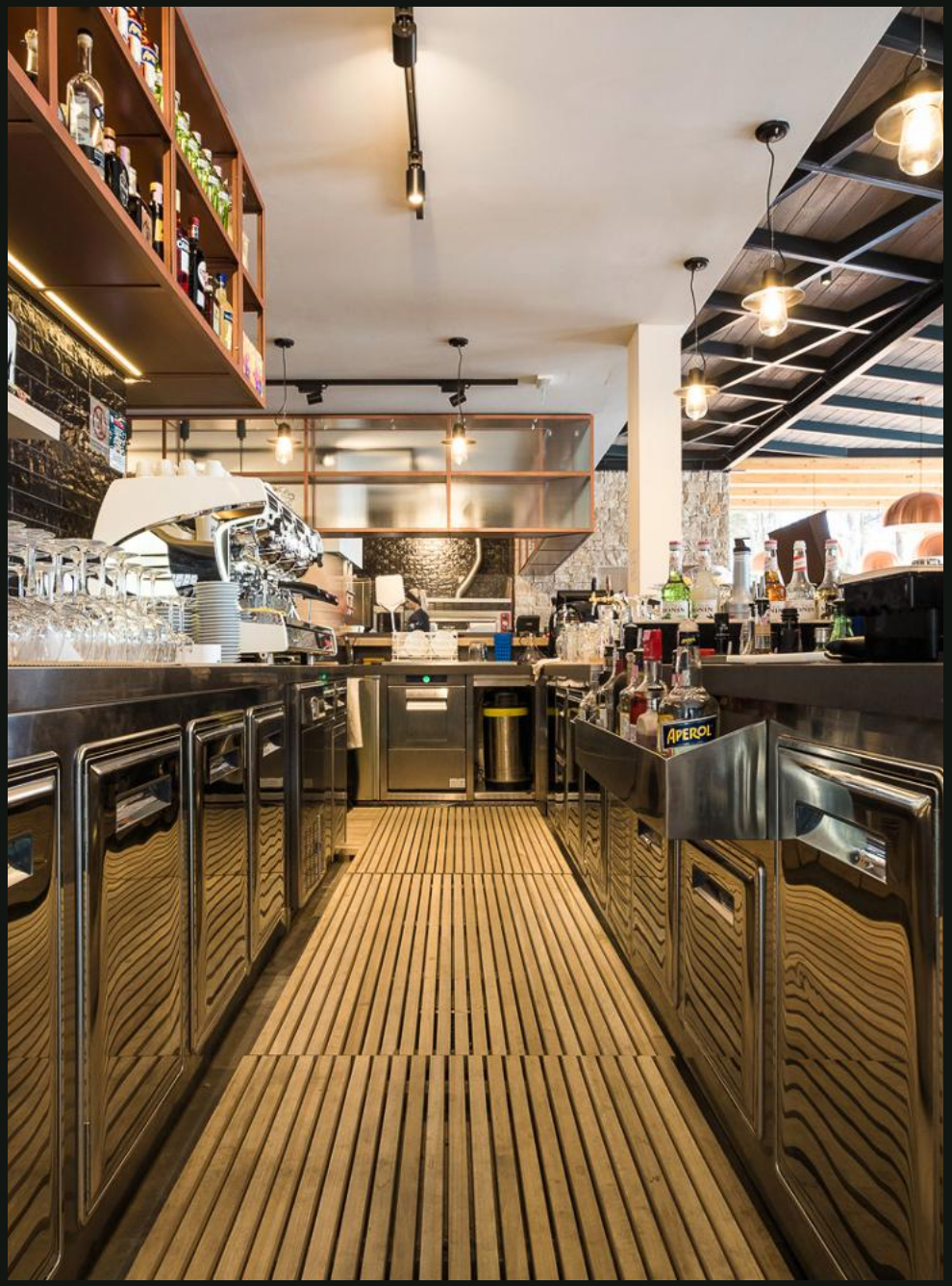











APEROL

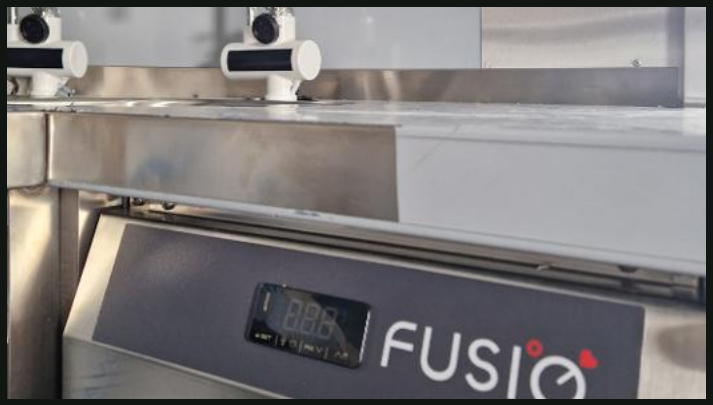



Smile
Karlovačko













FOOD TRUCKS

Years of experience helped us develop our new product on wheels - a mobile catering kitchen, popularly known as ‘food truck’.

During construction, we take care of all the details, suitable dimensions of the workspace, electricity and gas connections, ease of maintenance of the kitchen space and the very organization of the kitchen so that it functions like the most modern fixed kitchen unit.

We offer consulting, measurements, creation of a conceptual solution for the equipment arrangement, creation of an offer/bill of costs, complete delivery/equipment of a mobile kitchen up to full functionality.

High quality of performance, superior design and practical solutions are the main characteristics of our food trucks, which are multifunctional, technologically innovative and easily installed in various locations. Their interior arrangement fully maximizes the space where employees have everything, they need for work.





POKRETNE KUHINJE

Godine iskustva pomogle su nam u razvoju našeg novog proizvoda na kotačima - pokretne ugostiteljske kuhinje, popularno znane kao 'food truck'.

Pri izradi brinemo o svim detaljima, prikladnoj dimenziji radnog prostora, priključcima struje i plina, lakoći održavanja kuhinjskog prostora te samoj organizaciji kuhinje kako bi ista funkcionirala poput najmodernijeg fiksnog kuhinjskog pogona.

Nudimo savjetovanje, izmjere u vašem prostoru, izradu idejnog rješenja rasporeda opreme, izradu ponude/troškovnika, kompletnu isporuku/opremanje mobilne kuhinje do potpune funkcionalnosti.

Visoka kvaliteta izvedbe, vrhunski dizajn i praktična rješenja glavne su karakteristike naših ugostiteljskih montažnih objekata koji su multifunkcionalni, tehnološki inovativni te se lako postavljaju na razne lokacije. Njihovo unutrašnje uređenje u potpunosti maksimizira prostor u kojem zaposlenici imaju sve što im je potrebno za rad.

