



Tibor Gallina

Executive director

Legally Gasztro Kft

Description

The Legally Gasztro Ltd was founded from the parent company Legally Kft, in 2009. By this we was chosen the special service mechanism and stainless steel furniture, from trade, competition writing, and consulting. Our employees has many experiences of succesfull competition writing with full of managing.

By this time, we could change, renovate and renewal several kitchens of hotels, hosts, and confectionerys. We have lot of business partners in the big cities, and more small towns. We work very fast, efficiently and the feedbacks what we get back are allways positive. The company has an own chef, who has worked extensively abroad, and his observations are indispensable in our bargains.

We have an own factory, which produce our stainless steel furnitures and kitchen equipments. We guarantee our products' compliance, and any malfunction of the machines were prepared by our own service team in the whole country.

Some of our projects, and references:

- HB Bajor beer-house Eger
- Hotel Therma Szlovákia Dunaszerdahely
- Szentmiklósi Inn Kunszentmiklós
- Kécsillag restaurant Szeged
- Trófea Grill restaurant Zugló
- Hotel Caramell Bükkfürdő
- Szegedi Árkád Shopping Center Pianinó cake-shop
- Széchenyi restaurant Esztergom
- Zöld Béka restaurant Budapest
- Özer Sever's restaurants

Organization Type

Company

Email

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Country

Hungary

City

Budapest, II. Rákóczi Ferenc út 144/A [Google map](#)

Offer

Own production stainless steel furnitures

We made stainless steel furnitures since 2009. We lay a big emphasis in the quality, durability, and the appearance. At the production we use the best and strongest materials. We product industrial kitchen sinks, refrigerated counters, in-run and out-run tables, tray bins, working table, washbowl-spouts, warm counters, neutral counters, wall cabinets.

Keywords: sink refrigerated counter tables tray bins working table washbowl counter cabinet

Cooperation Offered

1. Sales / Distribution

Offer

AMITEK Ventilated refrigerated GN 2/1 cabinet

Internal and external structure entirely made of AISI304 stainless steel. Ventilated refrigeration with anticorrosion treated evaporator. Incorporated refrigeration unit. Digital thermostat for temperature control and for defrosting. Electrical heating element around door frame to eliminate condensation. Automatic condensation evaporation. Reversible door. 60 mm insulation thickness. Doors with ergonomic handles and easily removable magnetic gasket. Internal rounded edges for easy cleaning. Internal light. Door with keylock. Adjustable stainless steel AISI304 feet. External bottom and back panels in galvanized steel.

Keywords: amitek refrigeration GN 2/1 cabinet

Cooperation Offered

1. Sales / Distribution

Offer

FB Ranieri Sofia ice-cream display

FB's refrigerated display-cases were born from the passion, intuition and experience of our people. They can perfectly store, preserve and display your creations, thanks to the unique refrigeration techniques and new lighting systems. High performances and the best design: our display-cases respect an inimitable style that enhances the beauty of your room. A technology that allows you to wrap and cuddle your displayed products, so to enhance them and their disposition. We will never know if such objects are created for passion, ability, or for intuition. Sofia is the result of these values, which makes the Italian style unique in the world. With Sofia we have achieved the synthesis of beauty and functionality, to offer our customers a product which is refined and inimitable in the FB style. The double display area allows an unrivaled visibility, able to enhance the finest creations. From now on everything is under a new light: the most beautiful display is enriched with the new white silkscreen glass.

Keywords: fb ranieri sofia display case ice-cream

Cooperation Offered

1. Sales / Distribution

Offer

Rational CombiMasterPlus ovens

The new CombiMaster® Plus offers mature technology and supports the craftsman's skills of the individual chef. It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time. The CombiMaster® Plus sets new standards not just in terms of cost/benefit analysis, but also with respect to effective performance:

The energy supplied to the food is metered exactly, and can be extremely powerful if required. The sensitive measuring and control central functions ensure a uniform cooking cabinet climate that can be matched individually to the food. Thus challenging and sophisticated products such as pan-fries, gratins or grilled food are always successful, even when the unit is fully utilised. This applies rack after rack, piece after piece and portion after portion. This is the difference that your guests will see, taste and enjoy. The powerful fresh steam generator with its new, efficient steam control combines the benefits of cooking in water (specifically in maximum humidity) with those of more gentle steaming. Minimal heating times, intense colours and appetising flavours. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best food quality. The new steam control ensures that the hygienic fresh steam flows around the food constantly and gently. Not even the most sensitive products will dry out. The new, active cooking cabinet humidification quickly and reliably takes effect, whatever the circumstances. This ensures crunchy crackling, crispy breaded coatings and succulent roasts - even with large quantities. The new, patented dynamic air mixing combined with the flow-optimised shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The food is cooked uniformly - from the first rack to the very last.

Keywords: oven rational combimasterplus combine oven legally

Cooperation Offered

1. Sales / Distribution