



NORQI

optimizing cooking to its best!

#introduction

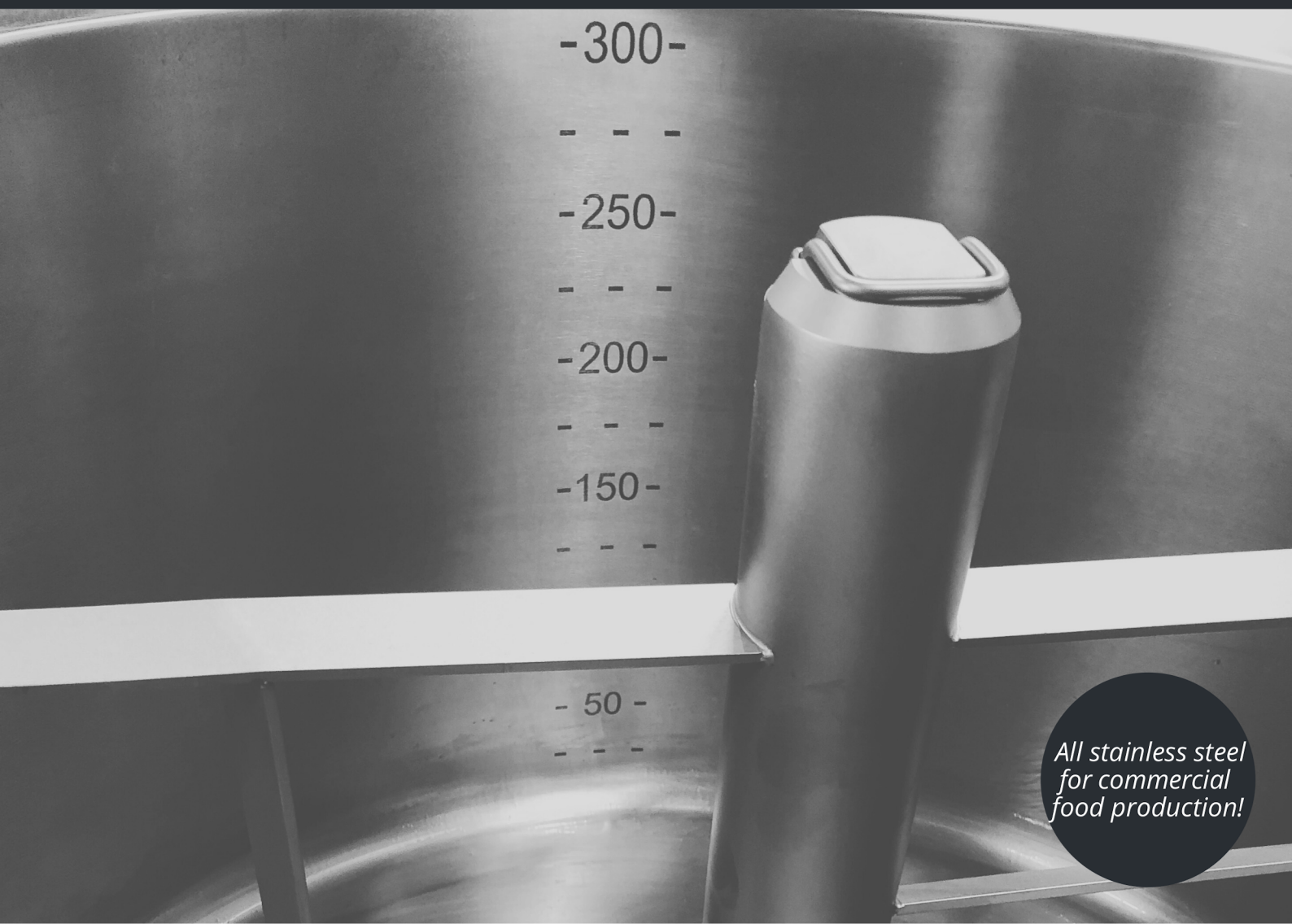
# OPTIMIZING COOKING TO ITS BEST!

## NORDIC DESIGN & DANISH HONESTY!

*We have more than 30 years of experience and know-how in production of cooking equipment for the commercial kitchen industry. We have a direct mission to make products with a focus on reliability, ergonomic and financial conditions in a busy day of cooking. An uncompromising design penetrates all our products - a design where a Nordic strength and beautiful minimalistic lines result in a recognized look. Our experience results in an enormously high quality, where functionality and user-friendliness are naturally integrated into the products. Our products are built on an open and honest dialogue with the users in a recognition that their needs are our common needs - because without a high professional dialogue, we can not have a strong common future!*

## BY PROFESSIONALS TO PROFESSIONALS!

*Our employees are dedicated people with great professionalism. We know the everyday in which our products must operate and therefore the requirements that they must live up to. The products have to work in an industry with some of the strictest deadlines in relation to time and rules, and therefore we set incredibly high standards for our products. That is why all our products are developed by a team of professionals who all know about this everyday. Our development team consists of people with backgrounds such as; chef, electrician, construction, designer and service technician. We call it user-driven innovation and it is one of the cornerstones of our company. We have a goal that our products should be from professional to professional - and that requires great insight and understanding!*



*All stainless steel  
for commercial  
food production!*



*Standard digital touch control panel!*




*Extra gaskets in exposed areas!*



*Flexible installation on legs!*



*Stainless steel frying surface!*



Optimal use  
of energy!

#induction

## EFFICIENCY AND ENERGY SAVING WORKING TOGETHER!

### DIGITAL TECHNOLOGY!

*The induction kettle is based on a digital technology, where the generators that controls the system helps to optimize the kettle's performance, service life and service needs. The system ensures that the kettle provides the desired effect without using unnecessary energy. It ensures that the included safety parameters are complied with, so that the components of the kettle last as long as possible. At the same time, the parameters help the kettle to switch off in the event of a fault, so that the kettle does not get unnecessary faults or damage to the system.*

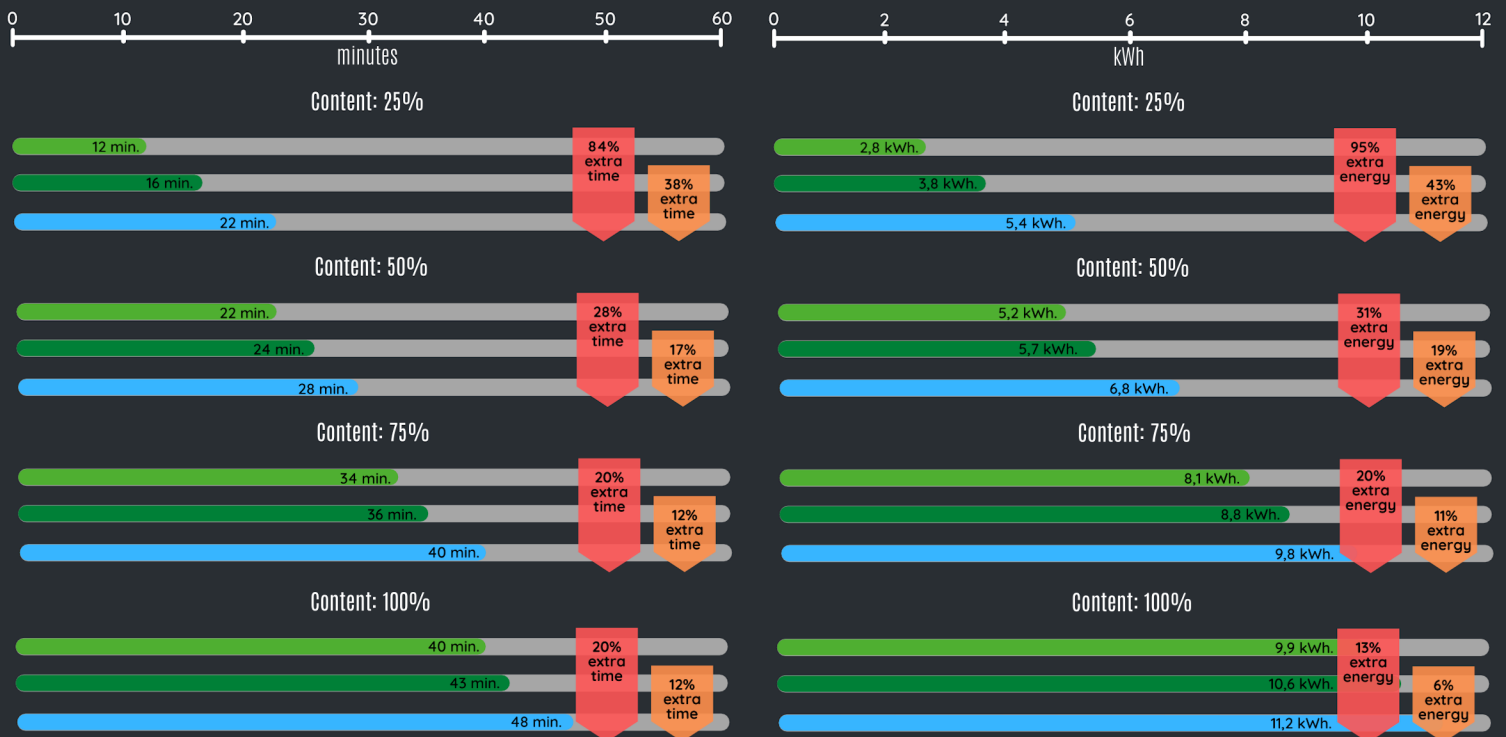
### SAVE TIME AND MONEY!

*The combination of induction and digital technology means that the induction kettle does not use extra energy to heat the cooking surface or maintaining the heat during production. It calculates the needed energy to achieve the desired temperature, after which it transfers the necessary energy to achieve the temperature. Cook small quantities of food in the kettle and it will use a small amount of energy. Turn up the quantities of food in the kettle and it turns up the amount of energy used. Therefore, efficiency and energy saving can be combined!*

NORQI

# #induction SAVE TIME AND MONEY!

*Based on the fact that we know how commercial kitchens work, we have performed various cooking tests to compare kettles with induction heating, radiant heating and steam heating. We know that all cooking starts at the bottom of the kettle and not by filling the kettle up to the edge with cold water! Therefore, we have made a series of tests that show the difference between the 3 types of kettles when you remember to think about how the kettle is used in a busy everyday life. It has something to do with time and money - and we think that is important!*



## #inductionwins

Boiling water: 10°C. - 90°C.  
 Kettle with induction heating: 100 l. / 16 kW. ■  
 Kettle with radiant heating: 100 l. / 16 kW. ■  
 Kettle with steam heating: 100 l. / 16 kW. ■



# #induction

## THE RIGHT WAY OF COOKING!

### FAST AND EFFICIENT!

*An induction kettle can heat between 20 - 200°C and the cooking surface reaches 200°C in approx. 90 seconds. A traditional kettle has to start producing steam in the jacket, before it gets hot and then it can only heat between 80 - 120°C. The induction kettle is unique, when it comes to fast heat up time and efficiency, and with the possibility to reach above 140°C, so you can fry your ingredients in it. The induction kettle helps you to start cooking immediately and therefore it is necessary to have your ingredients ready, when starting up. This can optimize the work flow in a commercial kitchen, as the cooking process is started faster than when using a steam heated kettle and you can work with more than one cooking method when cooking!*

### PRECISE AND QUICKLY TO REGULATE!

*The induction kettle is controlled with 1°C precision on the cooking surface, where the heat is efficiently transferred from the induction coils. The precise temperature allows for high consistency and precise cooking. Working with the exact temperature gives you the possibility to cook the food to its best. E.g. prepare sous vide between 40 - 80°C, boil around 100°C or fry your ingredients above 140°C! In the induction kettle, several temperature sensors are placed at the bottom of the cooking area. These sensors ensure that the kettle regulates the heat quickly and efficiently during cooking. When you put cold ingredients in the kettle, the sensors notice it quickly and then regulate the heat so that it reaches the desired temperature, that has been selected. When you turn off the heat, then the heat stops immediately, because the induction shuts off.*



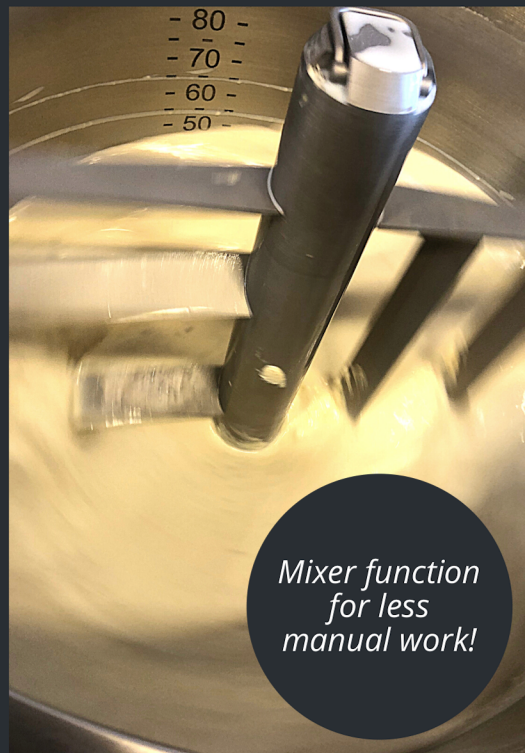
*A temperature above 140°C can give a better taste!*



*Fry the ingredienses to secure the best product!*



*Use a gentle heating process, when making bechamel sauce!*



*Mixer function for less manual work!*



*Control the temperature and no food burns!*

# #induction

## COOKING LIKE A REAL CHEF!

### ENJOY THE TASTE OF FRYING!

*Being able to reach a temperature above 140°C, and up to 200°C, gives unique possibilities in the cooking process. This is where the caramelization, also called Maillard, of the ingredients is made. Frying of ingredients can make a huge difference to the taste of the food. When frying a series of natural chemical reactions happens in the food, this is caused by the high temperature, and you can therefore only fry food at a high temperature. This is because the high temperature during frying develops aromatic substances, that contribute to a different taste impressions, which boiling cannot bring to the food. We believe, that the reaction of frying is a fundamental thing in the kitchen, which completely transforms raw ingredients into wonderful food, so you can enjoy the taste of real food!*

### PRECISE COOKING GIVES BETTER FOOD!

*The world is full of kitchens and these kitchens are full of differences. We aim to embrace as many opportunities as possible. We want to give kitchens the opportunity to cook based on their culture and heart! The large temperature range and the ability to control the temperature very precisely allows everyone to reach their wishes regarding cooking. When you have the opportunity to control the process precisely, you can enjoy making better food. Experience that the food does not boil over, does not burn or overcook - regardless if you are making a good stew, cooking porridge or a delicious pasta dish. Discover that the vegetables are cooked perfectly or that the caramel never gets to much colour. Achieve the same finished result every time because you can control the temperature precisely. Precise cooking helps you to a better product!*



Stews



Porridge



Soups



Pickled greens



Bolognese



Pasta dishes



Asian dishes



Mashed potatoes



Fruit sauces



Caramel sauces



Bread



Sous vide

#induction

# USE ALL THE RIGHT COOKING METHODS!

## A MULTIFUNCTIONAL KETTLE!

*Cooking with good equipment gives you the best possibility and a unique opportunity to make a great food experience for the guests. At the same time the right equipment helps to lower the stress level and create more smiles in the kitchen. Working with a multifunctional kettle allows you to use all the cooking methods, that make it easy, to cook better food. Expand the possibility of making many cooking methods without having to use several different mono-functional machines. Make dishes that previously required several machines in one machine and achieve a better and easier result!*

## GET CONSISTENCY IN THE PRODUCTS!

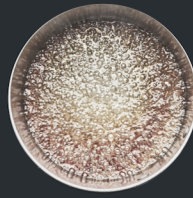
*Work with less manual processes, control the cooking precisely and use the right cooking methods. It sounds great for all kitchens, but it is also great for the guests. The option to make the same cooking each time provides consistency in the finished products. Cooking can be beautiful, when the chef puts his individual touch on the dish, but sometimes cooking also requires consistency, so that the guests experience recognition and the same joy as the last time they tasted it. Consistency is not only in the food, but also in the economy. Discover that the calculation of consumed time, energy and ingredients is the same every time and therefore the price is the same!*



Frying



Blanching



Caramelizing



Boiling



Sous vide



Roasting



Pasteurisation



Cold mixing



Cooling



Braising



Washing



Whipping

#basicvspin

## TWO DIFFERENT OPTIONS!

### KETTLE\_BASIC

*Cook with the ability to use all the right cooking methods, without having extra workflows, raising stress levels and with processes that all chefs want! With this kettle you can make tasty food from scratch without compromising on the taste! The kettle has a cooking surface in stainless steel, which has an efficient and even heat. The heat is distributed by the underlying heaters, which are mounted in a specially developed heat distribution system. The system helps to improve the performance and service life of the kettle. The digital touch panel, standard on the kettles, makes it possible to control power, temperature and food temperature. The kettles stand on legs for easy and economical installation and are available with mixer function and a focus on an ergonomic working position.*

### KETTLE\_PIN

*Extremely efficient kettles with induction, that ensure very efficient heating as quickly as possible and provide unique opportunities to optimize production in a large kitchen. These kettles can be widely used for boiling, sous vide, frying, braising or keeping warm. The efficiency of the induction helps to ensure the fast heating; 0-200°C in 90 seconds. It has a very efficient heating, even when the kettle is loaded with larger quantities. The digital touch panel, standard on the kettles, makes it possible to control power, temperature and food temperature, and ensures high consistency, less frying waste and a better working environment. The kettles stand on legs for easy and economical installation and are available with mixer function and a focus on an ergonomic working position. Induction also saves time and energy!*





## #traditionalkettle

# EFFECT\_BASIC

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
700075	EFFECT75_BASIC	1289 mm.	650 mm.	900 mm.	75 l.	Ø600 mm.	16 kW.
700100	EFFECT100_BASIC	1289 mm.	650 mm.	900 mm.	100 l.	Ø600 mm.	16 kW.
700125	EFFECT125_BASIC	1289 mm.	650 mm.	900 mm.	125 l.	Ø600 mm.	16 kW.
700150	EFFECT150_BASIC	1389 mm.	650 mm.	900 mm.	150 l.	Ø700 mm.	20 kW.
700200	EFFECT200_BASIC	1489 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	25 kW.
700250	EFFECT250_BASIC	1589 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	38 kW.
700300	EFFECT300_BASIC	1589 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	38 kW.
700400	EFFECT400_BASIC	1689 mm.	850 mm.	900 mm.	400 l.	Ø1000 mm.	43 kW.
700500	EFFECT500_BASIC	1889 mm.	850 mm.	900 mm.	500 l.	Ø1200 mm.	57 kW.



Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Water spray gun



Voltage

## #inductionkettle

# EFFECT\_PIN

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
701075	EFFECT75_PIN	1289 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	16 kW.
701100	EFFECT100_PIN	1289 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	16 kW.
701125	EFFECT125_PIN	1289 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	16 kW.
701150	EFFECT150_PIN	1389 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	20 kW.
701200	EFFECT200_PIN	1589 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	27 kW.
701250	EFFECT250_PIN	1689 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	34 kW.
701300	EFFECT300_PIN	1689 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	34 kW.



IMPACT



Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Water spray gun



Voltage



## #traditionalkettle

# EFFECTMIX\_BASIC

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
705075	EFFECTMIX75_BASIC	1289 mm.	650 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
705100	EFFECTMIX100_BASIC	1289 mm.	650 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
705125	EFFECTMIX125_BASIC	1289 mm.	650 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
705150	EFFECTMIX150_BASIC	1389 mm.	650 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
705200	EFFECTMIX200_BASIC	1489 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	26 kW.
705250	EFFECTMIX250_BASIC	1589 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	40 kW.
705300	EFFECTMIX300_BASIC	1589 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	40 kW.
705400	EFFECTMIX400_BASIC	1689 mm.	850 mm.	900 mm.	400 l.	Ø1000 mm.	45 kW.
705500	EFFECTMIX500_BASIC	1889 mm.	850 mm.	900 mm.	500 l.	Ø1200 mm.	60 kW.



Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Slowmix



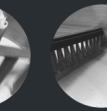
Sous vide baskets



Water spray gun



Whipping tool



Cleaning tool



Voltage

## #inductionkettle

# EFFECTMIX\_PIN

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
702075	EFFECTMIX75_PIN	1289 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
702100	EFFECTMIX100_PIN	1289 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
702125	EFFECTMIX125_PIN	1289 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
702150	EFFECTMIX150_PIN	1389 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
702200	EFFECTMIX200_PIN	1589 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	28 kW.
702250	EFFECTMIX250_PIN	1689 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	36 kW.
702300	EFFECTMIX300_PIN	1689 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	36 kW.



IMPACT



Floor mounting



Pouring plate



Sieve plate



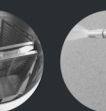
Butterfly valve



Slowmix



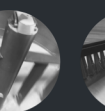
Sous vide baskets



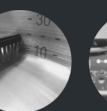
Water spray gun



Whipping tool



Cleaning tool



Voltage



## #traditionalkettle

### ERGO\_BASIC

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
706075	ERGO75_BASIC	1289 mm.	650 mm.	900 mm.	75 l.	Ø600 mm.	16 kW.
706100	ERGO100_BASIC	1289 mm.	650 mm.	900 mm.	100 l.	Ø600 mm.	16 kW.
706125	ERGO125_BASIC	1289 mm.	650 mm.	900 mm.	125 l.	Ø600 mm.	16 kW.
706150	ERGO150_BASIC	1389 mm.	650 mm.	900 mm.	150 l.	Ø700 mm.	20 kW.
706200	ERGO200_BASIC	1489 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	25 kW.
706250	ERGO250_BASIC	1589 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	38 kW.
706300	ERGO300_BASIC	1589 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	38 kW.



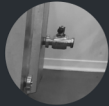
Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Water spray gun



Voltage



Air curtain

## #inductionkettle

### ERGO\_PIN

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
703075	ERGO75_PIN	1289 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	16 kW.
703100	ERGO100_PIN	1289 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	16 kW.
703125	ERGO125_PIN	1289 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	16 kW.
703150	ERGO150_PIN	1389 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	20 kW.
703200	ERGO200_PIN	1589 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	27 kW.
703250	ERGO250_PIN	1689 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	34 kW.
703300	ERGO300_PIN	1689 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	34 kW.



IMPACT



Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Water spray gun



Voltage



Air curtain



## #traditionalkettle

# ERGOMIX\_BASIC

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
707075	ERGOMIX75_BASIC	1289 mm.	650 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
707100	ERGOMIX100_BASIC	1289 mm.	650 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
707125	ERGOMIX125_BASIC	1289 mm.	650 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
707150	ERGOMIX150_BASIC	1389 mm.	650 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
707200	ERGOMIX200_BASIC	1489 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	26 kW.
707250	ERGOMIX250_BASIC	1589 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	40 kW.
707300	ERGOMIX300_BASIC	1589 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	40 kW.



Floor mounting



Pouring plate



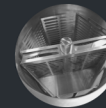
Sieve plate



Butterfly valve



Slowmix



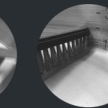
Sous vide baskets



Water spray gun



Whipping tool



Cleaning tool



Voltage



Air curtain

## #inductionkettle

# ERGOMIX\_PIN

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
704075	ERGOMIX75_PIN	1289 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
704100	ERGOMIX100_PIN	1289 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
704125	ERGOMIX125_PIN	1289 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
704150	ERGOMIX150_PIN	1389 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
704200	ERGOMIX200_PIN	1589 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	28 kW.
704250	ERGOMIX250_PIN	1689 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	36 kW.
704300	ERGOMIX300_PIN	1689 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	36 kW.



IMPACT



Floor mounting



Pouring plate



Sieve plate



Butterfly valve



Slowmix



Sous vide baskets



Water spray gun



Whipping tool



Cleaning tool



Voltage



Air curtain



## #traditionalkettle

# COOK&CHILL\_BASIC

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
708075	COOK&CHILL75_BASIC	1389 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
708100	COOK&CHILL100_BASIC	1389 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
708125	COOK&CHILL125_BASIC	1389 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
708150	COOK&CHILL150_BASIC	1489 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
708200	COOK&CHILL200_BASIC	1589 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	26 kW.
708250	COOK&CHILL250_BASIC	1689 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	40 kW.
708300	COOK&CHILL300_BASIC	1689 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	40 kW.
708400	COOK&CHILL400_BASIC	1789 mm.	850 mm.	900 mm.	400 l.	Ø1000 mm.	45 kW.
708500	COOK&CHILL500_BASIC	1989 mm.	850 mm.	900 mm.	500 l.	Ø1200 mm.	60 kW.



Floor mounting



Pouring plate



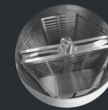
Sieve plate



Butterfly valve



Slowmix



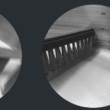
Sous vide baskets



Water spray gun



Whipping tool



Cleaning tool



Voltage



Air curtain

## #inductionkettle

# COOK&CHILL\_PIN

		TOTAL WIDTH	PILLAR DEPTH	WORKING HEIGHT	KETTLE CONTENT	COOKING SURFACE	TOTAL KW
709075	COOK&CHILL75_PIN	1389 mm.	850 mm.	900 mm.	75 l.	Ø600 mm.	17 kW.
709100	COOK&CHILL100_PIN	1389 mm.	850 mm.	900 mm.	100 l.	Ø600 mm.	17 kW.
709125	COOK&CHILL125_PIN	1389 mm.	850 mm.	900 mm.	125 l.	Ø600 mm.	17 kW.
709150	COOK&CHILL150_PIN	1489 mm.	850 mm.	900 mm.	150 l.	Ø700 mm.	21 kW.
709200	COOK&CHILL200_PIN	1689 mm.	850 mm.	900 mm.	200 l.	Ø800 mm.	28 kW.
709250	COOK&CHILL250_PIN	1789 mm.	850 mm.	900 mm.	250 l.	Ø900 mm.	36 kW.
709300	COOK&CHILL300_PIN	1789 mm.	850 mm.	900 mm.	300 l.	Ø900 mm.	36 kW.



IMPACT



Floor mounting



Pouring plate



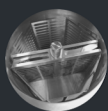
Sieve plate



Butterfly valve



Slowmix



Sous vide baskets



Water spray gun



Whipping tool



Cleaning tool



Voltage



Air curtain

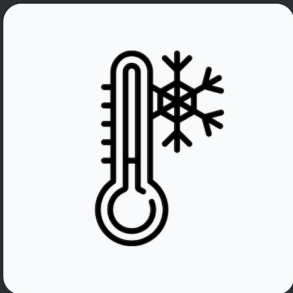
# #optimizingcookingtoitsbest

## LET'S HAVE A TALK!



### REAL COOKING

*Our products are based on the "3 C's": Cooking, Confidence & Calmly! Our products must help to create the opportunity for the staff in the commercial kitchens to make the best possible cooking of their ingredients. Through our products, they must have great confidence that the process around the cooking will be the best! At the same time our products, and the opportunities they provide, must help to give the kitchen staff a calm workday with more time for smiles, more profit and less stress, and this must be reflected in the food for their happy guests!*



### SUSTAINABLE CHILLING

*Our COOK&CHILL kettles is a very economical and sustainable solution, where coolant is used to achieve the best possible chilling. Our solution with chiller offers advantages during installation and operation, where it is more flexible, use less space, requires less piping, can be installed indoor or outdoor and can be adapted to all sizes of kettles. It provides significant energy savings in daily operations and thereby provides less CO2 emissions to our beautiful planet. Our COOK&CHILL kettles can also be connected to an existing ice bank solution.*



### COMMON IMPACT

*The approach to our products is based on the "3 P's": People, Planet & Profit! Our mission is not just to make new and improved products to the commercial kitchens. We also have a goal of making a difference on many more levels, and for that we have created the sustainable IMPACT series. This is products with induction, that gives commercial kitchens the opportunity to work with an improved sustainable profile in their business. It is our contribution to a better and greener life for us all and those who come after us - it means something!*

Need more information?  
Please contact our Australian representative;



T: 1300 003 822

W: [www.skanos.com.au](http://www.skanos.com.au)

M: [sales@skanos.com.au](mailto:sales@skanos.com.au)

NORQI ApS  
Sandvævej 9  
DK-5210 Odense NV

W: [www.norqi.dk](http://www.norqi.dk)  
T: +45 71 95 60 31  
M: [info@norqi.dk](mailto:info@norqi.dk)

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When purchasing, we refer to our sales and delivery conditions.

