

# WEL-COME TO THE CHEF'S TABLE



TAPWARE FOR RESTAURANTS, BARS, CAFÉS  
AND INSTITUTIONAL CATERING

**PRESTO**<sup>®</sup>  
loves water



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# THE CHALLENGE

## FROM RESTORATION



Water is a central element in the catering industry. It is essential in the washrooms, which play a decisive role in delivering a high-quality service to the public, but above all because it is at the heart of the professional kitchen. In this constantly evolving and highly regulated environment, where the stakes are high in terms of image, ensuring the safety, health and comfort of both customers and employees is a real challenge. Equipment such as taps plays a vital role in meeting these demands.

### - In washrooms

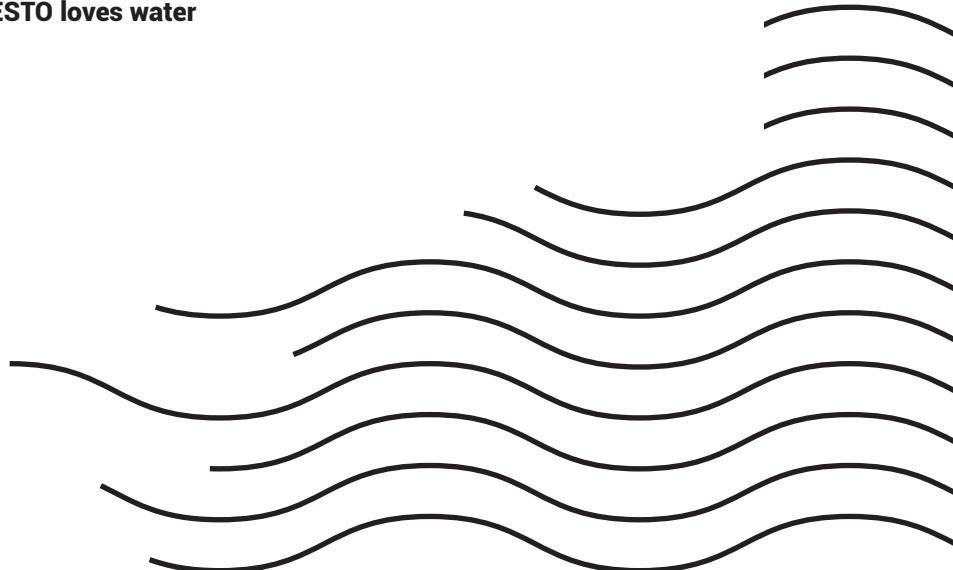
The aesthetics, cleanliness and efficiency of facilities have a direct impact on the image that customers have of an establishment.

### - In professional kitchens

The reliability and performance of tapware have a significant impact on staff productivity and the overall customer experience.

With product ranges that respond directly to the unique challenges of cafés, restaurants, canteens, company restaurants and gourmet kitchens, PRESTO makes taps a strategic asset in ensuring the success of these venues.

### PRESTO loves water



# THE DESIGN

## CREATE A DIFFERENTIATING ENVIRONMENT

**Restaurants are first and foremost places of pleasure. The public expects to have a good time in a pleasant, comfortable and even surprising place.**

**Establishments must therefore respond to a number of challenges:**

- the image of a well-kept place to send out;
- a personalised decorative style to find;
- a unique all-round experience.

**Of France's 179,000 catering businesses, 630 are starred restaurants.**

Source: Michelin Guide



SANITARY



### PRESTO LINEA®

The sensor washbasin tap with a timeless linear design that blends into any environment. Several finishes are available: matt black, polished black, brushed stainless steel, brushed copper, brushed gold, rainbow.



**PRESTO CHEF®**

The single-hole mixer specially designed for bars, which blends into any environment thanks to its spout that can be swivelled under the counter.

**PRESTO 1000 XL E DVA**

The dual-volume adjustable mechanical flush valve, customisable with a choice of designs.

## TAPS DESIGN, FROM THE KITCHEN TO THE BATHROOM

**For bars, restaurants and cafés, PRESTO develops aesthetic, customisable products to suit all environments and all decorating styles.**

### - Customisation

Our products can be customised with logo, text or colours (for information and a quote, contact [chiffragechantier@presto-group.com](mailto:chiffragechantier@presto-group.com) or a sales agent).

### - Aesthetics

We offer timeless design ranges, such as the PRESTO LINEA® range.

### - Integration

We create products dedicated to certain environments, like the PRESTO CHEF® single-hole mixer specifically designed to be integrated behind a counter.

## INSTAGRAMMABLE TOILETS

Recent trends include a growing interest in restaurant toilets among the French population.

And with good reason: restaurant toilets are now rated and Instagrammed! This is yet another opportunity for restaurants to show their originality and offer customers a unique experience.



Info and advice on our social media to enhance the design of your sanitary facilities

# THE EXPERIENCE

## ENSURING COMFORT AND SAFETY FOR EVERYONE

With regard to users, cafés and restaurants are subject to strict regulations in terms of accessibility and safety.

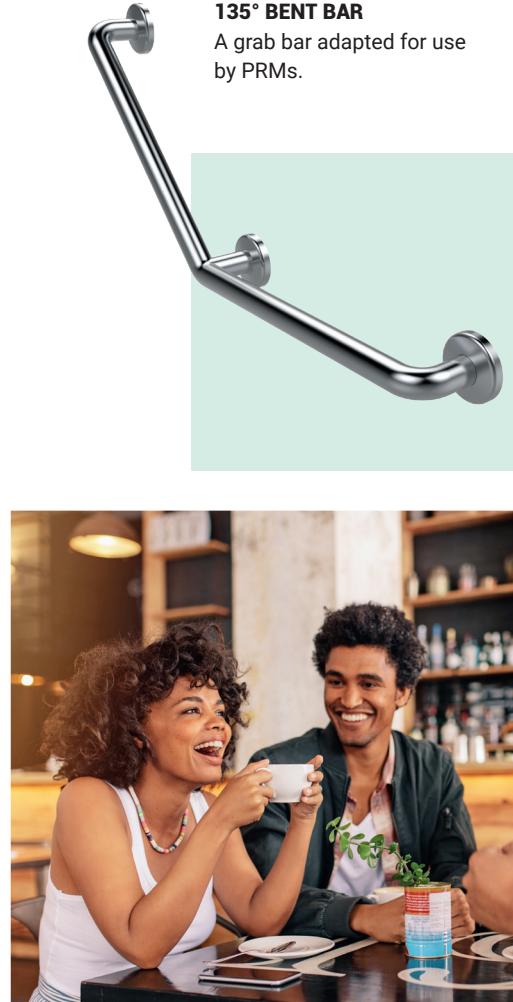
As far as staff are concerned, establishments must provide equipment that is easy to handle and adapted to the environment, without disrupting the work of their teams.

- User access and safety to be ensured;
- health standards to be respected;
- staff comfort to be given priority;
- the performance and functionality of the equipment to be guaranteed.

**40% OF CONSUMERS** emphasise the importance of the overall service experience when choosing a restaurant.

### 135° BENT BAR

A grab bar adapted for use by PRMs.



### KITCHEN



### PRESTO CHEF®

The deck-mounted column with swivel-mounted fillingspout features anti-bacterial recesses and a spray guard to prevent water splashing.

**PRESTO 7200 XL N**

Sensor timed flow flush valve for PRMs activated by presence detection and periodic automatic flushing ensure maximum hygiene.

SANITARY

**PRESTO CHEF®**

The wall-mounted kitchen column with ergonomic hand shower features a Safetouch gripping surface that limits the risk of burns

The locking hook on the trigger also helps to prevent musculoskeletal disorders



## ADAPTED AND OPTIMISED SPACES

**PRESTO offers a range of comfortable, ergonomic products adapted to the needs of catering staff, and the general public.**

### In washrooms

- Our various technologies (sensor, timed-flow and sensitive) ensure maximum user comfort and are suitable for everyone: children, the elderly, PRM .
- We offer an accessibility package, particularly recommended for use by people with reduced mobility.
- Taps incorporating MasterMix® technology (thermostatic controller) are anti-scald.
- Sensor taps maintain maximum hygiene.

### In kitchens

We design products dedicated to the constraints and specific tasks of catering, such as cleaning or filling large containers. The products in the PRESTO CHEF® range specifically designed for restaurant kitchens, ensure efficient operations thanks to their ergonomic design.

### THE RISKS OF WORKING IN THE CATERING INDUSTRY

Restaurant and catering staff are particularly exposed to the risks of musculoskeletal disorders and falls, as well as physical risks (noise pollution, burns, cuts, etc.). Well-adapted equipment can limit these risks!



Infos and advice on our social media to select the equipments of your sanitary facilities

# MAINTENANCE

## ENSURE CLEANLINESS AND DURABILITY OF EQUIPMENT

Catering establishments need to be equipped to meet very specific requirements:

- over-use of kitchen facilities, with taps running continuously;
- equipment that is regularly subjected to shocks (shower head banging against the wall, opening with a ladle, etc.);
- the obligation to maintain impeccable hygiene;
- attention to operational, installation and maintenance costs.

**94% OF PEOPLE**  
**say that the cleanliness**  
**of toilets has a major influence on**  
**their perception of a restaurant,**  
**café, bar or pub.**

Source: Initial.

KITCHEN



### PRESTO CHEF®

The silicone shower hose is resistant to intensive use, with over 500,000 manoeuvres.

SANITARY

**SO'0®**

The sensor washbasin mixer, which is easy to maintain thanks to total access to the integrated system (battery, solenoid valve, sensor) by simply opening the cover.

**SENSAO® 8100 N**

The sensor timed-flow urinal tap designed and tested for intensive use. Maintenance is made easy by an integrated stopcock that isolates the water network.

**PRESTO SOL 520**

Timed mechanical foot pedal control, highly resistant to shocks (2 times more resistant than a brass pedal).

**PRESTO CHEF®**

The reliability of the mixer is exceptional, thanks to a reinforced interface between the body and the spout, and materials resistant to intensive use.

## EQUIPMENT THAT LASTS OVER TIME

**PRESTO offers a complete range of robust products that resist to intensive use and is easy to maintain.**

- **Easy care:** the chrome coating on our taps is easy to clean using only soapy water.
- **Inspections and endurance tests:** we check our products at every stage of design and manufacture. To guarantee the robustness of our mechanical valves, we carry out endurance tests on more than 500 000 operations.
- **Guarantee and certification:** our products are guaranteed for 10 years, and an exclusive selection has obtained NF certification.
- **Repairability and availability of spare parts:** our products are repairable and spare parts are available for at least 10 years for over 900 references.
- **Easier maintenance:** to make it easier to maintain our products, we provide an app to help select spare parts, available on App Store and Google Play (LES ROBINETS PRESTO), as well as maintenance videos on YouTube (@GroupePresto).

### PRESTO MAKES IT EASY TO MAINTAIN ITS PRODUCTS

A slot under a small disc that allows a screwdriver to pass through, a spout equipped with interchangeable anti-scale jetbreakers, spare parts available... Thanks to simple and innovative solutions, we make it easier to maintain our products.

A real time-saver!



Infos and advice on our social media to improve maintenance of your sanitary facilities

# #ISAVEWATER

# WATER

## REDUCE CONSUMPTION



**Between cooking and cleaning, the day-to-day operation of the catering Mains depends on water. We need to find ways of reconciling the challenges of preserving natural resources with the need for highly intensive consumption:**

- considerable water consumption in the kitchen, mainly for cleaning;
- almost non-stop use of the toilets, by a public that often pays little attention to saving water;
- strong cost control challenges.

**A small to medium-sized restaurant can consume BETWEEN 3,000 AND 5,000 LITERS OF WATER PER DAY**

Source: ÉCOTABLE.

SANITARY

### LINEA TOUCH®

The Touch® timed washbasin tap is equipped with a 7-second timer that can be set using the TOUCH® button. It also has a Start/Stop function to reduce water consumption even further.



### PRESTO NEO®

The timed flow mechanical washbasin tap (PRESTOGREEN® version) that permanently reduces water consumption thanks to a 7-second delay and automatic shut-off.



## CONTROLLED WATER CONSUMPTION

**PRESTO supports catering establishments in their transition towards more responsible management of resources, by developing products that help to save water thanks to an ongoing, integrated innovation process:**

- we invented and patented the **timer technology** 100 years ago;
- our products are available in **3 technologies**: mechanical, sensitive or sensor;
- Our **electronically** controlled taps turn the water on and off by detecting the movement of your hands. The tap delivers just the right amount of water for the job;
- our range of **PRESTOGREEN®** taps **sustainably limits** water **consumption** to a flow rate of 1.9 l/min, which means that only 0.38 l or 0.44 l of water is used for hand washing;
- we are developing products with **adjustable timers** for even greater water savings.

**We are committed to the entire life cycle of our mechanical and electronic taps, via the Environmental and Health Declaration Sheets (EHSDS).**



### PRESTO 7200 XL N

The contactless, mechanical, self-closing timed flush valve. Automatic dual-volume detection adapts to the time the user is present.

## SUPPORTING THE ECOLOGICAL TRANSITION OF RESTAURANTS

**ADEME (the French Environment and Energy Management Agency) offers a free environmental diagnosis and financial aid, via the Sustainable Tourism Fund, for restaurant owners wishing to accelerate their ecological transition.**



Info and advice on our social media to save water  
#ISAVEWATER

## Kitchen

CLEANING / DISHWASHING

Reference	Description	Dimension	Flow rate / Volume / Flow time	Connection
 70831 PRESTO CHEF®	Single-hole mixer, mini version, adjustable 2-jet hand shower, swivel spout, deck-mounted	Filling spout: Projection 250 mm Overall height: 789 mm	20 l/min at 3 bar Hand shower flow rate: 12 l/min at 3 bar	G 1/2"
 70820 PRESTO CHEF®	Single-hole mixer, adjustable 2-jet hand shower, swivel filling spout, deck-mounted	Filling spout: projection 290 mm Mounting height: 600 mm	26 l/min at 3 bar Hand shower flow rate: 12 l/min at 3 bar	G 1/2"
 70828 PRESTO CHEF®	Mixer tap, 2-hole, hand shower 2 adjustable jets, swivel filling spout, deck-mounted	Filling spout : 340 mm projection Mounting height: 600 mm	37 l/min at 3 bar Hand shower flow rate: 12 l/min at 3 bar	G 1/2"
 70810 PRESTO CHEF®	Single-hole mixer, hand shower 2 jets adjustable, deck mounted	Mounting height: 600 mm	Hand shower flow rate: 12 l/min at 3 bar	G 1/2"
 70826 PRESTO CHEF®	Mixer tap, 2 holes, hand shower 2 adjustable jets, swivel filling spout, wall-mounted	Filling spout : 340 mm projection Mounting height : 600 mm	37 l/min at 3 bar Hand shower flow rate: 12 l/min at 3 bar	M 1/2" - M3/4"
 70802 PRESTO CHEF®	Single-hole mixer, swivel spout, deck mounted	Projection: 250 mm Height under spout: 251 mm	37 l/min at 3 bar	G 1/2"
 70836 PRESTO CHEF®	Extension goes with every single hole tap in the presto chef range	Height: 300 mm	-	-
 70834 PRESTO CHEF®	Single-hole mixer, long side handle, spout over swivel, deck mounted	Projection: 250 mm Height under spout: 276 mm	25 l/min at 38 °C at 3 bars	G 1/2"
 70804 PRESTO CHEF®	2-hole mixer, swivel spout, wall-mounted	Projection: 250 mm Height under spout: 226 mm	81 l/min at 3 bar	M 1/2" - M3/4"
 70806 PRESTO CHEF®	2-hole mixer tap, swivel spout from below, wall-mounted	Projection: 300 mm Height under spout: 182 mm	81 l/min at 3 bar	M 1/2" - M3/4"
 70832 PRESTO CHEF®	Single-hole bar mixer with swivel spout	Spout height: 237 mm Projection: 250 mm Height under spout: 146 mm	25 l/min at 38 °C at 3 bars	G 1/2"

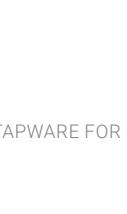
CLEANING INGREDIENTS

SINK

BAR

HANDWASHING

ACCESSORIES

Reference	Description	Power supply	Flow rate/Volume Flow time	Connection
 55134 PRESTO 5750	Sensor mixer with high spout, start/stop function, deck-mounted	Battery	6 l/min - 30 s	G 3/8"
 55139 PRESTO 5750	Sensor mixer with high spout, start/stop, deck mounted	Mains	6 l/min - 30 s	G 3/8"
 23614 PRESTO SOL 520	Foot-operated control, timed and mechanical, cold or pre-mixed water, NF/II	-	6 l/min - 3/5 s	G 1/2"
 31683 PRESTO 712	Femoral control, 340 mm lever, timed and mechanical, NF/II	-	6 l/min - 3/5 s	G 1/2"
 30202	120° swivel spout, aerator 6 l/min, on range	-	-	M 1/2"
 70838 PRESTO CHEF®	Ergonomic hand shower 2 adjustable jets	-	12 l/min at 3 bar	G 1/2"

## Sanitary

WASHBASIN

Reference	Description	Finishes	Power supply	Flow rate / Volume / Flow time	Connection
 66015 PRESTO NEO®	Timed flow tap, mechanical, cold water, wall-mounted	Chrome	-	3 l/min - 7 s (PRESTOGREEN®)	G 1/2"
 57108 PRESTO LINEA®	Wall-mounted sensor mixer	Chrome	Mains	1.9 l/min (PRESTOGREEN®)	G 3/8"
 57102 PRESTO LINEA®	Wall-mounted, sensor tap.	Chrome	Battery	1.9 l/min (PRESTOGREEN®)	G 1/2"
 55405 PRESTO NOVA®	Mixer tap, sensor, deck mounted	Matt black	Mains	3 l/min	G 3/8"
 56198 SO'0®	Sensor mixer, deck-mounted	Black and bonnet rose gold	Mains	3 l/min	G 3/8"
 56240 SO'0®	Sensor tap, deck mounted	Chrome and chrome bonnet	Battery	1.9 l/min (PRESTOGREEN®)	G 3/8"

URINAL

 31707 PRESTO 12 NEO	Mechanical timed flow tap valve, angle, wall-mounted, NF	Chrome	-	9 l/min - 6 s	G 1/2"
 55371 SENSAO® 8400 N	detection timed flow tap, wall-mounted, angle	Chrome	Battery	8 l/min (with flow regulator) or 20 l/min - 6 s	G 1/2"
 55440 SENSAO® 8600 N	Sensor timed flow and mechanical tap, with a button, built in	304L stainless steel brushed	Mains	8 l/min (with flow regulator) or 20 l/min - 6 s	G 1/2"
 55444 SENSAO® 8100 N	Sensor detection, without button, built in timed flow tap, knobless, flush-mounted timer tap	304L brushed stainless steel	Mains	8 l/min (with flow regulator) or 20 l/min - 6 s	G 1/2"

FLUSH / TOILET

 55478SB PRESTO 7200 XL N	Sensor and mechanical timed flow tap, built in for rimless bowls, S®.	Black	Battery	4-6 l - 4/6 s	G 3/4"
 18495SB BATI-SUPPORT	Direct flush cistern for rimless bowls, S®.	-	Battery	4-6 l	G 3/4"
 14211 PRESTO 1000 XL ECO	Mechanical timed flow tap, wall mounted	Chrome	-	2-4 l - 4 s	G 3/4"
 14300SB PRESTO 1000 XL E DVA	Timed flow mechanical tap, built in, adjustable double volume for rimless bowls. S®	Chrome	-	3-6 l - 6-9 s/2-5 s	G 3/4"
 18460SB BATI-SUPPORT	Direct flush cistern with adjustable double volume for rimless bowls, S®.	-	-	3-6 l	G 3/4"

## PRM toilets

WASHBASIN

Reference	Description	Finishes	Power supply	Flow rate / Volume / Flow time	Connection
 57280 PRESTO LINEA® TOUCH®	Touch timed-flow mixer, deck mounted	Chrome	Battery	1.9 l/min - 7 s	G 3/8"
 68050 PRESTO NEO® DUO	Mechanical tap with a double timed flow, deck mounted	Chrome and grey joystick	-	Double tempo 7/11 s	G 3/8"
 60001	Ergonomic washbasin with flexible drain	-	-	-	-
 18605	Support frame with tank for bowl and remote pneumatic control	-	Mains	3-6 l	G 1/2"
 60107	Long ergonomic bowl suspended L = 700 mm	-	-	-	-
 60118	Flap for long bowl	-	-	-	-
 60324	Bar angled at 135°, Ø 32 mm, L = 400 x 400 mm	304 brushed stainless steel	-	-	-
 60326	Lifting bar with lever handle, Ø 32 mm, L = 650 mm	304 brushed stainless steel	-	-	-
 60315	Straight bar, Ø 32 mm, L = 500 mm	304 brushed stainless steel	-	-	-

FLUSH / TOILET

## Accessories for washrooms

	Reference	Description	Finish	Power supply	Flow rate / Volume / Flow time	Connection
WASHBASIN	60632 SOAP DISPENSER	Mechanical soap dispenser, window control, wall-mounted	High-gloss polished stainless steel	-	0,8 l	-
	60380 LINEA SOAP DISPENSER	Sensor soap and foam dispenser, wall feed through	Chrome-plated metal	Mains	1 l	-
	60382 LINEA SOAP DISPENSER	Sensor soap dispenser, deck mounted	Chromed stainless steel	-	-	-
	60377 SOAP DISPENSER	Soap or hydro-alcoholic gel dispenser, wall mounted	Brushed stainless steel 304 and ABS	Battery	0,8 l	-
	60559 HAND TOWEL DISPENSER	Towel dispenser for folded towels in Z or C	Brushed stainless steel	-	-	-
	60362 E-DRY	Sensor hand dryer with absorbent ceramic, wall-mounted	White and grey ABS	Mains	-	-
URINAL	60378 LINEA HAND DRYER	Sensor hand dryer, wall-mounted	Matt black	Mains	-	-
	39102	Angle trap for urinal	-	-	7 l	-
	60629	Wall-mounted waste bin	High-gloss polished stainless steel	-	7 l	-
	60355	Coat hook 1 head	Brushed stainless steel	-	-	-
	60554	Paper dispenser coil toilet	Brushed stainless steel	-	-	-
FLUSH/TOILET	60556	Toilet paper dispenser for single roll	High-gloss polished stainless steel	-	-	-

## CONTACT

Request for documentation  
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Order tracking  
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PRESTO equips  
public areas, some of which are  
sensitive, with the most ecological  
and economical French tapware.

## TECHNICAL SUPPORT

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## DOWNLOAD CENTER

Technical data, layouts, tenders, photos  
[www.prestodatashare.com](http://www.prestodatashare.com)

## VIRTUAL SHOWROOM

[www.presto.fr/en/company/showroom](http://www.presto.fr/en/company/showroom)

**PRESTO®**  
loves water

## PRESTO



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