



OUR COMPANIES

the spirit of excellence

& BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE COOKING BAKERY
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This book provides a complete overview of all our brands.
We have dedicated one page to each company to highlight
its know-how, specialization and the region in which
it operates.

We hope this book will be a useful tool to help our clients
and potential clients to select the most appropriate company
for their needs.

Please do not hesitate to email us for any further copies
you may require. We will be happy to provide you
with additional books.

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COOKING **BAKERY**
MEAL DELIVERY & PREPARATION
REFRIGERATION **WASHING & WASTE MANAGEMENT**
ICE CREAM & BEVERAGE DISPENSE ICE MAKERS
COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
COOKING BAKERY MEAL DELIVERY & PREPARATION
REFRIGERATION WASHING & WASTE MANAGEMENT
ICE CREAM & BEVERAGE DISPENSE **ICE MAKERS**
COFFEE MACHINES **CONTRACT, DISTRIBUTION & SERVICE**
COOKING BAKERY MEAL DELIVERY & PREPARATION
REFRIGERATION WASHING & WASTE MANAGEMENT
ICE CREAM & BEVERAGE DISPENSE
ICE MAKERS COFFEE MACHINES



global foodservice equipment



77 individual brands

Distribution in over 100 countries

More than 10,000 employees worldwide

58 manufacturing plants in 29 countries

A culture of excellence where we deliver the best results every day

The concept of pursuing excellence is a philosophy that is central to every aspect of Ali Group's business. With over 50 years of manufacturing experience and in the unique position of being the world's largest and most diversified foodservice equipment manufacturing company, Ali Group can boast a rich history of redefining what excellence looks like in the industry.

At Ali Group we have a dedication to continually improve and innovate our products and extend our market reach globally. Our outstanding array of specialised brands and complete product portfolio benefit from our truly global footprint, pursuing excellence across every brand for our clients around the world.

Rosewood Hotel, Beijing





Over 50 years of manufacturing excellence
A minimum of 25 years in the market
for each Ali Group brand
A wealth of experience and expertise

A history of constant innovation and a dedication that goes beyond our clients' expectations

At Ali Group we are committed to staying ahead of the competition by being the best we possibly can be. In order to do this we ensure that we continually review our manufacturing practices and focus on innovation across our brands worldwide. We take inspiration from developments in other sectors as well as from across our own industry. Ali Group is an outward-looking company and we are constantly striving to improve what we do.

Innovation is pivotal to Ali Group. We innovate because we believe primarily that it can always be done. This approach applies to innovating our product range and also to how we can better understand each market and adapt to evolving needs.

As a company we share competences and implement best practice across the brands, for example with developments in energy savings. We never rest in that regard and are always focused on initiatives to improve the way we do things in our factories and in our product development.

Every brand in the Ali Group has been in the market for at least 25 years, while some have been in the market for over 100 years. We use this experience, this heritage and a wealth of different competences to build for the future.



A belief in selecting strong brands that complement what we do

Acquisition is an underlying theme of the Ali Group, adding to our product lines and giving us greater geographical coverage of each market. Each Ali Group brand operates independently and cultivates its own individual strengths. It's about ownership, with our brands really feeling responsible for what they do. At Ali Group we believe in staying close to our clients so that we can fully understand their needs and challenges.

Our investment in the future is to mentor our existing companies, stimulating and training them to the highest standards possible whilst also searching for new acquisitions that will further complement our offering to clients.





A truly global reach
An ability to operate in remote,
challenging environments
Specialist experience in each sector

A philosophy of investing in talented people who can enhance our service

At Ali Group it's all about the people. We boast a great set of minds, allied with the right attitude. When we are recruiting, our focus is very much on the individual rather than on their specific competences in the foodservice business.

Our general managers and corporate executives all have their own speciality, whether it's operations, after-sales, marketing or purchasing. These are all people that bring us different areas of expertise and experience from other sectors.

We ensure that we appoint the right managers who will look at each company with an entrepreneurial eye. We are proud to employ people who wake up in the morning and think about new products or improving their current products - constantly thinking about their customers or how to manufacture better and more efficiently. That helps us to offer products that are best in class in the industry.



A commitment to giving our clients full service worldwide

Having so many different specialist brands means that Ali Group has the unique advantage of being able to operate in practically all of the product categories in the kitchen. We can also give clients a superb choice of products within those different categories; offering bespoke equipment for operations in anything from hotels, restaurants, schools, cafeterias and supermarkets to bakeries, patisseries and gelaterie. Ali Group is also equally adept at providing kitchens and laundries for camps in the oil, mining and construction industries as well as military bases, often operating in challenging, war-torn environments.

From Uzbekistan to New Zealand; from across the US to the farthest reaches of China and Russia and some of the most remotest places on earth, Ali Group is the only company that can truly operate all over the world, our commitment to excellence never waning.





COOKING



BAKERY



MEAL DELIVERY,
PREPARATION
& STORAGE
SOLUTIONS



REFRIGERATION



WASHING
& WASTE
MANAGEMENT



ICE CREAM
& BEVERAGE
DISPENSE



ICE MAKERS



COFFEE
MACHINES



CONTRACT,
DISTRIBUTION
& SERVICE

ALPHATECH

Amana
Commercial
MENUMASTER[®]
Commercial

ambach[®]

b baron
kitchens for professionals

eloma



LAINOX
DEVICE FOR COOKING

MARENO
ENJOY YOUR KITCHEN

metos

MOFFAT

oem

OLIS
we innovate cooking

ROSINOX
Grandes Cuisines

SILKO
IDEAS. WELL DONE

Belshaw
Adamatic
bakery group

Bertrand
puma

BONGARD

CFi

ESMACH

MONO

Pavailler

Aladdin Temp-Rite
better by degrees

AUREA
advanced food preparation equipment

BURLIDGE

Ecllund

METRO
We put space to work.™

Stierlen

temp-rite
International

BEVERAGE-AIR

FRIGINOX
LE FROID PROFESSIONNEL

friulinox
First, quality.

hiber
THE FUTURE OF CHILLING

Polaris
PROFESSIONAL REFRIGERATION

Technomac

VICTORY

williams

Champion

CMA
CHILLERMASSCHINE

COMENDA

DIHR

grandimpianti
Intelligent Laundry Equipment

HOONVED

KROMO
EXCELLENCE IN DISHWASHING

**MOYER
DIEBEL**

NORDIEN-SYSTEM

RENDISK

**WASHTECH
STARLINE**
PROFESSIONAL WASH SYSTEMS

Wexiödisk^W

CARPIGIANI

cattabriga

COLDELITE

Electro Freeze[®]

GBG

ICETEAM

**Off
Freezer**

PROMAG

Encotel

BAR LINE
ICE MAKING SYSTEMS

Icematic

Ice-O-Matic[®]
Ice. Pure and Simple

Scotsman
ICE THE WORLD DEMANDS

SIMAG

EGRO
SWISS COFFEE TECHNOLOGY

PROMAC
Espresso coffee machines

RANCILIO
coffeeing the World

GROUP
喜互惠餐飲設備(上海)有限公司
CHINA

Alicomenda

Alicontract

dawson
EQUIPMENT SUPPLIES

GRANDIMPIANTI

Krefft

**metos
marine**

metos
kitchen intelligence

MILLER'S
VANILLA BREAD

SERVICELINE



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Phone +1 800 888 8018 Fax +1 615 338 3623
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- ROOM SERVICE AND COOK-SERVE TRAYLIN SUPPORT SYSTEMS
- HIGH-PERFORMANCE CONVECTION/CONDUCTION RETHERMALIZATION SYSTEMS
- COMPLETE LINE OF DISHWARE, BEVERAGEWARE AND DISPOSABLES FOR TRAYTOP
- HOT AND COLD MEAL-ASSEMBLY AND TRAY DELIVERY EQUIPMENT
- DISPENSING, STORAGE AND TRANSPORTING EQUIPMENT
- STAINLESS STEEL WORK TABLES, SERVING AND UTILITY COUNTERS
- AIR CURTAIN REFRIGERATORS

ALADDIN TEMP-RITE designs, manufactures and supplies complete meal-delivery systems, equipment and traytop products that support the healthcare foodservice industry. For nearly 50 years, its revolutionary patented products using insulation, conduction, convection and induction have led the industry to new heights of quality, safety and patient satisfaction. ALADDIN TEMP-RITE products maintain appropriate hot and cold food temperatures, so meals can be delivered at their peak of flavor and goodness, enhancing the patient experience. Our patented Heat On Demand® products keep hot food hot, and ALADDIN's Ready-Chill® cold system keeps salads, sandwiches, desserts and drinks deliciously chilled, from the kitchen to the patient bedside. Support equipment such as food counters, work tables, dispensers and air curtain refrigerators help in assembling meals. A complete line of meal delivery carts help serve it. For more efficient use of labor and greater latitude for meal-assembly time, ALADDIN's patented Cook-Chill rethermalization system Convect-Rite III® provides flexibility and simplicity of operation, while enhancing food quality, presentation and the ability to expand menu choices. ALADDIN meal-delivery systems: the right products providing solutions from the better by degrees people.

RECOGNIZED AS THE GLOBAL LEADER IN MEAL-DELIVERY SYSTEMS



Aladdin offers beautiful insulated tableware in a variety of designer colors: Allure® is shown on the right; Essence™ is shown on the left



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- PRODUCTS FROM AMBACH, COMENDA, FRIULINOX, GRANDIMPIANTI, KROMO, LAINOX, MARENO, MENUMASTER, METOS, OEM, OLIS, ROSINOX
- SALES, DISTRIBUTION, INSTALLATION SUPERVISION, PRODUCT & TECHNICAL TRAINING, AFTER-SALE SERVICE & PARTS
- CUSTOM-BUILT & MODULAR COOKING EQUIPMENT
- COMBI & CONVECTION OVENS, COMMERCIAL MICROWAVE OVENS, PIZZA OVENS, BAKERY EQUIPMENT
- WAREWASHING EQUIPMENT, BLAST CHILLERS/FREEZERS

Ali Group founded Ali Foodservice Equipment (Shanghai) Co. Ltd. in late 2005, with full operation in 2006. This Group subsidiary is the China platform to promote, sell, distribute and service a wide range of products through a locally-managed partner network. The Corporate Office is located in Shanghai (Eastern China), with branch offices in Beijing (North China) and Shenzhen (South China). The delivery and commissioning of equipment is supported by a far-reaching after-sales service network comprising more than 40 Service Points. These Authorised Service Agents (ASA) are regularly trained and certified by our service engineers. They stock only original spare parts for the product portfolio and provide 24/7 service capability through our service hotline. ALI GROUP CHINA is a professional partner to the Foodservice Industry in Greater China, providing all-round support for design, supply, installation and servicing of innovative solutions to an array of businesses ranging from coffee shops to convenience stores, from fastfood chains to hospitals, from culinary schools to major hotel chains.

DISTRIBUTION AND SERVICE OF OVENS, WAREWASHING AND COOKING EQUIPMENT



Hotelex Shanghai 2015



Technical training for our clients



Ali China offices



Product showroom



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www.comenda.fr info@alicomenda.fr



- EQUIPMENT AND SYSTEMS FOR COMMERCIAL AND INSTITUTIONAL FOODSERVICE OPERATIONS
- COMPLETE INSTALLATIONS

ALI COMENDA, the first Ali Group subsidiary outside of Italy, has a distinguished fifty-year history in the French marketplace. ALI COMENDA, a leading marketer of dishwashing machines and equipment, has a wide network in France, all backed by a technical support team that is second to none. Here customers can find the most cost-effective solutions in our vast range of products. ALI COMENDA is always at its customers' side to help them select the solutions which best meet their professional requirements. A long list of highly-respected satisfied customers confirms that many thousands of highly respected food and beverage operations have chosen ALI COMENDA.



DISHWASHING MACHINES AND FOODSERVICE EQUIPMENT



The Company



AC3 Rack Conveyor Dishwasher



An automatic dishwashing installation

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Phone +39 02 92199292 Fax +39 02 92103841
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- COMPLETE TURNKEY PROJECTS
- ONE STOP SHOP

ALICONTRACT has been supplying systems and equipment to the foodservice industry since 1994 and it is now one of the leading contract companies globally. As a single source supply company, ALICONTRACT offers customers substantial benefits at every stage of the project, at truly competitive prices. It is unique in the industry for its ability to leverage the combined resources of all the operating companies that comprise Ali Group. ALICONTRACT's considerable experience in engineering and turnkey solutions has enabled the company to secure prestigious contracts for commercial and institutional foodservice projects ranging from mobile units in containers for emergency response, to kitchens for major luxury hotel chains and for hospitals throughout Europe, the Middle East, Southeast Asia, Africa and India. ALICONTRACT operates efficiently on an international scale with a worldwide network of partners. It has the proven ability to complete each job on time, within budget, as planned and specified by the consultants and in full compliance with all local laws and regulations.

A LEADING SUPPLIER OF TURNKEY SOLUTIONS IN THE HOSPITALITY AND CATERING SECTOR



Georges Frêche School of Hospitality, Montpellier - France



Kitchens and Laundry facilities in the prefabricated units at the South Pole



Four Seasons, Moscow, Russia

ALPHATECH Via Schiaparelli, 15
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31029 Vittorio Veneto (Treviso) - Italy
Phone +39 0438 912588 Fax +39 0438 911939
www.alphatech-ali.it info@alphatech-ali.it

- CONVECTION OVENS
- DIRECT STEAM COMBI OVENS
- PASTRY AND BAKERY OVENS
- ACCESSORIES

EASY TO USE OVENS FOR PROFESSIONAL COOKING



ICET 041



ICET 023



ICET 071



ICET 101

ACP, Inc. 225 49th Avenue Drive S.W.
Cedar Rapids, IA 52404 - USA
Phone +1 319 368 8120 Fax +1 319 368 8197
www.acpsolutions.com info@acpsolutions.com



ACPInc



ACP_Inc

- COMMERCIAL MICROWAVE OVENS
- COMMERCIAL CONVECTION/MICROWAVE OVENS
- COMMERCIAL HIGH SPEED COMBINATION OVENS

ACP, Inc. manufactures a full line of commercial high-speed cooking equipment carrying the AMANA and MENUMASTER brands. The first countertop commercial high-speed oven was introduced over 50 years ago under the AMANA brand. The MENUMASTER Jetwave™, one of the first high-speed combination ovens in the market, was introduced nearly 20 years ago. Today, AMANA and MENUMASTER remain the recognized leaders of commercial microwave ovens and high speed cooking solutions. Building upon a solid foundation of innovation, technology and state-of-the-art facilities, ACP, Inc. continues to develop new products designed to reduce cooking time, improve overall kitchen efficiency and enhance the quality and consistency of the foods prepared in our ovens.

HIGH SPEED COOKING PRODUCTS FOR PROFESSIONAL KITCHENS



MXP High-Speed Oven



Jetwave™ Convection Express
Combination Oven



The RC microwave series is ideal for large batch cooking and steaming in commercial restaurants and institutions



The HDC microwave series delivers high-speed results in a compact footprint, saving valuable counter space

AMBACH Crocevia Ganda, 1
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Phone +39 0471 662213 Fax +39 0471 662065
www.ambach.com ambach@ambach.com

- PREMIUM HEAVY-DUTY PROFESSIONAL COOKING RANGES
- BESPOKE COOKING SYSTEMS WITH CUSTOM SOLUTIONS
- MODULAR DESIGN
- SPECIALIST EQUIPMENT

AMBACH has been designing and making professional high-performance kitchens for over 60 years. We combine our vast experience in manufacturing and craftsmanship to give you beautiful and reliable high-performance kitchens. We serve the hospitality industry around the globe, putting our customers at the heart of everything we do. Our aim is to help you improve profitability through the performance, value and extended life of your kitchen. Our qualified team of highly creative engineers, and international network of 450 dealers, are committed to providing you with a personal service, wherever you are in the world. We work with you to create your perfect kitchen, tailored to your needs, personality and style.

AMBACH. YOU, YOUR KITCHEN



System 700, Andaz Hotel, Shanghai, China



System 700, Marriott Hotel, Baku, Azerbaijan



Chef 850, Rosewood Hotel, Beijing, China

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Phone +39 0376 910511 Fax +39 0376 920754
www.aureaali.com info@oemali.com

- VEGETABLE SLICERS
- UNIVERSAL PEELERS
- UNIVERSAL KITCHEN MACHINES
- HAMBURGER MACHINES

A constant commitment to quality, design and technological development has made AUREA a leader in food processing equipment recognized throughout Europe and the world. The wide variety of AUREA solutions facilitates and enriches kitchen work, perfectly responding to all kind of needs. In addition to its specialized equipment, AUREA offers a complete range of universal peelers in order to wash, centrifuge, brush, scrape and peel from 250 to 650 kg/h of clean product. AUREA machines are ideal for all foodservice enterprises, including restaurants and bars, hospitals and catering companies. They comply with all international safety and sanitation standards, from EC to HACCP.

FOOD PROCESSING EQUIPMENT FOR LARGE AND SMALL FOODSERVICE OPERATIONS



Universal peeler - mod. PV/23



Shellfish cleaner - mod. PC/8



Hamburger machine - mod. PH/85



Vegetable-mozzarella Slicers - mod. TV/150



Vegetable Slicers with guided hopper - mod. TV/300/TG



Vegetable Slicers with free hopper - mod. TV/300/TL

EAME (Europe, Middle East and Africa) - Scotsman Ice
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www.barline.it sales@scotsman-china.com

- SELF-CONTAINED MACHINES FOR "BISTROT" ROUND-SHAPED ICE CUBES
- SELF-CONTAINED & MODULAR ICE MACHINES FOR "CASINO" DICE-SHAPED ICE CUBES
- SELF-CONTAINED & MODULAR ICE MACHINES FOR "CRIEE" & "CLUB" GRANULAR ICE BITS
- ICE MAKING BINS & ICE TRANSPORT SYSTEMS

BAR LINE represents the most price-conscious, feature-rich ice-making equipment range on the market. Self-contained units, either EU or US-made, as well as the US-made vertical modular models, cover a wide selection of capacities and shapes of ice. BAR LINE equipment exceeds the highest operational expectations: patented technical features qualify this equipment as truly "World Class". AgION™ antibacterial compound is used as a plastic liner to reduce harmful bacteria growth and maintain food safety in between regular cleaning cycles. Harvest Assist System (available on Vertical "Casino" cube models) saves on electrical running costs and water consumption, while at the same time reduces scale build-up on the evaporator, resulting in lower operating costs. These features make BAR LINE the preferred ice maker and an Ali Group "Best in Class" product!

BAR LINE EQUIPMENT RANGE: SOLUTIONS FOR THE BEST ICE MAKING!



Self-contained Undercounter Cuber



Self-contained Undercounter Flaker



Modular Cuber Machine on Ice Storage Bin



Modular Nugget Machine on Ice Storage Bin

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- MODULAR COOKING RANGES
- PASS-THROUGH KITCHEN RANGES
- PASS-THROUGH ISLAND RANGES
- OVENS
- REFRIGERATION AND BLAST-CHILLING
- DISHWASHING

BARON Professional is an Italian brand specializing in designing and manufacturing foodservice equipment for professional kitchens. We support clients needs from design to cooking, from refrigeration to storage, distribution and warewashing. Thanks to the constant effort of 160 employees, the company has increased its business worldwide. The excellence of Made in Italy is expressed through ten product lines and over 5,000 alternatives. The technical innovation of BARON products ensures that nothing is left to chance. In particular, in our modular cooking range the fully-moulded top, obtained from a large stainless steel plate, is perfectly combined with the stainless steel removable basin accessory, permitting high performances and perfect hygiene during the cooking cycle. Moving spontaneously around the kitchen and finding the answer to your needs in every piece of equipment, especially in the cooking range, is the aim of BARON, kitchens for professional.

KITCHENS FOR PROFESSIONALS



Formby Golf Club, Liverpool - View of the Kitchen



New design 900 series



View of a Cooking Block



Royal Line



BELSHAW ADAMATIC BAKERY GROUP

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www.belshaw.com info@belshaw.com

- DONUT FRYERS & EQUIPMENT
- DONUT MAKE-UP SYSTEMS
- DOUGH DIVIDER-ROUNDERS
- BREAD MAKE-UP SYSTEMS

BELSHAW ADAMATIC supplies bakery equipment to a worldwide customer base including top supermarkets, chain restaurants, and large-scale food processing plants. BELSHAW machinery make-up many of the world's donuts and can be found almost everywhere that donuts are made. Likewise, ADAMATIC bread make-up systems are legendary in midsize and industrial bakeries throughout the USA and Canada. BELSHAW ADAMATIC products are renowned for both efficiency and long life, with many of their systems still working profitably after decades of use.

FAMOUS FOR DONUT AND BREAD-MAKING EQUIPMENT SINCE 1923



Adamatic Combi Bread Line



Belshaw Insider



Belshaw High Volume Donut Fryer

BERTRAND PUMA BP 54 Rue Benoît Frachon
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Phone +33 (0) 4 7557 5500 Fax +33 (0) 4 7557 2319
www.bertrand-puma.fr contact@bertrand-puma.fr



Bertrand-Puma

- LEAVEN PROCESSORS
- PLANETARY MIXERS
- FORK MIXERS - FIXED BOWL
- FORK MIXERS - REMOVABLE BOWL
- MANUAL AND AUTOMATIC DIVIDERS
- AUTOMATIC DOUGH DIVIDERS
- INTERMEDIATE PROOFERS
- DOUGH SHEETERS
- OBLIQUE OR HORIZONTAL MOULDERS
- RESTING CABINETS AND INTERMEDIATE PROOFERS

BERTRAND PUMA, founded in 1978, designs, manufactures and distributes a complete and complementary range of equipment for the baking, pastry and Viennese pastry-making industry. The company's equipment integrates the entire preparation stage, offering different machines from dough mixing to forming. Located in Nevers, France, the company has a strong research and development department dedicated to engineering equipment to meet the baker's evolving needs. Its customers are bread-making professionals, distribution groups, retail chains and industrial producers. Beyond its role as a major manufacturer, BERTRAND PUMA considers itself to be a worldwide bakery specialist dealing in the manufacturing process of bread and bread-derived products.

THE EXPERT IN FRENCH BREAD-MAKING MACHINERY



Fixed braked bowl fork Mixer



Fermentolevain: patented leaven Processor



The new Divitrad hydraulic Divider



The new RPFI resting Cabinet + Euro 2000 oblique moulder



BEVERAGE-AIR

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- REACH-IN REFRIGERATORS AND FREEZERS
- UNDERCOUNTER/WORKTOP REFRIGERATORS AND FREEZERS
- SANDWICH AND PIZZA PREPARATION UNITS
- CHEF BASES
- BLAST CHILLERS
- GLASS DOOR MERCHANDISERS
- SCHOOL MILK COOLERS
- OPEN-AIR MERCHANDISERS
- BAR EQUIPMENT: BACKBAR, DEEP WELL, AND DIRECT DRAW MODELS

Founded in 1944 by John Buffington, BEVERAGE-AIR is a leading manufacturer of commercial refrigeration equipment to the foodservice industry. Our commitment to manufacturing quality products, combined with solution-based engineering has driven the brand to the forefront of refrigeration innovation. The core values of our business are structured around a firm commitment to our customers, the industry and the environment. BEVERAGE-AIR has been offering a comprehensive range of refrigeration equipment, unique products and unmatched aftermarket services for over 70 years. Products include reach-in refrigerators and freezers, worktop and undercounters, sandwich and pizza preparation units, chef bases, blast chillers, glass door merchandisers, school milk coolers, open-air merchandisers and bar equipment including: backbar, deep well, dual zone, and direct draw models. BEVERAGE-AIR products are manufactured in Brookville, PA, with corporate headquarters located in Winston Salem, NC.

ONE OF THE LARGEST SUPPLIERS OF COMMERCIAL REFRIGERATION TO THE NORTH AMERICAN FOODSERVICE INDUSTRY



Dual-Temp Worktop & Undercounter Refrigerators & Freezers. Only Dual-Temp units in the industry



Beverage-Air offers the largest breadth of sandwich prep models, including their see-thru lid models



Refrigerator & Freezer models available from 36" up to 120"



Dual-Temp Merchandisers



Dual-Zone for wine & beer or 2 different wine temperatures



BONGARD

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f Bongard.bakery

- OVEN LINE (DECK OVENS, RACK OVENS, CONVECTION OVENS, MODULAR OVENS)
- FREEZING LINE (RETARDER-PROOFERS, BLAST FREEZERS, CONSERVATION UNITS, DRYING CABINETS FOR LINEN CANVAS)
- MACHINE LINE (DIVIDERS, MOULDERS, INTERMEDIATE PROOFERS, RESTING CABINETS)
- MIXING LINE (SPIRAL MIXERS, FORK TYPE MIXERS, PLANETARY MIXERS, BOWL LIFTERS)

Since its creation in 1922, BONGARD has been strongly linked to baking and pastry-making history. The patented "Cervap" deck oven, created in 1967, is still manufactured today. In the early 1980s, BONGARD widened its range of products to include mixing machines and freezing lines, to become a worldwide manufacturing bread process expert. Its wide range of baking equipment, high performance production units and innovative capacity makes BONGARD a privileged partner in the baking and pastry-making sector. Today, BONGARD sells its products in 90 countries and offers its customers a worldwide installation, start-up and repair network seven days a week and 365 days per year. Reliable references and close-to-home service are particularly appreciated by the company's customers worldwide.

THE BEST OF TECHNOLOGY FOR THE BEST OF BREAD!



The new Orion electric deck oven with patented ROC technology



Spiral Mixers



Paneotrad: the revolutionary and patented bread-making process



The 8.64 electric or gas/fuel Rack Oven



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www.burlodge.co.uk sales@burlodge.co.uk

- TRAYED MEAL COOK-SERVE/COOK-CHILL/COOK FREEZE SYSTEMS
- ROOM SERVICE/HOSTESS/BULK STYLE SERVICE SYSTEMS
- TEMPERATURE MAINTENANCE SYSTEMS
- HACCP AND COMPUTERIZED MONITORING SYSTEMS

BURLODGE equipment is highly evolved and bridges form and function, durability and design to make life easier and more efficient for hospitals, nursing homes, schools and other institutions. BURLODGE highest-quality systems and talented personnel offer clients the highest quality service, innovative technology and cutting-edge design equipment. The varied product line caters to the entire spectrum of needs for distributing multi-portioned meals and personalized meal trays from single to complex multi-site locations. The user-friendly systems together with our unique HACCP and monitoring options can hold, transport and serve quality meals safely at correct temperatures. BURLODGE has five subsidiary companies in the United Kingdom (Head Office), Italy, Canada, US, France and is represented in the rest of the world by exclusive partners. With commitment, experience and talented people, BURLODGE provides innovative feeding systems that enable our customers to deliver quality meals with confidence.

INNOVATIVE MEAL DELIVERY SOLUTIONS

The RTS HL (cook-serve) Tray Delivery System



The RTS Carbon-Tech with the Transrack solution



The Multigen hostess/bulk style Service System



The Optima RS Tray temperature maintenance Delivery System



The B-Pod CT Tray Delivery System

CARPIGANI Via Emilia, 45
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www.carpigiani.com info@carpigiani.it

Carpigiani, Carpigiani Gelato University,
Gelato Museum Carpigiani, MyGelato App

Carpigiani gelato University

Carpigiani1946, MyGelatoApp

Carpigiani1946

- SOFT SERVE ICE CREAM MACHINES
- CREAM WHIPPERS
- BATCH FREEZERS AND PASTEURIZERS
- SLUSH AND SHAKE MACHINES

CARPIGANI is the global benchmark in the gelato production industry. CARPIGANI, established in 1946, is an unrivalled market leader for its high standards, quality products, attention to customer's needs, and technological innovation. CARPIGANI supports its gelato equipment with a worldwide network of highly-skilled sales and service technicians. The premier brand name in frozen dessert machines, the company has become the epitome of quality and service in the foodservice industry. CARPIGANI has subsidiaries in China, France, Germany, Japan, Holland, Russia, UK, Brazil, Argentina and the USA.

THE LEADER IN THE FIELD OF ICE CREAM, GELATO AND FROZEN DESSERT MACHINES

XVL Express Technology is an important collection of compact, robust floor-standing machines for producing express gelato using the best technologies



193 is a machine for giving free space to your imagination and creates cup as well as new soft delights and single portions



Pastomaster 60 RTL is the most widely used pasteurizing machine in medium and large gelato shops because it is effective with each type of mix and flexible when it comes to production



Maestro HE is the new high efficiency Carpigiani batch freezer, providing faster production and greater flexibility, first in its category for performance, convenience, safety, hygiene, and savings



ICETEAM 1927 Via Emilia, 45/A
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Phone +39 051 6505330 Fax +39 051 6505331
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Iceteam1927 - L'arte del Gelato

Iceteam1927_artegelato

Iceteam1927

Iceteam1927 l'arte del gelato

- VERTICAL GELATO MAKERS
- ELECTRONIC HORIZONTAL BATCH FREEZERS
- ELECTRONIC PASTEURIZING "BAIN-MARIE" MIXERS
- MULTIFUNCTION – PASTRY & GASTRONOMY MACHINES

When Otello Cattabriga, in 1927, was hard at work on the world's first automatic gelato machine, he never imagined that his name would be a point of reference in the industry today. Eighty years later, CATTABRIGA is still the leading supplier of high quality gelato manufacturing equipment. CATTABRIGA electronic pasteurizers with the "bain-marie" mixer have no equal in today's market, and the same can be said for EFFE vertical gelato makers. With the increased interest in artisanal food products, the EFFE machine has become extremely popular especially in gelaterie where the laboratory is visible. These iconic machines are an updated version of the very first automatic gelato maker developed by Otello Cattabriga.

SYNONYMOUS WITH GELATO PRODUCTION EQUIPMENT



PSK Kel APM: electronic Pasteuriser with Emulsifier



Effe: electro-mechanical vertical Batch Freezer



Multifreeze Pro: multispeed electronic horizontal Batch Freezer



Granelle: vertical cylinder, electronic Batch Freezer

CFI ZA Lavaveix-les-Mines
23150, 30 route Ahun - France
Phone +33 (0) 4 7557 5500 Fax +33 (0) 4 7557 2319
www.froid-cfi.fr contact@froid-cfi.fr

- WATER CHILLERS
- WATER METERS AND MIXERS
- PROOFING CABINETS
- RETARDER PROOFERS
- BLAST FREEZERS-CONSERVERS
- COOLING TABLES
- BLAST FREEZING CABINETS
- POSITIVE AND NEGATIVE REFRIGERATED CABINETS

Since July 1979, CFI's main business has been dough conservation and controlled fermentation. In Lavaveix-les-mines (Limousin, France), CFI manufactures and sells cold-storage equipment. Throughout the years, CFI's highly skilled R&D department has developed competitive manufacturing processes and a wide range of environmentally-friendly products. CFI works to meet its customers' needs with high quality, customized solutions. The company specializes in techniques and technology for: fermentation, conservation, positive and negative refrigeration and also for blast freezing.

QUALITY IS OUR PRIORITY!



CF Retarder Proofers chambers for Trolleys



AFV Retarder Proofer Cabinets for Viennese pastry



New C-Touch capacitive control panel



AFC Conservation Cabinets for trolleys and racks



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ChampionInd.Warewashing

ChampionInd

- FLIGHT DISHWASHERS
- RACK CONVEYOR DISHWASHERS
- UNDERCOUNTER DISHWASHERS
- DOOR TYPE DISHWASHERS
- POT AND PAN WASHERS
- PULPERS
- FOODSERVICE WASTE HANDLING SYSTEMS

For over a century CHAMPION has designed, manufactured and serviced a complete line of commercial warewashing equipment. CHAMPION can create a custom solution for any dishroom and leads the market with innovations such as: water and energy-saving technology; completely integrated conveying, washing and waste handling systems, to name a few. CHAMPION is dedicated to after-sales service with product support programs that ensure the same level of quality after many years of operation. CHAMPION produces, under the name of BI-LINE, stainless steel foodservice conveyors designed to convey a wide range of trays and other foodservice products.



THE DISHWASHING MACHINE SPECIALISTS FOR OVER 100 YEARS



Flight Type Machine



Rack Conveyor Machine



Undercounter Type Machine



CMA Dishmachines 12700 Knott Street
Garden Grove, CA 92841 - USA
Phone + 1 714 898 8781 Fax +1 714 8952141
www.cmadishmachines.com
customerservice@cmadishmachines.com

- HIGH AND LOW TEMPERATURE COMMERCIAL DISHWASHERS
- CHEMICAL SANITIZING COMMERCIAL DISHWASHERS
- GLASSWASHERS

Founded in 1976, CMA is now one of the most prominent manufacturers of professional and industrial dishwashing machines. CMA products are marketed through a vast network of qualified resellers and chemical products distributors to final users primarily in sectors such as hotels, restaurants, fast food chains, hospitals and institutional canteens. CMA's success is based on strategic choices: offering high quality machines designed to maximize productivity while minimizing operating costs, consumption of water, energy and cleaning products, as well as guaranteeing long-lasting efficiency. CMA provides top quality commercial and technical support, with product innovation always at the forefront. Another strong point of this Californian company is its leasing arm, that provides financial services to its customers throughout the USA.

ONE OF THE MOST PROMINENT MANUFACTURERS OF PROFESSIONAL AND INDUSTRIAL DISHWASHING MACHINES



Chemical sanitizing Undercounter Glasswasher



Ventless Convertible low temperature Dishmachine



High temperature commercial Dishwasher



Low temperature, chemical sanitizing commercial Dishwasher



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YouTube Iceteam1927 l'arte del gelato

- COMBO UNIT: PASTEURISER + BATCH FREEZERS
- MULTIFUNCTION MACHINES

Established in the United States in 1964, COLDELITE distinguished itself as a soft serve ice cream leader. In the late 1970s, building on the strength of its successes in America, COLDELITE tackled the European market. In Europe, the product line broadened to include Compacta, a high quality, traditional gelato machine featuring a simple and quick production system. The COLDELITE commitment to quality, combined with the outstanding performance of the Compacta line, has contributed to the company's continued success. COLDELITE is synonymous with quality, reliability, innovation and service.



Compacta VariO: multispeed Combo Machine for gelato



Compacta Pro: multifunction Machine for gelato, pastry and gourmet food

THE FROZEN DESSERT MACHINE SPECIALISTS



COMENDA Via Galileo Galilei, 8
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Phone +39 02 952281 Fax +39 02 9521510
www.comenda.eu sales@comenda.eu



- WORLD'S MOST EFFICIENT TUNNEL DISHWASHERS
- TURNKEY SOLUTIONS FOR HOSPITALS, HOTELS AND ANY CATERING OPERATION REQUIRING HYGIENIC AND HIGH CAPACITY WAREWASHING
- UNIQUE CORNER SOLUTIONS FOR EVERY SPACE REQUIREMENT
- HEAT PUMPS AND HEAT RECOVERY SYSTEMS
- EXTENSIVE RANGE OF ECO-FRIENDLY CYCLE WAREWASHERS FROM SMALL GLASSWASHERS TO LARGE UTENSIL WASHERS
- GROUNDBREAKING APP FOR ONLINE TECHNICAL SUPPORT

A springboard company of Ali Group, COMENDA has been synonymous with excellence of performance, economy, reliability and safety in professional warewashing all over the world for over 50 years. COMENDA's machines are completely versatile and modular, allowing the right solution for specific spaces and operating requirements. Through its ECO2 programme, COMENDA has developed truly unique and state-of-the-art solutions to provide excellent performance, maximum hygiene and better working conditions, with constant attention paid to reducing consumption and protecting the environment. With a reliable and efficient distribution network in over 100 countries worldwide, COMENDA delivers prompt after-sales support and provides stock for spare parts locally. All machines are designed and made in Italy in an ISO 9001 Quality System and ISO 14001 Environmental Management System certified factory.



THE ESSENCE OF WAREWASHING: THE MOST EXTENSIVE RANGE OF WAREWASHERS AVAILABLE



Corner Rack Conveyor AC2AE – 140 racks per hour capacity



Tech Control Panel with consumption indicators, temperature readout and diagnostics



Hospital central warewashing

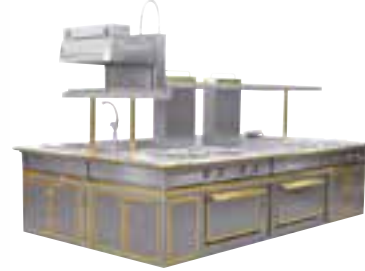
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South Yorkshire S74 8HJ - United Kingdom
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- COMENDA GLASSWASHERS AND DISHWASHERS SOLUTIONS
- ROSINOX AND MARENO PRIME COOKING EQUIPMENT
- LAINOX COMBINATION OVENS, BLAST CHILLERS/ FREEZERS
- RENDISK AUTOMATED HANDLING SYSTEMS AND WASTE MANAGEMENT

INTELLIGENT INNOVATION, ECOLOGICAL EFFICIENCY WITHOUT COMPROMISE



Mareno Cooking Ranges



Rosinox Island Ranges



Comenda NE33



Lainox Combi Ovens with wi-fi tecnology



Rendisk Solus Eco

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31033 Castelfranco Veneto (Trevise) - Italy
Phone +39 0423 7344 Fax +39 0423 720442
www.dihr.com dihr@dihr.com

- DISH AND WAREWASHING MACHINES OF ANY SIZE, FROM TINY ESPRESSO-CUP WASHERS TO 10,000 PLATE/HOUR FLIGHT TYPE MACHINES

Established in 1985 to serve the hotels & restaurants markets, DIHR is now a leading manufacturer of glass, dish and warewashing machines for commercial applications. DIHR produces more than 35,000 units per year in 53 product families under 73 separate brand names distributed in 85 countries and has the ability to build "private label" equipment matching detailed accuracy with an optimum price to quality ratio. Having earned 11 international certifications, we are regarded as the most certified company in this industry. With its high-quality advanced production system, DIHR is the ideal partner for any professional foodservice or food preparation operation.

WAREWASHING SPECIALISTS



CX 1000: Flight Conveyor Basket Washer with a capacity of 1000 baskets per hour



Twin Star: innovative stock & wash concept. Prize winner for the most innovative product in the catering sections of Equip'Hotel and Carrousel du Louvre



Granul 1000: Granule warewasher with heat recovery system



Optima HR: Hood-type dishwasher with heat recovery



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- MANUAL AND ELECTRIC CAN OPENERS AND CAN CRUSHERS
- HIGH-SPEED CAN OPENING SYSTEMS FOR FOOD PROCESSORS
- MECHANICAL AND DIGITAL PORTION, RECEIVING, AND SPECIALTY SCALES
- KNIFE SHARPENING, STORAGE, AND SANITIZING EQUIPMENT
- HIGH VOLUME FRENCH FRY CUTTERS
- ELECTRIC AND MANUAL FRUIT AND VEGETABLE SLICERS

EDLUND Company, LLC has been the recognized leader in the manufacture of commercial can openers and can opening systems for over 90 years. From the simplest manual opener to high-speed customized systems that will wash, dry, open, dump, rinse and crush almost any size can, EDLUND can provide the perfect solution and deliver it almost anywhere in the world. As one of the leading American manufacturers of high quality small wares and light equipment for Foodservice, EDLUND has been the recipient of two successive Kitchen Innovations Awards (2014-2015) from the National Restaurant Association, recognized with multiple "Best New Products" Awards in 2013 and 2014 by the leading trade magazines in the USA and United Kingdom, and EDLUND scales have been voted "Best in Class" by operators, consultants and dealers for 11 years in a row by readers of *Foodservice Equipment & Supplies (FE&S)* magazine. With manufacturing facilities in Vermont, USA, and distribution centers in Vermont, USA, Belgium, and Hong Kong, we can be in your kitchen within a few days.



A GLOBAL LEADER IN CAN OPENING SOLUTIONS AND MEAL PREPARATION EQUIPMENT FOR THE FOODSERVICE AND FOOD PROCESSING INDUSTRIES



Model 895L Automatic Can Opening System



Knife Sterilizer



Titan Series Max-Cut



Arc Slicer



Poseidon Digital Scale



Tomato Laser



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R&D CENTER Egro Suisse AG Bahnhofstrasse 66
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- FULLY-AUTOMATIC ESPRESSO MACHINES
- ADD-ONS: PAYMENT SYSTEMS, POWDER MODULES, CUP WARMERS, COOLING DEVICES

EGRO Coffee Systems AG, established in 1849 as a company specialized in metal processing, has become a leader in the coffee machine business. Since 1934, thanks to its passion and dedication to *Swiss Coffee Technology*, EGRO is an absolute guarantee of Swiss excellence in the production of fully-automatic machines. Expertise and commitment to quality are behind a range of new and innovative solutions that employ increasingly advanced and sophisticated technologies. EGRO brand has a patented stainless steel brewing system that guarantees the best quality in the cup and represents the beating heart of these highly sophisticated machines. EGRO exports its products worldwide through an extensive sales and service network, delivering high performance customized products to you wherever you are. As part of Rancilio and Ali Group, EGRO brings passion and commitment to producing the very best in coffee and milk beverages.

EXTRAORDINARY KNOW-HOW IN THE DESIGN AND MANUFACTURE OF FULLY-AUTOMATIC COFFEE MACHINES



ONE: outstanding performance, excellent design and advanced ergonomics with an intuitive and easy user interface



ZERO: flexibility and high performance for locations with medium daily consumption



SERIES 70: high standards of coffee quality thanks to a double chamber brewing unit





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f ElectroFreeze.Twist

t ElectroFreeze1

- SOFT SERVE ICE CREAM MACHINES
- YOGURT MACHINES
- SHAKE AND SLUSH MACHINES
- COCKTAIL AND SMOOTHIE MACHINES
- BATCH FREEZERS



ELECTRO FREEZE, a division of H. C. Duke & Son, LLC founded in 1929, is a leader in the world of frozen treat machines. Their great dependability and ease of use has made ELECTRO FREEZE machines highly regarded in the American and world markets by both independent operators and large chain accounts such as Dairy Queen, Carvel, and Sonic. ELECTRO FREEZE manufactures a wide range of machines including soft serve, yogurt, shake, slush, cocktail, and batch machines. Both pressurized and gravity soft serve machines can produce an assortment of frozen treats including yogurt, custard, soft serve and sorbet. Customers are encouraged to "taste the difference" and experience the quality products that these machines produce. ELECTRO FREEZE also stands out for their many innovations in the frozen treat industry including a pressurized system that maintains exceptional product quality while providing ease of operation, maintenance and cleaning. Quality and simplicity at its best by ELECTRO FREEZE.

LEADING AMERICAN MANUFACTURER OF FROZEN TREAT EQUIPMENT



876 Slush Freezer, floor standing model



CS705 5 Flavor Frozen Beverage Freezer, gravity-fed, flavor injected, floor standing model



44RMT-FB Fuzionate 9 Flavor Soft Serve Freezer, flavor blended, pressurized, floor standing model



SLX400 Soft Serve Freezer: twist, gravity, floor standing model



ELOMA GMBH Otto-Hahn-Str. 10
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www.eloma.com sales@eloma.com

- COMBI STEAMERS
- BAKING OVENS
- CONVECTION OVENS
- PROOFERS
- RESTING CABINET
- ACCESSORIES

ELOMA GMBH is a leading manufacturer of combi steamers and bake-off ovens for the professional field. The company's philosophy, "100 per cent Made in Germany" guarantees the highest quality in appliances as well as for all processes demanded from today's kitchen. The company was founded in 1975 and joined Ali Group in 2007. ELOMA delivers to over 65 countries worldwide customers range from five star hotels, premium dining restaurants to petrol stations, trains, ships and even submarines. ELOMA offers a large selection of combi steamers and bake-off ovens (gas and electric) as well as a wide range of accessories such as condensation hoods, thermal cabinets, proofers and banqueting systems. ELOMA products guarantee optimal results, high efficiency and sustainable operation costs. Custom solutions are available to meet the client's every need. True to the ELOMA motto "Simplicity at its best" the new product lines Genius^{MT}/Joker^{MT} set new standards in ease of use and user-friendliness. The most outstanding highlights: a highly durable MultiTouch display with ELOMA's own MT Technology, which combines intuitive controlling with easy handling. During the product development the focus was put on adjusting the controlling to everyday life in the kitchen as much as possible. The result: ultrafast response, precise operation and easy access to cooking and baking programs, the favorites and standard programs.

PREMIUM QUALITY COMBI STEAMERS AND BAKING TECHNOLOGY



The combi steamer GENIUS^{MT} delights with its advanced MT Technology which is tailored to various requirements



With a width of only 52 cm, the JOKER^{MT} offers flexibility and high performance in a confined space



With Eloma combi baking function, you can bake a range of different pastry products all at the same time



The Backmaster EB 30 T is the perfect partner for supermarkets, fuel stations and coffee shops



ESMACH S.p.A. Via Vittorio Veneto, 143
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www.esmach.com sales@esmach.com
www.passionepane.it

 ESMACH S.p.A.  EsmachSpA

- LIQUID YEAST GENERATORS
- SPIRAL MIXERS WITH FIXED BOWL, MIXERS WITH REMOVABLE BOWL, SELF-TILTING MIXERS, BOWL LIFTERS-TILTERS, FROM 30 TO 300 KG
- PLANETARY MIXERS FROM 20 TO 60 LT
- DIVIDERS, ROUNDERS, MOULDERS, LONG MOULDERS, AUTOMATIC GROUPS, INTERMEDIATE PROOFERS
- RETARDER-PROOFERS, CONSERVATION UNITS, BLAST FREEZERS, RESTING CABINETS
- DISTRIBUTOR OF DECK OVENS, RACK OVENS, CONVECTION OVENS, MODULAR OVENS

ESMACH, founded in the early 1970s with the name of Esperia, is a company devoted to the creation and implementation of sustainable solutions for bakery production. The best breadmaking systems for the best product is our core business, to implement solutions that guarantee gourmet results while at the same time safeguarding the environment. With its spiral mixers, dividers, moulders, conical rounders and groups for bread, ESMACH is considered an authentic technological innovator in the baking industry. A reliable partner for bakers, ESMACH provides turnkey solutions such as EsmachLab, a dynamic concept bakery: even less than 32 sq m to bake fresh naturally leavened bread in less than 30 minutes.



SUSTAINABLE SOLUTIONS FOR BAKERY, PASTRY AND PIZZA PRODUCTION



SPI A Spiral Mixer



Divimach Divider



Self-tilting Mixer



SPI F Spiral Mixer



Liquid yeast generator



FALCON FOODSERVICE EQUIPMENT Wallace View
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www.falconfoodservice.com info@falconfoodservice.com

- RANGES
- FRYERS
- INDUCTION
- OVENS
- CHARGRILLS
- GRILLS
- GRIDDLES
- CONVECTION OVENS

FALCON has been providing the catering industry with a comprehensive range of reliable, innovative and efficient products for almost 200 years. Our customers include prisons, hospitals, universities and schools, restaurants, hotels and gastropubs, predominantly in the UK, Europe, the Middle East and Asia. Our specialist marine products are increasingly popular with ship designers and ship builders. However, we are more than just a manufacturer and supplier of equipment. Award-winning customer service, responsive technical support and a team of highly knowledgeable sales professionals are on hand to enable customers to make the right choice for their business. Located in our modern manufacturing facility in Central Scotland is our Brand Technical Centre, which features a laboratory, design office and demonstration kitchen. This facility allows hands-on testing by prospective clients, and forms the heart of our product development and innovation program that has led to the design of market-leading products such as our induction ranges and high performance fryers, which are used by some of the UK's leading restaurant chains.

THE UK'S LEADING MANUFACTURER OF HIGH-QUALITY COOKING EQUIPMENT



High-performance Fryers



G3101 Six Burner Range



E3914i Induction Range




Dominator Plus Suite featuring Chargrill, Range, Oven with Worktop, Fryer and Griddle



FRIGINOX

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www.friginox.com friginox@friginox.com

 Rosinox - Friginox

- REACH-IN AND ROLL-IN REFRIGERATED CABINETS
- REFRIGERATED COUNTERS
- BLAST CHILLERS AND SHOCK FREEZERS

Established in 1973 in Villevallier, France, FRIGINOX is on the leading edge of professional refrigeration products. The manufacturer of one of the first blast chillers in 1982, FRIGINOX is now a leader in the foodservice industry offering a complete line of cold storage units (reach-ins & walk-ins), refrigerated cabinets and counters, blast chillers and shock freezers for restaurants, caterers, bakeries and pastry shops. FRIGINOX constantly invests in Research and Development and uses top quality materials and advanced solutions to ensure the hygiene, safety, productivity and dependability that today's marketplace demands.

THE OTHER DIMENSION OF COLD



New Touchscreen, Friginox reinvents the blast chiller technology



Refrigerated Upright Cabinet



Horizontal Refrigerated Cabinet

FRIULINOX S.r.l. Via Treviso, 4

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Phone +39 0434 635411 Fax +39 0434 635444
www.friulinox.com info@friulinox.com

 Friulinox  FRIULINOX

- BLAST CHILLER FREEZERS
- COLD ROOMS
- MINI CORNER COLD STORAGE UNITS
- REFRIGERATED COUNTERS
- DISPLAY UNITS

FRIULINOX has designed and produced high-quality professional refrigeration appliances and blast chillers since 1972. The materials and components used, the working methods, the reliability of its refrigerating systems and its precise finishing and elegant, innovative design are the brand's key elements. FRIULINOX serves the requirements of the catering, bakery and commercial sector with refrigerated cabinets, blast chillers, shock freezers and cold rooms. FRIULINOX developed the first blast chillers/freezers with air-flow modulation, a glass door and an automatic washing device as well as the new high performance blast chillers, freezers, roll-ins and tunnels dedicated to high-volume centralized kitchens, flight catering services and small to mid-sized food industry applications. The most innovative product developed by FRIULINOX is the HI5 series of multifunctional appliances. This unique series is capable of blast chilling, blast freezing, controlled thawing, low temperature cooking (max +85°C) and delivering a retarder prover cycle. The new HI5 series has three patents and is the most advanced and innovative range of appliances developed in the field of professional refrigeration.

QUALITY IS OUR PHILOSOPHY



Evolution 2 +

High Performance Blast Chiller Roll-in and Tunnels



HI5: The New Multifunction Chiller

GBG Horeca Food Equipment Pol. Ind. Rafelcofer-
C/ Tramuntana, 10 - 46716 Rafelcofer Valencia - Spain
Phone +34 96 280 11 12 Fax +34 96 289 94 10
www.gbghoreca.com info@gbghoreca.com

- MACHINES FOR GRANITA, SLUSH AND SHERBET
- REFRIGERATED UNITS FOR COLD DRINKS
- HOT CHOCOLATE AND HOT DRINKS DISPENSERS

HOT AND COLD BEVERAGE PREPARATION AND DISPENSING MACHINES



Soft and frozen yogurt Machines



Twist



Slush



Frozen cold cream Machines

GRANDIMPIANTI Via Gobetti, 2/a
Villa Fiorita 20063 Cernusco s/N (Milan) - Italy
Phone +39 02 921941 Fax +39 02 92194258
www.gimpianti.it grandimpianti@aligroup.it

- COMPLETE TURNKEY PROJECTS FOR ALL KINDS OF
FOODSERVICE BUSINESSES

GRANDIMPIANTI specializes in turnkey project solutions for the Italian market. Drawing on the synergies offered by the other 76 companies in Ali Group, it provides complete professional catering solutions, supplying, installing and supporting projects throughout Italy. Thanks to 50 years of experience, GRANDIMPIANTI assures the highest level of competence and reliability. This patrimony of knowledge and expertise means that GRANDIMPIANTI is able to develop innovative custom solutions that completely satisfy every need of hospitality and catering industry. From major contract caterers to hospitals, from institutions to famous luxury hotels, we serve all foodservice businesses in the best possible way. Today GRANDIMPIANTI is a point of reference for customers seeking high-quality management and a single point of contact.

THE SINGLE SOURCE SOLUTION FOR TURNKEY PROJECTS IN ITALY



S. Raffaele Hospital, Milan - Free Flow Restaurant



Musei Vaticani, Rome - Visitors Food Court



Ericsson, Genoa - Free Flow Restaurant



UniCredit Tower, Milan - View of the Kitchen



GRANDIMPIANTI - INTELLIGENT LAUNDRY EQUIPMENT

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Phone +39 0437 848711 Fax +39 0437 879108
www.grandimpianti.com info@grandimpianti.com

- WASHING MACHINES
- TUMBLE DRYERS
- ROLLER IRONERS

For over 40 years, GRANDIMPIANTI ILE has offered a wide range of high-quality laundry equipment worldwide for the professional treatment of textiles. GRANDIMPIANTI ILE presents its new range of innovative, smart and attractive high-speed GW washing machines - high (GWH), medium (GWM) and normal speed (GWN) - GD tumble dryers and GI roller ironers. Authentic Italian design brings smoother, rounder shapes to traditionally sharp-edged professional laundry appliances. Ergonomic features contribute to making the machines easy and intuitive. The electronic panels are attractive and user-friendly to guide less specialized users easily, while experts benefit from their versatility and innovative technology. Mechanical innovations meet the highest international safety standards and interact with the state-of-the-art electronic controls to optimize the entire laundry process as well as record working data. With its wide range of innovative products, GRANDIMPIANTI ILE has the perfect solution for wherever the perfect treatment of fabrics is needed. All models are patented.

THE MANUFACTURER OF A COMPLETE RANGE OF HIGH-QUALITY PROFESSIONAL LAUNDRY EQUIPMENT



High spin Washing Machine with GUIDO® electronic control
Tumble Dryer GD



Roller Ironer GI with G-Wiz® electronic control



HIBER via Treviso 4
33080 Taiedo di Chions (Pordenone) - Italy
Phone +39 0438 911940 Fax +39 0438 911991
www.hiber.it info@hiber.it



- BLAST CHILLING AND FREEZING SYSTEMS FOR PROFESSIONAL CATERING
- BLAST CHILLING AND FREEZING SYSTEMS FOR CONFECTIONERY/BAKERY
- COLD CONSERVATION SYSTEMS FOR CONFECTIONERY/BAKERY AND ICE CREAM

HIBER is an Ali Group company created specifically for developing chilling technologies, that designs, manufactures and markets blast chillers and shock freezers for the professional foodservice market. The advanced refrigeration technology built into every HIBER product provides a completely HACCP safe environment for maintaining cold and frozen foods in every foodservice and cook-and-chill application. The performance, design and quality construction of each HIBER product ensures that it fits perfectly into any kitchen or cooking area, while still offering the finest in cold temperature maintenance and reliability.



THE SPECIALIST IN CHILLING TECHNOLOGIES

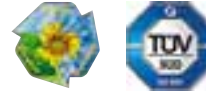


THE ONE Blast Chillers product range

HOONVED Via Ugo Foscolo, 1
21040 Venegono S. (Varese) - Italy
Phone +39 0331 856111 Fax +39 0331 865223
www.hoonved.com info@hoonved.com

- GLASSWASHERS
- DISHWASHERS
- PASS-THROUGH DISHWASHERS
- UTENSIL WASHERS
- CONVEYOR MACHINES

HOONVED offers a complete range of glasswashers, dishwashers, utensil washers and rack-conveyor machines for bars, restaurants, pastry shops, bakeries, butcheries, ice cream shops, catering and food processing industries. Production is entirely carried out in its Italian factory which includes the R&D, the marketing and commercial departments, carpentry, two assembly lines and warehouse for spare parts and after-sales service. Fast delivery times are guaranteed for machines and spare parts. The company organizes professional training for its dealers to improve their knowledge of the washing machines. After-sales service relies on a database of spare parts, technical drawings with all the details and multi-language specifications, able to support any request for technical assistance. Every dealer can see all data 24 hours a day on the company's website. HOONVED machines meet European regulations, the WRAS for England and UL certification for the USA and Canada. Its quality system complies with the requirements of UNI EN ISO 9001:2008.



PROFESSIONAL WAREWASHING MACHINES



HDMS System: Utensil and Pot Washer with Heat Pump



App with QR Code to download the Service Manual



Hood-Type Dishwasher



AP E Fresh Water

Castel MAC S.p.A. - ICEMATIC DIVISION Via del Lavoro, 9
31033 Castelfranco Veneto (Treviso) - Italy
Phone +39 0423 738452 Fax +39 0423 722811
www.icematic.eu icematic@castelmac.it

- HOLLOW ICE MAKERS
- MODULAR ICE CUBERS
- FLAKE ICE MAKERS
- INSULATED ICE STORAGE BINS

ICEMATIC is synonymous with ice makers. Since Castel MAC was founded in 1963, the ICEMATIC division has grown to be a European leader in the sector. The company now exports in more than 70 countries and is leader in Italy where it is based. ICEMATIC ice makers are known for their performance, reliability and ease of installation. The main product range is the paddle system machines for hollow cube production, the E series, which can work with highly scaled water. This range has recently been updated to increase performance, cleaning and installation as a built-in solution. The entire range of products, from modular cubers to flake ice makers, offers a wide range of solutions for ice storage and transportation. ICEMATIC received its ISO 9001 in 1995, a testimony to its commitment to quality.

50 YEARS OF EXPERIENCE IN ICE MAKERS



E25 Self-Contained Hollow Ice Maker



Hollow ice cubes



M 302 Modular Cuber over insulated Storage Bin



SF300 Flake Ice Maker over DR 320 Ice Storage Bin & Transport System

ICE-O-MATIC Global Headquarters
11100 East 45th Ave. Denver, CO 80239 - USA
Phone +1 303 371 3737 (800 423 3367)
Fax +1 303 371 6296
www.iceomatic.com customer.service@iceomatic.com

f IcePureandSimple

- CUBE ICE MACHINES
- FLAKE ICE MACHINES
- PEARL ICE MACHINES
- GOURMET ICE MACHINES
- ICE STORAGE BINS
- ICE DISPENSERS
- ICE AND WATER DISPENSERS
- FILTRATION SYSTEMS

For over 60 years, ICE-O-MATIC has been designing and manufacturing commercial ice machines, storage bins, and dispensers, based on the principle that simplicity leads to reliability, and productivity is often more important than features. We have a history of innovative design that delivers more ice, allows for cleaner machines, and brings affordable value, which has led ICE-O-MATIC to be the global preference in ice machines. All of this with the greatest respect for energy and water efficiency, to ensure our customers the highest quantity and purest quality of ice for their investment dollar. Ice. Pure and Simple.



ICE. PURE AND SIMPLE



Modular Machine on a Bin



Self-Contained Machine



HIS Series Self Contained Cube Ice Makers



Undercounter Pearl Ice Machine



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40011 Anzola dell'Emilia (Bologna) - Italy
Phone +39 051 6505330 Fax +39 051 6505331
www.iceteam1927.it info@iceteam1927.it

f iceteam1927 - L'arte del Gelato

iceteam1927_artegelato

iceteam1927

iceteam1927 l'arte del gelato

- SOFT SERVE ICE CREAM MACHINES WITH BAG-IN-BOX OPTION

ICETEAM SOFT is a brand established in 2013 to define a very innovative technology manufactured in Bologna, Italy, by ICETEAM 1927. ICETEAM SOFT's mission is to give substance and build a new identity into the soft and frozen dessert industry for the brand Iceteam 1927, with on-purpose technology solutions that allow the company to complete its range and attract more business all over the world. The first release of this new brand in late 2013 has been the BIB series, the bag-in-box machines suitable for any business that wants to produce either soft ice cream or frozen yogurt. ICETEAM SOFT wants to become an established player in the industry combining North American and European know-how into high quality products that are also easy to clean and have low maintenance costs.

BRILLIANT IDEA BORN AGAIN



301 BABY & PRO single flavor counter top units

401 BIB single flavor floor standing unit



603 BIB double flavor floor standing unit



603 REVERSE self-service, double flavor, floor standing unit



KREFFT Grossküchentechnik GmbH
Lochfeldstraße 28
D-76437 Rastatt - Germany
Phone +49 (0) 7222 159774 0 Fax +49 (0) 7222 15977477
www.krefft.de info@krefft.de

- FOOD PREPARATION MACHINES
- COOKING EQUIPMENT
- COMBI OVENS
- DISHWASHING SYSTEMS
- PIZZA EQUIPMENT
- REFRIGERATION EQUIPMENT

EQUIPMENT FOR COMMERCIAL KITCHENS



Cooking Ranges



Food Preparation Machines



Refrigeration equipment



Combi Ovens with wi-fi technology



Pizza equipment



Dishwashing Machines

KROMO Via Mestre, 3
31033 Castelfranco Veneto (Treviso) - Italy
Phone +39 0423 734580 Fax +39 0423 734581
www.kromo-ali.com kromo@kromo-ali.com

- RACK CONVEYOR AND FLIGHT TYPE DISHWASHERS
- HOOD AND UNDERCOUNTER DISHWASHERS
- GRANULE WAREWASHERS

Founded in 1995, KROMO specializes in the manufacture and distribution of professional dishwashing machines. With a wide range of high-quality products, KROMO plays a leading role in the market with consistent and fast growth. The engineering, manufacturing and testing of the machines we deliver is managed by a team of skilled and experienced technicians, who guarantee the highest quality standard on our units by means of the most sophisticated control systems. KROMO's product line, now distributed worldwide, encompasses more than 50 separate and unique models ranging from the smallest glasswasher to the largest flight type machine. In addition to its standard line, KROMO also offers special washing equipment for institutional canteens, cruise ships, bakeries and the food industry in general. KROMO not only supplies standard machines for your needs but also develops and provides bespoke solutions with close attention to running costs and environmental protection.

EXCELLENCE IN DISHWASHING



Flight Type Dishwasher



Hood Type Dishwasher



Undercounter Glass and Dishwasher



Warewasher with Energy Recovery

LAINOX Via Schiaparelli, 15
Z.I. San Giacomo di Veglia
31029 Vittorio Veneto (Treviso) - Italy
Phone +39 0438 9110 Fax +39 0438 912300
www.lainox.it lainox@lainox.it

f Lainox Ali

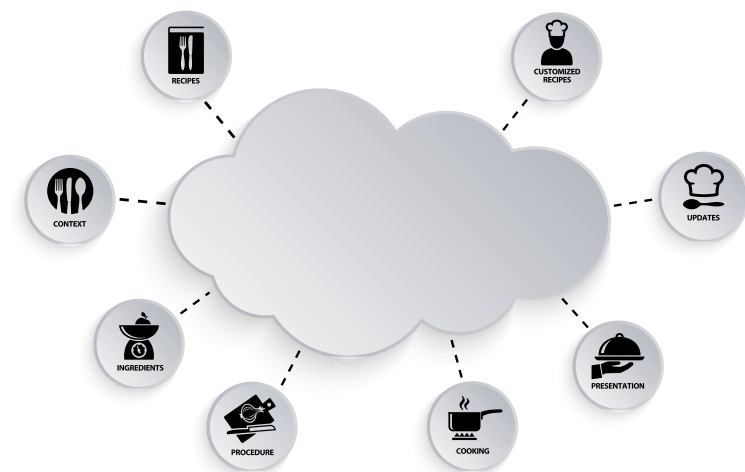
t Lainox Ali S.p.A.

- COMBI OVENS
- CONVECTION OVENS
- PASTRY/BAKERY OVENS
- BLAST CHILLERS AND SHOCK FREEZERS FOR PROFESSIONAL CATERING, CONFECTIONERY/BAKERY
- REGENERATION AND HOLDING CABINETS

In 1981 the LAINOX company was founded in Vittorio Veneto, Treviso, Italy and specialized in designing and creating equipment for professional restaurateurs, especially multi-use ovens. Its strong entrepreneurial spirit and the quality of its innovations quickly made it stand out, bringing it significant market share in Italy and elsewhere. LAINOX products and services are admired by chefs worldwide and, with a complete range of cooking equipment on five continents, it is considered a global leader. Always at the forefront of innovation, and sensitive to its customers' needs, LAINOX has developed Naboo, the first smart cooking device; not just a combi-steamer, but a real kitchen helper that combines optimal performance with an almost endless supply of information, updates and know-how. Research, innovation and training are the three main ingredients in the LAINOX recipe for success. And the corporate mission, "Excellence in the kitchen", summarizes the company's drive for improvement and demonstrates the courage it has in taking on the most difficult challenges in the market.



STATE-OF-THE-ART OVENS FOR PROFESSIONAL KITCHENS



Naboo, the Combi Oven with wi-fi technology

MARENO Via Conti Agosti, 231
31010 Mareno di Piave (Treviso) - Italy
Phone +39 0438 4981 Fax +39 0438 30621
www.mareno.it mareno@mareno.it

f Mareno Ali Cucine Professionali

YouTube Mareno Ali

- MODULAR RANGES
- OVENS
- FREE-FLOW SYSTEMS
- REFRIGERATION
- PREPARATION EQUIPMENT
- DISHWASHERS

MARENO was founded in 1922. Since then, MARENO products have continued to develop, bringing the newest and most innovative concepts to the professional foodservice industry. With a state-of-the-art manufacturing plant in Treviso (Italy), MARENO specializes in supplying fully integrated professional cooking systems. MARENO offers a variety of quality products, including a modular cooking line, self-service lines, food preparation appliances, cold rooms and refrigerated counters and cabinets, ovens, washers and customized stainless steel fabrications. MARENO guarantees conformity with all applicable regulations and a high level of production efficiency, with single items as well as complete turnkey systems. MARENO products place skilful design at the core of the distribution network, and the efficiency of a national and international service network.



DEDICATED TO COMMERCIAL COOKING EQUIPMENT AND RANGES FOR OVER THREE GENERATIONS



Star 70, Modular Cooking Range



"Coquis - Cooking Academy" - Rome
View of the Kitchen



"Erzelli Science and Technology Park" - Genoa
Self-service area



"Maxi's Restaurant" - Portopiccino, Sistiana (TS)
View of the Kitchen

METOS OY AB, METOS MANUFACTURING
Ahjonkaarre 04220 Kerava - Finland
Phone +358 204 3913 Fax +358 204 39 4306
www.metos.com international.sales@metos.com

- COMBI KETTLES AND TILTING KETTLES
- PRESSURE STEAMERS
- FOOD DISTRIBUTION LINES
- COOKING RANGES AND BRATTPANS
- BAKE-OFF OVENS AND CONVECTION OVENS
- NORDIEN-SYSTEM DISHROOM EQUIPMENT
- STAINLESS STEEL FABRICATIONS
- KITCHEN TROLLEYS

**METOS'S MANUFACTURING MISSION
IS TO PROVIDE EXCELLENT SOLUTIONS
FOR PROFESSIONAL KITCHENS**



Metos Futura Bratt Pan



Metos Marvel Pressure Steamer



Metos Proveno Combi Kettles 40-400 litres



Metos Ardox Tabletop Grill



METOS OY AB Ahjonkaarre
04220 Kerava - Finland
Phone +358 204 3913 Fax +358 204 39 4360
www.metos.com metos.finland@metos.com

- ALL THE EQUIPMENT FOR PROFESSIONAL KITCHENS
- TURNKEY SOLUTIONS
- AFTER-SALES SERVICE
- KITCHEN PLANNING
- USER TRAINING

METOS is all about "kitchen intelligence": improving the performance of the professional kitchen and contributing to its customers' success through a wide range of quality products and services including kitchen planning, installation, training and after-sales service. Being a market leader in Northern Europe, the Baltic and the Benelux countries, METOS has its headquarters in Kerava, near Helsinki, Finland, and employs about 900 people in various countries. METOS dates back to the 1920s and has a strong reputation as a reliable system supplier, committed to long-term, comprehensive customer service. METOS is always ready to assume full responsibility for the equipment supplied throughout its life cycle.

**KITCHENS INTELLIGENCE:
RAISING THE PERFORMANCE OF
PROFESSIONAL KITCHENS**



All kind of professional kitchens



Tailor-made food distribution lines and systems



Metos drop-in units make it possible to create flexible and unique food serving solutions



Dish returning and sorting units, conveyors, machines and automation



METOS OY AB, METOS MARINE
Ahjonkaarre FI-04220 Kerava - Finland
Phone +358 204 3913 Fax +358 204 39 4432
www.metos.com metos.marine@metos.com

- ALL THE EQUIPMENT FOR GALLEYS
- AFTER-SALES SERVICE
- KITCHEN PLANNING
- USER TRAINING

METOS Marine is one of the leading suppliers of galley and laundry equipment to vessels worldwide. Our equipment and furnishings are used in more than 5,000 ships including ice breakers, naval ships, cargo vessels, passenger ferries and offshore. In-house production of most equipment guarantees consistent quality control, efficient material handling and short delivery times. Layout design and training are also part of our services. The METOS Marine agent network covers all important shipbuilding countries.

METOS MARINE IS ONE OF THE LEADING SUPPLIERS OF GALLEY AND LAUNDRY EQUIPMENT TO VESSELS WORLDWIDE



Galleys for Naval Ships, Ferries, Commercial Ships and Oil Rigs



All kind of food serving lines



Layout design and delivery of equipment for galleys and laundry

INTERMETRO INDUSTRIES CORPORATION
651 N. Washington Street, Wilkes-Barre, PA 18705 - USA
Phone +1 570 825 2741 Fax +1 570 823 0250
www.intermetro.com cssupport@metro.com



- WIRE & POLYMER SHELVEING SYSTEMS
- HEATED & HOLDING CABINETS
- WALL STORAGE SYSTEMS
- HIGH-DENSITY STORAGE SYSTEMS
- PREP/WORKSTATIONS
- SPECIALTY STORAGE & TRANSPORT SOLUTIONS
- POINT-OF-APPLICATION COMPUTING STATIONS

For over 80 years, INTERMETRO (METRO) has been the world's leading manufacturer and supplier of storage and transport products in the Foodservice, Commercial Products and Healthcare Industries. Founded in 1929, the company is headquartered in Wilkes-Barre, Pennsylvania, and has offices throughout the United States and internationally. From the latest innovations in shelving products, to a full offering of heated, holding and transport cabinets, to productivity workstations, to specialty carts for various commercial industries, METRO is focused and committed to understanding the needs of our customers. This approach has resulted in an evolution from being simply a shelving company to a technology & solutions company with a broad portfolio of new products and services. METRO's Strategic Account Services initiative provides workflow planning assistance, room layout recommendations, 3D photo-realistic imaging, space optimization audits, and many other value-added services. Simply stated, METRO provides flexible solutions for industries that thrive on change.

THE WORLD'S LEADING MANUFACTURER OF STORAGE AND TRANSPORT EQUIPMENT IN FOODSERVICE, COMMERCIAL AND HEALTHCARE MARKETS



Metro Top-Track™ Hi-Density storage system



Super Erecta Wire shelving unit



C5 Heated Cabinet with Insulation Armour™



Metro SmartWall™ system with optional accessories



MILLER'S VANGUARD 1 Chesham Fold Road
Bury, Lancashire, BL9 6LE - United Kingdom
Phone +44 (0) 161 764 8646 Fax +44 (0) 161 761 5141
www.millersvanguard.co.uk

REACTIVE MAINTENANCE

The state-of-the-art Service Response Centre receives around 400 reactive maintenance calls per day which are then immediately assessed through the MILLER'S VANGUARD Technical desk call screening and remote diagnosis team. Once vetted, calls are then electronically passed to the extensive field-based engineer resource who are immediately despatched with their progress tracked at every point. MILLER'S VANGUARD prides itself on an 'industry leading' first-time fix of equipment and service level response rates via the experienced engineering team and their back-of-house operational support.

SCHEDULED MAINTENANCE AND HYGIENIC DEEP CLEAN

To maximise customers' equipment performance MILLER'S VANGUARD are the UK's benchmark contractor with regard to exhaustive Planned Preventative Maintenance regimes and the meticulous disassembly of devices in order to enact the most detailed of technical Deep Cleans through annually scheduled programs. This nationwide activity not only ensures maximised equipment performance, it also delivers efficient energy usage and ensures customers are fully compliant with all prevailing quality and safety requirements.

EQUIPMENT REFURBISHMENT

To further support customers, MILLER'S VANGUARD also boasts an extensive Refurbishment Facility and associated warehousing which offers a uniquely thorough total rebuild of equipment to the UK's highest standard, delivered by a team of workshop engineers with decades of experience between them. This stock of rebuilt devices is also augmented by a holding of new equipment to ensure production critical plant is always available within 24 to 48 hours 7 days a week.

MILLER'S VANGUARD PROVIDES SPECIALIST EQUIPMENT MAINTENANCE FOR BAKERY, CATERING AND HOT FOOD AREAS PREDOMINANTLY FOR NATIONAL SUPERMARKETS IN THE UK



The current Miller's Vanguard fleet comprises over 200 vehicles, each bearing the company's distinctive branding



A unique box trailer for the 'Clean and Service' teams ensures swift and efficient movement of all equipment in and out of the customer's stores



The Control Centre is manned 24/7, 364 days a year and receives up to 400 calls per day



The refurbishment workshop



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Mulgrave, Melbourne, VIC, 3170 - Australia
Phone +61 3 95183888 Fax +61 3 9518 3833
www.moffat.com.au vsales@moffat.com.au
MOFFAT LIMITED 45 Illinois Drive
Izone Business Hub, Rolleston 7675 - New Zealand
Phone +64 3 983 6600 Fax +64 3 983 6660
www.moffat.co.nz sales@moffat.co.nz
BLUE SEAL LIMITED Unit 67, Gravelly Business Park
Gravelly, Birmingham, B24 8TQ - United Kingdom
Phone +44 (0) 0121 327 5575 Fax +44 (0) 0121 327 9711
www.blue-seal.co.uk sales@blue-seal.co.uk
MOFFAT INC 3756 Champion Boulevard
Winston-Salem, North Carolina 27105 - USA
Phone +1 336 661 0257 Fax +1 336 661 0946
www.moffatusa.com sales@moffat.com



- COMMERCIAL COOKING EQUIPMENT
- BAKERY EQUIPMENT
- CONVECTION OVENS

MOFFAT designs, develops, manufactures and markets a comprehensive range of foodservice, bakery, and healthcare equipment. MOFFAT manufactures a broad range of gas and electric cooking ranges, fryers, cooktops, griddles, bratt pans and convection ovens in New Zealand and moulders, slicers and Rotel ovens in Australia. MOFFAT's head office is located in Melbourne, Australia with regional offices in Sydney, Brisbane, Adelaide and Perth. Subsidiary sales and service offices are located in the United Kingdom and the United States. MOFFAT markets its products under the following brands: Waldorf, Turbofan, Blue Seal, Cobra, Miracle, Craftsman, Rotel, Curlflow, Silhouette, Versatile and Genesis.

THE LEADING MANUFACTURER OF COMMERCIAL BAKERY AND COOKING EQUIPMENT IN THE SOUTHERN HEMISPHERE



Waldorf Bold with Robust 304 grade stainless steel finish



The Rotel oven delivers up to 99 baking programs



Waldorf Fryer FN8120G with a 20-litre capacity



Turbofan E33T5 Compact Convection Oven



Turbofan E312D4 Convection Oven with digital display



COOKING



MONO EQUIPMENT Swansea West Industrial Park
Queensway, Swansea SA5 4EB - United Kingdom
Phone +44 (0) 1792 561 234 +44 (0) 1792 564 000 (UK Sales)
+44 (0) 1792 564 004 (International Sales)
www.monoequip.com sales@monoequip.com

monoequipment monoequip

- OVENS: CONVECTION, DECK AND RACK
- DOUGH PROCESSING: DIVIDERS, PROVERS, MOULDERS, BREAD PLANTS
- CONFECTIONERY: DEPOSITORS, DOUGHNUT FRYERS, JAMMERS
- PACKAGING: L-SEALERS

MONO Equipment is one of the leading designers and manufacturers of bakery and foodservice equipment in the United Kingdom. This proud heritage of British craftsmanship, combined with a reputation for creating high-quality, innovative products, can be traced back to its origins in 1947. Today MONO Equipment excels in providing the complete bakery solution to customers in the UK and on an international basis via its Official Distributor network. From the independent artisan baker to the largest in-store supermarket bakery, MONO Equipment provides a comprehensive range of professional turnkey solutions to suit every requirement and every budget.

YOUR END-TO-END BAKERY EQUIPMENT SUPPLIER



BX Eco-Touch Convection Oven



Fusion Bread Plant



DX Harmony Modular Deck Oven



Omega Plus with Wirecut Confectionery Depositor



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www.championindustries.com/canada
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MOYER-DIEBEL 3765 Champion Boulevard
Winston-Salem - NC - 27105 - USA
Phone +1 336 661 1992 Fax +1 336 661 1979
www.moyerdiebel.com sales@moyerdiebel.com

Moyer Diebel

- ROTARY AND CONVEYOR GLASSWASHERS
- SANITIZED GLASS SYSTEMS
- DISHWASHING MACHINES
- FRONT LOADING DISH AND GLASSWASHERS

For over 60 years the name MOYER-DIEBEL has been synonymous with the very best in glass washing and warewashing systems for high volume applications in the biggest hotels, casinos, fast-food chains, bars and pubs. The MOYER-DIEBEL system with its solid construction and unique design eliminates much of the manual handling associated with warewashing processes, producing sparkling clean glassware that is completely sanitized, cooled and ready for immediate use right out of the machine. This enables customers to save on labor costs, reduces breakage and increases overall efficiency. The company's modern plant, on the shores of Lake Ontario in Canada, designs, produces and supplies services for machinery employing both traditional hot water washing systems and chemical sanitization systems.



THE GLASSWASHING EQUIPMENT LEADER SINCE 1946



Rack Conveyor Machines



Conveyor Type Glasswasher



Undercounter Dishwasher



Rotary Type Glasswasher



Door Type Dishmachine



METOS OY AB, NORDIEN-SYSTEM
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Phone +358 204 3913 Fax +358 204 39 4306
www.metos.com international.sales@metos.com

- STAINLESS STEEL EQUIPMENT
- KITCHEN TROLLEYS

NORDIEN-SYSTEM is the Scandinavian market leader and is well-known worldwide in the design and manufacture of dishwashing handling systems. Supplying industrial and professional kitchens of all sizes, NORDIEN-SYSTEM products are innovatively designed, sturdy and built to withstand the rigours of commercial kitchens, from hospitals and schools to five-star hotels and Michelin-starred restaurants. By listening to market needs and applying our extensive knowledge and experience, NORDIEN-SYSTEM adds value to your kitchen design by providing a solution that gives you an efficient and reliable system. We supply dishroom furniture that allows our customers to bring substantial savings in labor costs, regardless of the size of kitchen.

NORDIEN-SYSTEM DISHROOM FURNITURE: EVERYTHING EXCEPT THE MACHINE



The dishwashing material flow is an endless circle and the process contains the same stages, irrespective of whether small or large capacities are concerned. Our innovative systems can bring substantial savings for daily work

OEM Viale Lombardia, 33
46012 Bozzolo (Mantova) - Italy
Phone +39 0376 910511 Fax +39 0376 920754
www.oemali.com info@oemali.com

Oem Ali Pizza System

OemAli

OEM Ali

- PIZZA OVENS
- DOUGH MIXERS
- DOUGH DIVIDERS
- DOUGH ROUNDERS
- PIZZA FORMERS

Today's pizza has been described as the perfect international food for contemporary living. Originally created to honor Queen Margherita of Italy, it is a tasty, balanced meal perfect for a healthy lifestyle enjoyed throughout the world. OEM "Pizza System" has contributed significantly to this trend with an integrated system for "scientific" pizza preparation; mixing, dividing and pressing dough, to bake the perfect pizza. Founded in 1973, OEM was a pioneer in its field and, thanks to constant research and close contact with pizzamakers, is now one of the world's leading specialized manufacturers of pizzeria equipment. OEM is the only company in the sector to design and manufacture the entire range of pizza equipment. From a small pizza corner in a snack bar to the largest pizzeria, OEM has the perfect proposal for you, and offers solutions for kitchen designers too!

"PIZZA SYSTEM" SPECIALISTS



Spiral Mixer mod. RB/302/T

Dough Divider & Rounder
mod. BM/2/AS

Pizza Former
mod. PF/45/MTE

Customizable Gas oven
mod. VOLTAIRE "Ravenna Mosaico"

Electric oven
mod. ENERGY



weinnovate cooking

OLIS Via del Boscon, 424
32100 Belluno - Italy
Phone +39 0437 8558 Fax +39 0437 838274
www.olis.it info@olis.it



Olis

- MODULAR COOKING RANGES
- GAS RANGES WITH OVENS
- GAS AND ELECTRIC DEEP FRYERS
- MULTI COOKING BRATT PAN
- REFRIGERATION AND BLAST-CHILLING
- DISTRIBUTION AND PREPARATION
- DISHWASHING

WE INNOVATE COOKING



"Ariele Restaurant" - Conegliano (TV)



Multi Cooking Bratt Pan XXL Line



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Iceteam1927 - L'arte del Gelato



Iceteam1927_artegelato



Iceteam1927



Iceteam1927 l'arte del gelato

- MULTIFUNCTION, PASTRY & GASTRONOMY MACHINES

Hard ice cream, soft ice cream, frozen yogurt and milkshakes all at a profit. OTT FREEZER ice cream preparation machines and systems give the operator a competitive edge by producing exquisite, top-quality desserts. OTT FREEZER was founded in 1935 by Erwin Ott in Herzogenbuchegg, Switzerland and was the first company to introduce the vertical freezer in Europe. Since that time, OTT FREEZER has made many innovative and technological improvements. In addition to the time-tested vertical freezer, it provides a multifunction unit tailored to specific needs and available in two different capacities, Masterchef and Masterchef Super, so there is the perfect OTT FREEZER for you.

MULTIFUNCTION PASTRY, GELATO AND GASTRONOMY MACHINES



Multifunction unit: Freezes, Pasteurizes, Cooks, Melts



PAVAILLER BP 54 - Rue Benoît Frachon
26802 Portes-lès-Valence - France
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www.pavailler.com pavailler@pavailler.com



- CYCLOTHERMIC OVENS
- ELECTRIC DECK OVENS: MODULAR, COMPACT
- ELECTRIC OVENS
- RACK OVENS
- CONVECTION OVENS
- ACCESSORIES

POLARIS Via Cavalieri di Vittorio Veneto, 25
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www.polarisgroup.it info@polarisgroup.it



- REFRIGERATED CABINETS AND TABLES
- BLAST-CHILLERS
- CHILLERS & CABINETS
- STORAGE LINE
- RETARDER PROOFERS
- COLD ROOMS AND ICE-MAKERS

PROFESSIONAL REFRIGERATION

BAKING SOLUTIONS EXPERT



Opale Style: electric Deck Oven



The new Rubis Neo modular Deck Oven:
extremely versatile, it can also be dedicated to
pastry, bread or pizzas



Saphir oven range:
new compact electric Deck Oven



Topaze Style L15: electric fixed Rack Oven



Topaze Style L10: electric Convection Oven

POLARIS is a professional refrigeration specialist, supporting clients with a complete range of refrigerated cabinets and tables, blast-chillers, conservation equipment, ice-makers and retarder proofer cabinets with low energy consumption and reduced environmental impact. The company has recently launched Genius, a new piece of multifunction refrigeration equipment that will interact perfectly with the cooking cycle. Genius will give you the right solution, from negative and positive blast-chilling to leavening and slow-cooking, from multi-level integrated systems and deep-freeze functions to a temperature maintenance option and specialised cooking processes. At POLARIS, our recipe for success is passion. Our staff of 110 have been working together for 26 years, offering our clients customized and flexible solutions.



Roll-in Cabinet



Future Air Cabinet Refrigerator



Genius Blast Chillers



PROMAC ITALIA SRL con socio unico
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f promacitalia i promacitalia

- TRADITIONAL ESPRESSO COFFEE MACHINES
- DOSING-GRINDERS

A COMPLETE RANGE OF ITALIAN-ESPRESSO COFFEE MACHINES



Green Plus 3 groups - Automatic Espresso Machine



Green Tall 2 groups - Automatic Espresso Machine



Club 1 group - Automatic Espresso Machine



MD 75 AT - Automatic Coffee Grinder



ICETEAM 1927 Via Emilia, 45/A
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f iceteam1927 - L'arte del Gelato

i iceteam1927_artegelato

t iceteam1927

YouTube iceteam1927 l'arte del gelato

- BATCH FREEZERS
- PASTEURIZERS

PROMAG offers a complete line of professional ice cream machines and is well known for producing great quality products combined with ease of use and affordable positioning. Combining innovation and tradition, the PROMAG line utilizes stainless steel, electronic automation and cutting-edge technology to produce highly dependable appliances that satisfy the strictest sanitation standards as well as all HACCP requirements. The high level of functionality of PROMAG products and their flexibility have made them the ideal solution for the most diverse applications, from specialised ice cream parlors and large fast-food restaurants to small neighborhood pastry shops. PROMAG has the perfect solution for customers anywhere in the world.

THE COMPLETE LINE OF GELATO AND SOFT ICE CREAM SERVE PRODUCTION MACHINES



Stargel: electronic horizontal Batch Freezer



Easymix: electronic Pasteurizer



RANCILIO GROUP SPA con socio unico
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- PROFESSIONAL TRADITIONAL ESPRESSO MACHINES
- DOSING-GRINDERS
- HOME LINE

Since 1927, RANCILIO has worked to safeguard and promote Italian espresso culture worldwide through the production of professional espresso machines and dosing-grinders with advanced technology and design. The company puts a special focus on reliability and customer care and its wide range of products is able to satisfy all market needs. Since 1999, RANCILIO has opened five branch companies: Chicago, USA; Barcelona, Spain; Lisbon, Portugal; Dottikon, Switzerland and Weikersheim, Germany. The company joined the market of fully-automatic coffee machines following the acquisition of Egro Coffee Systems AG in 2008. With 45 active patents and two Research and Development centers, Rancilio Group shows its commitment to innovation and its desire to interpret to perfection the needs of coffee lovers worldwide. RANCILIO is publishing the BEATS Sustainability Report to provide its stakeholders with a periodical report on the actions taken and the commitments made to develop socially-responsible corporate conduct. RANCILIO is committed to the responsible management of resources. The company follows an environmentally-friendly policy for all its production processes, attaining the ISO 9001 and the ISO 14001 certifications. A photovoltaic system, on the roof of the 8,000 sq m production plant, produces energy to satisfy the company's needs. Product development is oriented to increase efficiency and sustainability to ensure responsible growth.

A GLOBAL LEADER IN THE PRODUCTION OF TRADITIONAL MACHINES FOR THE PREPARATION OF HIGH-QUALITY ESPRESSO-BASED BEVERAGES



Classe 11: a new chapter in the history of high-quality espresso



Classe 9: perfect combination of design and technological excellence



Classe 7: designed to combine functionality, ergonomics and a contemporary look



Epoca: extremely dynamic with an informal style

RENDISK Spoorstraat 62
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- ERGONOMIC SORTING SYSTEMS
- CONVEYOR SYSTEMS
- TRAY ELEVATORS
- WASTE MANAGEMENT SOLUTIONS

In professional dishwashing areas, RENDISK has stood for the very best results for more than 35 years. Based on its mission to improve working methods in dishwashing areas, RENDISK has once again set about developing a new generation of dish handling systems and kitchen waste (vacuum) solutions with an eye to durability, ergonomics and efficiency. RENDISK has won several awards for its sustainable waste management systems, among others Gulfood Award in Dubai and Smart Label Award at Host in Milan. RENDISK's latest innovation is the Rendisk Solus Eco, a stand-alone system for your kitchen waste. With the smallest footprint of only 0.8m2 and a capacity of 450kg/hr this machine reduces the volume of organic waste by up to 80%. This results in a great saving on disposal cost and facilitates environmental disposal of leftovers. RENDISK: an eye for people, the environment and profit.

IMPROVE YOUR PERFORMANCE, LOWER YOUR COSTS



Solus Eco



Free standing Waste Station



Dehydrated double bin Waste Storage



Ergonomic sorting solutions



Multiple Trays insert point

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f Rosinox - Friginox

- COOKING SYSTEMS AND RANGES
- ROYAL CHEF AND ROSICHEF LINES
- MULTI-FUNCTION TILTING BRATT PANS
- EXCLUSIF ONE-PIECE TOP
- FRYERS

FRENCH TRADITION IN THE PROFESSIONAL KITCHEN



The new Royal Chef 800, tradition and versatility for hotels, restaurants and medium-size healthcare



Tilting Multifunction Bratt Pan with non stick mixing device (ROSINOX patent)



Made-to-measure Royal Chef Exclusif for the most demanding gastronomic places



Cantilevered cooking island Royal Chef Suspendu, powerful and easy to use for very large usages

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f Scotsman Home Ice t TheDealIce

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- CUBE ICE MACHINES
- GOURMET CUBE ICE MACHINES
- NUGGET "THE ORIGINAL CHEWABLE ICE®" MACHINES
- FLAKE ICE MACHINES
- ICE MAKERS & DISPENSERS
- ICE & WATER DISPENSERS
- ICE STORAGE BINS, ICE DISTRIBUTION, ICE TRANSPORT & ICE BAGGING SYSTEM
- WATER FILTRATION SYSTEMS
- RESIDENTIAL ICE MACHINES

SCOTSMAN is the world's leading manufacturer of ice machines for one basic reason: we understand the critical importance of ice to any number of businesses. Since 1950, SCOTSMAN pioneered the development of affordable, reliable ice-making machines. Over a half-century of research, innovation and superior customer service, we continue to be one of the largest manufacturers of ice machines in the world, with distributors and authorized service agents in over 100 countries. Today, there are more than one million SCOTSMAN ice machines at work around the world, with ice production ranging between 10 pounds of ice cubes to a maximum of 5 tons of scale ice in a 24-hour period. SCOTSMAN offers not only the broadest line of ice machines but also the most energy efficient. Many machines have earned the ENERGY STAR® by meeting strict energy efficiency guidelines set by the U.S. Environmental Protection Agency (EPA) and the U.S. Department of Energy.

THE WORLD'S LARGEST MANUFACTURER OF COMMERCIAL ICE MACHINES



Meridian™ Series Ice Machine and Water Dispenser



Brilliance® Nugget Ice Machine



EC86 Gourmet Cube Ice Maker Easy Fit



Prodigy Plus® Cube Ice Machine with Storage Bin



MXG New Gourmet Ice Maker with Storage Bin

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- GRANITA OR SLUSH MACHINES
- DISPENSING MACHINES FOR COLD DRINKS
- DISPENSING MACHINES FOR HOT DRINKS

A LEADING AND HIGHLY RESPECTED NAME IN THE BEVERAGE DISPENSE EQUIPMENT INDUSTRY



Soft and Frozen Yogurt Machines



Slush



Frozen Cold Cream Machines



Slush

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- MINIMIZED EQUIPMENT BREAKDOWNS
- REDUCED ENERGY CONSUMPTION
- SATISFIES CORPORATE SOCIAL RESPONSIBILITY
- BETTER RETURN ON INVESTMENT
- A BETTER WORKING KITCHEN

Established for over 25 years, **SERVICELINE** provides highly effective and creative preventative maintenance services to caterers throughout the UK including:

- Business and industry contract caterers
- OGC local authority healthcare, education and HM prisons
- Hotels, restaurants, pubs, groups and theme parks

SERVICELINE takes a proactive approach to kitchen maintenance that is unique for our industry and sets exceptional standards for quality and safety. Born out of customers' needs to maintain their quality catering equipment, **SERVICELINE** made an immediate impact with caterers in the early 1990s. Bringing together service industry experts, the company created a refrigeration division and expanded nationally. Today **SERVICELINE** manages thousands of kitchen contracts supporting caterers with preventative maintenance and emergency repairs that keep their businesses running. From equipment installations through manufacturers' warranty to life-time service, **SERVICELINE** delivers the whole package for customers who value our multi-manufacturer expertise. Employing over 120 fully-trained experienced engineers, **SERVICELINE** consistently delivers exceptional service to our customers nationwide everyday.

EXCEPTIONAL TECHNICAL SERVICE FOR PROFESSIONAL KITCHENS



Manufacturer-trained engineers



Experienced call management



Fully equipped vans

SILKO Via Cal Larga, 8 Z.I. San Giacomo di Veglia
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- 650, 700, 900, 1100 PASS-THROUGH MODULAR COOKING RANGES
- THE DESIGN OF SPECIAL SOLUTIONS CUSTOMIZED TO ALL AESTHETIC AND STRUCTURAL REQUIREMENTS

SILKO is a prestigious brand that has specialized in the manufacturing of equipment for catering and professional kitchen systems ever since the foundation of the company in 1980. SILKO has always looked for technological innovation and quality excellence. It constantly and diligently works to ensure a competitive price, achieved without compromising on the safety of its products, but instead concentrating on a careful choice of materials and components. SILKO is able to anticipate new trends, supporting chefs and allowing them to achieve excellence. The company has launched four new lines of kitchens: Essence, designed to meet the needs of traditional restaurants and large communities; Evolution, the solution that can be personalized to suit any décor; Exclusive, designed for outdoor cooking, and Extreme, the high performance series that perfectly satisfies the needs of quick-service restaurants, chains and businesses.



A COMPLETE RANGE OF CUSTOMIZED COOKING SYSTEMS FOR THE WORLD'S BEST CHEFS



Essence



Evolution



Exclusive



Extreme

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- SELF CONTAINED, "SDN" HOLLOW-SHAPED CUBE ICE MAKERS
- SELF CONTAINED, "SCN & SMN", SQUARE SECTION FULL CUBE ICE MAKERS
- MODULAR, WAFFLE-STYLE, BEST VALUE, "SV" DICE CUBE ICE MAKERS
- MODULAR, "SNM" COMMERCIAL NUGGET ICE MAKERS
- MODULAR, "SPN" COMMERCIAL FLAKE ICE MAKERS
- SELF CONTAINED, "SPR" COMMERCIAL FLAKE ICE MAKERS
- SLOPE FRONT, UPRIGHT, "STORAGE & TRANSPORT", COMMERCIAL ICE STORAGE & ICE TRANSPORT SYSTEMS

For over 30 years SIMAG has designed, produced and distributed ice machines. From our headquarters in Pogliano Milanese, Italy, our commercial organization promotes sales in Western and Eastern Europe, the Middle East and Africa, whilst our subsidiary office in Singapore is responsible for the sales in the Far East and Australia. Our products are constantly updated to provide the latest technology and our production undergoes strict quality control. Easy-to-use, reliable and price competitive, SIMAG products offer solutions for every need: bars, restaurants, hotels, clubs, pubs, fishmongers, hospitals, industries, foodstuff and chemical processes. The quality of SIMAG ice is among the best available on the market. A simple hydraulic and electric connection is all that is needed to have a constant supply of high-quality ice. SIMAG: making ice where you need it!

SIMAG: THE ART OF ICE MAKING



Self Contained Ice Cuber
SDE24

Self Contained Ice Cuber
SDE50

New Mojo Ice SMI80



Modular Ice Flaker SPN405



Modular Cube Ice Maker SV545





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- THERMOSET AND COMBISET INSULATED FOOD DISTRIBUTION SYSTEM
- AIR-CONVECTED AND REFRIGERATED CARTS
- WAREWASHING SYSTEMS AND MACHINES

Founded in 1889 by Wilhelm Stierlen in Rastatt, Germany, STIERLEN is now a world leader in the production of professional food distribution systems and professional dishwashers characterized by outstanding quality and advanced technology. STIERLEN products have consistently proven to be successful and innovative. Vast experience, intensive research and development, coupled with the ability to make use of new practical solutions and technologies, have resulted in quality products acknowledged worldwide. STIERLEN's Cook-Serve, Cook-Chill and Cook-Freeze meal delivery equipment form a perfect system for meals that are always served at the right temperature and hygienically protected. STIERLEN's high-performance commercial dishwashing equipment guarantees the utmost in efficiency, dependability and hygiene, making it ideal for hospitals, retirement homes, staff restaurants, hotels and restaurants.



Flight Dishwashing Machine, capacity 5,000 plates per hour, low energy consumption, high efficiency



Meal Delivery Trolley with active heating and cooling system

THE LEADING MANUFACTURER AND DISTRIBUTOR OF OUTSTANDING DISHWASHING AND MEAL DELIVERY SYSTEMS FOR THE INSTITUTIONAL SECTOR



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- BLAST CHILLERS / FREEZERS
- RETARDER PROVERS
- WATER CHILLERS
- HOLDING FREEZERS & REFRIGERATORS

For over 35 years TECNOMAC, a division of Castel MAC S.p.A, has been researching, manufacturing and selling refrigeration equipment for bakeries, pastry shops, restaurants and ice-cream shops worldwide. TECNOMAC has an in-depth knowledge of refrigeration techniques and a commitment to quality which is reflected in its wide range of machines, perfect for processing any type of food. TECNOMAC is a leader in its sector in Italy, where it is based and has a leading position in many countries around the world. The four product lines cover from small reach-in to big roll-in models. The Blast Chiller / Freezer line is the fastest growing range and where the company has invested significant resources over the last decade. This has brought TECNOMAC increased market share. One of the key elements of the company's success is the ongoing training and updating of the global service network. The TECNOMAC devotion to quality has been recognized by many international organizations as well as with the ISO 9001 certification.



E20 Roll-in Blast Chiller / Freezer



The new retarder provers range LC Touch



EC50-N Reach-in holding Freezer



AQ200 Water Chiller for bakery

LEADING MANUFACTURER OF BLAST CHILLERS, BLAST FREEZERS AND RETARDER PROVERS





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- COOK-SERVE
- COOK-CHILL
- COOK-FREEZE

For the past 40 years, TEMP-RITE International has been the leader in designing and marketing meal distribution systems for healthcare and institutional facilities all over Europe. It began its activity with the introduction of the revolutionary concept of keeping hot foods hot and cold foods cold through the use of insulated meal delivery trays. Today it continues to set new standards in meal delivery with its cook-chill, cook-freeze and cook-serve systems. TEMP-RITE International focuses on the needs of the individual customer, providing customized long-term solutions with equipment guaranteed to be efficient, high quality cost-effective, ergonomic and sustainable.

TEMP-RITE INTERNATIONAL PROVIDES PARTNERSHIPS TO ORGANISATIONS LOOKING FOR INNOVATIVE, RELIABLE AND SUSTAINABLE SOLUTIONS IN MEAL DISTRIBUTION AND LOGISTICS, BASED ON CUSTOMER NEEDS



temp-rite is ISO 9001:2008 and ISO 14001:2009 certified; this attests the quality of temp-rite's organizational structure and work processes as well as our aim to maintain a sustainable long-term balance between economics and ecology



Temp-Contact – setting a new standard in meal distribution



Ergonomic and flexible cold-meal service: Serve-Rite buffet trolley



Enjoy your meal with temp-rite



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 Winston-Salem, NC 27105 - USA
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- REACH-IN, ROLL-IN & PASS-THRU REFRIGERATORS & FREEZERS
- REACH-IN, ROLL-IN & PASS-THRU BLAST CHILLER/FREEZER/THAWING CABINETS
- WORKTOP AND UNDERCOUNTER REFRIGERATORS AND FREEZERS
- DUAL TEMPERATURE REFRIGERATORS/FREEZERS & REFRIGERATORS/WARMERS
- WARMING CABINETS
- SALAD/SANDWICH AND PIZZA PREP TABLES
- REFRIGERATED CHEF BASES
- AIR CURTAIN REFRIGERATORS
- WINE MERCHANDISERS
- GLASS DOOR DISPLAY REFRIGERATORS & FREEZERS

Since 1945, VICTORY Refrigeration has been a global leader in the design and manufacturing of commercial refrigeration for the foodservice industry. VICTORY UltraSpec™ featuring Secure-Temp 1.0™ offers a broad, flexible and customizable product line that features industry leading energy saving performance, exclusive Secure-Temp 1.0™ Technology & unparalleled service. VICTORY products are specified by professional foodservice directors and consultants worldwide for use in colleges, universities, hospitals, correctional facilities, arenas, stadiums, entertainment venues and fine restaurants. VICTORY products are supported by world-class service and technical support. Made in the USA for over 70 years, VICTORY has truly earned its reputation as a brand of choice in the institutional arena.

VICTORY REFRIGERATION IS KNOWN FOR DURABILITY, PERFORMANCE, & INNOVATION IN THE HIGH END INSTITUTIONAL ARENA



The UltraSpec Series features Secure-Temp 1.0™ monitoring technology



ARCS - Air Curtain Refrigerators



VCBF-12-100U Blast chillers / Shock freezer/ Thawing cabinet



The UltraSpec series features Secure Temp 1.0 and has a sleek design with unmatched benefits and features



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- GLASSWASHERS
- UNDERCOUNTER AND PASS-THROUGH DISHWASHERS
- CONVEYOR DISHWASHERS
- POTWASHERS AND INDUSTRIAL WASHING EQUIPMENT
- COMPLETE WASH STATIONS

WASHTECH was founded in New Zealand thirty years ago and has been ISO 9001 certified since 1991. In New Zealand the company's STARLINE brand dominates the market, while in Australia WASHTECH branded products are distributed by MOFFAT. High performance, high efficiency machines, preventative maintenance programs, nationwide service support 24/7 and on-line technical support are all important parts of the WASHTECH package. WASHTECH offers comprehensive wash systems including machines, tabling and accessories for every type of professional food service operation from cafes to restaurants, hotels and hospitals, plus an extensive range of warewashers for bakeries, food manufacturers and industrial applications.

THE LEADING MANUFACTURER OF PROFESSIONAL WASH SYSTEMS IN AUSTRALASIA



M2 Wash Station



Washtech Premium Range and Conveyor

WEXIÖDISK AB Mårdvägen 4
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- UNDERCOUNTER DISHWASHERS
- HOOD-TYPE DISHWASHERS
- POTWASHERS
- GRANULE POTWASHERS
- RACK CONVEYOR DISHWASHERS
- FLIGHT-TYPE DISHWASHERS
- TRAY WASHERS
- CUTLERY AND TRAY WASHERS
- TROLLEY WASHERS
- ACS CUTLERY SORTERS

For over forty years, WEXIODISK has developed, produced and marketed premium quality and environmentally-friendly machines for professional dishwashing. Focusing not only on unrivalled dishwashing results but also on reliability, ergonomics, sustainability and lowest possible life cycle cost, WEXIODISK has become the market leader in Scandinavia. Machines have a lifelong reference and perform in professional kitchens throughout the world under the METOS and WEXIODISK brand names. Always on the cutting edge of innovation, WEXIODISK has introduced many new technologies and ideas; WD-90DUO granule washing, rack conveyor with ICS+ (Intelligent Control System) and the PRM (pre-rinse machine) which offers huge savings on operating costs. Other innovations include: duplus technology, a unique system that recirculates the final rinse in single tank machines; the WD-18CW trolleywasher that uses spin drying; the ACS cutlery sorting system and the WEB Tool, a web based HACCP and inspection system.

STATE-OF-THE-ART WAREWASHING MACHINES FROM SWEDEN



ICS+ Rack Conveyor Machine



WD-4S Undercounter Dishwasher



WD-90DUO Granule Dishwasher



WD-B Flight Type Dishwasher

Founded in 1980, WILLIAMS now employs 800 people worldwide and operates from Manufacturing, Sales and Contracting sites located in the UK, France, Eire, UAE, Hong Kong, China, India and Australia. WILLIAMS is one of the world's leading manufacturers and suppliers of award-winning professional refrigeration to the foodservice and bakery industries and has built a reputation over the years for the quality and reliability of its products. It is an ISO 9001:2008 certified company and has also gained Occupational Health and Safety Standard (OHSAS) 18001:2007, demonstrating WILLIAMS' commitment to staff welfare. Through its Greenlogic initiative WILLIAMS is renowned for manufacturing a wide range of high-performance, energy efficient and environment-friendly equipment. It holds the ISO 14001 Environmental Management System certification at all three of its manufacturing plants.

**THE REFRIGERATION LEADER IN FOODSERVICE
AND BAKERY INDUSTRIES**



Selection of Williams products



Counters



Cabinets



Coldrooms

YOUR NOTES

Your partner all over the world

Africa | America | Asia | Australia and New Zealand | Europe

The following offices are our Group points of contact in various countries throughout the world. While they do not carry all our brands, they can assist you in reaching our companies in those countries.

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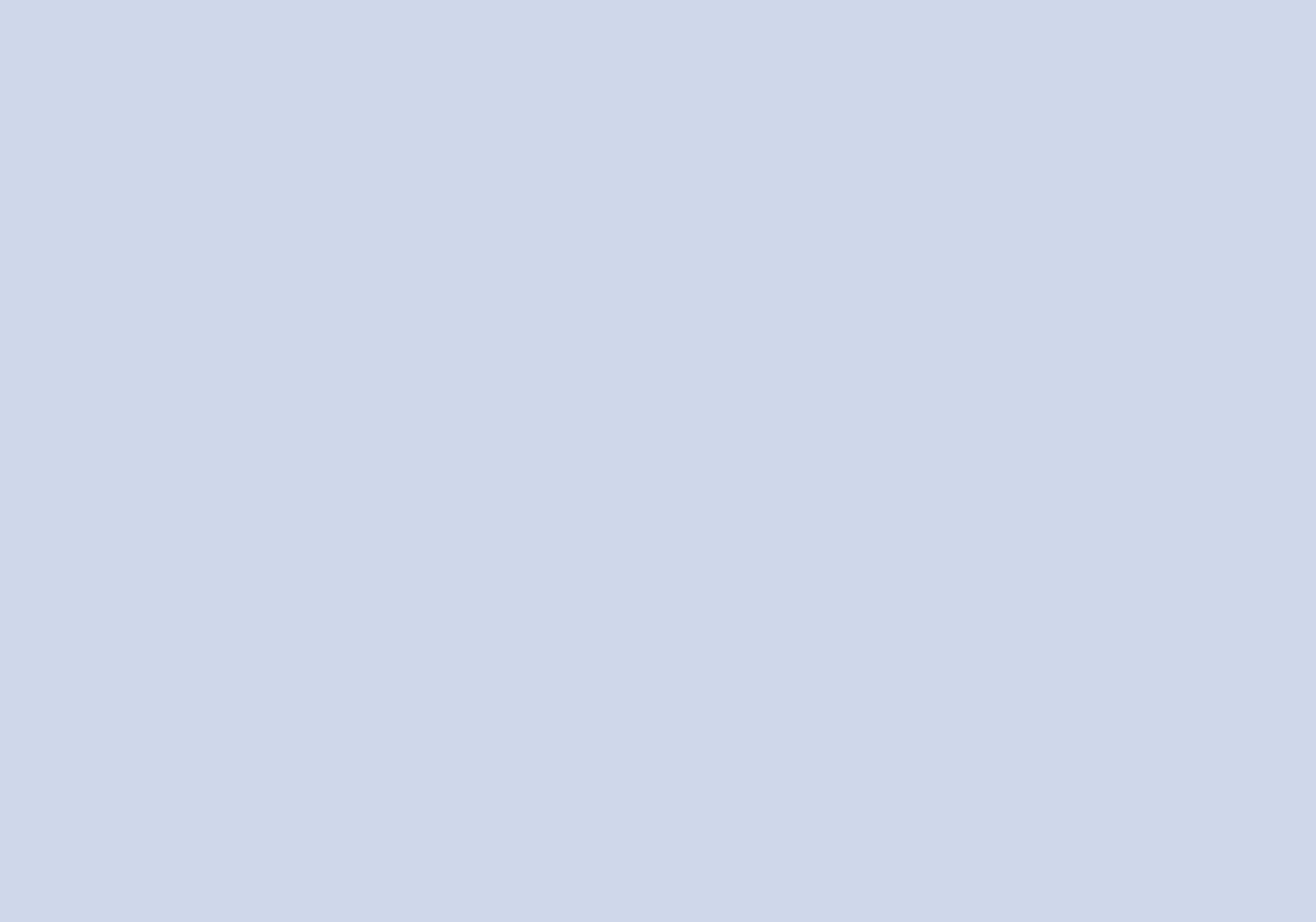
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COOKING **BAKERY**
MEAL DELIVERY & PREPARATION
REFRIGERATION **WASHING & WASTE MANAGEMENT**
ICE CREAM & BEVERAGE DISPENSE ICE MAKERS
COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
COOKING BAKERY MEAL DELIVERY & PREPARATION
REFRIGERATION WASHING & WASTE MANAGEMENT
ICE CREAM & BEVERAGE DISPENSE **ICE MAKERS**
COFFEE MACHINES **CONTRACT, DISTRIBUTION & SERVICE**
COOKING BAKERY MEAL DELIVERY & PREPARATION
REFRIGERATION WASHING & WASTE MANAGEMENT
ICE CREAM & BEVERAGE DISPENSE
ICE MAKERS COFFEE MACHINES



COOKING BAKERY MEAL DELIVERY & PREPARATION REFRIGERATION WASHING & WASTE MANAGEMENT ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
MEAL DELIVERY & PREPARATION REFRIGERATION WASHING & WASTE MANAGEMENT ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
& PREPARATION **REFRIGERATION** WASHING & WASTE MANAGEMENT ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
REFRIGERATION WASHING & WASTE MANAGEMENT **ICE CREAM & BEVERAGE DISPENSE** ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
WASHING & WASTE MANAGEMENT ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
WASTE MANAGEMENT ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
MANAGEMENT ICE CREAM & BEVERAGE DISPENSE **ICE MAKERS** COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
ICE CREAM & BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE
BEVERAGE DISPENSE ICE MAKERS COFFEE MACHINES **CONTRACT, DISTRIBUTION & SERVICE** COOKING BAKERY MEAL DELIVERY & PREPARATION
DISPENSE ICE MAKERS COFFEE MACHINES CONTRACT, DISTRIBUTION & SERVICE COOKING **BAKERY** MEAL DELIVERY & PREPARATION
MAKERS **COFFEE MACHINES** CONTRACT, DISTRIBUTION & SERVICE COOKING BAKERY MEAL DELIVERY & PREPARATION
MACHINES CONTRACT, DISTRIBUTION & SERVICE **COOKING** BAKERY MEAL DELIVERY & PREPARATION REFRIGERATION WASHING & WASTE MANAGEMENT
CONTRACT, DISTRIBUTION & SERVICE COOKING BAKERY MEAL DELIVERY & PREPARATION REFRIGERATION WASHING & WASTE MANAGEMENT