

OUR BRANDS



global foodservice equipment

This book provides an overview of all Ali Group brands. We have dedicated one page to each company to highlight its expertise, specialization and the region in which it operates. We hope this book will be a useful tool to help our current and potential clients select the most appropriate brand for their needs.

Please do not hesitate to contact us at the address below if you require any additional copies.

Email: marketing@aligroup.com



global foodservice equipment



- 80 individual brands
- Distribution in over 100 countries
- 10,000 employees worldwide
- 60 manufacturing plants in 30 countries
- Over 40 years of manufacturing excellence and expertise
- A minimum of 25 years in the market for each Ali Group brand

A culture of excellence

With over 50 years of manufacturing experience, Ali Group is one of the world's largest and most diversified foodservice equipment manufacturing companies. Pursuing excellence for our clients is central to every aspect of our business.

Our specialized brands and broad product portfolio benefit from Ali Group's global footprint. From Europe and the U.S. to the farthest reaches of China and Africa and some of the most remote places on earth, Ali Group is the only company that can truly operate all over the world. Our commitment to excellence never wavers.





A passion for innovation in every foodservice sector

Innovation is pivotal to Ali Group. We focus on cutting-edge initiatives to improve processes in our factories as well as robust product development to benefit our clients. We use our heritage and vast experience in manufacturing innovative products to build for the future.

Each Ali Group brand operates independently and cultivates its own individual strengths. Having so many different, specialized brands means Ali Group has the advantage of being able to operate in almost all product categories in the kitchen.



A truly global reach

The ability to operate in remote, challenging environments

Specialist experience in each sector

A selection of strong brands that put the customer first

At Ali Group, we believe our companies need to stay close to their clients so we can understand their needs and challenges. That insight means our companies can offer a best-in-class range of products within a variety of categories, offering custom equipment for operators ranging from hotels, restaurants, schools and cafeterias to supermarkets, bakeries, patisseries and gelaterias.

Ali Group is equally experienced at providing kitchens and laundries for facilities in the oil, mining and construction industries or on military bases, often in challenging, war-torn environments.





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
XpressChef

ambach[®]

b
baron

eloma

Falcon

LAINOX[®]

MARENO

metos

MOFFAT

oem

OLIS
weinnovate cooking

ROSINOX[®]
GRANDES CUISINES

SILKO
WILL BONE

Belshaw.
Adamatic

BERTRAND
PUMA

BONGARD
Always by your side

CFI

ESMACH

MONO

PAVAILLER

Aladdin Temp-Rite[®]
better by degrees

AUREA
advanced food preparation equipment

burlodge
TOGETHER, WE WORK.

Edlund
Where Inspiration Meets Innovation

Krefft[®]

METRO[®]

We put space to work.

Stierlen

temp-rite

BEVERAGE-AIR

FRIGINOX[®]
LE FROID PROFESSIONNEL

Friulinox[®]
REFRIGERATION EXCELLENCE

hiber
THE FUTURE OF CHILLING

POLARIS[®]
BEHIND THE FRESHNESS

TECNOMAC
our technology, your taste

VICTORY

williams

ADs
American Dish Service
Manufacturers of Ware Washing Equipment

Champion[®]

CMA
COMMERCIAL MACHINERY

COMENDA
TO CLEAN. WITH CARE.

DIHR
we mean clean

grandimpianti
intelligent laundry equipment

HCONVED
POWER - FLEXIBILITY - INNOVATION

KROMO
EXCELLENCE IN DISHWASHING

MOYER
DIEBEL

NORDIEN-SYSTEM

RENDISK

WASHTECH[®]

Wexiödisk^W

BGI
CONTINUOUS CHURRING
GELATO MACHINES

CARPIGIANI

Electro Freeze[®]

GBG

ICETEAM 1927
Bib

ICETEAM 1927
caltabriga

ICETEAM 1927
COLOREUTE

ICETEAM 1927
DIPLOMAT

ICETEAM 1927
PROMAG

Sencotel

BAR LINE
ICE - MACHINES

ICEMATIC
BE COLD WITH STYLE

Ice-O-Matic[®]
Ice. Pure and Simple

KOLD-DRAFT

Scotsman[®]

SIMAG

EGRO
BUILT FOR EXCELLENCE

PROMAC
Italian espresso machines

RANCILIO
coffeeing the World

RANCILIO
SPECIALTY

GROUP
意亚立餐饮设备(上海)有限公司
CHINA

Alicomenda

Alicontract

GRANDIMPIANTI
ENGINEERING & CONTRACTING

metos
marine

metos
kitchen intelligence

MILLER'S VANGUARD

SERVICELINE
Catering & Refrigeration Est. 1989



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in Aladdin Temp-Rite

RECOGNIZED AS THE GLOBAL LEADER IN MEAL-DELIVERY SYSTEMS

- ROOM SERVICE AND COOK-SERVE TRAYLINE 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 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



Convect-Rite® retherm systems



Ready-Chill® cold base system



Aladdin traytop



Heat On Demand Advantage® induction heating systems



Patient Meal-Delivery and Tray Retrieval Carts

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 Convect-Rite III® cook-chill rethermalization system 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.



Ali China offices



Product showroom



Xingshan Shijie Shenzhen



Crowne Plaza Shanghai Hongqiao

Founded in 2005, this Ali Group subsidiary is the China platform to promote, sell, distribute and service a wide range of products through a locally managed partner network. The company's headquarters are in Shanghai (Eastern China), with branch offices in Beijing (North China), Shenzhen (South China) and Chengdu (Western China). A comprehensive after-sales service network of more than 40 service points supports equipment delivery and commissioning. These Authorized Service Agents (ASA) are regularly trained and certified by our service

engineers. They exclusively stock 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 comprehensive support for design, supply, installation and servicing of innovative solutions to an array of businesses ranging from coffee shops to convenience stores, fast-food chains to hospitals, culinary schools to major hotel chains.



ALI FOOD SERVICE EQUIPMENT

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DISTRIBUTION AND SERVICE OF OVENS, COOKING RANGES, WAREWASHING AND LAUNDRY EQUIPMENT

- PRODUCTS FROM AMBACH, BARON, BERTRAND PUMA, CFI, EGRO, ESMACH, FRIULINOX, GRANDIMPIANTI, KROMO, LAINOX, MARENO, METOS, METRO, OEM, OLIS, PAVAILLER, RANCILIO, RENDISK, ROSINOX, WEXIÖDISK
- SALES, DISTRIBUTION, INSTALLATION SUPERVISION, PRODUCT AND TECHNICAL TRAINING, AFTER-SALES SERVICE AND PARTS
- CUSTOM-BUILT AND MODULAR COOKING EQUIPMENT
- COMBI AND CONVECTION OVENS, PIZZA OVENS, BAKERY EQUIPMENT
- WAREWASHING EQUIPMENT, LAUNDRY EQUIPMENT, BLAST CHILLERS/FREEZERS, COFFEE MACHINES, FOOD WASTE SOLUTIONS, SHELVING SYSTEMS



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Ali Comenda



Ali Comenda



Ali_comenda



Rack conveyor in corner version



Hinged side opening doors on rack conveyor machine



Sorting table with integrated waste management on rack conveyor



Flight conveyor with lowered entry section and waste management

DISHWASHING MACHINES AND FOODSERVICE EQUIPMENT

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

ALI COMENDA, the first Ali Group subsidiary outside of Italy, has a distinguished 50-year history in the French marketplace. ALI COMENDA, a market leader in dishwashing machines and equipment, operates a substantial network throughout France, backed by an unmatched technical support team. Customers can

find the most cost-effective solutions in our vast range of products. ALI COMENDA is always available to assist its customers in selecting the solutions that best meet their professional needs. With thousands of satisfied customers, ALI COMENDA has been chosen by many well-regarded food and beverage operations.



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Georges Frêche School of Hospitality, Montpellier, France



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



Four Seasons, Moscow, Russia

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

- 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 with truly competitive pricing. It is unique in the industry for its ability to leverage the combined resources of all the operating companies that constitute 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 and as planned and specified by the consultants and in full compliance with all local laws and regulations.



ALPHATECH

ALPHATECH

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- Alphatech Ali
- alphatechali

EASY-TO-USE OVENS FOR PROFESSIONAL COOKING

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



ICET 051E



ICET 071E



ICET 101E



ALPHATECH manufactures and distributes a complete range of combi and convection ovens perfect for all cooking and baking needs. The use of high-quality materials, accurate design and assembly, and detailed testing on each unit guarantees reliable ovens that are built to last.

The latest innovation of ALPHATECH is Icon, the new range of ovens designed specifically for pastry shops and bakeries. Icon perfectly reflects the ALPHATECH philosophy by being simple to operate and guaranteeing exceptional cooking results.



AMANA[®]

COMMERCIAL

MENUMASTER[®]

Commercial

XpressChef[®]

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- ACP, Inc.
- ACP, Inc.
- ACP_Inc



The XpressChef™ brand includes a diverse range of high-speed ovens in a variety of footprints, cooking technologies, and ventless configurations, offering fast baking, cooking, toasting, and crisping solutions. From left to right: **XpressChef 2c**, **XpressChef 3i**, and **XpressChef 4i**



Amana® and MenuMaster® brands include a variety of specialty/steam ovens, which offer ventless, microwave-powered steaming and cooking solutions. From left to right: **RC series**, **OnCue™ series**, and **AMSO series**



HIGH-SPEED COOKING PRODUCTS FOR PROFESSIONAL KITCHENS

- COMMERCIAL HIGH-SPEED OVENS
- COMMERCIAL SPECIALTY/STEAM MICROWAVE OVENS
- COMMERCIAL MICROWAVE OVENS

ACP, Inc. manufactures a full line of commercial high-speed cooking equipment carrying the AMANA, MENUMASTER, and XPRESSCHEF brands. In 1969, ACP, Inc. brought the first commercial microwave to the market under the AMANA brand. In the 1980's, ACP, Inc. introduced the first high-speed combination oven to market—the Jetwave®. Today, AMANA, MENUMASTER, and XPRESSCHEF 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. AMANA, MENUMASTER, and XPRESSCHEF products are backed by world-class 24/7/365 ComServ service and support and are fabricated and assembled in Cedar Rapids, Iowa.



ambach®

AMBACH

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AMBACH. YOU, YOUR KITCHEN

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

AMBACH has been designing and producing high-performance professional kitchens for over 65 years. We combine our vast experience in manufacturing and craftsmanship to provide you with beautiful, reliable, efficient and well-equipped kitchens. We serve the hospitality industry around the globe, with our customers at the heart of everything we do. Our goal is to assist you in increasing

profitability by enhancing the performance, value, and life of your kitchen. Our highly qualified team of creative engineers, as well as our global network of 450 dealers, are dedicated to providing you with personalized service wherever you are in the world. We work with you to create your perfect kitchen, tailored to your needs, personality and style.



Paradise Casino, Incheon, South Korea



Mai House Saigon, Ho Chi Minh City, Vietnam



Le Canard, Hamburg, Germany

**AMERICAN DISH SERVICE**

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Chemical sanitizing front-loading dishwasher



Chemical sanitizing single-rack dishwasher



High-temperature sanitizing dishwasher



Dual sanitizing high-efficiency conveyor dishwasher



Chemical sanitizing carousel glasswasher

EXPERTS IN COMMERCIAL DISHWASHING

- LOW- AND HIGH-TEMPERATURE COMMERCIAL DISHWASHERS
- CONVEYOR MACHINES
- UNDERCOUNTER MACHINES
- GLASSWASHERS
- BOOSTERS AND DISH TABLES
- LOW-LEVEL ALARMS

AMERICAN DISH SERVICE has been one of the leading manufacturers of commercial warewashing equipment for more than 70 years. From its first product, the chemical sanitizing low-temperature dishwasher, ADS has become a leader in the field of low-energy dishmachines. At its 208,000 square foot facility in Edwardsville, Kansas, ADS manufactures capable, durable dishwashing equipment that not only produces sparkling-clean dishes, cookware and silverware but helps save energy costs as well. For example, ADS's current designs have the highest NSF ratings for speed and reduced water consumption. Unlike other

manufacturers who bring in components, ADS controls all aspects of the manufacturing process — from production of raw sheet metal to fabrication of electrical components and finally, the assembly of machines. So quality is always maintained and costs are rigidly controlled. ADS products are marketed through a vast network of chemical distributors throughout North America. The company provides some of the most thorough training in the business, with hands-on, factory-based training courses. From manufacturing to service, no one knows dishmachines better than AMERICAN DISH SERVICE.



AUREA
advanced food preparation equipment

AUREA

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f Aurea

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**FOOD PROCESSING EQUIPMENT
FOR LARGE AND SMALL
FOODSERVICE OPERATIONS**

- VEGETABLE SLICERS
- UNIVERSAL PEELERS
- HAMBURGER MACHINES



Vegetable-mozzarella Slicer
mod. TV/150



Vegetable Slicer with free hopper
mod. TV/300/TL



Hamburger Machine
mod. PH/85



Vegetable Slicer with guided hopper
mod. TV/300/TG

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 kinds of needs. In addition to its specialized equipment, AUREA offers a complete

range of universal peelers to wash, centrifuge, brush, scrape and peel from 250 to 650 kg/h of product. AUREA machines are ideal for all foodservice enterprises, including restaurants, bars, hospitals and catering companies. They comply with all international safety and sanitation standards, from EC to HACCP.



BAR LINE
ICE - MACHINES

EMEA (EUROPE, MIDDLE EAST AND AFRICA) - SCOTSMAN ICE

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Self-contained Undercounter Flaker



Self-contained Undercounter Cuber



Flake Ice



Gourmet Ice

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

- SELF-CONTAINED MACHINES FOR "BISTROT" THIMBLE-SHAPED ICE CUBES
- SELF-CONTAINED MACHINES FOR "CRIÉE" GRANULAR ICE BITS

BAR LINE is the most cost-effective, feature-rich line of ice making equipment on the market. BAR LINE equipment exceeds the highest operational expectations:

- Water distribution system and evaporator assembly have been improved to be more compact and efficient.
- New optimized dimensions and production/storage ratios;

- Bin door features slide rollers for a smooth open-close movement, as well as sound dampening and bumpers;
- Thermostatic controls are installed on the front panel;
- Redesigned refrigeration system offering greater efficiency. These features make BAR LINE the preferred ice maker and a "Best in Class" product.

**BARON**

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- Baron Professional
- Baron Kitchens for Professionals
- Baron Kitchens for Professionals
- baronprofessional

RELIABLE BY TRADITION, INNOVATIVE BY CHOICE

- A FULL LINE OF MODULAR COOKING RANGES: QUEEN9 / QUEEN7 / 650 SERIES / GIANO SERIES
- MULTI-COOKING BRATT PAN ELECTRONIC FRYER



Baron Kitchens — the choice that makes the difference



Complete protection and guaranteed hygiene



Safety and design

In 1995, BARON started designing and manufacturing its professional kitchens. Quality, efficiency and meticulous design came together for the first time in perfect harmony, like the colours of a palette, instantly responding to the expectations of restaurateurs and to the latest trends in cooking. In a never-ending drive to achieve both beauty and technological advances, the BARON designers made it their mission to interpret

the current and future needs of those who have turned their culinary expertise into an art. BARON is the choice for chefs who are looking not only for durability and absolute hygiene, but also flexibility and practical solutions to ensure all-round ease and safety. BARON products are recognized for their reliability and performance.



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Belshaw Adamatic



Oven2020 Rack Oven



Century automated Donut Fryer



Donut Robot Mark VI



Belshaw industrial donut line

FAMOUS FOR DONUT AND BREAD-MAKING EQUIPMENT SINCE 1923

- DONUT FRYERS AND EQUIPMENT
- BREAD MAKE-UP SYSTEMS
- DOUGH DIVIDER-ROUNDERS
- RACK OVENS AND PROOFERS

BELSHAW ADAMATIC serves a global customer base that includes major supermarkets, chain restaurants, and large-scale food processing plants. Many of the world's donuts are made using BELSHAW machinery, which is found almost everywhere 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. Most recently BELSHAW ADAMATIC introduced a new high-performance, energy-efficient rack oven, Oven-2020.



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- Bertrand-Puma
- Bertrand-Puma
- Pavailler - CFI - Bertrand-Puma
- pavaillersolution

THE EXPERT IN FRENCH BREAD-MAKING MACHINERY

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

Founded in 1952, BERTRAND PUMA 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



Fermentolevain



SPI Mixer



Divitrad hydraulic divider



Moulder Euro 2000

equipment to meet the baker's evolving needs. Our customers are bread-making professionals, distribution groups, retail chains and industrial producers. Beyond its role as a major manufacturer, BERTRAND PUMA is considered a worldwide bakery specialist dealing in the manufacturing process of bread and bread-derived products.



BEVERAGE-AIR

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- beverageair
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- Beverage-Air Corporation
- beverage_air
- Beverage_Air



Dual-Temp Worktop and Undercounter Refrigerators and Freezers

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



Chef Base Refrigerator and Freezer models available from 36" up to 120"



Dual-Temp Merchandisers



Bar Mobiles with a variety of options and accessories

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

- REACH-IN REFRIGERATORS AND FREEZERS
- UNDERCOUNTER/WORKTOP REFRIGERATORS AND FREEZERS
- SANDWICH AND PIZZA PREPARATION UNITS
- CHEF BASES
- DELI CASES
- 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 offered a comprehensive range of refrigeration

equipment, unique products and unmatched aftermarket services for over 75 years. Our products include reach-in refrigerators and freezers; worktops and undercounters; sandwich and pizza preparation units; chef bases; blast chillers; glass door merchandisers; school milk coolers; and open-air merchandisers. Our line of bar equipment includes backbar, deep well, dual-zone and direct-draw models. BEVERAGE-AIR products are manufactured in Brookville, Pennsylvania, with corporate headquarters located in Winston-Salem, North Carolina.



BGI CONTINUOUS
CHURNING
GELATO
MACHINES

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BGI Produzione Macchine Gelato

Produzione Macchine Gelateria - BGitaly



LEADING MANUFACTURER OF CONTINUOUS-CHURNING GELATO MACHINES

- CONTINUOUS-CHURNING GELATO MACHINES

The best ice cream is just-churned fresh. Up to now, only ice cream makers have had the chance to taste freshly made ice cream. With continuous-churning gelato machines from BGI, this treat is finally available to everyone. BGI offers floor models with 1, 2, 3, 4 and 6 cylinders for additional flavors. The machines allow for very simple production of high-quality ice cream right

in front of customers. The product is as fresh as possible and customers can see the product being churned and served from the same compact machine. A new 1-cylinder countertop model has been introduced for the HORECA market. BGI's vision is a world where the tradition of Italian ice cream can be enjoyed everywhere.



2-cylinder machine
mod. CC200



4-cylinder machine
mod. CC401



1-cylinder tabletop machine
mod. CC102



3-cylinder machine
mod. CC300



6-cylinder machine
mod. CC600



The Orion electric deck oven with patented ROC technology and touch screen control



Paneotrad: the revolutionary and patented bread-making process



Spiral Evo mixers



Range of reach-in combined blast freezer KRYO

BONGARD
Always by your side



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Bongard.bakery

bongard

BONGARD BAKERY

bongard_bakery

FRENCH BAKERY EQUIPMENT MANUFACTURER SINCE 1922

- OVEN LINE
- FERMENTATION AND CONSERVATION LINE
- DIVISION AND MOULDING LINE
- MIXING LINE

Since its founding in 1922, BONGARD has been strongly linked to bread and pastry-making history. Oscar Bongard, the company's founder, started his business by repairing and maintaining ovens damaged during World War II. An engineer by training, he soon began designing ovens. The patented CERVAP deck oven, invented in 1967, is still in production today. In the early 1980s, BONGARD expanded its range of products to include mixing, proofing and conservation equipment. In 2007, PANEOTRAD®, a unique patented process for separating and shaping pieces of dough, revolutionized the bakery industry. This innovative machine saves up to 30% of working time while minimizing flour dust and respiratory issues. Thanks to its diversification and capacity for innovation, BONGARD has become an expert in global bread processing equipment.

Today, BONGARD is a valued partner in the baking and pastry-making industries. The company distributes products in over 140 countries; offers installation and repair support seven days a week, 365 days a year; and provides machine training in their showroom in Holtzheim, France, or in clients' own bakeries worldwide.

BONGARD'S high-performance production is complemented with innovative and energy-efficient solutions. In the near future, all their equipment — fitted with INTUITIV'2 and SENSITIV'2, the latest generations of electronic control panels — will be connected to BONGARD CLOUD, a unique system of baking process management that will allow remote control, analysis, repair and even the creation and synchronization of recipes.



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- ROOM SERVICE/HOSTESS/BULK-STYLE SERVICE SYSTEMS
- TEMPERATURE MAINTENANCE SYSTEMS
- HACCP AND COMPUTERIZED MONITORING SYSTEMS

BURLODGE designs and develops a full suite of advanced meal delivery systems for hospitals, nursing homes, schools and other institutions. Our equipment bridges form and function, durability and design to provide solutions that are both inspired and practical. We serve the entire spectrum of needs for distributing multi-portioned meals and personalized meal trays, from single to complex, multi-site locations. Central to our mission is to help provide excellent nutrition through equipment that can hold, transport and ultimately

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The Multigen 106 multi-portion hostess trolley



Tray-Line: food portioning systems, mobile dispensers and bain-marie equipment



The B-Pod nesting system for tray service

serve food at the perfect temperature. Our ongoing commitment to that core ideal starts by always putting the user and their client at the centre of our decision making. Across all our subsidiaries in the United Kingdom, Italy, Canada, France and the USA, as well as exclusive partnerships around the world, we draw on the talents of a dedicated and experienced team to help our clients deliver quality meals with absolute confidence. It is our pleasure to serve them and a point of pride that we are at the heart of nourishment every day.



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XVL 3 Steel

THE LEADER IN THE FIELD OF GELATO AND ICE CREAM MACHINES

- BATCH FREEZERS AND PASTEURIZERS
- FLOOR-STANDING AND COUNTERTOP SOFT-SERVE MACHINES
- SLUSH AND SHAKE MACHINES
- WHIPPED CREAM MACHINES

CARPIGIANI is considered the industry standard for artisanal gelato production. Established in 1946, the company is an unrivaled market leader for its high standards, quality products, attention to customer needs, and technological innovation. CARPIGIANI supports its gelato equipment with a worldwide network of highly skilled sales and service technicians. As the premier brand name in frozen dessert machines, the company has become the epitome

of quality and service in the foodservice industry. CARPIGIANI has subsidiaries in China, France, Germany, Japan, Russia and the USA. Carpigiani Gelato University, founded in 2003 as the training division of CARPIGIANI, is recognized worldwide for developing successful gelato artisans. The school's main campus is in Anzola Emilia, Bologna (Italy), with training also taking place in 19 other satellite campuses around the world.



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- FLOOR STANDING AND COUNTERTOP
SOFT-SERVE MACHINES
- SLUSH AND SHAKE MACHINES
- WHIPPED CREAM MACHINES

For customers looking to add sweet treats to their food establishment's menu, CARPIGIANI provides the most reliable technologies and the fastest after-sales service. CARPIGIANI has also launched "Soft Serve Consulting": a service that supports



191 Total Only You



GK3



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241 Magica

customers by offering the best and most suitable technological solutions along with the creation of exclusive recipes, realization of food design concepts and consulting for operations management.



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A FULL RANGE OF MULTIFUNCTION MACHINES FOR PASTRY AND FOODSERVICE PROFESSIONALS

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FREEZERS
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- COUNTERTOP SOFT-SERVE MACHINES



Freeze & Go



Ready 8 12



Pastochef



Mister Art

CARPIGIANI Foodservice Professional and Pastry comes as a natural evolution of CARPIGIANI'S mission to spread the culture of artisan gelato around the world. It is a new path in the culinary and pastry arts, which proposes unique technological solutions dedicated to professionals and chefs in the foodservice industry who want to

add freshly made frozen desserts to their menu. The line features a wide range of countertop machines for pasteurizing, batch freezing gelato and ice cream, tempering chocolate, and making cream and custard. The greatest chefs and pastry chefs in the world have chosen CARPIGIANI for their projects.





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- RETARDER PROOFERS
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- BLAST FREEZING CABINETS
- POSITIVE AND NEGATIVE REFRIGERATED CABINETS



Blue Moon retarder proofer cabinet



Chamber CF retarder proofer



TPM refrigerated worktable

Since 1979, CFI's main business has been dough conservation and controlled fermentation. From its factory 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 blast freezing.



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- 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 dishwashing equipment ranging from undercounter machines to single-rack door machines, rack conveyor machines, upright conveyor/flight machines, powered soak sinks, and pot and pan washing systems. CHAMPION also manufactures TRISYS waste equipment, which

includes multiple advanced pulper systems. CHAMPION produces BI-LINE, stainless steel foodservice conveyors designed to convey a wide range of trays and other foodservice products. CHAMPION'S ability to customize products makes them the preferred brand for foodservice operations of all sizes – from coffeehouses and restaurants to hospitals, schools and other institutions.

**CMA DISHMACHINES**

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

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

Founded in 1976, CMA is a leading manufacturer of professional and industrial dishwashing machines. CMA products are marketed through a vast network of equipment dealers and chemical distributors serviced by multiple manufacturing representatives to users 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



Undercounter low-temp dishwasher/glasswasher



Ventless high-temperature dishmachine



44" Conveyor with E Temp



Low-temperature, chemical-sanitizing commercial dishwasher with sustaining Temp Sure heater

operating costs, consumption of water, energy and cleaning products, while guaranteeing long-lasting efficiency. CMA is committed to providing superior commercial and technical support, with a constant focus on product innovation. Another strength of this California-based company is its leasing arm, Leasco, which provides financial services to its customers throughout the United States of America.

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Undercounter and pass-through units with thermal disinfection, heat recovery systems or double rack execution



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The springboard company of Ali Group, COMENDA offers professional washing machines "Made in Italy" to the highest quality standards. COMENDA solutions range from small-sized cup and glasswashers for bars to large, automated, continuous-feed systems both for the care sector and HORECA. Specific solutions for high-volume catering operations are also available – including inflight catering and the food processing industry. COMENDA's operational flexibility allows it to provide custom-made systems that are designed to meet individual space and operation requirements, with no limits on processing capacity while maintaining the highest standards of hygiene. SUSTAINABILITY for the rationalisation and optimisation of utility consumption and chemical use: it is Comenda's responsibility to

provide investment facilitation as well as a constant focus on the environment and operator safety. Uncompromised HYGIENE from sanitization to thermal disinfection and Thermolabel Test compliance. INTER-CONNECTIVITY: diagnostics and access to maintenance-related data with the opportunity for remote fault finding and servicing and in compliance with Industry 4.0 requirements. COMFORT FOR THE OPERATOR: we take pride in helping clients better organize their washing zone with improved workflow, superior hygiene standards and enhanced comfort and safety. PROVEN EFFICIENCY and CERTIFIED QUALITY through the ISO 9001:2015 and ISO 14001:2015 certifications.

**DIHR**

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With more than 30 years of experience in serving hotels and restaurants, DIHR is now a leading manufacturer of glasswashing, dishwashing and warewashing machines for commercial applications. DIHR produces more than 35,000 units per year in 20 product ranges under 85 separate brand names and is distributed in 105 countries worldwide. Thanks to 14 international certifications, DIHR is amongst the most qualified companies in this industry. With its high-quality, advanced production system



QX OPTIMA: Connected and green 3R+ flight conveyor dishwashers



Granules 900 Plus: Granules-operated Warewasher



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- ELECTRIC AND MANUAL FRUIT AND VEGETABLE SLICERS

EDLUND Company, LLC, is celebrating 96 years as the recognized leader in the manufacture of USA-made commercial can openers and can opening solutions around the world. From the original Old Reliable® #1® and #2® manual openers to high-volume customized can opening products that will open and crush almost any size can, EDLUND can provide the perfect solution and deliver it almost anywhere. As one of the leading American manufacturers of high-quality smallwares and light equipment for foodservice, EDLUND has been the recipient of two successive Kitchen Innovation Awards (2014 and 2015) from the National Restaurant Association, awarded

multiple patents and trademarks and recognized with "Best New Products" Awards in 2013, 2014 and 2017 by the leading trade magazines in the USA and United Kingdom. In addition, EDLUND portion and receiving scales have been voted "Best in Class" by operators, consultants and dealers 14 times by readers of *Foodservice Equipment & Supplies* magazine. With products sold under the Edlund, Edvantage, and BRAVO! brand names, manufacturing facilities in Vermont, USA, and distribution centers in Vermont, Belgium and Hong Kong, EDLUND can be in your kitchen within a few days.



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OUTSTANDING EXPERTISE IN THE DESIGN AND MANUFACTURE OF FULLY AUTOMATIC COFFEE MACHINES

- FULLY AUTOMATIC COFFEE MACHINES

EGRO Coffee Systems AG was founded in 1849 as a metal processing company and has grown to become one of the leading companies in the fully automatic coffee machine industry. Thanks to its passion and dedication to coffee technology and design, EGRO is an absolute guarantee of Swiss excellence. Expertise and commitment to quality are behind a range of new



Next NMS+ equipped with Next fridge, powder module and cup warmer. A wide portfolio of add-ons for all business needs.



One Top Milk Touch equipped with powder module and cup warmer.



Touch Coffee: touchscreen interface and four bean hoppers for drip coffee.



Zero+ Quick Milk PRO: space-saving design for locations with medium daily consumption.

and innovative solutions that employ increasingly advanced and sophisticated technologies. As part of Rancilio Group, EGRO operates in over 115 countries worldwide with a global sales network and seven branches: Switzerland, Germany, Spain, Portugal, USA, China and Australasia.



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876 Slush Freezer, floor-standing model



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



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

LEADING AMERICAN MANUFACTURER OF FROZEN TREAT EQUIPMENT

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

Founded in 1929, ELECTRO FREEZE, a division of H. C. Duke & Son, LLC, 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 is at its best with ELECTRO FREEZE.

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PREMIUM QUALITY KITCHEN EQUIPMENT

- COMBI STEAMERS
- BAKING OVENS
- CONVECTION OVENS
- ACCESSORIES



The new JOKER.
Whether a compact combi steamer, baking oven or convection oven, the customer can configure exactly what is needed. The right fit.



True versatility allowing for focussed working:
cooking and baking with the GENIUS^{MT}, cooking with the MULTIMAX and baking with BACKMASTER.

ELOMA GmbH is a leading manufacturer of combi steamers, baking ovens and convection ovens for the professional field. The company's philosophy, "100 percent Made in Germany," guarantees the highest quality in appliances as well as for all processes demanded from today's kitchen. Since its founding in 1975, the company has continuously developed its expertise in cooking and baking, and in 2007 it joined the Ali Group. ELOMA has a global reach of more than 65 countries worldwide. Customers range from five-star hotels and premium dining restaurants to petrol stations, trains, care facilities and even submarines. ELOMA offers a large selection of combi steamers, baking ovens and convection ovens (gas and electric) as well as a wide range of accessories such as condensation hoods and banqueting systems. ELOMA products ensure optimal results, high efficiency and sustainable operation costs. Custom solutions are available to meet the client's every need. The new compact

JOKER, the company's most recent product innovation, is the right fit for any kitchen concept. It stands out because of its configurable modularity, unrivaled capacity, maximum flexibility and contemporary design.

ELOMA products are renowned for their user-friendly design and intuitive operation. This applies perfectly not only to JOKER units, but also to the GENIUS^{MT} and MULTIMAX product lines. GENIUS^{MT} sets the standard for ease of use in automated cooking, baking, and cleaning processes. MULTIMAX is simply uncomplicated, especially for the skilled chef who is looking for support in pursuing his craft. BACKMASTER is a compact unit focussing on baking. It is ideal for petrol stations, supermarkets and coffee shops.

ELOMA'S guiding principle is to design equipment that guarantees maximum operational efficiency. Together with engineers and craftspeople from the industry, ELOMA is constantly searching for future-proof solutions.

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SPI "Al" Spiral Mixer



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**SUSTAINABLE SOLUTIONS FOR BAKERY, PASTRY, PIZZA PRODUCTION AND FOODSERVICE**

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- DIVIDERS, ROUNDERS, MOULDERS, LONG LOAF MOULDERS, AUTOMATIC GROUPS FOR BREAD
- LEAVENING PROOFERS, RETARDER PROOFERS, CONSERVATION UNITS, BLAST FREEZERS, REFRIGERATED COUNTERS, CLIMOTHER
- DECK OVENS, ROTATING RACK OVENS, CONVECTION OVENS AND MODULAR OVENS

ESMACH, founded in the early 1970s under the name Esperia, is a company dedicated to developing and implementing sustainable solutions for bakery production.

Our core business is developing bread-making systems that ensure consistent gourmet results while also protecting the environment. ESMACH is Industry 4.0: with its spiral mixers, dividers, moulders,

conical rounders, and bread groups, ESMACH is a true technological innovator in the baking industry. ESMACH is a trusted partner for bakers, offering turnkey solutions to help them work more efficiently, such as the EsmachLab system, a dynamic bakery concept that uses as little as 35 square meters to bake fresh, naturally leavened items in a matter of minutes.

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- BULK MEAL DELIVERY SYSTEMS

FALCON has been providing the catering industry with a comprehensive range of reliable, innovative and efficient products for more than 200 years. Our customers include prisons, hospitals and care homes, universities and schools, restaurants, hotels and gastropubs, cafes and coffeeshops, and quick-service restaurants and takeaways. However, we are more than just a manufacturer and supplier of equipment. Award-winning customer service, responsive technical support, a team of highly knowledgeable sales professionals and an experienced product development chef are on hand to answer any kind of query and enable customers to

FRYER ANGEL

High-performance fryers with integrated Fryer Angel fire safety system



E3914i Induction Range



Meal Delivery System



Connected Kitchen

make the right choice for their business. Our laboratory and demonstration kitchen are located in our modern manufacturing facility in Central Scotland. 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 state-of-the-art products such as the Vario-Therm bulk meal delivery system, the Connected Kitchen Monitoring Solution and the Fryer Angel fire prevention system, as well as market-leading appliances such as our induction ranges and high-performance fryers.

**FRIGINOX**
LE FROID PROFESSIONNEL

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Refrigerated Roll-in cabinets for oven trolley GN2/1



Class A cabinets with press-formed walls



New 7-inch Touchscreen Blast chiller



Horizontal Refrigerated Cabinet

THE NEXT DIMENSION OF COLD

- 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 and 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.



Friulinox

REFRIGERATION EXCELLENCE

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QUALITY IS OUR PHILOSOPHY

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

Since 1972, FRIULINOX have created blast chilling and freezing solutions, storage and refrigeration systems at the peak of performance, quality and style: from design to construction, as part of an industrial process that combines Italian excellence, international standards and environmental sustainability. Managing time and transformation processes to improve the quality of products, work and life is our mission. From a small artisan workshop to the kitchen of a large restaurant, in the simplest of preparations as in the most complex ones, time management is the secret of success. FRIULINOX technology stops, slows down and accelerates time with extraordinary versatility and precision, breaking down the limits of the seasons and the transformation of ingredients.

But it does even more, anticipating the demands of professionals and exploiting new digital technologies, to manage the entire workflow, even remotely 24 hours a day. FRIULINOX systems are distributed in more than 90 countries, in all catering and food sectors. Restaurants and pizzerias of all sizes, pastry shops and bakeries, gastronomy departments in large-scale retail, self service, cooking centres, kitchens in hospitals and nursing homes, canteens in work environments and collective spaces and are just some of the areas in which FRIULINOX solutions are used. They ensure the highest levels of versatility, reliability, service, optimization of food products and reduction of energy consumption.



Exploit EBM-161
Multifunction Blast Chiller



Exploit Multifunction Blast Chiller
Smart and connected: to optimize, plan and multiply your successes.



High performance, low consumption
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Ready RBS-122-S
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- Carpigiani Horeca
- Carpigiani Horeca



V-Dream machine.
Slush, smoothies, frappuccinos and more.



V-Air machine.
Granita, slush, sherbets and smoothies



Drink Magic.
The most attractive drink cooler



V-Drink machine.
Juice and drink coolers

HOT AND COLD BEVERAGE PREPARATION AND DISPENSING MACHINES

- GRANITA, SLUSH AND SHERBET MACHINES
- COLD DRINK COOLERS
- SMOOTHIE AND FRAPPUCCINO MACHINES
- SOFT ICE CREAM AND FROZEN YOGURT MACHINES
- HOT DRINK AND CHOCOLATE DISPENSERS

Specializing in small-sized, quality bar machines since its inception, GBG is a preferred choice for bars, cafés and restaurants all over the world. Always at the forefront of design and innovation, they have developed the V-Line, a range of machines with an elegant design that all share an innovative vertical ventilation system

to take maximum advantage of the space in the bar. GBG also produces machines for making slushies, smoothies, sorbets, cold drinks, frappuccinos, soft ice creams and frozen yogurt of the highest quality and with unbeatable performance.



GRANDIMPIANTI

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Grandimpianti Ali

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Generali Tower, Milan - Italian Bar



Generali Tower, Milan - View of the kitchen



Villa d'Este, Como - View of the kitchen



DoubleTree by Hilton Rome Monti - Mamalia Restaurant

THE SINGLE-SOURCE SOLUTION FOR TURNKEY PROJECTS IN ITALY

- COMPLETE TURNKEY PROJECTS FOR ALL KINDS OF FOODSERVICE BUSINESSES



Mama Shelter, Rome - Dining room

GRANDIMPIANTI specializes in turnkey project solutions for the Italian market. Drawing on the synergies offered by the other 80 companies in Ali Group, it provides complete professional catering solutions, supplying, installing and supporting projects throughout Italy. Thanks to over 50 years of experience, GRANDIMPIANTI assures the highest level of competence and reliability. This wealth of knowledge and expertise allows

GRANDIMPIANTI to successfully develop innovative custom solutions to completely satisfy every need of the hospitality and catering industry. From major contract caterers to hospitals, from institutions to famous luxury hotels, we serve all foodservice businesses in the most efficient manner. Today GRANDIMPIANTI is ideal for customers seeking high-quality management and a single point of contact.



GRANDIMPIANTI - INTELLIGENT LAUNDRY EQUIPMENT

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Grandimpianti ILE

Grandimpianti ILE

Grandimpianti I. L. E.
Ali Group S.r.l. a Socio Unico



Tumble dryer GD450.
Electric double-stage, with modulated gas burner
or even steam heated.



Tumble dryer GD450 and washing machine
GWH180 on a base for a perfect match.
Up to 140kg per day of laundry washed and dried.



The Wavy touch panel control.



GWH350-450-600 washing machine range.

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

- WASHING MACHINES
- TUMBLE DRYERS
- ROLLER IRONERS

Since 1972, GRANDIMPIANTI I.L.E. has been offering a wide range of high-quality laundry equipment for the professional treatment of textiles: washing machines, dryers and roller ironers. In 2017, the company presented a new range of innovative, smart, user-friendly and interactive washing machines and tumble dryers with a new electronic control named Wavy. This new professional equipment range is completely renovated in its design and user interface, but quality, mechanical features and performance remain the same. Since 2020, the range has widened with three new capacities: 35kg, 45kg and 60kg large-size washing machines

with the same smart technology. The new vertical LCD touchscreen display, together with the shiny fronts, are inspired by the high-tech field and provide an additional level of quality to the equipment. The innovative Wavy electronic control is interactive, multi-level and always up-to-date thanks to the new cloud service called TheMind. This cloud is a network of know-how, diagrams and processes that are constantly available. Monitoring, analysing and managing the activity of one or more equipment or structures is finally just a click away, thanks to the TheMind.



hiber
THE FUTURE OF CHILLING

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THE SPECIALIST IN CHILLING TECHNOLOGIES

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



Cabinet range and GN2/1 mono coque chiller FreeO



New product range including the One Pro (middle) multifunctional blast chiller



HIBER is an Ali Group company specializing in blast chilling technologies. The company 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 will fit perfectly into any kitchen or cooking area, while still offering the finest in cold temperature maintenance and reliability. The new I.O.T. technology allows users to always be connected with their equipment, and to change machine parameters remotely.



HOONVED
PEOPLE · PASSION · INNOVATION

HOONVED

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- Hoonved Professional Dishwashers
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Mod. CE 60



Mod. CAP 12 E



Mod. EDI 8 BT



Mod. EDI 8 BT

PROFESSIONAL WAREWASHING MACHINES

- 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. The company manufactures its products entirely in its Italian factory, which houses R&D, marketing and commercial departments, as well as carpentry, two assembly lines and a 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 utilizes a database of spare parts, detailed technical drawings and multilingual specifications capable of supporting any need for technical assistance. Each dealer has 24-hour access to all data via the company's website. HOONVED machines meet the safety regulations of the majority of industrialized countries. Its quality system complies with the requirements of UNI EN ISO 9001:2015.



ICEMATIC

BE COLD WITH STYLE

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MORE THAN 50 YEARS OF EXPERIENCE IN ICE MAKERS

- PADDLE ICE MAKERS
- SPRAY ICE MAKERS
- MODULAR ICE MAKERS
- 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 to more than 70 countries and maintains a leading position in Italy, where it is based. ICEMATIC ice makers are known for their performance, reliability and ease of installation. The main product line is the K series paddle system machine for hollow cube production, which can work with highly scaled water. The new line of ice machines is the C series, which introduces the spray system to



K25: Self-contained paddle ice maker



C54: Self-contained spray ice maker



M305 + MG305: Modular ice maker over insulated storage bin



B200C: Self-contained flake ice maker

the ICEMATIC range of products. The C line allows ICEMATIC to offer a complementary solution to hollow cubes in those markets where the full compact ice cube is preferred. Both lines have been developed for optimal performance, environmental sustainability, easy cleaning and installation. The entire range of products, from modular cubers to flake ice makers, offers a wide spectrum of solutions for ice storage and transportation. ICEMATIC received its ISO 9001 in 1995, a testimony to its commitment to quality.



Ice-O-Matic

Ice. Pure and Simple

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Elevation Series Modular Cuber on a B55 Bin



GEM2006R on Soda Machine Dispenser



Self-Contained Cube Ice Machine



Undercounter Gourmet Ice Maker



ICE. PURE AND SIMPLE.







- 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 engineered and manufactured commercial ice machines, storage bins, and dispensers based on the principle that simplicity leads to reliability. Our history of industry-changing, innovative design remains represented by The Elevation Series. This groundbreaking ice machine is easy to diagnose and service, energy efficient, designed around food safety, and sets no installation limitations

due to our exclusive dual exhaust technology. Our customers deserve nothing less than excellence. Through our commitment to foodservice and core industry insight, ICE-O-MATIC remains a leading global manufacturer of ice machines with unsurpassed quality and unbeatable value. Ice. Pure and Simple.

**ICETEA 1927**

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HIGHLY PRODUCTIVE SOFT ICE CREAM MACHINES

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



301 BIB Inox: single-flavour countertop top unit



603 Soft&Shake



603 Inox: double-flavour floor-standing unit









603 BIB reverse: double-flavour floor-standing unit for self-service

Since 2013, ICETEA 1927 has been building a new identity in the soft and frozen dessert industry, with a complete range of on-purpose technology solutions that are available around the world. The first release of this new range 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. The goal of ICETEA 1927 is 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.

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SYNONYMOUS WITH GELATO PRODUCTION EQUIPMENT

- VERTICAL GELATO MAKERS
- ELECTRONIC HORIZONTAL BATCH FREEZERS
- ELECTRONIC PASTEURIZING BAIN-MARIE MIXERS
- ULTIMATE TECHNOLOGY PASTEURIZERS



PSK 185 pro: electronic pasteurizer with ultimate technology



Effe: electro-mechanical vertical batch freezer



Multifreeze Pro: multispeed electronic horizontal batch freezer. Capacities available: 8, 12, 18 Kg



Multifreeze basic: horizontal batch freezer. Capacities available: 8, 12 Kg

In 1927, when Otello Cattabriga 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. Ninety years later, CATTABRIGA is still the leading supplier of high-quality gelato manufacturing equipment. CATTABRIGA electronic pasteurizers are unequalled 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 gelaterias where the gelato-making is visible. These iconic machines are an updated version of the very first automatic gelato maker developed by Otello Cattabriga.



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THE FROZEN DESSERT MACHINE SPECIALISTS

- COMBO UNIT: PASTEURIZER AND BATCH FREEZERS
- MULTIFUNCTION MACHINES



Compacta 4
Countertop combo machine.
The smallest of the Compacta family



Compacta Vario ICONA HYBRID
New multispeed combo machine for gelato which
saves water by combining air and water condensation.
Capacities available: 8, 12 Kg



Compacta Vario
Multispeed combo machine for gelato.
Capacities available: 8, 10, 12, 16 Kg



Compacta Vario ICONA Chef
New multispeed combo machine for gelato and pastry.
Capacities available: 8 Kg

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. Within ICETEAM1927, COLDELITE stands for quality and innovation.



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MULTIFUNCTION PASTRY, GELATO AND GASTRONOMY MACHINES

- MULTIFUNCTION PASTRY AND GASTRONOMY MACHINES



Masterchef: multifunction unit freezes,
pasteurizes, cooks, melts



Babychef: multifunction countertop unit

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 Herzogenbuchess, 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. In September 2021, the Ott Freezer line expanded with a new top-technology countertop model: Babychef.



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

- BATCH FREEZERS
- PASTEURIZERS



Stargel: electronic horizontal batch freezer



Stargel revo: electronic horizontal batch freezer



Easymix 60+60 plus: electronic pasteurizer



Easymix revo: electronic pasteurizer

PROMAG offers a complete line of professional ice cream machines and is well known for producing high-quality products that combine ease of use with 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 specialized ice cream parlors and large fast-food restaurants to small neighborhood pastry shops. PROMAG has the perfect solution for customers throughout the world.

**KOLD-DRAFT****KOLD-DRAFT**

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Kold-Draft

GTX361AC Modular Cube Ice Machine with Bin
Makes 1 ¼" x 1 ¼" x 1 ¼" Big cubesSC201AC Undercounter Ice Machine
Makes 1 ¼" x 1 ¼" x 1 ¼" Big cubesKD-110 Undercounter Ice Machine
Makes 1" x 1" x 1 ¼" Cocktail cubes

- ICE MACHINES
- ICE STORAGE BINS

Ice is the starting point of any beverage. In 1955, KOLD-DRAFT began producing automatic ice machines. Using a unique evaporator and water plate system, KOLD-DRAFT's design produced perfect, pure, clean, hard ice cubes – every time. The "upside down" horizontal evaporator was the key. Water is shot up into the evaporator cells at an incredibly high rate of speed and freezes from the outside in. This system washes out minerals and foreign substances before the water freezes, producing pure

cubes that melt slower. Slower-melting ice brings drinks closer to the temperature of the ice without diluting them, keeps food colder longer, and lasts longer in coolers. The finest restaurants, hotel chains, mixologists, bartenders and cocktail enthusiasts worldwide call for beautifully crafted ice as the starting point for their food and beverages. With KOLD-DRAFT ice as the foundation, any recipe can be fabulous. Kold-Draft machines are engineered to give you 99.9% pure ice.



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EQUIPMENT FOR COMMERCIAL KITCHENS

- KREFFT FOOD PREPARATION MACHINES



Vegetable and Fruit Slicer G11



Planetary Mixer and Kneader PR 21-ST



Universal Food Processing System KU 3-1



Slicer

With more than 170 years of experience, the KREFFT brand is known for high-quality, innovative and dependable appliances for professional kitchens. A wide range of food preparation machines and an advanced sales and logistics network allows KREFFT to always offer the most appropriate solution to satisfy every need. From universal food processing systems to slicers, planetary mixers

and heavy-duty planetary mixers, KREFFT's machines are ideal for restaurants, bars, hospitals and catering companies. KREFFT is the only company offering food processing machines that are largely compatible over several decades and it even offers servicing for older machines.



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PREMIUM² HYGIENE +-: connected dishwashers with outstanding performance



POT: easy and intuitive warewashers



RK PREMIUM: Smart and green 3R+ rack conveyor dishwashers



EXCELLENCE IN DISHWASHING

- COMPLETE PRODUCTS FROM UNDERCOUNTER MACHINES TO TUNNEL DISHWASHERS
- SPECIFIC MODELS FOR BAKERY, PASTRY, CONFECTIONERY AND MARINE INDUSTRY APPLICATIONS
- ECO-FRIENDLY WAREWASHERS WITH ENERGY RECOVERY SYSTEMS
- GREEN-ORIENTED SOLUTIONS FOR A QUICK RETURN ON INVESTMENT

For over 20 years, KROMO has specialized in manufacturing and distributing professional dishwashing and warewashing solutions. With its wide range of high-quality products, KROMO plays a leading and ever-growing role in the market with consistent and fast growth. Highly trained staff manage the entire manufacturing process, from the procurement of raw materials to the final packaging, always maintaining the strictest quality standards. KROMO machines are distributed in more than 105 countries worldwide and number over 148 models, ranging from the smallest glasswasher to the

largest flight-type machine. In addition to standard solutions, KROMO offers specialized washing equipment for institutional canteens, cruise ships, bakeries and the general food industry. It also develops and provides tailor-made projects, always paying close attention to operating costs and environmental protection. KROMO's wide range of products includes energy recovery systems and high-tech solutions to increase user benefits while optimizing return on investment. KROMO means excellence in dishwashing and warewashing.



LAINOX®

LAINOX

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STATE-OF-THE-ART OVENS FOR PROFESSIONAL KITCHENS

- 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, specializing in designing and creating equipment, especially multi-use ovens, for professional restaurateurs. The company's strong entrepreneurial spirit and the quality of its innovations quickly propelled it to being a market leader in Italy and beyond. 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,



Naboo Boosted



Neo24hours 051

LAINOX developed Naboo, the first smart cooking device; it is 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. Now Lainox has developed Naboo Boosted, the best combi oven ever. Research, innovation and training are the three main ingredients in the LAINOX recipe for success. The corporate mission, "Excellence in the kitchen," embodies the company's drive for improvement, and its fearlessness in taking on the most difficult challenges in the market.



MARENO

MARENO

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M+ line



M0 line



M2 line



M1 line

SUPPLYING COMPLETELY INTEGRATED PROFESSIONAL COOKING SYSTEMS SINCE 1922

- MODULAR RANGES
- CUSTOMIZED KITCHENS
- HIGHLY SPECIALIZED COOKING BLOCKS
- PREPARATION
- OVENS
- REFRIGERATION
- DISHWASHERS
- FREE-FLOW

MARENO, a company well known in Italy and abroad for the quality and dependability of its products, provides complete solutions for all types of professional catering. The company supports consultants and professionals with extensive product expertise and a strong history of experience in the field of consultancy and project design. MARENO is innovative and sensitive to the evolution of food styles.

MARENO has a strong background in steel processing and boasts highly automated production, from the stainless steel plate to final testing. Everything is done in-house, using the most advanced

and efficient technologies on the market.

MARENO has developed a comprehensive range of products that cover all aspects of food preparation, cooking, and dishwashing, as well as food preservation. The product line has expanded to create a complete kitchen that can meet any need. By getting to know our customers, we are able to provide highly personalized service at every stage, from design to installation, with quick and targeted responses.

Every detail in MARENO kitchens is considered and designed to make work easier and more efficient.

**metos**1922 **100** 2022**METOS OY AB, METOS MANUFACTURING**

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Metos Viking MixPan

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

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



Metos Proveno

METOS MANUFACTURING develops, manufactures, markets and sells high-quality professional kitchen equipment. Finland is home to the company's headquarters and manufacturing facilities. Our products are known for innovative technology and efficiency in professional kitchens worldwide. As part of the METOS GROUP,

many products are well known in Northern European kitchens under the METOS brand. METOS MANUFACTURING's mission is to provide better solutions for improved efficiency and a better working environment in professional kitchens.

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All kinds of professional kitchens, from street food to central kitchen



All equipment needed for food distribution



All customized solutions for the professional kitchen and food distribution



Dish returning and sorting units, conveyors, machines and automation

KITCHEN INTELLIGENCE: RAISING THE PERFORMANCE OF PROFESSIONAL KITCHENS

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

METOS is all about "kitchen intelligence": enhancing the performance of professional kitchens and assisting customers in their success through a wide range of quality products and services, including kitchen planning, installation, training and after-sales service. METOS is a market leader in Northern Europe, the Baltic and the Benelux countries. The company is headquartered

in Kerava, Finland, near Helsinki, and employs approximately 900 people in various countries. Since the 1920s, METOS has built a strong reputation as a reliable system supplier committed to long-term, comprehensive customer service. METOS is always willing to assume complete responsibility for the equipment it supplies throughout its life cycle.



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- metosfinland
- Metos

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

- 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 6,500 ships, including ice breakers, naval ships, cargo vessels, passenger ferries and offshore rigs. In-house production of most equipment guarantees



Galleys for naval ships, ferries, commercial ships and oil rigs



Various types of food serving lines



Layout, design and delivery of equipment for galleys and laundry

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.



We put space to work.

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MetroMax® 4 Advanced Plastic Shelving



Metro® Super Erecta Shelving with MetroSeal Green



Metro® C5 Heated Holding and Proofing Cabinets



Metro® SmartLever™ and PrepMate™ Prep Stations

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

- WIRE AND POLYMER SHELVING SYSTEMS
- THERMAL HOLDING CABINETS AND RACKS
- WALL STORAGE SYSTEMS
- HIGH-DENSITY STORAGE SYSTEMS
- WORKSTATIONS
- SPECIALTY STORAGE AND TRANSPORT SOLUTIONS
- MEDICAL CARTS

For over 90 years, INTERMETRO (METRO) has been committed to making the world more organized and efficient by providing the world's most imaginative space and productivity solutions. Founded in 1929, the company is headquartered in Wilkes-Barre, Pennsylvania, and has offices throughout the United States and internationally. Born from the creation of the industry standard for wire shelving, their product breadth has evolved into a vast array of product categories including advanced polymer shelving, medical and special application carts, storage cabinets, heated cabinets, high-density shelving, wall storage systems, stainless fabricated products and much more. METRO differentiates their

products by the features that they build in. Be it adjustability, corrosion resistance, energy-efficient insulation, modularity, maneuverability, ergonomics, or durability, their products provide unrivaled performance and value backed by a service commitment that puts their customers first. METRO puts these features to work in application-specific solutions that ensure foodservice, healthcare, industrial, laboratory and grocery professionals have the right tools for the job. Complementing their products, METRO provides industry-leading process expertise for optimizing space, workflow and productivity. Their trained professionals get processes on-track to store more, do more, and save more.



MILLER'S VANGUARD

MILLER'S VANGUARD

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Miller's Vanguard

MILLER'S VANGUARD IS THE UK'S PREMIER SERVICE, MAINTENANCE AND EQUIPMENT SUPPLY COMPANY WITHIN THE FOODSERVICE INDUSTRY

- AN INDUSTRY-LEADING SINGLE-SOURCE SOLUTION FOR RETAIL NATIONWIDE
- REACTIVE ENGINEERING SUPPORT
- PLANNED PREVENTATIVE MAINTENANCE
- HYGIENIC DEEP CLEANING
- EQUIPMENT REFURBISHMENT
- EQUIPMENT INSTALLATIONS AND PROJECT MANAGEMENT

We are proud to work with many of the UK's leading retail chains, providing us with unrivalled industry expertise earned over decades of experience. Our equipment refurbishment facility, parts and equipment warehousing, installations and fleet, specialist training, research and development, and health and

safety are all supported by integral business divisions. Recent diversification into heavy machinery engineering, ventilation, facilities management, project management and micro-electronics have expanded the traditional scope of the MILLER'S VANGUARD services portfolio.



Reactive Engineering - Rapid response to 400 calls a day, controlled centrally by our 24/7/364 National Response Centre



PPM Deep Clean - Driving availability through reliability and reduction of electromechanical breakdowns



Installations - Our installation teams ensure that our customers' equipment is stored, delivered, installed and uplifted to exacting standards



Reuse Centre - The state-of-the-art factory supports all our field operations with the re-working and off-site repairs of foodservice production devices and mechanical equipment



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MARKET LEADING MANUFACTURER OF COMMERCIAL CATERING AND BAKERY EQUIPMENT

- COMMERCIAL COOKING EQUIPMENT
- BAKERY EQUIPMENT
- CONVECTION OVENS



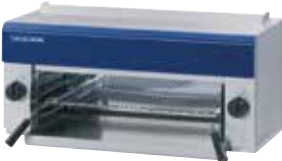
Waldorf Bold with robust 304 grade stainless steel finish



Rotel R3M4D1S



Cobra CR9D



Blue Seal Evolution Salamander G91



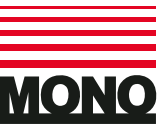
Turbofan E32D4



Waldorf 800 series lineup

MOFFAT designs, develops, manufactures and markets a comprehensive range of foodservice, bakery, and healthcare equipment. MOFFAT manufactures an extensive range of gas and electric cooking ranges, fryers, cooktops, griddles, bratt pans, convection ovens, holding cabinets and Rotel ovens in New Zealand. MOFFAT's head office is located in Melbourne, Australia. Today MOFFAT has a well-developed global distribution strategy

with subsidiary sales and service offices located in New Zealand, United States and the United Kingdom. In addition to our subsidiary offices, we have alliances with key distribution partners representing our brands in the following regions/countries: United Arab Emirates, Asia, Russia, Canada, Mexico, South Africa and Pakistan. MOFFAT operates in the following market sectors: foodservice, bakery, healthcare and QSR/National Accounts.



MONO EQUIPMENT

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THE UK'S LEADING DESIGNER AND MANUFACTURER OF PROFESSIONAL AND INNOVATIVE BAKERY EQUIPMENT

- WATER DOSING: ZERO-WASTE WATER METERS
- BAKING: CONNECTED OVENS, CONVECTION, DECK, RACK, SELF-WASH, FOOD-TO-GO, DECK SETTERS
- DOUGH PROCESSING: DIVIDERS, MOULDERS, BREAD PLANTS, ROLL PLANTS, PASTRY SHEETERS
- DEPOSTING: TABLETOP DEPOSITORS, SOFT- AND HARD-MIX DEPOSITORS, 1-, 2- AND 3-COLOUR SEMI-INDUSTRIAL DEPOSITORS
- FRYING: TABLETOP, SEMI-AUTOMATIC AND AUTOMATIC DOUGHNUT FRYERS
- AUTOMATIC JAMMERS
- SANITISING: TROLLEY SANITISER STATIONS
- ANCILLARY: L-SEALERS, SINK UNITS, RACKS, PREP TABLES, TRAYS AND MATS

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 innovative, high-quality products, can be traced back to its origins in 1947. Today MONO Equipment excels in providing the complete



Harmony Modular Deck Oven



ECO-Connect+ Wash Convection Ovens



Universal 3DX Confectionery Depositor



Fusion Pro Bread Plant

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.



Rack Conveyor Machines



Undercounter Dishwasher



Rotary-Type Glasswasher



Conveyor-Type Glasswasher



Door-Type Dishmachine



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THE GLASSWASHING EQUIPMENT LEADER SINCE 1946

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

For over 70 years the name MOYER DIEBEL has been synonymous with the very best in glasswashing and warewashing systems for high-volume applications in the biggest hotels, casinos, fast-food chains, bars and pubs. With its solid construction and unique design, the MOYER DIEBEL system 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.



NORDIEN-SYSTEM

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NORDIEN-SYSTEM DISHROOM FURNITURE: EVERYTHING EXCEPT THE MACHINE

- STAINLESS STEEL EQUIPMENT
- KITCHEN TROLLEYS



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

NORDIEN-SYSTEM is the market leader in Scandinavia and is well known throughout the world for its design and manufacture of dishwashing handling systems for industrial and professional kitchens of all sizes. NORDIEN-SYSTEM products are innovatively designed, durable and built to withstand the rigors of commercial kitchens, from hospitals and schools to five-star hotels and Michelin-

starred restaurants. By listening to market needs and utilizing our extensive knowledge and experience, NORDIEN-SYSTEM adds value to your kitchen design by providing efficient and reliable solutions. We supply dishroom furniture that allows our customers to realize significant savings in labor costs, regardless of the size of their kitchen.



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Oem Ali Pizza System
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Spiral Mixer
mod. FXID/602T



Electric Oven
mod. SuperTop 935/2



Electric Oven
mod. DOME



Electric rotating oven
mod. Helios 530

YOUR PIZZA HUB

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

OEM has been a global leader in the manufacture of a comprehensive range of pizza equipment since 1973, thanks to continuous innovation and close collaboration with pizzamakers. Its innovative products accompany the pizza chef throughout the preparation process from the dough to the baking. From a small corner in a snack bar to the largest pizzeria, OEM has

the perfect equipment for you and also provides solutions for kitchen designers. With a commitment to our customers and their needs, we provide a research and development center and act as a resource for the pizza maker to assist them in every step of the process.



weinnovate cooking

OLIS

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- A FULL LINE OF MODULAR COOKING RANGES: DIAMANTE 90 TOUCH / DIAMANTE 90 / DIAMANTE 70 / SERIES 650 / SERIES 1100
- MULTI-COOKING BRATT PAN ELECTRONIC FRYER



Diamante 90 Touch line



Diamante. Making space for efficiency



Flexible choice for unlimited personalisation

OLIS has been a well-known name in the catering industry since 1972, thanks to its top-quality production of machinery, appliances and components, and for being a partner of the Ali Group since 2004. The brand stands out for its traditional craftsmanship, most notably with stainless steel. Over the years, it has developed

products with an innovative approach that focuses on technology and design. OLIS has developed a new concept of space, function, attention to detail and materials, all of which is well expressed in the new Diamante Line. Just as the best recipes can be invented anew, we aim to continue satisfying and surprising you.

**PAVAILLER**

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Opale Touch Y24



Onyx Fit



Topaze Opera

THE BAKING SOLUTIONS EXPERT

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

Since 1946, PAVAILLER has supplied and equipped bakery and pastry workshops with bread ovens. In 1958, Louis Pavailler invented and manufactured France's first recycling oven. Our Research and Development Team continues this work, developing innovative and environmentally friendly products.

With our extensive product line and customized solutions, we are able to meet your global requirements for energy efficiency, bakehouse space availability, production flow and product variety. PAVAILLER is a strong brand with unique expertise that is sold on five continents through a global distribution network.

**POLARIS ALI GROUP SRL**

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PROFESSIONAL REFRIGERATION

- BLAST CHILLERS AND FREEZERS FOR PROFESSIONAL AND INDUSTRIAL USE
- HOLDING CABINETS AND TABLES
- COLD ROOMS

POLARIS PROFESSIONAL is a refrigeration specialist, providing clients with a complete range of blast chillers, refrigerated cabinets and tables to satisfy the ever-changing needs of the market. POLARIS constantly updates its technologies, with environmentally friendly units that utilize green solutions such as R290 gas and CO₂.



C101MG cabinet: extra-large capacity, temperature flexibility (+ 18 °C / -35 °C) and Cloud connection



Trolley blast chiller guarantees high flexibility in all work processes



Electronic fans for precise regulation of ventilation



The new Genius Logical Gas R290 multifunctional blast chiller

With the new POLARIS CLOUD, users can easily communicate with and change machine parameters remotely. With a staff of more than 120, POLARIS has been providing customized and flexible solutions to clients for more than 30 years.

**RANCILIO GROUP**

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A COMPLETE RANGE OF ITALIAN ESPRESSO MACHINES

- TRADITIONAL ESPRESSO MACHINES
- DOSING GRINDERS



Green Plus: single-boiler espresso machine available in two or three groups with automatic dosing.



P161: single-boiler espresso machine with semi-automatic dosing; also available in tall version with raised groups.



Green Plus ME: single-group espresso machine with automatic dosing, designed with all the Promac technologies in a compact footprint.



K65: professional dosing grinder, available in automatic (AT), semi-automatic (ST) and on demand (OD) versions.

Founded in 1982, PROMAC has expanded globally over the years, earning the trust of its clients through reliable and affordable products. PROMAC designs, develops, and manufactures traditional espresso machines and professional dosing grinders. Advanced technology, ease of use, competitive price-quality ratio

and passion are the main ingredients of PROMAC's commitment to customer satisfaction. As part of Rancilio Group, PROMAC operates in over 115 countries worldwide with a global sales network and seven branches: Switzerland, Germany, Spain, Portugal, USA, China and Australasia.



PROXY
PROFESSIONAL FOR YOU

PROXY

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**PROFESSIONAL PERFORMANCE CAPACITY
FOR THE DEMANDING PROFESSIONAL
A WIDE RANGE OF PRODUCTS
FOR EVERY MENU**

- GAS RANGE, ELECTRIC RANGE, FRY TOP, PASTA COOKER, FRYER, BAIN MARIE, BRATT PAN, LAVA ROCK GRILL, ELECTRIC GRILL, OVEN BASE



Wide range of solutions for every menu



Complete modularity and easy positioning

**EASY TO INSTALL****EASY TO INTEGRATE****EASY TO USE****EASY TO CLEAN**

PROXY provides a complete line of products designed to meet the needs of all chefs and to optimize efficiency of a kitchen. We provide a complete and totally configurable range of equipment,

with modules that can be freely positioned on the bases to create the most efficient cooking environment. Proxy equipment can be quickly and easily installed.



RANCILIO
coffeeing the World

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Classe 11 USB Xcelsius: multi-boiler espresso machine with automatic dosing and patented Xcelsius Temperature Profiling technology.



Classe 20 ASB: multi-boiler espresso machine with touchscreen interface and Advanced Steady Brew technology.



Classe 7 USB: designed to combine functionality, ergonomics, and highly innovative features like the Steady Brew technology.



Classe 5 USB: quality in the cup, ease of use and reliability.

**A GLOBAL LEADER IN THE PRODUCTION
OF TRADITIONAL ESPRESSO MACHINES**

- TRADITIONAL ESPRESSO MACHINES
- PROFESSIONAL DOSING GRINDERS
- HOME LINE

Since 1927, RANCILIO has been manufacturing traditional espresso machines for professionals, ensuring quality coffee experiences for businesses and individuals worldwide. RANCILIO is a global leader in the HORECA industry. The company's product range includes traditional espresso

machines, professional dosing grinders, and a home line. As part of Rancilio Group, RANCILIO operates in over 115 countries worldwide with a global sales network and seven branches: Switzerland, Germany, Spain, Portugal, USA, China and Australasia.



RANCILIO SPECIALTY

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BE INSPIRED. BREW DIFFERENT.

- ESPRESSO MACHINES DESIGNED FOR SPECIALTY COFFEE



RS1 Inox is a multi-boiler espresso machine designed for the specialty coffee market.



RS1 Inox: cutting-edge brewing technology, stainless steel body panels and touchscreen interface.



RS1 Black with matte black painted stainless steel body panels.



RS1 Black with wooden portafilters and wooden steam lever handles, available as optionals.

RANCILIO SPECIALTY inherits the deep knowledge developed by Rancilio with more than 90 years of experience designing, manufacturing, and selling espresso machines. Developed for professional baristas and quality-focused coffee shops, RANCILIO SPECIALTY's espresso machines provide cutting-edge brewing

technology, Rancilio expertise and a distinctive design. As part of Rancilio Group, RANCILIO SPECIALTY operates in over 115 countries worldwide with a global sales network and seven branches: Switzerland, Germany, Spain, Portugal, USA, China and Australasia.



RENDISK

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Stand-alone, pump- and vacuum-based food waste management systems



Ergonomic dish handling sorting solutions



Flex TrayBot: automatic tray loading and unloading system



Tray conveyors

EQUIPMENT SOLUTIONS FOR FOOD WASTE AND DISH HANDLING PROFESSIONALS

- ERGONOMIC SORTING SYSTEMS
- CONVEYOR SYSTEMS
- TRAY ELEVATORS
- WASTE MANAGEMENT SOLUTIONS
- ZERO WASTE
- AUTOMATIC TRAY LOADING AND UNLOADING SYSTEMS

For nearly 40 years, RENDISK has been the global leader in designing and manufacturing dishwashing logistics and food waste solutions for professional kitchens. From our headquarters in Deventer, The Netherlands, RENDISK supports kitchen teams with innovative logistical solutions for dishwashing and cutting-edge waste management solutions. The company is focused on making kitchen work easier, more efficient,

and more sustainable, always with a great regard for local and global environmental concerns. RENDISK'S latest innovation is the automatic tray trolley unloading system. This collaborative robot (cobot) is easy and safe to use. This system can be integrated into the RENDISK tray conveyor systems and ensures consistent speed, performs all the repetitive and dull tasks, shows up every day and takes no breaks.



ROSINOX
GRANDES CUISINES

ROSINOX

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FRENCH TRADITION IN THE PROFESSIONAL KITCHEN

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- HIGH PERFORMANCE OPTIMA 100% FRY-TOP
- MULTI-FUNCTION TILTING BRATT PANS
- TAILOR-MADE ROYAL CHEF EXCLUSIF
- HIGH-PERFORMANCE FRYERS

For 185 years, ROSINOX has produced the finest cooking equipment in the great tradition of the French masters for chefs in France and worldwide. Located in Bourges, the company can trace its heritage back to 1837 when the first Rosières product was created, beginning a commitment to quality and excellence. Whether continuing great traditions such as Royal Chef Suspendu and the tailor-made Royal Chef Exclusif, or developing new



The new Rosichef SIGNATURE 900, where design meets performance



The new OPTIMA 100% fry-top, highly efficient, with a 100% usable heating surface



Efficient and ergonomic touchscreen controls



The Royal Chef Suspendu cantilevered cooking island, powerful and designed for high-volume production



The made-to-measure Royal Chef Exclusif for the most demanding kitchens

technologies such as the OPTIMA 100% fry-top, ROSINOX is in the forefront of convenience, strength, dependability, safety, hygiene and aesthetics. These outstanding properties make ROSINOX equipment well suited for large healthcare institutions, catering operations, company canteens, luxury hotels and gourmet restaurants.



Scotsman®

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THE WORLD'S LARGEST MANUFACTURER OF COMMERCIAL ICE MACHINES

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- RESIDENTIAL 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 Gourmet Ice Maker with Storage Bin



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 has 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.



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

- GRANITA, SLUSH AND SHERBET MACHINES
- SMOOTHIE AND FRAPPUCCINO MACHINES
- COLD DRINK COOLERS
- SOFT ICE CREAM AND FROZEN YOGURT MACHINES
- HOT DRINK AND CHOCOLATE DISPENSERS

In their quest to offer a high-quality standard, SENCOTEL has become the benchmark for supplying slush and cold drink machines to hotels, amusement parks and large chains. Always with an eye on business development, they work to provide solutions that enable their customers to produce a wide variety of products. With their



V-Air machine for granitas, slushes, sherbets and smoothies



V-Drink drink cooler for cold drinks and juices



V-Dream machine for slushes, smoothies, frappuccinos and more



Natcold automatic whipped cream machine

new vertical ventilation system, they have revolutionised a market where every centimetre above the counter is important. With an elegant design and great features, this range of machines makes up the V-Line and covers every product from slush to soft ice cream, including cold drinks, smoothies, milkshakes, and frappuccinos.



Manufacturer-trained engineers



Fully equipped vans



Nationwide engineer coverage



Located north of London, SERVICELINE employs 175 people and is one of the industry's leading service providers. Established for over 30 years, SERVICELINE provides a wide range of solutions such as preventative maintenance, breakdown cover and service products to commercial and institutional foodservice caterers throughout the UK, including:

- Contract caterers and facility management companies
- Business and industry
- Hotels, restaurants, stadiums and theme parks
- Healthcare, carehomes and education
- High-security sites including airports, military installations and HM Prisons

SERVICELINE is unique in the industry for taking a proactive approach to kitchen maintenance, setting exceptional standards for quality and safety, holding full ISO 9001, 14001, 18001 and 50001 certifications along with specific industry accreditations. Today SERVICELINE manages thousands of kitchen contracts, supporting caterers with preventative maintenance and emergency repairs that keep their businesses operating. SERVICELINE delivers a complete package for customers who value our multi-manufacturer expertise. Employing over 80 fully-trained experienced engineers, SERVICELINE consistently delivers exceptional service to our customers nationwide every day.



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COMMERCIAL KITCHEN AND REFRIGERATION MAINTENANCE AND EQUIPMENT SUPPLY AND INSTALLATION





- MINIMIZED EQUIPMENT BREAKDOWNS
- INCREASED OPERATIONAL LIFESPAN
- REDUCED ENERGY CONSUMPTION
- BETTER RETURN ON INVESTMENT
- STATUTORY KITCHEN CERTIFICATION AND CORPORATE SOCIAL RESPONSIBILITY



SILKO
WELL DONE

SILKO

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

- ESSENCE: 650, 700, 900, 1100 – DESIGNED TO MEET THE NEEDS OF TRADITIONAL RESTAURANTS AND LARGE COMMUNITIES
- SILBLOCK: THE SOLUTION THAT CAN BE PERSONALIZED TO SUIT ANY PROFESSIONAL KITCHEN PROJECT
- EXCLUSIVE: DESIGNED FOR OUTDOOR COOKING

Founded in 1980, SILKO specializes in the manufacturing of equipment for catering and professional kitchen systems. SILKO has always looked for technological innovation and superior quality. The company works continuously and diligently



Essence



Silblock



Exclusive



Digitally managed smart cooking system



to ensure a competitive price, without compromising the safety of its products, but rather by focusing on the careful selection of materials and components. SILKO is able to anticipate new trends, assisting chefs in achieving excellence.



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EMEA (EUROPE, MIDDLE EAST AND AFRICA)

SCOTSMAN ICE

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Self-contained Ice Cuber SDE30



Self-contained Ice Cuber SDE50



New Mojo Ice SMI80



Modular Ice Flaker SPN405



Modular Cube Ice Maker SVD503

SIMAG: THE ART OF ICE MAKING

- SELF-CONTAINED, SDE HOLLOW-SHAPED CUBE ICE MAKERS
- SELF-CONTAINED, SCE CONIC-SHAPED CUBE ICE MAKERS
- MODULAR, WAFFLE-STYLE, BEST VALUE, SVD DICE CUBE ICE MAKERS
- MODULAR, SNM COMMERCIAL NUGGET ICE MAKERS
- SELF-CONTAINED, SMI (MOJO) COMMERCIAL CUBELET ICE MAKERS
- MODULAR, SPN COMMERCIAL FLAKE ICE MAKERS
- SELF-CONTAINED, SPR COMMERCIAL FLAKE ICE MAKERS
- SLOPE FRONT, UPRIGHT, STORAGE AND TRANSPORT, COMMERCIAL ICE STORAGE AND ICE TRANSPORT SYSTEMS

SIMAG has been designing, manufacturing, and distributing ice machines for over 30 years. From our headquarters in Pogliano Milanese, Italy, our organization is responsible for sales in Western and Eastern Europe, the Middle East and Africa, while our subsidiary office in Singapore manages sales in the Far East and Australia. Our products are constantly updated to include the latest technology and our manufacturing processes undergo strict

quality control. SIMAG products are easy to use, reliable, and cost effective. They cater to a wide range of applications, including bars, restaurants, hotels, clubs, pubs, fishmongers, hospitals, industries, food processing and chemical processors. 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.



Stierlen

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

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



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



Meal Delivery Trolley with active heating and cooling system

Founded in 1889 by Wilhelm Stierlen in Rastatt, Germany, STIERLEN GmbH is 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, extensive research and development, coupled with the ability to leverage new practical solutions and technologies, have resulted in globally recognized products.

STIERLEN'S Cook-Serve, Cook-Chill and Cook-Freeze meal delivery equipment provide 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.



TECNOMAC

our technology, your taste

CASTELMAC SRL - TECNOMAC DIVISION

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TecnomacCastelmac

tecnomac

tecnomac.eu



CT: roll-in blast chillers



LEV CONTROL TOUCH: advanced retarder provers



CHILL TOUCH: multifunction blast chillers/freezers



EVENT: advanced blast chillers/freezers

LEADING MANUFACTURER OF BLAST CHILLERS, BLAST FREEZERS AND RETARDER PROVERS

- BLAST CHILLERS / FREEZERS
- RETARDER PROVERS
- WATER CHILLERS
- REFRIGERATED CABINETS

For over 35 years TECNOMAC, a division of Castel MAC SRL, 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 market position in many countries around the world. The four product lines range from

small reach-in models to big roll-in models. The blast chiller/freezer line is the fastest-growing range and is where the company has invested significant resources over the last decade. One of the key elements of the company's success is the ongoing training and updating of its global service network. The TECNOMAC devotion to quality has been recognized by many international organizations as well as with the ISO 9001 certification.



temp-rite

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temp-rite International Holding B.V.

TEMP-RITE IS AN INDUSTRY EXPERT IN FOOD DISTRIBUTION PRODUCTS

- BUFFET TROLLEY SYSTEMS FOR COLD AND WARM MEALS
- CONTACT-HEATING SYSTEMS FOR TRAYED MEALS
- THERMO-CONVECTION SYSTEMS FOR TRAYED MEALS
- INSULATED TRANSPORT TROLLEYS, SERVING EQUIPMENT AND ANCILLARY PRODUCTS
- INSULATED TRAY AND PELLET SYSTEMS

We deliver high-quality products and maintain a steady focus on sustainability, hospitality and efficiency. TEMP-RITE offers valuable solutions to a diverse customer base including: hospitals, retirement homes, nursing homes, nurseries, schools and commercial caterers. We offer completely dependable food distribution equipment that ensures the best menu quality and meets the highest HACCP standards. We are a market leader in the growing segment of buffet-trolley systems, offering buffet trolleys



Serve-Rite Pro – The buffet cart that delivers modern hospitality, individualized flexibility, smart features and a high standard of hygiene.



TEMP-RITE supplies a wide range of ancillary products that will simplify your meal distribution – and guarantee its success.



Buffet trolleys – the Temp-Classic Pro is our answer to the challenges posed by modern catering operations.



Active systems utilizing intelligent contact heating or thermo-convection heating technology will optimize your meal distribution.



for both cold and snack catering as well as for warm meals. We bring hospitality into the care sector. We facilitate the distribution of trayed Cook/Serve, Cook/Chill, and Cook/Freeze meals prepared by means of contact heat or thermo-convection. In combination with our innovative HACCP-compliant TC Soft Cloud software, our food distribution carts deliver unmatched meal-service quality. TEMP-RITE offers a comprehensive range of transport and ancillary products to complete your meal distribution system.



The Victory Elite Series® of refrigerators and freezers offers a solid set of features for an excellent value



ACRS air curtain refrigerators



VBCF12-100PU Blast chiller/shock freezer/thawing cabinet



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

Since 1944, VICTORY Refrigeration has been a global leader in the design and manufacturing of commercial refrigeration for the foodservice industry. VICTORY UltraSpec® series, featuring Secure-Temp®, offers a broad, flexible and customizable product line that features industry-leading, energy-saving performance, exclusive Secure-Temp Technology and 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

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VictoryRefrigeration

Victory Refrigeration

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

- REACH-IN, ROLL-IN AND PASS-THRU REFRIGERATORS AND FREEZERS
- REACH-IN, ROLL-IN AND PASS-THRU BLAST CHILLERS/FREEZERS/THAWING CABINETS
- WORKTOP AND UNDERCOUNTER REFRIGERATORS AND FREEZERS
- DUAL TEMPERATURE REFRIGERATORS/FREEZERS AND REFRIGERATORS/WARMERS
- WARMING CABINETS
- SALAD/SANDWICH AND PIZZA PREP TABLES
- REFRIGERATED CHEF BASES
- AIR CURTAIN REFRIGERATORS
- WINE MERCHANDISERS
- GLASS DOOR DISPLAY REFRIGERATORS AND FREEZERS

**WASHTECH**

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THE LEADING MANUFACTURER OF PROFESSIONAL WASH SYSTEMS IN THE SOUTHERN HEMISPHERE

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

WASHTECH was founded in New Zealand in 1981 and is the largest manufacturer of commercial dishwashers in the Southern Hemisphere. WASHTECH offers a diverse range of products across the WASHTECH and STARLINE brands, with a strong reputation for reliability, ease of use and high performance for

commercial dishwashing and industrial warewashing applications. WASHTECH products are engineered to be environmentally friendly with world-class water and power consumption rates achieved through innovations such as rinse recirculation and integrated heat recovery.



UD with polish-free system



M2C with polish-free system



CDe240 with heat recovery and EcoRinse



ICS+ Rack Conveyor Machine



WD-4S Undercounter Dishwasher



WD-125 Combi Dishwasher



WD-B 5 Flight-Type Dishwasher

For almost fifty years, WEXIÖDISK 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, WEXIÖDISK has become the market leader in Scandinavia. Machines have a lifelong reference and perform in professional kitchens throughout the world under the METOS and WEXIÖDISK brand names. Always on the cutting edge of innovation, WEXIÖDISK

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.

**Wexiödisk**

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STATE-OF-THE-ART WAREWASHING MACHINES FROM SWEDEN

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



WILLIAMS REFRIGERATION

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- Williams Refrigeration
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**THE REFRIGERATION LEADER IN FOODSERVICE,
BAKERY AND MEDICAL INDUSTRIES**

- CABINETS AND COUNTERS
- COLDROOMS
- BLAST CHILLERS / BLAST FREEZERS
- PREPARATION COUNTERS / WELLS
- MERCHANDISERS
- BOTTLE COOLERS
- FRONT-OF-HOUSE DISPLAY
- DEDICATED BAKERY EQUIPMENT



Selection of Williams products



Counters



Cabinets



Coldrooms

Founded in 1980, WILLIAMS now employs 800 people worldwide and operates from manufacturing, sales and contracting sites located in the UK, France, Ireland, 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 ISO9001:2015 certified company and has also gained ISO 45001:2018, demonstrating WILLIAMS' commitment to staff health and safety. Through its Greenlogic initiative, WILLIAMS is renowned for manufacturing a wide range of high-performance, energy-efficient and environmentally friendly equipment. It holds the ISO 14001:2015 Environmental Management System certification at all three of its manufacturing plants.

Your global partner

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

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