

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

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115 individual brands
 Distribution in over 100 countries
 14,500 employees in 34 countries
 75 manufacturing plants in 17 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 60 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



REFRIGERATION



WASHING
& WASTE
MANAGEMENT



ICE MAKERS



BAKERY



COFFEE
MACHINES



ICE CREAM
& BEVERAGE
DISPENSE



MEAL DELIVERY,
PREPARATION & STORAGE
SOLUTIONS



CONTRACT,
DISTRIBUTION
& SERVICE

ALPHATECH

AMANA[®]
COMMERCIAL

ambach[®]
You, your kitchen

b
baron

BLUE SEAL

Cleveland^{*}

CONVOTHERM[®]

DEAN[®]

eloma

Falcon

Frymaster[®]

GARLAND[®]

INDUCS[®]

LAINOX[®]

Lincoln^{*}

MARENO
kitchen solutions since 1922

MENUMASTER[®]
Commercial

MERRYCHEF[®]

metos
cooking solutions

MOFFAT

PIZZERIA
Since 1857

PIZZERIA
YOUR PIZZA HUB

OLIS
we innovate cooking

PROXY
PROFESSIONAL FOR YOU

ROSINOX
GRANDES CUISINES

SILKO

SunFire[®]

U.S. Range^{*}

XpressChef[®]

BEVERAGE-AIR

Delfield[®]

FRIGINOX
LE FROID PROFESSIONNEL

Friulinox
REFRIGERATION EXCELLENCE

HARFORD[®]

hiber
COOL EXPERIENCE

KOLDTECH^{*}

KOLPAK^{*}

POLARIS[®]
BEHIND THE FRESHNESS

RDI^{*}

TECNOMAC
our technology, your taste

VICTORY

williams

ADs
American Dish Service
Manufacturers of Ware Washing Equipment

bi-line
Conveyor Systems

Champion

CMA
COMMERCIAL

COMENDA
TO CLEAN. WITH CARE.

DIHR

grandimpianti
intelligent laundry equipment

HONVED
PEOPLE · PASSION · INNOVATION

KROMO

MOYER
DIEBEL

NORDIEN-SYSTEM

RENDISK

WASHTECH

Wexiödisk

WMAXX
WAREWASHING

BAR LINE
ICE - MACHINES

CRYSTAL TIPS^{*}

ICEMATIC
BE COLD WITH STYLE

Ice-O-Matic[®]
Ice, Pure and Simple

KOLD-DRAFT

Scotsman[®]

SIMAG

ADAMATIC

Belshaw

BERTRAND
PUMA

BONGARD
Always by your side

CFI

ESMACH

MONO

PAVAILLER

COFFEE
QUEEN
ORIGINAL

CREM[®]

EGRO
BUILT FOR EXCELLENCE

EXPOBAR

PROMAC
Espresso coffee machines

RANCILIO
coffeeing the World

RANCILIO
SPECIALTY

spengler

BGI
CONTRUOL
CLIMATE
SOLUTIONS

ICETEAM
1927
BiB

CARPIGANI

ICETEAM
1927
caltabriga

ICETEAM
1927
COLDELITE

Electro Freeze[®]

GBG

McCann's^{*}

Multiple[®]

ICETEAM
1927
PROMAG

ICETEAM
1927
PROMAG

Sencotel

SERVEND[®]
Ice & Beverage
Systems

V AIR

Aladdin Temp-Rite[®]
better by design

AUREA
advanced food preparation equipment

burlodge
TOGETHER, WE WORK.

Edlund

Krefft[®]

merco^{*}

METRO[®]
We put space to work.

Stierlen
REITZLE

temp-rite

Ali
GROUP
康立餐饮设备(上海)有限公司
CHINA

Alicomenda

Alicontract

Fabristeel^{*}

GRANDIMPIANTI
ENGINEERING & CONTRACTING

metos
marine

metos
kitchen intelligence

MILLER'S VANGUARD

SERVICELINE
Catering & Refrigeration Equipment Sales Est. 1989

WELBILT[®]
FITKITCHEN^{*}

WELBILT[®]
KITCHENCARE^{*}

WELBILT[®]
KITCHENCONNECT^{*}



ADAMATIC
814 44th Street NW, Suite 103
Auburn, WA 98001 - USA
P +1 206 322 5474
www.belshaw-adamatic.com
info@belshaw-adamatic.com



ADR2 Divider-Rounder



Divider-Rounder, Interior



Divider-Rounder, Exit Conveyor



Divider-Rounder, Dough Pieces

ADAMATIC - THE FIRST NAME IN BAKERY

- DOUGH DIVIDER-ROUNDERS

ADAMATIC's specialized bread makeup systems are common in midsize and industrial bakeries throughout the USA and Canada. Adamatic has successfully served the baking industry for 50 years

with a focus on the ADR2 – the most versatile divider-rounder available for small-to-medium weight breads and rolls.



ALADDIN TEMP-RITE®
250 E. Main Street
Hendersonville, TN 37075 - USA
P +1 800 888 8018
www.aladdintemprite.com
info@aladdin-atr.com



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

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

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 FOOD SERVICE EQUIPMENT

(Shanghai) Co. Ltd.
MTR Cloud Center, 3rd Floor, Suite A
619 Caoyang Road Putuo District - Shanghai
200063 - China
P +86 21 6285 5858
info@aligroup.cn

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

- PRODUCTS FROM AMBACH, 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

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 China offices



Product showroom



Hotelex Shanghai



VIPSHOP headquarters



MGM Shanghai West Bund



ALI COMENDA S.A.
17-19 Avenue Gaston Monmousseau
93240 Stains - France
P +33 (0) 1 48216325
www.comenda.fr
info@alicomenda.fr

Ali Comenda

Ali Comenda

Comenda_France

Ali_comenda



Pass-through machine with automatic hood-lift system



Rack conveyor in corner version



Hinged side opening doors on rack conveyor machine



Flight conveyor with lowered entry section and waste management



Sorting table with integrated waste management on rack conveyor



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 60-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.



ALICONTRACT

Via Gobetti, 2a Villa Fiorita
20063 Cernusco s/N (Milan) - Italy
P +39 02 92199292
www.alicontract.com
info@alicontract.it

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



Georges Frêche School of Hospitality, Montpellier, France



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






Four Seasons, Moscow, Russia

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

Via Schiaparelli, 15
Z. I. San Giacomo di Veglia
31029 Vittorio Veneto (Treviso) - Italy
P +39 0438 912588
www.alphatech-ali.it
info@alphatech-ali.it

Alphatech Ali 
Alphatech Ali 
alphatechali 



Synapsy



Icon



Zoom



EASY-TO-USE OVENS FOR PROFESSIONAL COOKING

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

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[®]

ACP, INC.
225 49th Avenue Drive S.W.
Cedar Rapids, IA 52404 - USA
P +1 319 368 8120
www.acpsolutions.com
orders@acpsolutions.com

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

HIGH-SPEED COOKING PRODUCTS FOR PROFESSIONAL KITCHENS

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



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



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[®]

You, your kitchen

AMBACH
Crocevia Ganda, 1
39052 Caldaro (Bolzano) - Italy
P +39 0471 662213
www.ambach.com
ambach@ambach.com

- ambachaligroup
- Ambach
- ambach_ali



Paradise Casino, Incheon, South Korea



Mai House Saigon, Ho Chi Minh City, Vietnam



Le Canard, Hamburg, Germany

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 making professional kitchens for 70 years. We combine our vast experience in manufacturing and craftsmanship to provide you with beautiful, reliable and high-performance kitchens. We serve the hospitality industry around the globe, putting our customers at the heart of everything we do. Our goal is to help you improve profitability through

the performance, value and extended life of your kitchen. Our qualified team of highly creative engineers and our international network of selected partners are committed to providing you with personal service, wherever you are in the world. We work with you to create your perfect kitchen, tailored to your needs, personality and style.

**AMERICAN DISH SERVICE**

900 Blake Street
 Edwardsville, KS 66111 - USA
 P +1 913 422 3700
www.americandish.com
orders@americandish.com

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 maintained its status as the leading manufacturer of commercial warewashing equipment for over 70 years. Since our first patented product, the Chemical Sanitizing Low-Temperature Dishwasher, ADS has risen to prominence in the field of low-energy dish machines. Current ADS designs have the highest NSF ratings for speed and reduced water consumption. Our equipment is manufactured at our 208,000 square foot facility in Edwardsville, Kansas. Every aspect of the manufacturing process – from the production of raw sheet metal to the fabrication of electrical components –

and the assembly of machines is carefully controlled to ensure the production of affordable, long-lasting machines. ADS products are marketed through a vast network of chemical distributors throughout North America. To ensure their success, we provide distributors with some of the most thorough training in the business. These hands-on, factory-based training courses are taught by knowledgeable service technicians with years of experience working with ADS equipment. No one knows dish machines better than AMERICAN DISH SERVICE.



Chemical sanitizing front-loading dishwasher



Chemical sanitizing single-rack dishwasher



High-temperature sanitizing dishwasher





Dual sanitizing high-efficiency conveyor dishwasher



Chemical sanitizing carousel glasswasher



AUREA
 Viale Lombardia, 33
 46012 Bozzolo (Mantova) - Italy
 P +39 0376 910511
www.aureaali.com
info@oemali.com

Aurea 
 OemAli 

Vegetable-mozzarella Slicer
mod. TV/150Vegetable Slicer with free hopper
mod. TV/300/TLHamburger Machine
mod. PH/85Vegetable Slicer with guided hopper
mod. TV/300/TG**FOOD PROCESSING EQUIPMENT FOR LARGE AND SMALL FOODSERVICE OPERATIONS**

- VEGETABLE SLICERS
- UNIVERSAL PEELERS
- HAMBURGER MACHINES

A constant commitment to quality, design and technological development has made AUREA a leader in food processing equipment, recognized throughout Europe and the world. The wide variety of AUREA solutions facilitates and enriches kitchen work, perfectly responding to all 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
Via Lainate 31/b - 20010 Pogliano Milanese (Milan) - Italy
P +39 02 939601
www.barline.it
info@barline.it

ASIA & PACIFIC - SCOTSMAN INDUSTRIES (S) PTE. LTD.
140 Paya Lebar Road - #08-09 AZ @ Paya Lebar - Singapore 409015
P +65 6738 5393
www.barline.it
scotsman@scotsman.com.sg

CHINA - SCOTSMAN ICE SYSTEMS (SHANGHAI) CO. LTD.
Room 2503, Building 2, 20 Xuhong Middle Road
Xuhui District Shanghai - China 200235
P +8621 6131 3200
www.barline.it
sales@scotsman-china.com

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.



Self-contained Undercounter Flaker



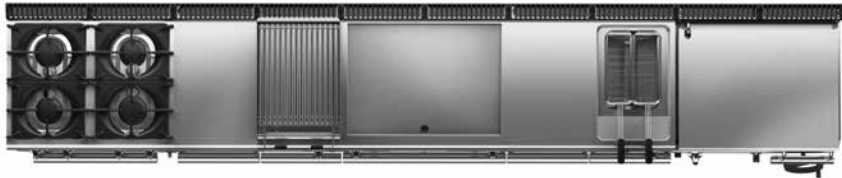
Flake Ice



Self-contained Undercounter Cuber



Gourmet Ice



Baron Kitchens — the choice that makes the difference



Complete protection and guaranteed hygiene



Safety and design

RELIABLE BY TRADITION, INNOVATIVE BY CHOICE

- A FULL LINE OF MODULAR COOKING
RANGES: QUEEN 9 TOUCH / QUEEN 9 /
QUEEN 7 / 650 SERIES / GIANO SERIES
- MULTI-COOKING BRATT PAN,
ELECTRONIC FRYER
- CUSTOMIZED KITCHENS

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.



BARON
Via del Boscon, 424
32100 Belluno - Italy
P +39 0437 855411
www.baronprofessional.com
info@baronprofessional.com

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



Belshaw

BELSHAW
814 44th Street NW, Suite 103
Auburn, WA 98001 - USA
P +1 206 322 5474
www.belshaw.com
info@belshaw.com



Open Kettle Donut Fryer



INSIDER Ventless



Industrial Frying System



Automated Fryer, Industrial



Automated Fryer, Retail

**DONUT MACHINES IN MULTIPLE SIZES
WORLDWIDE INSTALLATION AND SUPPORT
SERVING BAKERIES FOR 100 YEARS**

- DONUT PRODUCTION LINES
- FRYERS
- PROOFERS
- DEPOSITORS
- ICERS
- GLAZERS
- SUGARING MACHINES

100 years of product development and commitment to service have made BELSHAW the leader in donut production equipment. Since 1923, BELSHAW has supplied donut manufacturing equipment worldwide. BELSHAW's customer base includes

supermarkets, chain restaurants, and large-scale food processing plants, as well as small donut shops and bakeries. BELSHAW products are renowned for both efficiency and profitable longevity.



**BERTRAND
PUMA**

BERTRAND PUMA
Zone Industrielle
58000 Saint-Eloi - France
P +33 (0) 4 7557 5500
www.bertrand-puma.fr
contact@sebp-bertrand.com



SPI Mixer



Fermentolevain



Moulder Euro 2000



Divitrad hydraulic divider

**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

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®
3779 Champion Boulevard
Winston-Salem, NC 27105 - USA
P +1 336 245 6400
www.beverage-air.com
sales@bevair.com

- beverageair
- Beverage-Air
- Beverage-Air Corporation
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- Beverage_Air

**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



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

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.



BGITALY SRL
Via Trieste, 4/E
31025 Santa Lucia di Piave (Treviso) - Italy
P +39 0438 460992
www.bgitaly.it
info@bgitaly.it

- BGI Produzione Macchine Gelato
- Produzione Macchine Gelateria - BGitaly



2-cylinder machine mod. CC200



1-cylinder tabletop machine mod. CC102



3-cylinder machine mod. CC300



4-cylinder machine mod. CC401



6-cylinder machine mod. CC600



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.

**BLUE SEAL LIMITED**

Unit 67, Gravelly Business Park
Gravelly, Birmingham, B24 8TQ - United Kingdom
P +44 (0) 0121 327 5575
www.blue-seal.co.uk
sales@blue-seal.co.uk

-  blueseal
-  Blue Seal United Kingdom
-  TheRealBlueSeal

MARKET-LEADING MANUFACTURER OF COMMERCIAL CATERING EQUIPMENT

- COMMERCIAL COOKING EQUIPMENT
- CONVECTION OVENS
- DEEP FRYERS
- WAREWASHING

The Moffat Group designs, develops, manufactures and markets a comprehensive range of foodservice equipment, including an extensive range of gas and electric cooking ranges, cooktops, griddles, bratt pans, convection ovens and hot holding cabinets. BLUE SEAL offers a series that is the next stage in a journey of continuous improvement. Sleeker in design, and built to accommodate the demands of today's most passionate chefs, it promises even more performance than anything before it.

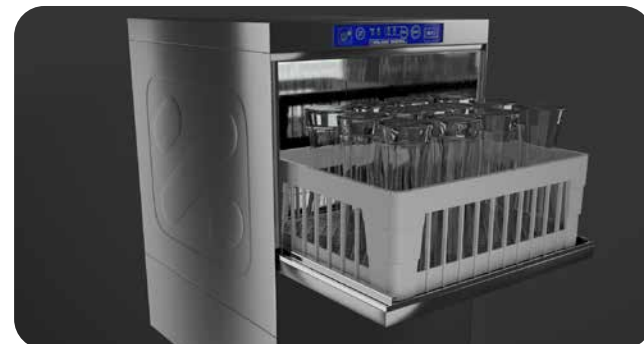
When it comes to selecting tops and bottoms, the BLUE SEAL Evolution series offers a level of choice not seen before. With a bigger range of equipment, you have even more flexibility to configure your kitchen exactly the way you want it. We are close to the customers who use our products and provide an outstanding after-sales warranty and support to meet the needs of our customers. Our manufacturing facilities are in Christchurch, New Zealand.



Blue Seal Evolution Series



Turbofan Oven System



Warewashing

**BONGARD**

32, route de Wolfisheim
67810 Holtzheim - France
P +33 (0) 3 88 78 00 23
www.bongard.fr
bongard@bongard.fr

Bongard.bakery Bongard BONGARD BAKERY bongard_bakery 

The control panel on Orion Evo deck ovens ensures centralised energy management



Spiral Evo mixers: a range of fast, versatile and compact mixers for all types of dough



Paneotrad®: the revolutionary and patented bread-making process



KRYO range of reach-in combined blast freezers

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 I. 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. Since January 2023, all their equipment — fitted with INTUITIV'2 and SENSITIV'2, the latest generations of electronic control panels — is progressively being connected to BONGARD CONNECT, a unique system of baking process management that allows remote control, analysis, repair and even the creation and synchronization of recipes.



BURLODGE HEAD OFFICE AND UK

C60 Barwell Business Park,
Leatherhead Road, Chessington,
Surrey KT9 2NY - United Kingdom
P +44 (0) 208 879 5700
www.burlodge.com
sales@burlodge.co.uk

BURLODGE FRANCE

16, Avenue Graham Bell
77600 Bussy Saint Georges - France
P +33 (0) 160176674
www.burlodge.com
accueil@burlodge.fr

BURLODGE ITALY

Via Ca' Bertoncina, 43
24068 Seriate, Bergamo - Italy
P +39 035 4524900
www.burlodge.com
info@bulodge.it

Burlodge Group

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ADVANCED MEAL DELIVERY SOLUTIONS

- TRAYED MEAL ROOM SERVICE/COOK-SERVE/COOK-CHILL/COOK-FREEZE SYSTEMS
- 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



The RTS CT and HL for plated meal delivery



The Multigen M multi-portion hostess trolley



The B-Pod nesting system for tray service



Logiko Duo:
two trolleys in one with touchless control

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.



CARPIGIANI

Via Emilia, 45
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505111
www.carpigiani.com
www.gelatouniversity.com
info@carpigiani.it

Carpigiani

Carpigiani Gelato University

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Pastomaster HE 60



Maestro HE



Miniwip



Synthesis 2



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.



CARPIGIANI

Via Emilia, 45
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505111
www.carpigiani.com
info@carpigiani.it

- Carpigiani
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THE BEST PARTNER FOR YOUR PROJECT: STATE-OF-THE-ART TECHNOLOGY AND RELIABLE WORLDWIDE AFTER-SALES ASSISTANCE

- 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, through "Soft Serve & Shake Consulting," supports customers in



191 Total Only You



GK3



XVL 3 Steel



241 Magica

developing the perfect soft serve or shake cup by offering the best and most suitable technological solutions along with dedicated consultancy for the creation of exclusive recipes, realization of food design concepts and operations management.



CARPIGIANI

Via Emilia, 45
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505111
www.carpigiani.com
www.gelatouniversity.com
info@carpigiani.it

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A FULL RANGE OF MULTIFUNCTION MACHINES FOR PASTRY AND FOODSERVICE PROFESSIONALS

- FLOOR-STANDING AND COUNTERTOP BATCH
FREEZERS
- MULTIFUNCTION MACHINES FOR PASTRY
- COUNTERTOP SOFT-SERVE MACHINES



Lab-O-Chef 5



ReadyChef



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.



CFI
30 Route d'Ahun
23150 Lavaveix-les-Mines - France
P +33 (0) 4 7557 5500
www.froid-cfi.fr
contact@sebp-cfi.com

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QUALITY IS OUR PRIORITY!

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



Blue Moon retarder proofer cabinet



Chamber CF retarder proofer



Blue Chef deep freezer-conserver



Criolla chocolate cabinet

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.



CHAMPION INDUSTRIES
3765 Champion Boulevard
Winston-Salem, NC 27105 - USA
P +1 336 661 1556
www.championindustries.com
info@championindustries.com

- ChampionInd.Warewashing
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THE DISHWASHING MACHINE SPECIALISTS FOR OVER 130 YEARS

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



Flight-Type Machine



Rack Conveyor Machine



Door-Type Machine



Undercounter-Type Machine

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.



Cleveland™

MANUFACTURING OPERATIONS CENTER
CLEVELAND RANGE LTD
8251 Keele Street
Concord, Ontario L4K 1Z1 - Canada
P +1 905 660 4747

CUSTOMER SUPPORT AND TRAINING CENTER
CLEVELAND RANGE, LLC
760 Beta Drive, Suite D
Mayfield Village, Ohio 44143 - USA
P +1 800 338 2204
P +1 216 481 4900
www.clevelandrange.com
customerservice@clevelandrange.com

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-  clevelandranges
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**LEADING MANUFACTURER AND DESIGNER
OF STEAM COOKING EQUIPMENT**

- BRAISING PANS AND TILT SKILLETS
- STEAM-JACKETED KETTLES
- COOK-CHILL SYSTEMS
- STEAMERS

CLEVELAND™, a Welbilt® brand with a proud history spanning over 170 years, is a leading manufacturer and designer of steam cooking equipment and offers the industry's largest selection of steam models for every application – no matter the size of operation or production demands. Kitchens which utilize steam cooking technologies are able to increase cooking speed, reduce waste, improve menu quality, and






HA Series Mixer Kettles MFS Series Food Pump TurboJet II Cook Chill Tanks

save energy, helping to create more efficient workspaces. A pioneer in the category, CLEVELAND is the only manufacturer that specializes in the design and manufacture of steam cooking equipment. With a reputation as the dependable, tried-and-true partner for foodservice professionals throughout the industry, CLEVELAND puts care into each product to create simple, yet sophisticated solutions, which bring power to kitchens for years to come.



CMA DISHMACHINES
12700 Knott Street
Garden Grove, CA 92841 - USA
P + 1 714 898 8781
www.cmadishmachines.com
sales@cmadishmachines.com

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Undercounter low-temp dishwasher/glasswasher



Ventless high-temperature dishwasher



44" Conveyor with E Temp



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

**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

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.

**COMENDA**

Via Galileo Galilei, 8
20051 Cassina de' Pecchi (Milan) - Italy
P +39 02 952281
www.comenda.eu
sales@comenda.eu

- Comenda Ali
- Comenda Ali
- Comenda Ali
- comenda_ali

THE ESSENCE OF WAREWASHING

- SPACE-EFFICIENT TURNKEY WAREWASHING SOLUTIONS FOR THE CARE SECTOR, HORECA AND HIGH-VOLUME OPERATIONS.
- AUTOMATION AND CONNECTIVITY OPTIONS ACROSS THE RANGE
- THERMAL DISINFECTION AND THERMOLABEL TEST COMPLIANCE
- VENTLESS EXECUTION
- PERIODIC SALES AND AFTER-SALES SEMINARS
- NEW APP AND WEB DASHBOARD FOR REMOTE MONITORING AND SERVICING
- ONLINE TECHNICAL SUPPORT AND SPARE PARTS ORDERS

Springboard company of the Ali Group, COMENDA designs, develops and sells complete turnkey washing solutions – including waste management units and water treatment – guaranteeing outstanding standards of hygiene and disinfection, optimising resources for a more comfortable work environment and operational efficiency. COMENDA offers a complete range competing in all tiers from compliance to an existing design to value engineering, offering



Solution from Comenda: Undercounter and pass-through units with thermal disinfection, heat recovery systems or double-rack execution. Pot and utensil washers in front- or side-loading execution



AC Next Series: rack conveyor units in straight and corner configuration. Also available with automatic prescrap and prewash module



Turnkey solutions for your wash-up area

specific and unique solutions.

From traditional restaurants to the healthcare industry, COMENDA is proud to be able to fully support every single one of our clients with the equipment they need for their business. COMENDA provides best-in-class customer support throughout the entire product lifecycle, from identification of correct machine model to after-sales service, backed by years of design and manufacturing experience.

**CONVOTHERM**

Talstrasse 35
82436 Eglfing - Germany
P +49 0 8847 67 0
www.convotherm.com
convotherm.marketing@welbilt.com

- Convotherm
- Convotherm
- Convotherm1896
- convotherm_official



Convotherm maxx 6.10 combi oven



Convotherm maxx pro 10-20 combi oven



Convotherm maxx pro BAKE 6.10 double stack with stacking kit



Convotherm 6.10 mini combi oven

CONVOTHERM. THE LEADING MANUFACTURER OF HIGH-QUALITY COMBI OVENS WORLDWIDE

- COMBI OVENS
- ACCESSORIES
- ARTIFICIAL INTELLIGENCE-DRIVEN COOKING SOLUTIONS

CONVOTHERM®, established in 1976, designs and manufactures innovative high-quality combi ovens. The company is renowned for offering the widest selection of combi oven models to suit every application and delivers worldwide to many sectors of the foodservice industry, including restaurants and snack bars, catering, retail and convenience stores as well as quick-serve restaurants and the marine sector. CONVOTHERM prides itself on innovative technology engineered in Germany and driven by sustainability, serviceability and ease of use: a philosophy called "Intelligent Simplicity."

With the flexibility of CONVOTHERM combi ovens in a minimal footprint, customers improve speed and quantity, reduce energy and food wastage, and increase their menu offerings. Combi ovens are unique for offering baking, roasting, grilling, frying, steaming, stewing, poaching and smoking in a single device. The CONVOTHERM product portfolio spans three product lines: maxx pro, maxx and the mini range, which together provide a wide range of sizes and offer the full performance spectrum for all types of users.



CREM®



CREM
Headquarters
C/ Comerç n° 4 Pol. Ind. Alcodar
46701 Gandia (Valencia) – Spain
P +34 96 287 88 75
www.crem.coffee
creminfo.es@crem.coffee

- f crem.coffee
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THE MOST EXTENSIVE RANGE
IN THE INDUSTRY

- TRADITIONAL ESPRESSO
- FILTER MANUAL
- AUTOMATIC
- GRINDERS

CREM® is a global company with international prestige in the coffee industry, has more than 100 years of market experience and sells its products in over 90 countries. At CREM, coffee is truly our passion. From the bean through the machine, we've spent decades infusing that passion into every aspect of our work, bringing superior coffee experiences to everyone, everywhere. Our understanding goes beyond how coffee equipment works. We have collective industry experience ranging from trained baristas to professional cuppers, as well as our field service and engineering teams, allowing us to build

equipment with our customers and every individual engaging with our machines in mind. Addressing their challenges, our solutions combine practical impact with intuitive design, for crafted coffee creations of all kinds. We never rest in pursuit of helping you deliver that high-quality experience, whether it's in a specialty coffee shop, convenience store, fine dining restaurant or in your office. We infuse that passion and expertise into every one of our products because it's that blend of passion, deep understanding, and collaboration with you that truly drives all of our work at CREM.



Diamant Pro 3GR



EX3 3GR Display



Unity1+



Mega Gold TK



CRYSTAL TIPS

CRYSTAL TIPS - Welbilt UK
Ashbourne House, The Guildway Old Portsmouth Road
Guildford, GU3 1LR - United Kingdom
P +44 1483 464900
www.welbilt.uk
info@welbilt.uk

CRYSTAL TIPS - Welbilt Iberia S.A.U.
Calle Textil num. 6 - P.I. La Ferreria
08110 - Montcada I Reixac (Barcelona) - Spain
P +34 93 642 92 00
www.welbilt.es
iberia@welbilt.com

CRYSTAL TIPS - Welbilt Italia S.r.l.
Via Caduti Di Amola 11/2
40132 Bologna (BO) - Italy
P +39 051 092 0590
www.welbilt.it
italia@welbilt.com

CRYSTAL TIPS - Welbilt Deutschland GmbH
Talstraße 35
82436 Eglfing - Germany



D145 with B105 bin



H Series H30 A

MORE THAN 50 YEARS OF EXPERIENCE IN ICE MAKERS

- SPRAY SYSTEMS
- PADDLE SYSTEMS
- MODULAR ICE MAKERS
- GRANULAR ICE MAKERS
- NUGGET ICE MAKERS
- SCALE ICE MAKERS
- DISPENSERS
- ICE STORAGE BINS
- MATCHING TABLE (ICE MAKER/STORAGE BIN)

CRYSTAL TIPS is synonymous with quality. Since the beginning, CRYSTAL TIPS ice makers have been known for their function, design and performance. With the introduction of the IceWorld app, CRYSTAL TIPS icemakers have also been appreciated for innovative total control of the machines.

D Range models are among our best sellers, thanks to their high production and great reliability. The H Range of paddle system models, which can work with highly scaled water to produce hollow cubes, is another main product line.



DELFIELD
980 South Isabella Road
Mt. Pleasant, MI 48858 - USA
P +1 989 773 7981
www.delfield.com
info@delfield.com

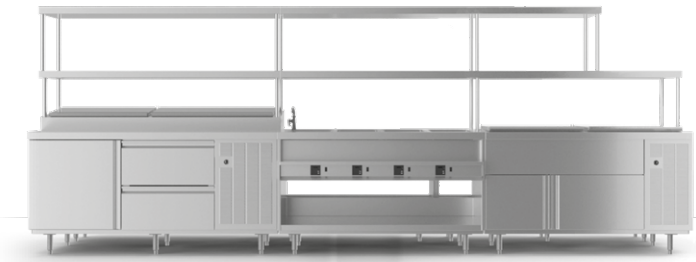
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**DELFIELD. FRESH SOLUTIONS,
FIT FOR YOU**

- SERVING SYSTEMS
- FABRICATION
- REFRIGERATION



Shelley serving lines featuring mobile and stationary serving counters



EcoMark custom fabrication



4400 Series prep tables



6000XL reach-in refrigerator and freezer
with a seamless ABS interior and
molded shelf supports



Specification Line reach-in refrigerators
and freezers connect you 24/7

DELFIELD®, a Welbilt® brand, was founded in 1949 and provides best-in-class serving, fabrication and refrigeration solutions to the foodservice industry. DELFIELD replaces complexity with simplicity. While no two restaurants are completely alike, every successful enterprise has one common goal: a seamless workflow throughout the entire kitchen. That is why DELFIELD is focused on perfecting the whole journey. DELFIELD has a wide range of options with their custom fabrication capabilities, including a full range of production centers, utility

counters, hot food tables and drop-ins. Custom serving solutions maximize space, production flow and efficiency with flexible products that can hold hot, keep cold or freeze – depending on your operation's needs. DELFIELD also offers a complete line of reach-ins, prep tables, heated cabinets, blast chillers, equipment stands and more. With a complete line of serving, fabrication, and refrigeration options offering countless features and design options, DELFIELD'S units keep ingredients consistently fresh, delivering unparalleled quality guests can truly taste.



DIHR
Via del Lavoro, 28
31033 Castelfranco Veneto (Treviso) - Italy
P +39 0423 7344
www.dihr.com
dihr@dihr.com

DIHR Ali
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RX Pro: Rack conveyor dishwashers with reinforced double rinse



Twin Star: Innovative vertical stock and wash concept.
Awarded as the most innovative product of the year at
Smart Label HOST 2021



Optima: Connected glass and dishwashers with clean
water technology

WE MEAN CLEAN

- THE BROADEST RANGE WORLDWIDE,
FROM UNDERCOUNTER MODELS AND POT
WASHERS TO TOP-RATED RACK AND FLIGHT-
TYPE MACHINES
- SUSTAINABLE TAILOR-MADE SOLUTIONS
- INTERNATIONALLY CERTIFIED AND PATENTED
MODELS
- HIGH-TECH MANUFACTURING PLANT

Founded in 1985 in Castelfranco Veneto, Italy, DIHR is a leading manufacturer of glass, dish and warewashing machines for commercial applications. DIHR develops, produces and distributes a comprehensive range of dishwashing equipment in over 120 countries. In its high-tech plant, DIHR covers the complete manufacturing process, from the stainless steel cutting and fabrication to final product assembly. The DIHR range features undercounter and hood-type models, rack and flight-type machines as well as pot and granules warewashers, with an enhanced focus on customized washing

solutions. DIHR's vision is to minimize the use of environmental resources and customer operating costs. All equipment, designed according to the strictest standards of hygiene and performance, ensures top sanitation levels while minimizing energy, water and chemical consumption. As a fully customer-centric organization, DIHR focuses not only on the product but also on the entire life cycle of the equipment. DIHR genuine parts and accessories, as well as IoT solutions, ensure that the equipment performs optimally throughout time.



EDLUND COMPANY, LLC

319 Queen City Park Road
Burlington, VT 05401 - USA
P +1 802 862 9661
www.edlundco.com
customerservice@edlundco.com

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

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- HIGH-SPEED CAN-OPENING SOLUTIONS FOR FOOD PROCESSORS
- MECHANICAL AND DIGITAL PORTION, RECEIVING AND SPECIALTY SCALES
- KNIFE SHARPENING, STORAGE AND SANITIZING EQUIPMENT
- MANUAL AND ELECTRIC FOOD PREPARATION EQUIPMENT

EDLUND Company, LLC, is celebrating 98 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



Edlund KSUV-18 Helios™
UV Anti-Microbial Knife Cabinet



EDPZ-20 Bluetooth® Wireless Programmable Scales



EBP-7 Burger Press



EDV-12 Edlund Edvantage® Electric Slicers



EDV-1PB Edlund Edvantage® #1®
Manual Can Opener



Model 270 Electric Can Opener



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, Hong Kong, Vancouver and Quebec, EDLUND can be in your kitchen within a few days.



RANCILIO GROUP

Headquarters
Viale della Repubblica 40
20015 Villastanza di Parabiago (Milan) – Italy
P + 39 0331 408200
www.ranciliogroup.com
info@ranciliogroup.com

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Next NMS+: stainless steel brewing group and high-value components for high performance and maximum durability.



One Touch Top Milk equipped with automatic steam wand, 5.7" touchscreen interface, powder module and 6.5 litre fridge.



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



QuBe Pro Milk: coffee, fresh milk and powder-based beverages for offices and small businesses.

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

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.

**ELECTRO FREEZE**

2116 Eighth Avenue
East Moline, IL 61244 - USA
P +1 309 755 4553
www.electrofreeze.com
sales@electrofreeze.com sales@hcduke.com

-  ElectroFreeze1
-  Electro Freeze / HC Duke and Son, LLC
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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-



876 Slush Freezer, floor-standing model



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



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







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

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.

**ELOMA GMBH**

Otto-Hahn-Str. 10
82216 Maisach - Germany
P +49 (0) 8141 395 0
www.eloma.com
sales@eloma.com

- Eloma GmbH 
- Eloma GmbH 
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PREMIUM QUALITY KITCHEN EQUIPMENT

- COMBI STEAMERS
- BAKING OVENS
- CONVECTION OVENS
- ACCESSORIES



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



True versatility allowing for focused 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 professional use. The company's "100 percent Made in Germany" philosophy guarantees the highest quality in appliances and in all processes required in today's kitchens. Since its founding in 1975, the company has continuously developed its expertise in cooking and baking and joined the Ali Group in 2007. ELOMA has a global reach of more than 65 countries. Customers range from five-star hotels and fine-dining restaurants to gas stations, trains, and care homes.

ELOMA offers a wide range of combi steamers, baking ovens and convection ovens (gas and electric) as well as a wide range of accessories such as condensation hoods, trays, grids, pans and banqueting systems. ELOMA products guarantee optimal results, high efficiency and sustainable operating costs. Customized solutions are available to meet the customer's needs.

The compact JOKER fits into any kitchen concept. It stands out for its configurable modularity, unrivaled capacity, maximum flexibility and contemporary design. The GENIUS^{MT} sets the standard for ease of use in automated cooking, baking and cleaning processes. MULTIMAX is simply uncomplicated, especially for the experienced chef looking for support in his craft. BACKMASTER is a compact unit focused on baking. It is ideal for gas stations, supermarkets and coffee shops.

ELOMA products are known for their user-friendly design and intuitive operation. This applies not only to JOKER, but also to the GENIUS^{MT} and MULTIMAX product lines. ELOMA's guiding principle is to design equipment that guarantees maximum operational efficiency. Together with engineers and craftsmen from the industry, ELOMA is constantly looking for future-proof solutions.



ESMACH

ESMACH
 Via Vittorio Veneto, 143
 36040 Grisignano di Zocco (VI) - Italy
 P +39 0444 419777
 www.esmach.com
 sales@esmach.com

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SUSTAINABLE SOLUTIONS FOR BAKERY, PASTRY, PIZZA PRODUCTION AND FOODSERVICE

- LIQUID YEAST GENERATORS
- SPIRAL MIXERS WITH FIXED BOWL, MIXERS WITH REMOVABLE BOWL, SELF-TIPPING MIXERS, BOWL ELEVATOR-TIPPERS, PLANETARY MIXERS FROM 20 TO 60 L
- 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



SPI "AI" Spiral Mixer



DVMach Divider



Self-Tipping Mixer



SPI A Spiral Mixer



GL Liquid Yeast Generator



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.



Fabristeel

FABRISTEEL
 13 Kwong Min Road
 Singapore 628717
 P +65 6589 5800
 www.fabristeel.kitchen
 corp@fabristeel.kitchen

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Maketable for storing all ingredients



Drawer chiller holds pre-packaged foods in compliance with the "First In, First Out" principle to maintain the freshness of the product



Hotel buffet line



Holding cabinets keep food hot and fresh



Office cafeteria



Hotel bar counter

FABRISTEEL: THE SINGLE-SOURCE SOLUTION FOR TURNKEY PROJECTS IN THE ASIA PACIFIC REGION

- COMPLETE TURNKEY PROJECTS
- QUICK-SERVE RESTAURANT KITCHEN EQUIPMENT SUPPLIER
- HOT AND COLD HOLDING EQUIPMENT
- PROFESSIONAL AFTER-SALES SERVICE

FABRISTEEL specializes in turnkey project solutions in the Asia Pacific Region, focusing on Singapore, Malaysia, Thailand, Sri Lanka and the Maldives. FABRISTEEL has over 40 years of trade experience with access to major brands and provides solutions ranging from supply, installation, and after-sales service to customised solutions for sophisticated commercial kitchen projects. FABRISTEEL is also a long-established brand for hot

and cold holding solutions for the quick-serve segment. Our customers range from professional commercial kitchens, quick-serve restaurants, integrated resorts, and mass catering institutions to modest diners. We pride ourselves on providing solutions in efficient kitchen operations and our products meet market standards achieving food safety, ensuring food quality, and reducing food waste.

**FALCON FOODSERVICE EQUIPMENT**

Wallace View
Hillfoots Road - Stirling FK9 5PY - United Kingdom
P +44 (0) 1786 455 200
www.falconfoodservice.com
info@falconfoodservice.com

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

- RANGES
- FRYERS
- INDUCTION
- CHARGRILLS
- GRILLS
- GRIDDLES
- CONVECTION OVENS
- BULK MEAL DELIVERY SYSTEMS



High-performance fryers with integrated Falcon Fryer Angel fire safety system



E3917i Induction Solid Top Range



Meal Delivery System



Hydrogen Units

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

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 Falcon Fryer Angel fire prevention system, as well as market-leading appliances such as our induction ranges and high-performance fryers.



FRIGINOX
LE FROID PROFESSIONNEL

FRIGINOX
89330 Villevallier - France
P +33 (0) 3 86911058
www.friginox.com
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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

FRIULINOX S.R.L.
Via Treviso, 4
33083 Taiedo di Chions (Pordenone) - Italy
P +39 0434 635411
www.friulinox.com
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QUALITY IS OUR PHILOSOPHY

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



Submarine Multifunction Blast Chiller - Combistation - OX Speed oven



Aroma, Pure, Gravity and Vanilla Cabinets

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 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.



Frymaster

DEAN

FRYMASTER
8700 Line Ave
Shreveport, LA 71106 - USA
P +1 318 865 1711 (800 221 4583)
www.frymaster.com
info@frymaster.com

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ESG35T high-efficiency value gas fryers exceed ENERGY STAR® guidelines



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H55 high-efficiency, premium, open-pot fryers



Dean PowerRunner-SPV



Dean PowerRunner high-production economy fryer with and without filtration



LHD65 large vat fryer is ENERGY STAR certified

WE FIT THE WAY YOU FRY

- OPEN-POT FRYERS
- TUBE FRYERS
- MULTIPLE VAT SIZE OPTIONS (from 30-lb. to 120-lb.)
- MULTIPLE CONTROLLER OPTIONS

FRYMASTER®, a Welbilt® brand, is one of the world's leading manufacturers of commercial fryers for the foodservice industry and has spent nearly a century creating products that are efficient, cost-effective, and long-lasting. FRYMASTER continually raises equipment performance levels so operators can achieve operating efficiencies, produce high-quality, great-tasting foods, and realize outstanding value in their foodservice operations. Offering fryers and hot holding equipment that preserve optimal food quality, FRYMASTER equipment designs are intuitively

engineered to maximize both flavor and profits. Advanced features such as built-in oil quality sensors, automatic filtration, and real-time alerts, meet today's demands for healthier food choices, great-tasting foods, as well as lower oil usage costs. Fryers connected to the Internet provide visibility of fryer activity, enabling operators to keep a finger on the pulse of day-to-day operations. With FRYMASTER'S state-of-the-art technology that monitors and conserves resources, operations will run lean and smooth, saving both time and money.



GARLAND®

SunFire® U.S. Range

GARLAND

1177 Kamato Road
Mississauga - Ontario, L4W 1X4 - Canada
P +1 888 442 7526 (CANADA)
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GARLAND. BRING YOUR PASSION TO THE SURFACE

- RANGES
- GRIDDLES/GRILLS
- OVENS
- ISLAND SUITES
- COUNTERTOP EQUIPMENT
- INDUCTION
- FRYERS
- BROILERS

GARLAND®, a Welbilt® brand with a history that dates back to the 1800s, designs, manufactures and markets a full line of commercial ranges, induction units, convection ovens, griddles, high-efficiency broilers, dual-platen grills, and countertop equipment. With leading-edge innovation, GARLAND works closely with chefs to design and engineer equipment and suites that fit their professional and operational needs perfectly. Each design is



Cuisine Series® features Starfire Pro burners and modern appearance



Heavy-Duty Counter line featuring hot plate with Starfire Pro burners, broiler and griddle



Master Series MCO convection oven with easyTouch® controls



XHP Broiler™ with Synergy® Technology



Active Compression for Clamshell Griddle solves weight distribution across product

realized through quality craftsmanship. From ranges and clamshell grills to induction, GARLAND brings power, precision and efficiency to the kitchen. GARLAND'S unmatched performance and durability allows chefs to focus on their culinary creativity and delighting every customer. Other industry-leading brands manufactured by GARLAND include SUNFIRE® and US RANGE.



GRANDIMPIANTI

Via Gobetti, 2/a
Villa Fiorita 20063 Cernusco s/N (Milan) - Italy
P +39 02 921941
www.grandimpiantiali.it
grandimpianti@aligroup.it

Grandimpianti Ali

[grandimpiantiali](https://www.instagram.com/grandimpiantiali)



ADLER Spa Resort SICILIA, Agrigento - Sicily



Delta Hotels by Marriott, Giardini Naxos - Sicily



Horto restaurant, Milan



Spazio Romito bar e cucina, Rome



Mama Shelter, Rome



Hotel de la Ville, Rome

THE SINGLE-SOURCE SOLUTION FOR TURNKEY PROJECTS IN ITALY

- COMPLETE TURNKEY PROJECTS FOR ALL KINDS OF FOODSERVICE BUSINESSES

GRANDIMPIANTI specializes in turnkey project solutions for the Italian market. Drawing on the synergies offered by the other 114 companies in Ali Group, it provides complete professional catering solutions, supplying, installing and supporting projects throughout Italy. Thanks to almost 60 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**

Via Giuseppe e Augusta Trevisson, 5
32037 Sospirolo (Belluno) - Italy
P +39 0437 848711
www.grandimpianti.com
info@grandimpianti.com

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

- WASHING MACHINES
- TUMBLE DRYERS
- ROLLER IRONERS



Tumble dryer GD275-600
Available with three heating options: electric, gas and steam. Electric version standard in double-stage power while gas heated with linear modulation.



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



GWH350-450-600 washing machine range matching the new GD800 and GD1000 range of tumble dryers.



The new space-saving and fully automatic G1218 and G1418 roller ironers. Temperature, roller speed and basin thrust are always under control and manageable.

Since 1972, GRANDIMPIANTI I.L.E. has been offering a wide range of high-quality laundry equipment for the professional care of textiles: washing machines, dryers and roller ironers. The company produces a wide range of innovative, smart, user-friendly and interactive equipment. Washing machines and tumble dryers are equipped with the Wavy electronic control. Since the beginning of 2023, the range has broadened with two new capacities: 40kg and 50kg large-size tumble dryers with the same smart technology. The vertical LCD touchscreen display and 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 information, diagrams and processes that are constantly available. Monitoring, analysing and managing the activity of one or more pieces of equipment or structures is finally just a click away, thanks to the TheMind. In 2023 a complete new range of roller ironers arrives on the market: different roller diameters and lengths are now offered to satisfy every kind of textile ironing, together with two types of electronic controls: the basic FOX and the touchscreen equipped WISE.



HIBER ALI GROUP S.r.l.
Via Cavalieri di Vittorio Veneto, 25
32036 Sedico (BL) - Italy
P +39 0437 1849201
www.hiber.it
info@hiber.it

- hiber.chilling
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Cabinet range and GN2/1 mono coque chiller FreeO



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

**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

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 IoT technology allows users to always be connected with their equipment, and to change machine parameters remotely.



HOONVED

PEOPLE · PASSION · INNOVATION

HOONVED

Via Ugo Foscolo, 1
21040 Venegono S. (Varese) - Italy
P +39 0331 856111
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PROFESSIONAL WAREWASHING MACHINES

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



Undercounter dishwashers



Hood-type dishwashers



Pot and utensil washers with standard Wi-Fi connection



Rack conveyor dishwashers

HOONVED offers undercounter and hood-type glasswashers and dishwashers for bars and restaurants; conveyor dishwashers for institutional catering; universal pot and utensil warewashers for delicatessen and confectionery production. Units feature Wi-Fi connection and remote control for easy operation. The extensive HOONVED line is able to solve any washing challenge. The company's mission is to hygienically clean every piece of cutlery, every glass and every dish, while respecting the environment and

its resources, relieving the operator from the most repetitive tasks, simplifying his/her work and improving the work environment. The company philosophy regarding its manufacturing processes is focused on quality and safety; this attention is demonstrated by the company's ISO 9001 certification. HOONVED guarantees continuous training to its distributors and service network, thanks to in-person and online sales and technical training seminars.



ICEMATIC

BE COLD WITH STYLE

CASTELMAC SRL - ICEMATIC DIVISION

Via del Lavoro, 9
31033 Castelfranco Veneto (Treviso) - Italy
P +39 0423 738452
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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

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

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

ICE-O-MATIC GLOBAL HEADQUARTERS
11100 East 45th Avenue
Denver, CO 80239 - USA
P +1 303 371 3737
TF 800 423 3367
www.iceomatic.com
customer.service@iceomatic.com

- IcePureandSimple
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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



Elevation Series Modular Cuber on a B55 Bin



GEM2006R on Soda Machine Dispenser



Self-Contained Cube Ice Machine



CIM0330 Elevation Series Modular Cuber with a CD40030 ice dispenser



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
Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505330
www.iceteam1927.it
info@iceteam1927.it

- Iceteam1927
- iceteam-1927-ali-group-srl
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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 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.



ICETEAM 1927

Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505330
www.iceteam1927.it
info@iceteam1927.it

- Iceteam1927
- iceteam-1927-ali-group-srl
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SYNONYMOUS WITH GELATO PRODUCTION EQUIPMENT

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

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 unequaled in today's market, and



PSK 185 pro
Electronic pasteurizer with ultimate technology



Effe
Electro-mechanical vertical batch freezer.
Capacities available: 4, 6 Kg



Multifreeze ICONA Hybrid
New touch screen multispeed horizontal batch freezer which saves water by combining air and water condensation.
Capacities available: 8, 12 Kg



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

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.



ICETEAM 1927

Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505330
www.iceteam1927.it
info@iceteam1927.it

- Iceteam1927
- iceteam-1927-ali-group-srl
- Iceteam1927
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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
Multispeed combo machine for gelato.
Capacities available: 8, 10, 12, 16 Kg



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



Compacta Vario ICONA Chef
New multispeed combo machine for gelato and pastry.
Capacities available: 8, 12 Kg

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.





ICETEAM 1927

Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505330
www.iceteam1927.it
info@iceteam1927.it

- Iceteam1927
- iceteam-1927-ali-group-srl
- Iceteam1927
- iceteam1927_aligroup
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Masterchef
Multifunction unit freezes,
pasteurizes, cooks, melts

MULTIFUNCTION PASTRY, GELATO AND GASTRONOMY MACHINES

- MULTIFUNCTION PASTRY AND
GASTRONOMY MACHINES



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.



ICETEAM 1927

Via Emilia, 45/A
40011 Anzola dell'Emilia (Bologna) - Italy
P +39 051 6505330
www.iceteam1927.it
info@iceteam1927.it

- Iceteam1927
- iceteam-1927-ali-group-srl
- Iceteam1927
- iceteam1927_aligroup
- Iceteam1927
- iceteam1927



Stargel
Electronic horizontal batch freezer.
Capacities available: 5, 8, 12 Kg



Stargel revo
Electronic horizontal batch freezer.
Capacities available: 8, 12 Kg



Easymix 60+60 plus
Electronic pasteurizer



Easymix revo
Electronic pasteurizer.
Capacities available: 60, 120 Kg

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

- BATCH FREEZERS
- PASTEURIZERS

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.



INDUCS

Bahnhofstrasse 25
Herisau, AR 9100 - Switzerland
P +41 71 560 70 00
www.inducs.com
info@inducs.com



INSTINCT™ Hob 7 / 10 induction countertop appliance with two cooking zones



INSTINCT Griddle 7 / 10 countertop appliance with two cooking zones



Install-Line built-in induction appliances

INDUCS INDUCTION CONCEPT SYSTEMS

With 25 years experience, INDUCS® is at the forefront of technological developments in the professional kitchen. With commitment and direct contact with key cooking specialists, the technologies that kitchen professionals want are being refined on an ongoing basis. The outstanding advantages of induction have also become established in front-of-house cooking. Awareness of induction technology has increased in all areas of professional

cooking. Induction cooking has many great advantages, such as rapid heating and enormous power generated with much lower energy consumption, precision in maintaining the correct temperature, reduced heat radiation and, not insignificantly, the excellent working safety of induction technology like the INDUCS RTCsmp®. Induction technology from INDUCS is used around the world.



KOLD-DRAFT

101 Corporate Woods Parkway
Vernon Hills, IL 60061 - USA
P +1 800 840 9577
www.kold-draft.com
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Kold-Draft



GTK361AC Modular Cube Ice Machine with Bin
Makes 1 ¼" x 1 ¼" x 1 ¼" Big cubes



SC201AC Undercounter Ice Machine
Makes 1 ¼" x 1 ¼" x 1 ¼" Big cubes



KD-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.



KOLDTECH

KOLDTECH
825 Phairojkiija Tower 11th Floor,
Bangna-Trad Road 3.5 km
Bangna, Bangna, Bangkok 10260 - Thailand
P +66 (2) 300-9800
www.koldtech-welbilt.com
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KOLDTECH. THE TECHNOLOGY OF EXCELLENCE

- STANDARD AND CUSTOM REFRIGERATION
- WINE CHILLERS
- WALK-IN COLD ROOMS
- HOT AND COLD HOLDING CABINETS

KOLDTECH is a long-established brand for refrigeration products ranging from standard upright and undercounter refrigerators to display showcases, customized wine chillers and walk-in cold rooms. Founded in 1998, KOLDTECH now has a team of 170 based in Thailand who work closely with customers and consultants in the Asia Pacific region. KOLDTECH prides itself on the quality of products

made in its facility in Prachinburi, Thailand. Our customers range from full and quick-service restaurants to institutions and hotels. We pride ourselves in our attention to detail and the aesthetic design of our products, which meet the demanding needs of our customers.



Refrigeration



Hot holding



Walk-in cold rooms



Wine cellar



Condensing unit from Kolpak and RDI



Custom kitchen solution



Kolpak Air Shield



Tru-Dmnd by ArcticFox®



Custom walk-ins from the back of the house to the front of the house

KOLPAK®, a Welbilt® brand, is a trusted industry leader in walk-in cold food storage solutions. For more than 50 years, KOLPAK has been a dependable partner and walk-in provider, earning trust through our reliable lead times, timeless durability, and seamless operations. We emphasize personal service and customer satisfaction. With unparalleled reliability, you can count on our walk-in units to provide the “day-in-and-day-out” support you need right at the foundation of your operation.

KOLPAK is committed to finding the perfect unit for specific food storage needs. Product offerings include simple basic walk-ins to fully customized walk-ins and refrigerated warehouses. We also offer a complete line of refrigeration packages, including self-contained and multi-circuit refrigeration, and pre-engineered walk-ins such as Polar-Paks or KoldFronts — equipment backed by KOLPAK’s one-year parts and labor warranty.



KOLPAK® RDI® HARFORD™

KOLPAK
2915 Tennessee Ave North
Parsons, TN 38363 - USA
P +1 731 847 6361 (800 826 7036)
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Vegetable and Fruit Slicer G11



Universal Food Processing System KU 3-1



Planetary Mixer and Kneader PR 21-ST



Slicer

EQUIPMENT FOR COMMERCIAL KITCHENS

- KREFFT FOOD PREPARATION MACHINES

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.



KROMO
 Via Mestre, 3
 31033 Castelfranco Veneto (Treviso) - Italy
 P +39 0423 734580
www.kromo-ali.com
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Lux: High-tech double-skin glass, dish and bottle washers



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QK Premium: Flight conveyor machines with reinforced triple rinse

YOUR SMART WASH

- COMPLETE RANGE FROM UNDERCOUNTER MODELS TO TAILOR-MADE RACK AND FLIGHT-TYPE MACHINES
- SUSTAINABLE SOLUTIONS WITH A SPECIAL EMPHASIS ON CUSTOMER OPERATING COSTS
- SMART, CONNECTED PRODUCTS COUPLED WITH EXCELLENT AFTERSALES SERVICE
- SUPERIOR MANUFACTURING CAPABILITIES

Founded in 1998, KROMO is one of the leading companies in the sector of professional warewashers and dishwashers, with sales in more than 120 countries. The company develops, manufactures, sells and services a comprehensive range of commercial dishwashers, with an increasing attention to customer operating costs, sustainability and technology. The KROMO range, the widest in the industry, includes under-counter and hood-type models, potwashers as well as rack and

flight-type machines, all tailored to the needs of institutional and commercial foodservice customers. Moreover, the brand developed innovative and unique products such as the Wash & Store vertical dishwasher, the multipatented granules machine and the brand new bottle washer. The new slogan YOUR SMART WASH embodies the company evolution towards a constant search for innovation, performance and hygiene.



LAINOX®

LAINOX

Via Schiaparelli, 15
Z.I. San Giacomo di Veglia
31029 Vittorio Veneto (Treviso) - Italy
P +39 0438 9110
www.lainox.it
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- Lainox Ali
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STATE-OF-THE-ART OVENS FOR PROFESSIONAL KITCHENS

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- REGENERATION AND HOLDING CABINETS



Naboo Boosted



Oracle



Neo24hours

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, 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. Oracle, Lainox's new oven, was created from LAINOX experience in designing innovative systems for cooking food. Oracle is an accelerated cooking oven which can be transformed into a Combi Wave, if necessary, so it can adapt every kind of need. 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.



Lincoln®

LINCOLN

1200 Airport North Office Park, Ste. A&B
Fort Wayne, IN 46825 - USA
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Our newest 2424 Aperia impinger oven is Lincoln's fastest oven, reducing cook times by up to 20% vs. our Fast Bake ovens and traditional competitive impingement ovens



1100 Series impinger ovens with easyTouch controls



Dual-voltage DCTI digital countertop impinger converts to 208 or 240 voltage based on your needs

A LEADING PRODUCER OF HIGH-PERFORMANCE CONVEYOR OVENS

- COUNTERTOP AND VENTLESS
- FREE-STANDING CONVEYOR OVENS UP TO 32" BELT WIDTH

LINCOLN®, a Welbilt® brand, pioneered impingement cooking technology in conveyor ovens in 1982. Lincoln has been voted by the foodservice and hospitality industry as the best conveyor oven manufacturer for a record 17 consecutive years. LINCOLN impinger ovens allow for rapid heating, cooking, baking, and crisping, enabling even high-volume operations to fill customer orders rapidly. This technology enables high-quality foods to be cooked perfectly with a minimal cook time.

The launch of the Aperia high-performance oven platform advances LINCOLN's leading technology with independent top and bottom variable-speed airflow technology, which reduces cook time and eliminates the need for different finger configurations. LINCOLN is proud to offer this new high-speed conveyor oven in three different belt widths and in electric, electric ventless and an industry-first gas model.

**MARENO**

Via Conti Agosti, 231
31010 Marenò di Piave (Treviso) - Italy
P +39 0438 4981
www.mareno.it
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**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.



M+ line



M0 line



M2 line



M1 line



MercoMax visual holding



MercoEco visual holding with 4" deep trays



MercoMax visual holding



MercoEco with timer bars



CrispyMax

MERCO®, a Welbilt® brand, is a leading manufacturer of hot holding equipment and is dedicated to helping customers give their guests the consistent, high-quality food they've come to expect. With our intelligently efficient designs, customers are able to sustain that just-made flavor of their delicious dishes right through to the moment they're served.

At MERCO, we're committed to matching the highest standards for excellence as our customers protect their brands – because we know there's no second chance when it comes to that first bite. Recognized as an industry innovation leader, MERCO products have been awarded numerous awards of distinction.



MERCO
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Ashbourne House
The Guildway
Old Portsmouth Road
Guildford GU3 1LR - United Kingdom
P +44 1483 464900
www.merrychef.com
marketing@merrychef.com

MERRYCHEF USA

1200 Airport North Office Park, Suite A&B
Fort Wayne, IN 46825 - USA
P +1 888 417 5462
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HIGH-SPEED OVENS FOR CONSISTENT, DELICIOUS HOT FOOD FAST!

- HIGH-SPEED OVENS



Merrychef conneX® 12 delivers consistent, high-quality food up to 80% faster than conventional cooking methods.



Merrychef conneX® 16 has the largest cavity (16" x 16") to smallest oven width (18") of any highspeed oven on the market.



Merrychef eikon® e1s ventless high speed oven cooks up to 10 times faster than other cooking methods and is ideal for smaller operations looking to grow.

MERRYCHEF®, a Welbilt® brand, is the world leader for high-speed ovens, delivering delicious hot food consistently and fast! With over 70 years experience in designing and manufacturing accelerated ovens, the MERRYCHEF technology is cutting edge and significantly speeds up service, performing up to 20 times faster than other cooking methods. It eliminates food waste,

improves operational efficiency and expands customer menus. MERRYCHEF is a key appliance for the quick food service and hospitality industry and can be found in all major operators. The easy-to-use controller is intuitive to use, operating like a mobile phone so staff are quickly up and running, delivering consistent food with very little training or supervision.

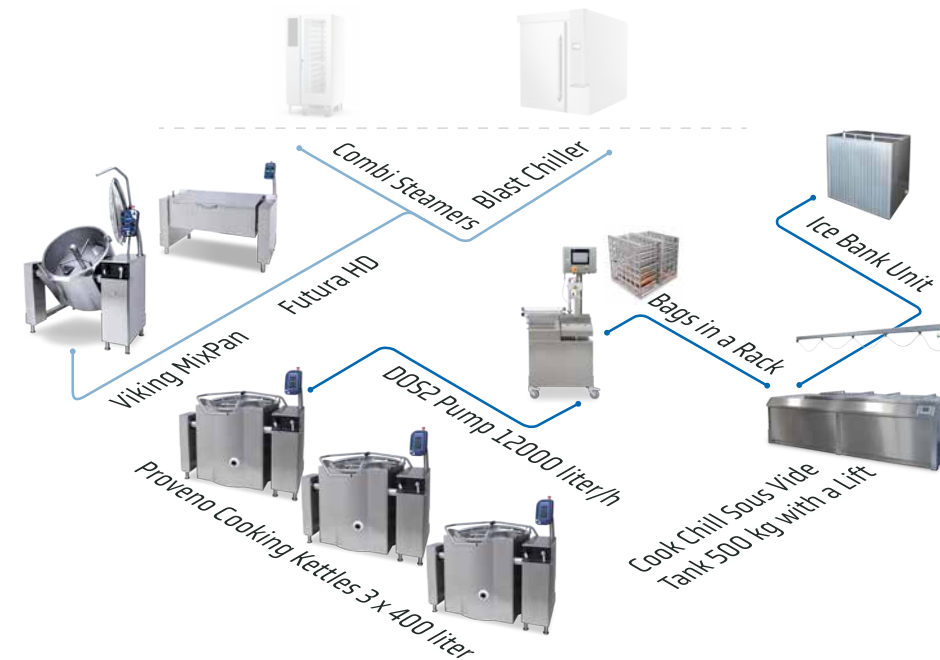


metos cooking solutions

METOS OY AB, COOKING SOLUTIONS

Ahjonkaarre FI-04220 Kerava - Finland
P +358 204 3913
www.metos.com
international.sales@metos.com

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Metos Cooking Solutions for large production kitchens include kettles, dispensing pumps, cook/chill tanks and all accessories needed. The solution also includes ice bank systems.

PROVIDING LARGE-FORMAT SOLUTIONS FOR PRODUCTION KITCHENS

- COMBI KETTLES AND TILTING KETTLES
- PRESSURE STEAMERS
- BRATT PANS AND MIXING BRATT PANS
- DISPENSING PUMPS AND PUMPING SYSTEMS
- COOK/CHILL SOUS VIDE TANKS
- KITCHEN ACCESSORIES AND FURNITURE FOR LARGE FOOD PRODUCTION AND SERVING

METOS COOKING SOLUTIONS 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 COOKING SOLUTIONS' mission is to provide better solutions for improved efficiency and a better working environment in professional kitchens.



METOS OY AB
Ahjonkaarre
FI-04220 Kerava - Finland
P +358 204 3913
www.metos.fi
metos.finland@metos.com

- Metos Finland
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**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



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



All customized solutions for the professional kitchen and food distribution



Dish returning and sorting units, conveyors, machines and automation

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.



METOS OY AB, METOS MARINE
Ahjonkaarre FI-04220 Kerava - Finland
P +358 204 3913
www.metos.com
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**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



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

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 icebreakers, naval ships, cargo vessels, passenger ferries and offshore rigs. In-house production of most equipment guarantees

consistent quality control, efficient material handling and short delivery times. Layout, design and training are also part of our services. The METOS MARINE agent network covers all important shipbuilding countries.



We put space to work.

INTERMETRO INDUSTRIES CORPORATION

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

- WIRE AND POLYMER SHELVEING SYSTEMS
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- 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



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

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

1 Chesham Fold Road

Bury, Lancashire, BL9 6LE - United Kingdom

P +44 (0) 161 764 8646

www.millersvanguard.co.uk

info@millersvanguard.co.uk

Miller's Vanguard



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PPM service regimen drives asset availability and reliability



24/7 Operations Centre and Technical Hub



In-house Logistics operation delivers, installs and trains on equipment

THE UK'S PREMIER SERVICE, MAINTENANCE AND EQUIPMENT SUPPLY COMPANY FOR THE FOODSERVICE INDUSTRY

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- HYGIENIC DEEP CLEANING AND PLANNED MAINTENANCE SERVICES
- REFURBISHMENT, LOGISTICS AND INSTALLATION OF EQUIPMENT
- CITY AND GUILDS ACCREDITED TRAINING ACADEMY

Established over 40 years ago, MILLER'S VANGUARD support a large majority of the UK's leading supermarket chains, offering full Reactive Engineering Support, unrivalled Planned Preventative Maintenance and Hygienic Deep Cleaning, coupled with Equipment Supply and expert Installation. With a retail pedigree extending over decades, MILLER'S VANGUARD boast integral standalone, yet complementary departments, each

structured into specialist divisions. These business divisions can also be individually utilised and tailored to customer requirements. Three sites in Bury, Lancashire, house a full suite of facilities, including a state-of-the-art Equipment Reuse Factory; 100,000 sq. ft. Parts and Equipment Warehouse; Fleet depot; Loading Bays workshop; specialist Service Training Academy; and Research and Development laboratory.

**MOFFAT PTY LIMITED**

740 Springvale Road
Mulgrave, Melbourne, VIC, 3170 - Australia
P +61 3 95183888
www.moffat.com.au vsales@moffat.com.au

MOFFAT LIMITED

45 Illinois Drive
Izone Business Hub, Rolleston 7675 - New Zealand
P +64 3 983 6600
www.moffat.co.nz sales@moffat.co.nz

BLUE SEAL LIMITED

Unit 67, Gravelly Business Park
Gravelly, Birmingham, B24 8TQ - United Kingdom
P +44 (0) 0121 327 5575
www.blue-seal.co.uk sales@blue-seal.co.uk

MOFFAT INC

3760 Industrial Drive, Suite B
Winston-Salem, North Carolina 27105 - USA
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www.moffatusa.com sales@moffat.com

**MARKET-LEADING MANUFACTURER OF COMMERCIAL CATERING AND BAKERY EQUIPMENT**

- COMMERCIAL COOKING EQUIPMENT
- BAKERY EQUIPMENT
- CONVECTION OVENS

MOFFAT Group 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, cooktops, griddles, bratt pans, convection ovens, hot holding cabinets and bakery deck ovens under the well-known brands of WALDORF, WALDORF BOLD, BLUE SEAL, FASTFRI, TURBOFAN, COBRA AND ROTEL in New Zealand. MOFFAT's head office is located in Melbourne, Australia. Today



Waldorf



Turbofan



Rotel



FastFri

MOFFAT has a well-developed global distribution strategy with subsidiary sales and service offices located in New Zealand, United States, along with BLUE SEAL in 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 America, South Africa and Pakistan. MOFFAT operates in the following market sectors: foodservice, bakery, healthcare and QSR/national accounts.



Energy-saving fan-assisted deck oven



Universal 3DX confectionery depositor



Eco Connect+ convection ovens



Fusion Pro Bread Plant

MONO Equipment is the leading designer and manufacturer 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

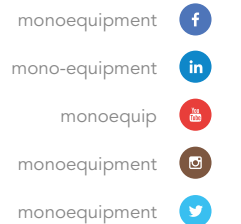
THE UK'S LEADING DESIGNER AND MANUFACTURER OF PROFESSIONAL AND INNOVATIVE BAKERY EQUIPMENT

- WATER DOSING: ZERO-WASTE WATER METERS
- BAKING: ENERGY-SAVING DECK, RACK AND CONVECTION, CONNECTED OVENS, ARTISAN MINI DECK, SELF-WASH, FOOD-TO-GO AND 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
- ANCILLARY: L-SEALERS, SINK UNITS, RACKS, PREP TABLES, TRAYS AND MATS

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.

**MONO EQUIPMENT**

Queensway - Swansea West Industrial Park
Swansea SA5 4EB United Kingdom
P +44 (0) 1792 564 000
www.monoequip.com
sales@monoequip.com



**MONTAGUE**

1830 Stearman Avenue
Hayward, CA 94545
P +1 510 785 8822
www.montaguecompany.com
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HIGH-VOLUME, HEAVY-DUTY COOKING AND REFRIGERATION EQUIPMENT

- RANGES
- BROILERS
- OVENS
- ISLAND SUITES
- COUNTERTOP EQUIPMENT
- REFRIGERATION EQUIPMENT
- SPECIALTY EQUIPMENT
- CUSTOM SOLUTIONS

In 1857, Wilfred Weed Montague started a humble business, peddling pots, pans, and general hardware items in San Francisco. Known for his reputation for uncompromising quality, W.W. eventually began manufacturing "French" ranges. A combination of brick and steel ovens and tops, these original ranges built the foundation of Montague.

In 1902, the original Locke and Montague company was purchased and incorporated in 1910 as W.W. Montague Company, Inc. By that time, Montague had become widely recognized as "The Leading Stovehouse on the Pacific Coast," according to Hammond's Handy Atlas of the World. In 1918, W.W. Montague Company became Montague Range and Furnace Company, Ltd.

In 1932, during the depths of the Great Depression, the firm encountered financial difficulties. The company was acquired by

Joseph M. Whalen, a Montague employee who had worked his way up to foreman after starting as a sheet metal mechanic in the early 1920s. In 1936, the company operations were divided, with partner Roy Shae taking on the furnace side of the business. Joseph Whalen retained the range business and moved to Mission Street in San Francisco, where he began operating under the current name of The Montague Company.

In 2022, Montague became part of the Ali Group and today offers powerful, high-volume, heavy-duty cooking and refrigeration equipment for any foodservice kitchen, proudly manufactured in the U.S. by skilled craftsmen. From custom island suites to ranges, ovens, broilers, fryers, refrigerated bases and much more, Montague has been dedicated to bringing professional chefs of the world premium-quality equipment since 1857.



Montague Legend® 36" Heavy-Duty Gas Range with Open Burners



Montague Legend® Heavy-Duty Glycol "Ice & Heat" Sauté Station



Montague Excalibur® Double Depth Island Cooking Suite



Montague Vectaire® Gas Convection Oven, Bakery Depth



Montague Legend® Steak House Broiler with Refrigerated Base



Rack Conveyor Machines



Conveyor-Type Glasswasher



Undercounter Dishwasher



Rotary-Type Glasswasher



Door-Type Dishmachine

**MOYER DIEBEL CANADA**

2674 North Service Road
Jordan Station - Ontario, L0R 1S0 - Canada
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www.championindustries.com/1canada
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MOYER DIEBEL

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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.



MULTIPLEX
645 Park East Blvd., Suite 5
New Albany, IN 47150 - USA
P +1 800 367 4233
www.multiplexbeverage.com
marketing@multiplexbev.com

**A WORLD-LEADING MANUFACTURER
OF HIGH-CAPACITY BEVERAGE DISPENSING
SYSTEMS FOR THE FOODSERVICE INDUSTRY**

- REFRIGERATION
- BACKROOM AND BEVERAGE SYSTEMS
- DISPENSERS
- BLENDED AND INFUSED



M44HC Multiplex Icecore remote refrigeration
high-volume dispensing solution



McCann's carbonator



Servend QuickDraw™ dispenser



Multiplex Fresh Blends integrated
beverage system

MULTIPLEX®, a Welbilt® brand, is a industry-leading manufacturer of high-capacity beverage dispensing systems for the foodservice industry. Serving on-trend and refreshing drinking experiences to customers, MULTIPLEX beverage systems simplify the dispensing of soda, beer and blended beverages. MULTIPLEX solutions are found in the world's leading quick-serve restaurants, theaters, convenience stores, casual dining restaurants, bars and other venues. From quick, reliable, and economical serving solutions for busy bars to innovative made-to-order cold beverage dispensing units, the brand's portfolio is high-performing, energy-efficient and ready to serve tomorrow's tastes and flavors. Our ICECORE remote cooling systems have been designed to improve reliability and lower service cost by using energy-efficient natural refrigerants. This enables better performance

from smaller compressors.

MCCANN'S™ has been pioneering the design and manufacture of carbonated beverage systems. Our carbonators deliver the perfect soda experience by adding that refreshing "fizz" your customers love in a beverage.

SERVEND®, our line of self-serve beverage dispensers, provides customers with millions of combinations to customize their drink to their individual taste — carbonated or non-carbonated, multiple flavor options, cube or crushed ice.

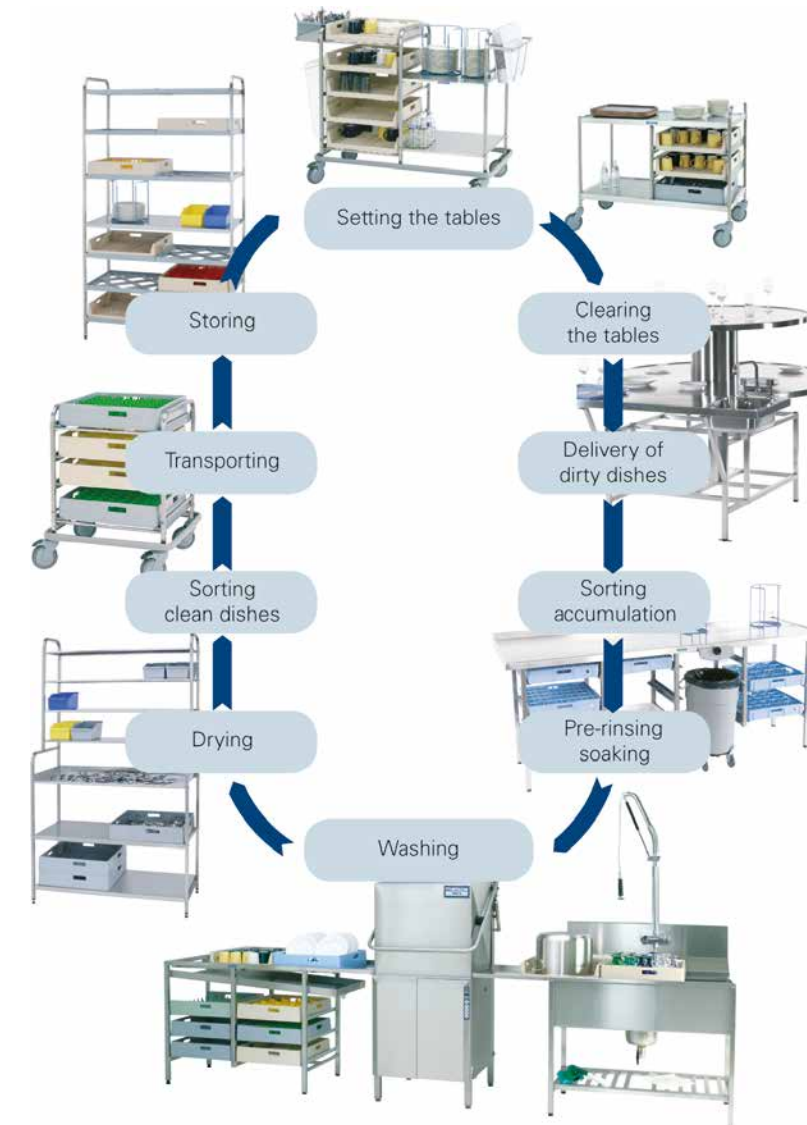
The MULTIPLEX Fresh Blender is a compact integrated beverage system which offers a wide range of ice-cold drinks from smoothies to cold brew and lemonades in approximately 90 seconds. It's the only automated blend-in-cup system that eliminates waste and delivers a flawless experience with every drink order.



METOS OY AB, NORDIEN-SYSTEM
Ahjonkaarre, FI-04220 Kerava - Finland
P +358 204 3913
www.nordiensystem.com
international.sales@metos.com

**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.

**OEM**

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

- Oem Ali Pizza System
- OEM Ali
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Spiral Mixer
mod. FX60VS



Electric Oven
mod. SuperTop 935/2



Electric Oven
mod. DOME



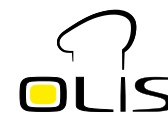
Electric fan-forced tunnel oven
mod. TL-V45

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

Via del Boscon, 424
32100 Belluno - Italy
P +39 0437 8558
www.olis.it
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Diamante 90 Touch line



Diamante. Making space for efficiency



Flexible choice for unlimited personalisation

WE INNOVATE COOKING

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

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
BP 54 - Rue Benoît Frachon
26802 Portes-lès-Valence - France
P +33 (0) 4 7557 5500
www.pavaiLLer.com
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THE BAKING SOLUTIONS EXPERT

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



Opale Touch Y24



Topaze Opera



Onyx Fit

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
Via Cavalieri di Vittorio Veneto, 25
32036 Sedico (Belluno) - Italy
P +39 0437 855200
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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

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.

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**

Headquarters
Viale della Repubblica 40
20015 Villastanza di Parabiago (Milan) – Italy
P + 39 0331 408200
www.ranciliogroup.com
info@ranciliogroup.com

A COMPLETE RANGE OF ITALIAN ESPRESSO MACHINES

- TRADITIONAL ESPRESSO MACHINES
- DOSING GRINDERS



Green PLUS: single-boiler espresso machine with automatic dosing, also available in a tall version with raised groups.



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



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

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**

Via del Boscon, 424
32100 Belluno – Italy
proxy.alibelluno.it
info@proxychef.it

Proxy70

Proxy70

proxychef.it



Wide range of solutions for every menu



Complete modularity and easy positioning

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

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 GROUP

Headquarters
Viale della Repubblica 40
20015 Villastanza di Parabiago (Milan) – Italy
P + 39 0331 408200
www.ranciliogroup.com
info@ranciliogroup.com

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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.



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.



RS1: multi-boiler espresso machine with Advanced Temperature Profiling technology, stainless steel body panels and touchscreen interface.



INVICTA: reliable, stable and easy-to-use single boiler espresso machine designed to make the best brewing technology accessible to all baristas.

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.



RANCILIO GROUP

Headquarters
Viale della Repubblica 40
20015 Villastanza di Parabiago (Milan) – Italy
P + 39 0331 408200
www.ranciliogroup.com
info@ranciliogroup.com

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BE INSPIRED. BREW DIFFERENT.

- ESPRESSO MACHINES DESIGNED FOR SPECIALTY COFFEE

**RENDISK**

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Rendisk BV



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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



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



Tray conveyor and elevator systems



Tray management systems



Advanced and ergonomic dish handling sorting solutions

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**

ZAC Beaulieu
Rue Marcel Dassault - CS 10026
18020 Bourges Cedex - France
P +33 (0) 2 48702828
www.rosinox.com
rosinox@rosinox.com

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Rosinox, Grandes Cuisines



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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

FRENCH TRADITION IN THE PROFESSIONAL KITCHEN

- NEW ROSICHEF SIGNATURE 900 RANGE, WITH TOUCHSCREEN CONTROL
- 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

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®

USA SCOTSMAN ICE SYSTEMS
 101 Corporate Woods Parkway Vernon Hills, IL 60061
 P +1 847 215 4500
www.scotsman-ice.com customer.relations@scotsman-ice.com

EUROPE SCOTSMAN ICE SYSTEMS
 Via Lainate 31 – 20010 Pogliano Milanese (Milan) - Italy
 P +39 02 939601
www.scotsman-ice.it sales@scotsman.it

CHINA SCOTSMAN ICE SYSTEMS (SHANGHAI) CO., LTD.
 Room 2503, Building 2, 20 Xuhong Middle Road,
 Xuhui District Shanghai - China 200235
 P +8621 6131 3200
www.scotsman-china.com sales@scotsman-china.com

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THE WORLD'S LARGEST MANUFACTURER OF COMMERCIAL ICE MACHINES

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

SCOTSMAN is the world's leading manufacturer of ice machines for one basic reason: We understand the critical importance of ice to any number of businesses. Since 1950, SCOTSMAN 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



Meridian™ Series Ice Machine and Water Dispenser



Brilliance® Nugget Ice Machine



EC86 Gourmet Cube Ice Maker Easy Fit



Prodigy ELITE® Cube Ice Machine with Storage Bin



MXG Gourmet Ice Maker with Storage Bin



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.



SERVICELINE

Catering & Refrigeration Equipment Sales Est. 1989

SERVICELINE
 1 Icen Court, Letchworth Garden City
 Hertfordshire SG6 1TN - United Kingdom
 P +44 (0) 1438 363 000
www.service-line.co.uk
servicesupport@service-line.co.uk
sales@service-line.co.uk

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Planned Maintenance and Service



A nationwide engineering network of specialist catering and refrigeration engineers



24/7 Operations Centre and Technical Hub



THE UK'S PREMIER SINGLE-SOURCE SOLUTION FOR CATERING AND REFRIGERATION MAINTENANCE FOR THE HOSPITALITY INDUSTRY SINCE 1989

- SPECIALIST CATERING AND REFRIGERATION ENGINEERS
- REACTIVE ENGINEERING SUPPORT
- PLANNED PREVENTATIVE MAINTENANCE
- EQUIPMENT SUPPLY AND INSTALLATION
- FULLY ISO COMPLIANT

SERVICELINE ensure that professional foodservice environments and devices remain safe and compliant with industry standards, whilst running effectively and efficiently through a mature and Reactive Catering, Warewash and Refrigeration maintenance mode. We are a fundamental part of kitchen operations, supporting many recognisable corporate hospitality functions, sports and leisure

venues, hotels, restaurants, care providers and secure facilities across the UK. SERVICELINE are supported by integral business departments including our 24/7 Operations Centre and Technical Support Desk, an in-house, end-to-end parts distribution Supply Chain, dedicated Account Management and access to a purpose-built City and Guilds accredited Training Academy.



SILKO

SILKO

Via Cal Larga, 8 Z.I. San Giacomo di Veglia
31029 Vittorio Veneto (Treviso) - Italy
P +39 0438 911930
www.silko.it
info@silko.it

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

- ESSENCE: 650, 700, 900, 1100 – MODULAR UNITS DESIGNED TO MEET THE NEEDS OF TRADITIONAL RESTAURANTS, QSR AND HOTELS
- ESSENCE BLOCK: SINGLE WORKTOP SOLUTION THAT CAN BE PERSONALIZED TO SUIT ANY PROFESSIONAL KITCHEN PROJECT
- EXCLUSIVE: MODULAR FUNCTIONS 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



Essence Block



Exclusive



Smart and Eco professional Fryer

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.



SIMAG

EMEA (EUROPE, MIDDLE EAST AND AFRICA)

SCOTSMAN ICE

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P +39 02 93900215
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sales@simag.it

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Self-contained Ice Cuber SDE30



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New Mojo Ice SMI80



Modular Ice Flaker SPN405



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SIMAG: THE ART OF MAKING ICE

- 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 50 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: THE ART OF MAKING ICE.



Stierlen

S E I T 1 8 8 9

STIERLEN GmbH

Lochfeldstrasse 30
D-76437 Rastatt - Germany
P +49 (0) 7222 90470
www.stierlen.de
info@stierlen.de

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

Via del Lavoro, 9
31033 Castelfranco Veneto (Treviso) - Italy
P +39 0423 738451
www.tecnomac.eu
tecnomac@castelmac.it

TecnomacCastelmac



tecnomac



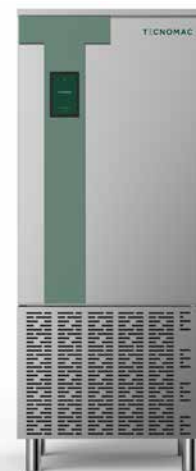
tecnomac.eu



CT: roll-in blast chillers



LEV CONTROL TOUCH: advanced retarder provers



MINT: multifunction blast chillers/freezers



BK: 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

TEMP-RITE INTERNATIONAL GMBH

Theodor-Barth-Straße 29 D - 28307 Bremen – Germany
P +49 (0) 4 21 4 86 92 0
www.temp-rite.eu
info@temp-rite.de

TEMP-RITE INTERNATIONAL HOLDING B.V.

Weidehek 64 NL - 4842 AS Breda - The Netherlands
P +31 (0) 76 5 42 43 43
www.temp-rite.eu
info@temp-rite.nl

TEMP-RITE INTERNATIONAL KFT.

Krisztina Krt. 83-85 H- 1016 Budapest – Hungary
P +36 (1) 212 70 43
www.temp-rite.eu
sk@temprite.t-online.hu

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 for both



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.

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.



V AIR
C/ Tramuntana, 10
46716 Rafelcofer, Valencia - Spain
P +34 00000000
<https://v-air.es/>
hola@v-air.es

vairslushandbeverage

VAIRslush

v_air_slush



High-quality, reliable and attractive-looking machinery for signature frozen cocktails



Highlight your on-the-go products with more efficient, profitable and user-friendly machines



Work with multiple products and new recipes to easily move to a trendy business



A wide range of solutions for businesses where there is a high demand for product

A RANGE OF MACHINES BASED ON VERTICAL VENTILATION TO IMPROVE:

- FROZEN COCKTAILS
- GRANITA, SLUSH AND SHERBET
- SMOOTHIES AND FRAPPÉS
- COLD DRINKS

After becoming a symbol of a new way of thinking and imagining the future of the slush sector, V AIR becomes a brand. With design and innovation as the main basis, V AIR develops, designs and manufactures machines for slushes, cold drinks, smoothies, milkshakes, cocktails and frappés. V AIR produces a line of high-quality machines, designed to add value and have been very favorably received by this sector. With vertical ventilation as the backbone, V AIR develops machines and services according to the

needs of any type of business and in any market, manufacturing high-quality machines efficiently, meticulously and sustainably. V AIR was born with the intention of becoming a benchmark in the slush sector, providing solutions to new habits and trends at a global level, rethinking the slush business from a broader and more integrative perspective. This is V AIR, slushes and more.



VICTORY REFRIGERATION
3779 Champion Blvd
Winston-Salem, NC 27105 - USA
P + 1 888 845 9800
www.victoryrefrigeration.com
info@victoryrefrigeration.com

- VictoryRefrigeration
- Victory Refrigeration
- victory_refrigeration
- Victory_Ref_USA

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

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



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



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

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.



WASHTECH
414 Rosebank Road, Avondale
P.O. Box 90-548
Auckland 1142 - New Zealand
P +64 9 8290930
www.washtech.co.nz
info@washtech.co.nz

- Washtech
- washtechnz



XP professional dishwasher



UL-B glasswasher finished in Rimex black mirror stainless steel



CDe240 Rack Conveyor with 4-stage EcoRinse and Heat Recovery

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.



WELBILT FITKITCHEN
2227 Welbilt Blvd
New Port Richey, FL 34655 - USA
P +1 877 375 9300



Discovery



Planning



Research



Analysis



Synthesis



Implementation

FITKITCHEN. FOOD-INSPIRING TECHNOLOGY

- COMPLETE TURNKEY PROJECTS
- QUICK-SERVE RESTAURANT KITCHEN EQUIPMENT SUPPLIER
- HOT AND COLD HOLDING EQUIPMENT
- PROFESSIONAL AFTER-SALES SERVICE

The FITKITCHEN® team includes a wealth of resources for customers with experts from engineering, culinary, industrial design, and restaurant operations with access to cutting-edge equipment innovations and emerging technologies. Understanding the interaction of food, beverage, people and equipment means producing kitchens that answer questions about how to reduce labor, do more with less, increase sales and revenue and keep menus fresh, all with a focus on the individual operation. At FITKITCHEN, we are dedicated to transforming your establishment.

The goal of FITKITCHEN is to provide customized solutions that:

- Reduce footprints and right-size equipment to reduce capital and labor costs.
- Improve speed of service and quality of food to increase customer experience and retention.
- Introduce new technology and products that deliver smart and lean kitchens.

Contact us through your WELBILT® representative for a consultation and discussion on your unique challenges.



WELBILT KITCHENCARE
2227 Welbilt Blvd
New Port Richey, FL 34655 - USA
P +1 844 724 CARE
www.wbtkitchencare.com



INSTALLATIONS	PLANNED MAINTENANCE PROGRAMS
START-UP SERVICES	CONSUMABLE REPLENISHMENT PROGRAMS
SERVICE LEVEL AGREEMENTS	EXTENDED WARRANTY PLANS

A LEADING PROVIDER OF AFTER-SALES SERVICES AND SUPPORT FOR THE WELBILT® PORTFOLIO OF BRANDS IN THE U.S. AND CANADA

- INSTALLATIONS
- START-UP SERVICES
- SERVICE LEVEL AGREEMENTS
- PLANNED MAINTENANCE PROGRAMS
- CONSUMABLE REPLENISHMENT PROGRAMS
- EXTENDED WARRANTY PLANS

KITCHENCARE® helps service, maintain, and proactively protect foodservice equipment and facilities throughout the lifecycle of our customers' businesses. KITCHENCARE supports the Welbilt brands with a full range of service offerings, including installations, startups, preventative maintenance programs and

service level agreements. Our network of Factory Authorized Servicers (FASs) are factory trained and use only genuine OEM parts across the U.S. and Canada to meet the after-sales service needs of our customers.



WELBILT KITCHENCONNECT
2227 Welbilt Blvd.
New Port Richey, FL 34655 - USA
P +1 727 5691100
<https://info.kitchen-connect.com/home>
KitchenConnect@welbilt.com

- WBTKitchenConnect
- Welbilt KitchenConnect

HARNESSING CONNECTIVITY IN THE KITCHEN TO DRIVE RESULTS

Our open cloud solution is supported by the largest manufacturers in the foodservice industry, working with a variety of equipment categories. KITCHENCONNECT®'s mission is to harness the power of remote cloud technologies and artificial intelligence to



Connecting YOU to your kitchen

gain unparalleled insight into kitchen operations. Built for productivity, KITCHENCONNECT is the only culinary-focused platform that can be remotely monitored, controlled, and be adapted to your kitchen.



WEXIÖDISK AB
Mårdvägen 4
352 45 Växjö - Sweden
P +46 470771200
www.wexiodisk.com
wexiodisk@wexiodisk.se

- Wexiödisk AB
- Wexiodisk1972
- wexiodisk_sweden



Rack Conveyor Dishwasher



WD-4S Undercounter Dishwasher



WD-125 Combi Dishwasher



WD-B S Flight-Type Dishwasher

WEXIÖDISK 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

For more than 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-90 DUO granule washing, rack conveyor with OPTIFLOW smart functions and the 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 trolley washer that uses spin drying; the ACS cutlery sorting system and the WEB Tool, a web-based HACCP and inspection system.

**WILLIAMS REFRIGERATION**

Bryggen Road
North Lynn Industrial Estate
Kings Lynn Norfolk. PE30 2HZ - United Kingdom
P +44 (0) 1553 817000
www.williams-refrigeration.co.uk
info@williams-refrigeration.co.uk

- Williams Refrigeration
- Williams Refrigeration
- WilliamsRef
- WilliamsRef

THE REFRIGERATION LEADER IN THE 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

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 ISO 9001:2015 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.



Selection of Williams products



Counters



Cabinets



Coldrooms



Coldrooms

**WMAXX - Welbilt UK**

Ashbourne House, The Guildway, Old Portsmouth Road
Guildford, GU3 1LR - United Kingdom
P +44 1483 464900
www.welbilt.uk
info@welbilt.uk

WMAXX - Welbilt Iberia S.A.U.

Calle Textil num. 6 - P.I. La Ferreria
08110 - Montcada I Reixac (Barcelona) - Spain
P +34 93 642 92 00
www.welbilt.es
iberia@welbilt.com

WMAXX - Welbilt Italia S.r.l.

Via Caduti Di Amola 11/2
40132 Bologna (BO) - Italy
P +39 051 092 0590
www.welbilt.it
italia@welbilt.com

WMAXX - Welbilt Deutschland GmbH

Talstraße 35
82436 Eglfing - Germany

WMAXX. PROVIDING ROBUST AND VERSATILE WAREWASHING EQUIPMENT

- UNDERCOUNTER MACHINES
- HOOD-TYPE MODELS
- POT WASHERS
- TUNNEL DISHWASHERS

OptiMaxx
Under-counter dishwasherMaxxHood
Hood-type dishwasher

WMaxx Pot/Utensil washer

WMAXX is renowned for robust and versatile warewashing equipment. Our factory in Castelfranco Veneto, Italy, develops, manufactures and distributes a comprehensive range of products designed to offer a washing solution to its customers. The WMAXX product lineup covers all the needs of the foodservice industry

offering not only glasswashers, dishwashers and warewashers but also flexible high-efficiency tunnel machines. Its high-quality and energy-saving products coupled with an unrivaled after-sales service make WMAXX your new, trusted ally in warewashing solutions.

Your global partner

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

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

ALI GROUP GLOBAL HEADQUARTERS
Via Gobetti, 2a | Villa Fiorita
20063 Cernusco sul Naviglio
Milan | Italy
Phone +39 02 921991
italy@aligroup.com

ALI GROUP AUSTRALIA
740 Springvale Road | Mulgrave
Melbourne Vic. 3170
Australia
Phone +61 3 95183888
australia@aligroup.com

ALI GROUP CANADA
2674 North Service Rd.
Jordan Station | Ontario
LOR 1S0 Canada
Phone +1 905-562-4195
canada@aligroup.com

ALI GROUP CHINA
MTR Cloud Center, 3rd Floor, Suite A
619 Caoyang Road Putuo District
Shanghai 200063 | China
Phone +86 21 6285 5858
china@aligroup.com

ALI GROUP FRANCE
17-19 Avenue Gaston Monmousseau
93240 Stains
France
Phone +33 1 48216325
france@aligroup.com

ALI GROUP GERMANY
Lochfeldstraße 30
D-76437 Rastatt
Germany
Phone +49 7222 90470
germany@aligroup.com

ALI GROUP HONG KONG
Unit C, 12/F. | Roxy Industrial Centre
58-66 Tai Lin Pai Road
Kwai Chung, N.T. | Hong Kong
Phone: +86 852 2407 5422
hongkong@aligroup.com

ALI GROUP JAPAN
1-13-1 Mishuku Setagaya-ku
154-0005 Tokyo,
Japan
Phone +813 5779 8850
japan@aligroup.com

ALI GROUP MEXICO
Camino a la Montaña #176
Col. Industrial la Perla
Naucalpan, Edo Mex | 53370 | Mexico
Phone +52 55 5357 7100
mexico@aligroup.com

ALI GROUP MIDDLE EAST & AFRICA
Unit 607, Building 1B
Dubai Design District
Dubai, UAE
Phone +971 4510 8200
middleeast@aligroup.com

ALI GROUP NEW ZEALAND
45 Illinois Drive
Izone Business Hub | Rolleston, 7675
New Zealand
Phone +64 3 9836600
newzealand@aligroup.com

ALI GROUP RUSSIA
Skladochnaja Str. 1 St. 18 | Off. 205
127018 Moscow
Russia
Phone +74 955 803360
russia@aligroup.com

ALI GROUP SINGAPORE
140 Paya Lebar Road
#08-09 AZ @ Paya Lebar
Singapore 409015
Phone: +65 6738 5393
singapore@aligroup.com

ALI GROUP SOUTH AFRICA
P.O. Box 30072 Jetpark 1467
Unit 4 Lakeview Business Park
8-10 Yaldwyn Road | Jetpark | Boksburg,
RSA
Phone + 27 10 590 0609 / + 27 11 053 5000
southafrica@aligroup.com

ALI GROUP THAILAND
825 Phairojkiija Tower 11th Floor
Bangna-Trad Road km. 3.5
Bangna, Bangkok 10250, Thailand
Phone +66 2 361 4611 18
thailand@aligroup.com

ALI GROUP UK
Bryggen Road | North Lynn Industrial Estate
Kings Lynn, Norfolk
PE30 2HZ | United Kingdom
Phone +44 1553 817 000
uk@aligroup.com

ALI GROUP USA
101 Corporate Woods Parkway
Vernon Hills, IL 60061, USA
Phone: +1 847-215-6565
usa@aligroup.com



Editors
Ryan Blackman, Anna Lisa Scarano, Desirée Milazzo

Graphic Design
Studio Zanoni

Editorial Office
Ali Group
Via Gobetti , 2a - Villa Fiorita
20063 Cernusco sul Naviglio (Milan) - Italy
www.aligroup.com

