



OUR COMPANIES. THE SPIRIT OF EXCELLENCE.

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

Please do not hesitate to contact us if you require any additional copies.

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global foodservice equipment



76 individual brands

Distribution in over 100 countries

More than 10,000 employees worldwide

57 manufacturing plants in 30 countries

Over 40 years of manufacturing excellence and expertise

A minimum of 25 years in the market for each Ali Group brand

A culture of excellence

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

Our specialized brands and complete product portfolio benefit from Ali Group's truly global footprint. From across Europe and the US to the farthest reaches of China and Russia 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 wavering.

Rosewood Hotel, Beijing





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

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 and product development. 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 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, cafeterias, supermarkets, bakeries, patisseries and gelaterie.

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





COOKING



BAKERY



MEAL DELIVERY,
PREPARATION & STORAGE
SOLUTIONS



REFRIGERATION



WASHING
& WASTE
MANAGEMENT



ICE CREAM
& BEVERAGE
DISPENSE



ICE MAKERS



COFFEE
MACHINES



CONTRACT,
DISTRIBUTION
& SERVICE

ALPHATECH

Belshaw
Adamatic

Aladdin Temp-Rite
better by degrees

BEVERAGE-AIR

Champion

CARPIGIANI

BAR LINE
ICE - MACHINES

EGRO
SWISS COFFEE TECHNOLOGY

li
GROUP
意立立餐饮设备(上海)有限公司
CHINA

Amana
Commercial
MENUMASTER
Commercial

BERTRAND
PUMA
La grille boulangère

AUREA
advanced food preparation equipment

FRIGINOX
LE FROID PROFESSIONNEL

CMA

Electro Freeze®

Icematic

PROMAC
Deliver inspiring machines

liCOMENDA

ambach®

BONGARD

bur lodge
TOGETHER, WE WORK

friulinox
refrigeration excellence

COMENDA

GBG

Ice-O-Matic®
Ice. Pure and Simple

RANCILIO GROUP

liCONTRACT

baron

CFI
Le froid maîtrisé

Eclund
Innovation Redefined

hiber
THE FUTURE OF CHILLING

DIHR

ICETEAM 1927
BIB

Scotsman®

GRANDIMPIANTI
ENGINEERING & CONTRACTING

eloma

ESMACH

Krefft®

POLARIS®
BEHIND THE FRESHNESS

grandimpianti
intelligent laundry equipment

ICETEAM 1927
callabriga

SIMAG

metos
marine

Falcon

MONO

METRO

Tecnomac

HONVED
PEOPLE · PASSION · INNOVATION

ICETEAM 1927
COLOREUTE

KROMO
EXCELLENCE IN DISHWASHING

ICETEAM 1927
On the edge

MOYER
DIEBEL

ICETEAM 1927
PROMAG

NORDIEN-SYSTEM

Encotel

LAINOX®
DEVICE FOR COOKING

MARENO
ENJOY YOUR KITCHEN

metos

MOFFAT

em

OLIS
weinnovate cooking

ROSINOX
Grandes Cuisines

SILCO
IDEAS. WELL DONE

Stierlen

temp-rite

VICTORY

williams

RENDISK

WASHTECH.
STARLINE
PROFESSIONAL WASH SYSTEMS

Wexiödisk^w

metos
SYSTEMS MANAGEMENT

MILLER'S
VANGUARD

SERVICELINE

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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 Cook-Chill rethermalization system Convect-Rite III® provides flexibility and simplicity of operation, while enhancing food quality, presentation and the ability to expand menu choices. ALADDIN meal-delivery systems: the right products providing solutions from the better by degrees people.



Ready-Chill® cold base system



Convect-Rite®
retherm systems



Aladdin Traytop



Heat On Demand Advantage®
induction heating systems



Patient Meal Delivery and Tray Retrieval Carts



Ali China offices



Product showroom



Hotelex Shanghai



The Wang Sen Culinary School, Shanghai, China

ALI FOOD SERVICE EQUIPMENT

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

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

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

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



The Company



Dishwashing areas with Roller Sorting Table



Compacting Machine for plastic bottles and cans



Georges Frêche School of Hospitality, Montpellier, France



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



Four Seasons, Moscow, Russia

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



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**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. Accurate design, the use of high-quality materials, assembly by expert personnel and detailed testing on each unit produced guarantee ovens that are absolutely reliable, created to last over time. The latest innovation of ALPHATECH is Icon, the new oven range designed especially for pastries and bakeries. Easy-to-use and warranty of excellent cooking performance, Icon perfectly expresses the ALPHATECH philosophy.



ICET 041



ICET 023



ICET 071



ICET 101



The MXP High Speed Combination Oven features an intuitive touchscreen and offers flexible toasting, crisping, and baking solutions



The Jetwave™ Convection Express Combination Oven is ideal for quickly toasting and browning



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



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

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ACPinc 

ACP_inc 

**HIGH SPEED COOKING PRODUCTS
FOR PROFESSIONAL KITCHENS**

- COMMERCIAL MICROWAVE OVENS
- COMMERCIAL HIGH SPEED COMBINATION OVENS

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

AMBACH

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f in Ambach Ali S.p.A.

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



System 700, Andaz Hotel, Shanghai, China



System 700, Marriott Hotel, Baku, Azerbaijan



Chef 850, Rosewood Hotel, Beijing, China



Hamburger Machine - mod. PH/85



Vegetable-mozzarella Slicers - mod. TV/150



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



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



Universal Peeler - mod. PV/23



Shellfish Cleaner - mod. PC/8

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FOOD PROCESSING EQUIPMENT FOR LARGE AND SMALL FOODSERVICE OPERATIONS

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

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

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

Via Lainate 31/b - 20010 Pogliano Milanese (Milan) - Italy

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ASIA & PACIFIC - SCOTSMAN INDUSTRIES (S) PTE. LTD.

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

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

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



Self-contained Undercounter Cuber



Self-contained Undercounter Flaker



Modular Cuber Machine on Ice Storage Bin



Modular Club Ice Machine on Ice Storage Bin



Cooking Block 700 series, Amsterdam, Holland



Wok Gas 90 Series



Multifunction Talent



Customized one single top

BARON

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Baron Professional

Baron Kitchens for Professionals

KITCHENS FOR PROFESSIONALS

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

BARON is an Italian brand specializing in designing and manufacturing foodservice equipment. Baron was established in 1995 to satisfy the toughest requirements of professional catering. Its vast range of integrated systems and equipment for professional kitchens quickly made its mark in the sector thanks to the perfect combination of high efficiency and a sophisticated design. Baron supports customers’ needs from design to cooking, from refrigeration to storage, distribution and warewashing. The excellence of Made in Italy is expressed through ten product lines and over 5,000 alternatives. The technical innovation of BARON products ensures that nothing is left to chance. In particular, in our modular cooking range the fully-molded top, obtained from a large stainless steel plate, is perfectly combined with the stainless steel removable basin accessory, permitting high performances and perfect hygiene during the cooking cycle. Providing excellence and elegance, moving spontaneously around the kitchen and finding the answer to your needs in every piece of equipment, especially in the cooking range, is the aim of BARON, kitchens for professionals.

BELSHAW ADAMATIC BAKERY GROUP

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FAMOUS FOR DONUT AND BREAD-MAKING EQUIPMENT SINCE 1923

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

BELSHAW ADAMATIC supplies bakery equipment to a worldwide customer base including top supermarkets, chain restaurants, and large-scale food processing plants. BELSHAW machinery make-up many of the world's donuts and can be found almost everywhere that donuts are made. Likewise, ADAMATIC bread make-up systems are legendary in midsize and industrial bakeries throughout the USA and Canada. BELSHAW ADAMATIC products are renowned for both efficiency and long life, with many of their systems still working profitably after decades of use. 2017 has seen BELSHAW ADAMATIC introduce a new high-performance, energy-efficient Rack Oven, 'Oven2020'.



Oven2020 Rack Oven



'Century' automated Donut Fryer



Donut Robot Mark VI



Belshaw industrial Donut Line



PSR Mixer



Fermentolevain



Hydraulic divider Divitrad



Moulder Euro 2000

La griffe boulangère

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Bertrand-Puma

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
- OBLIQUE OR HORIZONTAL MOLDERS
- RESTING CABINETS AND INTERMEDIATE PROOFERS

BERTRAND PUMA, founded in 1952, designs, manufactures and distributes a complete and complementary range of equipment for the baking, pastry and Viennese pastry-making industry. The company's equipment integrates the entire preparation stage, offering different machines from dough mixing to forming. Located in Nevers, France, the company has a strong research and development department dedicated to engineering equipment to meet the baker's evolving needs. Its customers are bread-making professionals, distribution groups, retail chains and industrial producers. Beyond its role as a major manufacturer, BERTRAND PUMA considers itself to be a worldwide bakery specialist dealing in the manufacturing process of bread and bread-derived products.



BEVERAGE-AIR

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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
- BLAST CHILLERS
- GLASS DOOR MERCHANDISERS
- SCHOOL MILK COOLERS
- OPEN-AIR MERCHANDISERS
- BAR EQUIPMENT: BACKBAR, DEEP WELL, AND DIRECT DRAW MODELS

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



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



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



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



Dual-Temp Merchandisers



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



BONGARD

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THE BEST OF TECHNOLOGY FOR THE BEST OF BREAD!

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



The new Orion electric deck oven with patented ROC technology



Spiral Evo mixers



Paneotrad: the revolutionary and patented bread-making process



The 8.64 electric or gas/fuel Rack Oven

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



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INNOVATIVE MEAL DELIVERY SOLUTIONS

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

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



The RTS HL (Cook-Serve) Tray Delivery System



The RTS Carbon Tech with the Trans-Rack solution



B-Smart: the flexible single trayed Meal Delivery System based on the docking principle



The Multigen 106 multi-portion hostess Trolley



Tray-Line: food portioning Systems, Mobile Dispensers and Bain-marie Equipment



The B-Pod nesting System for Tray Service



XVL: Express Technology a series of compact, robust floorstanding machines for producing express gelato



193: the machine to create cup as well as new soft delights and single portions



Pastomaster 60 HE: the most widely used pasteurizing machine in medium and large gelato shops



Maestro HE: the new high-efficiency Carpigiani batch freezer, providing faster production and greater flexibility

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Gelato Museum Carpigiani, MyGelato App

Carpigiani gelato University

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Carpigiani1946

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

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

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

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

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



CF Retarder Proofer chambers for Trolleys



AFV Retarder Proofer Cabinets for Viennese pastry



New C-Touch capacitive control panel



AFC Conservation Cabinets for trolleys and racks



Flight Type Machine



Rack Conveyor Machine



Undercounter Type Machine



Door Type Machine

THE DISHWASHING MACHINE SPECIALISTS FOR OVER 120 YEARS

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

For over a century, CHAMPION has designed, manufactured and serviced a complete line of commercial dishwashing equipment ranging from under counter machines to single-rack door machines, rack conveyor machines, upright conveyor/flight machines and powered soak sinks and pot and pan washing systems. CHAMPION also manufactures TRISYS waste equipment which includes Pulper Systems, the Slow Speed Grinder (SSG), Centrifuge and Phoenix dehydrator. 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 coffee houses and restaurants to hospitals, schools and other institutions.





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

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

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



Chemical sanitizing Undercounter Glasswasher



Ventless high temperature Dishmachine



High temperature commercial Dishwasher



Low temperature, chemical sanitizing commercial Dishwasher with sustaining Temp Sure heater



Hi-line: Glass and Dishwashers, Hood Type Dishwashing Machines



Corner Rack Conveyor AC2AE – 140 racks per hour capacity



Conveyor Dishwasher NE3 - 11,000 dishes per hour capacity



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- UNIQUE CORNER SOLUTIONS FOR EVERY SPACE REQUIREMENT
- HEAT PUMPS AND HEAT RECOVERY SYSTEMS
- GROUNDBREAKING APP FOR ONLINE TECHNICAL SUPPORT

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



DIHR

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WAREWASHING SPECIALISTS

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- INTERNATIONALLY CERTIFIED AND PATENTED MODELS
- HI-TECH MANUFACTURING PLANT

With more than 30 years of experience in serving hotels & restaurants businesses, DIHR is now a leading manufacturer of glass, dish and warewashing machines for commercial applications. DIHR produces more than 35,000 units per year in 20 product ranges under 85 separate brand names, and it's distributed in 102 countries worldwide. Having obtained 14 international certifications, DIHR is amongst the most qualified companies in this industry. With its high-quality, advanced production system and its unmatched manufacturing technology, DIHR is the ideal partner for professional foodservice and food preparation industries. Over the last few years DIHR has launched in the market several remarkable energy saving solutions: the patented triple reinforced rinse for rack conveyor and flight-type machines as well as granules-operated warewashers and last but not least Twin Star, the one-of-a-kind vertical dishwasher. Trust DIHR as your true professional in warewashing solutions.



QX: Next generation flight Conveyor Dishwashers



Granules 900 Plus:
granules-operated Warewasher



Twin Star: Innovative stock & Wash concept.
Awarded as the most innovative product of the
year at the Louvre Museum



DIN 10510



HACCP



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Edlund   

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- MECHANICAL AND DIGITAL PORTION, RECEIVING, AND SPECIALTY SCALES
- KNIFE SHARPENING, STORAGE, AND SANITIZING EQUIPMENT
- ELECTRIC AND MANUAL FRUIT AND VEGETABLE SLICERS

EDLUND Company, LLC has been the recognized leader in the manufacture of commercial can openers and can opening solutions for over 92 years. 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 in the world. As one of the leading American manufacturers of high-quality small wares and light equipment for foodservice, EDLUND has been the recipient of two successive Kitchen Innovations Awards (2014 and 2015) from the National Restaurant Association, awarded multiple patents and trademarks, and recognized with "Best New Products" Awards in 2013, 2014 and 2017 by the leading trade magazines in the USA and United Kingdom. In addition, EDLUND scales have been voted "Best in Class" by operators, consultants and dealers 13 times by readers of *Foodservice Equipment & Supplies (FE&S)* magazine. With manufacturing facilities in Vermont, USA, and distribution centers in Vermont, USA, Belgium and Hong Kong, we can be in your kitchen within a few days.



KSUV-18 UV Knife Sterilizer Cabinet



BRV-480 Digital Scale



The Tomato Laser Slicer



Arc Slicer



Model 700 SS Tall Crown Punch Opener



Model 270 Electric Can Opener






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

- FULLY-AUTOMATIC ESPRESSO MACHINES
- ADD-ONS: PAYMENT SYSTEMS, POWDER MODULES, CUP WARMERS, COOLING DEVICES

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



BYO: makes it possible to use your own mobile device to interact remotely with the coffee machine



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



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



TWO: especially designed to satisfy the requirements of high daily consumptions locations

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



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

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

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PREMIUM QUALITY COMBI STEAMERS AND BAKING TECHNOLOGY

- COMBI STEAMERS
- BAKING OVENS
- CONVECTION OVENS
- ACCESSORIES

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



Simply uncomplicated. The new MULTIMAX – concentrating on what's really needed: it's all about cooking!



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

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

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ESMACH S.p.A.   

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- PLANETARY MIXERS FROM 20 TO 60 LT
- DIVIDERS, ROUNDERS, MOLDERS, LONG MOLDERS, AUTOMATIC GROUPS, INTERMEDIATE PROOFERS
- RETARDER-PROOFERS, CONSERVATION UNITS, BLAST FREEZERS, RESTING CABINETS, CLIMOTHER®
- DISTRIBUTOR OF DECK OVENS, RACK OVENS, CONVECTION OVENS, MODULAR OVENS

ESMACH, founded in the early 1970s with the name of Esperia, is a company devoted to the creation and implementation of sustainable solutions for bakery production. The best breadmaking systems for the best product is our core business, to implement solutions that guarantee gourmet results while at the same time safeguarding the environment. With its spiral mixers, dividers, molders, conical rounders and groups for bread, ESMACH is considered an authentic technological innovator in the baking industry. A reliable partner for bakers, ESMACH provides turnkey solutions, to work in a modern way, such as the system EsmachLab, a dynamic concept bakery: even less than 35 sq m to bake fresh naturally leavened bread in few minutes.



SPI A Spiral Mixer



DVMach Divider



Self-tilting Mixer



SPI F Spiral Mixer



Liquid yeast generator





FALCON FOODSERVICE EQUIPMENT

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- INDUCTION
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- GRILLS
- GRIDDLES
- CONVECTION OVENS

FALCON has been providing the catering industry with a comprehensive range of reliable, innovative and efficient products for almost 200 years. Our customers include prisons, hospitals, universities and schools, restaurants, hotels and gastropubs, predominantly in the UK, Europe, the Middle East and Asia. Our specialist marine products are increasingly popular with ship designers and ship builders. However, we are more than just a manufacturer and supplier of equipment. Award-winning customer service, responsive technical support and a team of highly knowledgeable sales professionals are on hand to enable customers to make the right choice for their business. Located in our modern manufacturing facility in Central Scotland is our Brand Technical Center, which features a laboratory, design office and demonstration kitchen. This facility allows hands-on testing by prospective clients, and forms the heart of our product development and innovation program that has led to the design of our new F900 Series range of equipment, as well as market-leading products such as our induction ranges and high performance fryers, which are used by some of the UK's leading restaurant chains.



High-performance Fryers



G3101 Six Burner Range



E3914i Induction Range



F900 Series featuring Fryer, Griddle, Induction, Cabinets, Range, Pasta Cooker and Chargrill



FRIGINOX

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THE OTHER DIMENSION OF COLD

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



New Touchscreen, Friginox reinvents the blast chiller technology



Refrigerated Upright Cabinet



Horizontal Refrigerated Cabinet

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



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QUALITY IS OUR PHILOSOPHY

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

FRIULINOX has designed and produced the widest range of high-quality professional refrigeration foodservice appliances since 1972. The materials and components used, the working methods, the reliability of its refrigerating systems and its precise finishing are the brand's key elements. Statistically in the Foodservice business, at least 40 to 60 percent of power consumption is attributed to refrigeration equipment. This is why Friulinox has invested time and R&D resources to launch on the market two complete new lines of Refrigerated Cabinets and Counters where these concepts have become the guiding lines. Cabinets and Counters are part of the "HI" Family and are joining the HI CHEF Multifunction Blast Chiller Freezer which has been renewed in design and enhanced with exclusive programs to assist our customers in their food preparations. The new HI Family is once more anticipating the technological trends based on low energy consumption products in respect of the more stringent European regulations in this field. The HI Family products are conceived and produced with ecological sustainable design and respecting the ergonomic and HACCP guidelines.



HI Family product range

GBG HORECA FOOD EQUIPMENT

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- REFRIGERATED UNITS FOR COLD DRINKS
- HOT CHOCOLATE AND HOT DRINKS DISPENSERS
- SOFT AND FROZEN YOGURT MACHINES

With a line of countertop equipment ranging from automatic appliances and machines for preparing, mixing and dispensing slush and refrigerated soft drinks to hot beverage dispensers, GBG offers products that are ideal for coffee shops, restaurants, pastry and ice cream shops, hotels and professional foodservice operations. By paying careful attention to the market and anticipating consumer trends, GBG has been able to expand its range to include appliances that produce milkshakes, yogurt, sherbets and much more. Focus on design and color allows GBG to offer high-quality appliances, improving merchandising, dispensing of beverage products and service to our customers.



Soft and frozen yogurt Machines



Hot Beverage Dispensers



Frozen cold cream Machines



Slush Machines

GRANDIMPIANTI

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



Ericsson, Genoa - Free flow restaurant



Villa d'Este, Como - View of the kitchen



Humanitas University Campus, Milan - Free flow restaurant



Marchesi 1824 Pastry shop, Milan - View of the kitchen

GRANDIMPIANTI - INTELLIGENT LAUNDRY EQUIPMENT

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Roller Ironer

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- WASHING MACHINES
- TUMBLE DRYERS
- ROLLER IRONERS

Since 1972 GRANDIMPIANTI ILE has been offering a wide range of high-quality laundry equipment for the professional treatment of textiles: washing machines, dryers and roller ironers. In 2017 the company presented a new range of innovative, smart, user-friendly and interactive washing machines and tumble dryers with a new electronic control named Wavy. These new professional equipment are completely renovated in the design and the user interface, but quality, mechanical features and performance are always the same. The new LCD display, vertical and touchscreen, together with the shiny fronts, are inspired by the hi-tech field and provide an additional level of quality to the equipment. Wavy, the innovative electronic control, is interactive, multi-level and always up to date thanks to the new Cloud service, called TheMind. TheMind.cloud is a network of know-how, diagrams and processes always available: monitoring, analyzing and managing the activity of one or more equipment or structures is finally just a click away, thanks to the Cloud!

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THE SPECIALIST IN CHILLING TECHNOLOGIES

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

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



THE ONE Blast Chillers product range



TL60



CE53



HDMS System: Utensil and Pot Washer with Heat Pump



Hood-Type Dishwasher

HOONVED

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PROFESSIONAL WAREWASHING MACHINES

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

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



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MORE THAN 50 YEARS OF EXPERIENCE IN ICE MAKERS

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

ICEMATIC is synonymous with ice makers. Since Castel MAC was founded in 1963, the ICEMATIC division has grown to be a European leader in the sector. The company now exports in more than 70 countries and 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 paddle system machine for hollow cube production, the E series, which can work with highly scaled water. The new line of ice machines is the CS, which introduces the spray system in ICEMATIC range of products. The CS line allows ICEMATIC to offer a complementary solution to hollow cubes in the markets where the full compact ice cube is preferred. Both lines have been developed to optimize performances, environmental sustainability, easy cleaning and installation as a built-in solution. 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.



E25: Self-Contained Paddle Ice Maker



CS50: Self-Contained Spray Ice Maker



M 302 + D205: Modular Ice Maker over insulated Storage Bin



SF300 + D320: Flake Ice Maker over Ice Storage Bin & Transport System



Elevation Series Modular Cuber on a B55 Bin



CIU Series Self Contained Cube Ice Maker



Self-Contained Cube Ice Machine



Undercounter Pearl Ice Machine

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- PEARL ICE MACHINES
- GOURMET ICE MACHINES
- ICE STORAGE BINS
- ICE DISPENSERS
- ICE AND WATER DISPENSERS
- FILTRATION SYSTEMS
- OZONE SANITATION DEVICE

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, and productivity is often more important than features. Our history of industry-changing, innovative design culminates in the Elevation Series. This groundbreaking ice machine is easy to diagnose and service, energy efficient, designed around food safety, and sets no installation limitations due to our exclusive dual exhaust technology. Through commitment to our customers and core values, ICE-O-MATIC has become the global preference in ice machines because we ensure both unsurpassed quality and unbeatable value in ice. Ice. Pure and Simple.



HIGHLY PRODUCTIVE SOFT ICECREAM MACHINES

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

Starting from 2013, ICETEAM 1927 has been building a new identity into the soft and frozen dessert industry, with on-purpose technology solutions that allow the company to complete its range and attract more business all over the world. The first release of this new 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. ICETEAM 1927 wants to become an established player in the industry combining North American and European know-how into high-quality products that are also easy to clean and have low maintenance costs.



301 BABY & PRO: single flavor counter top units

401 BIB: single flavor floor standing unit



603 BIB: double flavor floor standing unit

603 Inox: double flavor floor standing unit



PSK Pro: electronic Pasteurizer with ultimate technology

Effe: electro-mechanical vertical Batch Freezer



Multifreeze Pro: multispeed electronic horizontal Batch Freezer

Granelle: vertical cylinder, electronic Batch Freezer

SYNONYMOUS WITH GELATO PRODUCTION EQUIPMENT

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

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



COLDELITE

ICETEAM 1927

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f Iceteam1927 - L'arte del Gelato

t Iceteam1927

ig Iceteam1927_artegelato

yt Iceteam1927 l'arte del gelato

THE FROZEN DESSERT MACHINE SPECIALISTS

- COMBO UNIT: PASTEURIZER + BATCH FREEZERS
- MULTIFUNCTION MACHINES

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



Compacta 4: counter top Combo Machine



Compacta VariO: multispeed Combo Machine for gelato



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



Multifunction unit: freezes, pasteurizes, cooks, melts



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MULTIFUNCTION PASTRY, GELATO AND GASTRONOMY MACHINES

- MULTIFUNCTION, PASTRY & GASTRONOMY MACHINES

Hard ice cream, soft ice cream, frozen yogurt and milkshakes all at a profit. OTT FREEZER ice cream preparation machines and systems give the operator a competitive edge by producing exquisite, top-quality desserts. OTT FREEZER was founded in 1935 by Erwin Ott in 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, so there is the perfect OTT FREEZER for you.



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

- BATCH FREEZERS
- PASTEURIZERS

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



Stargel: electronic horizontal Batch Freezer



Stargel pro: electronic horizontal Batch Freezer



Easymix: electronic Pasteurizer



Vegetable and Fruit Slicer type G11



Universal Food Processing System KU 3-1



Planetary Mixer and Kneader type 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, technologically innovative and dependable appliances for professional kitchens. A wide choice 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.

EXCELLENCE IN DISHWASHING

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

For over 20 years KROMO has specialized in manufacturing and distributing professional dish and warewashing solutions. With its wide range of high-quality products, KROMO is playing a leading role in the market with a consistent and fast growth. Skilful staff are taking care of the whole manufacturing process, from the raw materials to the final packaging, complying with the strictest quality standards. KROMO's machines are distributed in more than 100 countries worldwide and count over 148 models, ranging from the smallest glasswasher to the largest flight type machine. In addition to standard solutions KROMO offers special washing equipment for institutional canteens, cruise ships, bakeries and the food industry in general. It also develops and provides custom-designed projects with close attention to running costs and environmental protection. KROMO's wide range comprises energy recovery systems and hi-tech solutions to increase the benefits while optimizing the return on investment. KROMO means excellence in dish and warewashing.



TK: high-performance Tunnel Tray Washer



DUPLA: eco-friendly Glasswashers and Dishwashers



POT: easy and intuitive Warewashers



Naboo, the Combi Oven with wi-fi technology

STATE-OF-THE-ART OVENS FOR PROFESSIONAL KITCHENS

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

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

MARENO

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Mareno - Ali SpA

DEDICATED TO COMMERCIAL COOKING EQUIPMENT AND RANGES FOR OVER THREE GENERATIONS

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

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



ICHEF, Modular Cooking Range



Coquis - Cooking Academy, Rome
View of the kitchen



Erzelli Science and Technology Park, Genoa
Self-service area



Maxi's Restaurant, Portopiccino, Sistiana (TS)
View of the kitchen



Metos Futura HD



Metos Proveno



Metos Marvel Pressure Steamer



Metos Ardox Tabletop Grill

METOS OY AB, METOS MANUFACTURING

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

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

METOS MANUFACTURING develops, manufactures, markets and sells high-quality professional kitchen equipment. The head office is located in Finland with factories in Finland and Estonia. Our products are known for innovative technology and efficiency in professional kitchens all over the world. Part of the Metos Group, numerous METOS MANUFACTURINGS' products are well-known in Northern European kitchens under the Metos brand. METOS MANUFACTURINGS' mission is to provide better solutions for improved efficiency and a better working environment in professional kitchens.



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



All kind of professional kitchens



Tailor-made food distribution lines and systems



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



Dish returning and sorting units, conveyors, machines and automation



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



All kind of food serving lines



Layout design and delivery of equipment for galleys and laundry



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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

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





We put space to work.

INTERMETRO INDUSTRIES CORPORATION

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f MetroFoodserviceSolutions

t MetroFS

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

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

For over 80 years, INTERMETRO (METRO) has been committed to making the world more organized and efficient by providing the world's most imaginative space and productivity solutions. Founded in 1929, the company is headquartered in Wilkes-Barre, Pennsylvania, and has offices throughout the United States and internationally. Born from the creation of the industry standard for wire shelving, their product breadth has evolved into a vast array of product categories including advanced polymer shelving, medical and special application carts, storage cabinets, heated cabinets, high-density shelving, wall storage systems, stainless fabricated products and much more. METRO differentiates their products by the features that they build in. Be it adjustability, corrosion resistance, energy efficient insulation, modularity, maneuverability, ergonomics, or durability, their products provide unrivaled performance and value backed by a service commitment that puts their customers first. METRO puts these features to work in application-specific solutions that ensure foodservice, healthcare, industrial, labs, 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.



Metro Top-Track® High-Density Storage System



Super Erecta® Wire Shelving Unit



C5® Heated Cabinet with Insulation Armour®



Metro SmartWall® System with Optional Accessories



MILLER'S VANGUARD

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

REACTIVE MAINTENANCE

Miller's Vanguard boasts a state-of-the-art National Service Response Center, manned 24/7-364 days per year, processing 500+ calls per day through a Management Information System. All calls received are triaged and technically screened prior to being electronically transmitted to our engineers' tablets. With the benefit of our nationwide vehicle tracking software and our customer specific asset database, our call handling teams have the ability to distribute calls geographically whilst prioritizing attendance based on service level agreements. MILLER'S VANGUARD prides itself on an 'industry leading' first-time fix of equipment and service level response rates via the experienced engineering team and their back-of house operational support.

SCHEDULED MAINTENANCE AND HYGIENIC DEEP CLEAN

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

EQUIPMENT REFURBISHMENT

Supporting all our operations is our extensive National Reuse Facility containing our Workshop, Parts Supply Chain and Warehousing. This center houses a vast array of new and recycled foodservice devices for immediate dispatch, alongside our parts department allowing for a swift response to all our customers' equipment needs around the clock. The impressive workshop is manned by a team of experienced engineers with over 200 years of combined knowledge.



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



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



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



The refurbishment workshop



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Moffat Australia

MARKET LEADING MANUFACTURER OF COMMERCIAL CATERING AND BAKERY EQUIPMENT

- COMMERCIAL COOKING EQUIPMENT
- BAKERY EQUIPMENT
- CONVECTION OVENS

MOFFAT designs, develops, manufactures and markets a comprehensive range of foodservice, bakery, and healthcare equipment. MOFFAT manufactures an extensive range of gas and electric cooking ranges, fryers, cooktops, griddles, bratt pans, convection ovens, holding cabinets and Rotel ovens in New Zealand. MOFFAT's head office is located in Melbourne, Australia. Today MOFFAT has a well-developed global distribution strategy with subsidiary sales and service offices located New Zealand, United States and the United Kingdom. In addition to our subsidiary offices, we have alliances with key distribution partners representing our brands in the following regions/countries: United Arab Emirates, Asia, Russia, Canada, Mexico, South Africa and Pakistan. MOFFAT operates in the following market sectors: foodservice, bakery, healthcare and QSR / National Accounts.



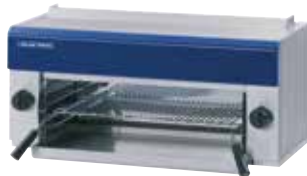
Waldorf Bold with Robust 304 grade stainless steel finish



Rotel model R3M4D1S



Turbotan E32D4



Blue Seal Evolution Salamander G91



Cobra CR9D



Waldorf 800 series line up



BX Eco-Touch Convection Oven



Fusion Bread Plant (Roll Plants also available)



DX Harmony Modular Deck Oven



Omega Plus with Wirecut Confectionery Depositor

MONO EQUIPMENT

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YOUR END-TO-END BAKERY EQUIPMENT SUPPLIER

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

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



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



Rack Conveyor Machines



Conveyor Type Glasswasher



Undercounter Dishwasher



Rotary Type Glasswasher



Door Type Dishmachine



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NORDIEN-SYSTEM DISHROOM FURNITURE: EVERYTHING EXCEPT THE MACHINE

- STAINLESS STEEL EQUIPMENT
- KITCHEN TROLLEYS

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



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



OEM

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 Oem Ali Pizza System

  OEM Ali

YOUR PIZZA HUB

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

Since 1973, OEM, thanks to constant research and close contact with pizzamakers, is one of the world's leading specialized manufacturers of a complete range of pizza equipment. Its innovative products, in fact, follow the pizza chef at all stages of preparation, from the dough to the baking. From a small pizza corner in a snack bar to the largest pizzeria, OEM has the perfect proposal for you and offers solutions for kitchen designers too. With our commitment and enthusiasm we act as a point of contact for the pizza maker, a research and development center, a focal point able to oversee his work at every stage of the process.



Spiral Mixer mod. RVE/202/T

Dough Divider & Rounder
mod. BM/2/AS

Pizza Former mod.
PF/45/MTE



Electric Oven mod. Valido

Electric Oven mod. Energy

*we*innovate cooking

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Olis We innovate cooking   

WE INNOVATE COOKING

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

OLIS has been a well-known company 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 prestigious Ali Spa Group since 2004. The brand stands out for its core, traditional business of craftsmanship with stainless steel in particular, and over the years it has developed with an innovative approach focused mainly on technology and design. OLIS has developed a new concept of space, function, attention to detail and materials 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.



Diamante 90 Cooking Block, Redoro Frantoi Veneti, Verona



Cantilever Cooking Block canteen, Milan



Multifunction Fit-pan



Diamante Cooking Block 900 series, Rome



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BAKING SOLUTIONS EXPERT

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

PAVAILLER has been supplying and equipping bakery and pastry workshops with bread ovens since 1946. Louis Pavaiiler invented and manufactured the first French recycling oven in 1958. Our Research and Development continues this work, developing innovative and environmentally-friendly products on the cutting edge of our field. With our extensive product range and custom solutions, we are able to respond to your requirements in terms of energy, space availability in the bakehouse, production flows and variety of products worldwide. PAVAILLER is a strong brand with specific know-how sold on all five continents through a worldwide distribution network.



Emeraude



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



Saphir Oven Range: new compact electric Deck Oven



Topaze Style L15: electric fixed Rack Oven



Topaze Style L10: electric Convection Oven



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PROFESSIONAL REFRIGERATION

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

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



Roll-in Cabinet



Future Air Cabinet Refrigerator



Genius Blast Chillers



RANCILIO GROUP SPA CON SOCIO UNICO

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A COMPLETE RANGE OF ITALIAN-ESPRESSO COFFEE MACHINES

- TRADITIONAL ESPRESSO COFFEE MACHINES
- DOSING-GRINDERS

PROMAC was founded in 1982 by a group of professionals from the espresso coffee machines sector. Throughout the years PROMAC has established itself worldwide, earning the trust of its clients thanks to the reliability of the high-quality materials used and the controls employed during the manufacturing process. All products are approved by the main international certification institutes. The range includes 1, 2 (both standard and compact size) and 3 groups of professional coffee machines, all in both automatic and semiautomatic versions. A Tall model is also available for coffee-to-go into larger-sized cups, as well as professional coffee grinders in different sizes and coffee grinders on demand. 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 and Ali Group, PROMAC denotes the Italian character of its products, synonymous with experience and dedication.



GREEN PLUS - Automatic Espresso Machine with high performances



GREEN PLUS TALL - conceived to supply coffee in cups up to 32 oz



GREEN CLUB ME - single-unit professional Espresso Machine with reduced dimensions



KRYO 65 - design and quality Dosing Grinder

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RancilioGroup  

Rancilio Group S.p.A. 

Rancilio Group Channel 



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



Classe 9: perfect combination of design and technological excellence



Classe 7 - designed to combine functionality, ergonomics and highly innovative features



Classe 5 - Industrially inspired functional minimalism and a contemporary aesthetics

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

- PROFESSIONAL TRADITIONAL ESPRESSO MACHINES
- DOSING-GRINDERS
- HOME LINE

Since 1927, RANCILIO has worked to safeguard and promote Italian espresso culture worldwide through the production of professional espresso machines and dosing-grinders with advanced technology and design. The company puts a special focus on reliability and customer care and its wide range of products is able to satisfy all market needs. Since 1999, RANCILIO GROUP has opened five branch companies: Chicago, USA; Barcelona, Spain; Lisbon, Portugal; Dottikon, Switzerland and Frankfurt, Germany. The company joined the market of fully-automatic coffee machines following the acquisition of Egro Coffee Systems AG in 2008. With 46 active patents and two research and development centers, RANCILIO GROUP shows its commitment to innovation and its desire to interpret to perfection the needs of coffee lovers worldwide. RANCILIO GROUP is publishing the BEATS Sustainability Report to provide its stakeholders with a periodical report on the actions taken and the commitments made to develop socially-responsible corporate conduct. RANCILIO GROUP is committed to the responsible management of resources. The company follows an environmentally-friendly policy for all its production processes, attaining the ISO 9001, the ISO 14001 and ISO 18001 certifications. A photovoltaic system, on the roof of the 8,000 sq m production plant, produces energy to satisfy the company's needs. Product development is oriented to increase efficiency and sustainability to ensure responsible growth.

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FOOD WASTE & DISH HANDLING PROFESSIONALS

- ERGONOMIC SORTING SYSTEMS
- CONVEYOR SYSTEMS
- TRAY ELEVATORS
- WASTE MANAGEMENT SOLUTIONS
- ZERO WASTE

RENDISK is the leader in dishwashing logistics and food waste solutions for professional kitchens in locations all around the world. They support kitchen teams with smart logistic solutions for dishwashing and groundbreaking solutions for processing your kitchen waste. All their efforts are focused on making work in the kitchen easier, more efficient and more sustainable. And always with great care for the local and global environmental concerns. RENDISK has won several awards for its sustainable waste management systems, among others Gulfood Award in Dubai and Smart Label Award at Host in Milan. RENDISK's latest innovation is the RENDISK Circular, the first integrated composter system. The RENDISK Circular turns all your food waste into fertilizer, resulting in zero waste for the customer. It's the next step in organic waste management to effectively close the loop.



Ergonomic sorting solutions



Rendisk Circular



Hand with compost of Rendisk circular



Tray Elevators

ROSINOX

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FRENCH TRADITION IN THE PROFESSIONAL KITCHEN

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



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



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



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



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

In the great tradition of the French masters, for more than 175 years ROSINOX has consistently produced the finest cooking equipment available to French and Worldwide chefs. 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 the Royal Chef and Rosichef lines, or putting to work new technologies such as mixing and pressure bratt pan, ROSINOX is in the vanguard of convenience, strength, dependability, safety, hygiene and aesthetics. These outstanding properties particularly qualify ROSINOX equipment for use in large healthcare institutions, catering operations, company canteens, luxury hotels and gourmet restaurants.

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ScotsmanIceSystems

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 & DISPENSERS
- ICE & WATER DISPENSERS
- ICE STORAGE BINS, ICE DISTRIBUTION,
ICE TRANSPORT & ICE BAGGING SYSTEM
- WATER FILTRATION SYSTEMS
- RESIDENTIAL ICE MACHINES

SCOTSMAN is the world’s leading manufacturer of ice machines for one basic reason: we understand the critical importance of ice to any number of businesses. Since 1950, SCOTSMAN pioneered the development of affordable, reliable ice-making machines. Over a half-century of research, innovation and superior customer service, we continue to be one of the largest manufacturers of ice machines in the world, with distributors and authorized service agents in over 100 countries. Today, there are more than one million SCOTSMAN ice machines at work around the world, with ice production ranging between 10 pounds of ice cubes to a maximum of 5 tons of scale ice in a 24-hour period. SCOTSMAN offers not only the broadest line of ice machines, but also the most energy efficient. Many machines have earned the ENERGY STAR® by meeting strict energy efficiency guidelines set by the U.S. Environmental Protection Agency (EPA) and the U.S.72 Department of Energy.



Meridian™ Series Ice Machine and Water Dispenser



Brilliance® Nugget Ice Machine



EC86 Gourmet Cube Ice Maker Easy Fit



Prodigy Plus® Cube Ice Machine with Storage Bin



MXG Gourmet Ice Maker with Storage Bin



Soft and frozen yogurt Machines



Slush



Frozen cold cream Machines



Cold drinks Machines

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

- MACHINES FOR GRANITA, SLUSH AND SHERBET
- DISPENSING MACHINES FOR SOFT ICE CREAM AND FROZEN YOGURT
- REFRIGERATED UNITS FOR COLD DRINKS
- HOT CHOCOLATE AND HOT DRINKS DISPENSERS

With its wide range of slush, soft and sherbet machines along with an extensive line of hot and cold beverage dispensers, all made to the highest standards, SENCOTEL is the choice of bars and restaurants worldwide. For more than a quarter of a century SENCOTEL, located in Valencia, Spain, has been producing the finest in professional beverage dispensers in a variety of shapes and colors that are dependable and easy to use, clean and service. SENCOTEL products include machines for granita, milkshakes and frozen yogurts, fruit juices and sorbets. SENCOTEL also manufactures hot chocolate mixing machines and dispensers.





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PROFESSIONAL KITCHEN & REFRIGERATION MAINTENANCE

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

Located to the north of London, UK. SERVICELINE employs 200 people and is one of the leading service providers within the industry. Established for over 25 years SERVICELINE provide a wide range of solutions such as preventative maintenance, breakdown cover and service products for commercial and institutional foodservice caterers throughout the UK including:

- Contract caterers and facility management companies
- Business and industry
- Hotels, restaurants, pubs
- OGC local authority or private healthcare and education
- Secure facilities such as airports and HM prisons

SERVICELINE takes a proactive approach to kitchen maintenance unique for our industry. Setting exceptional standards for quality and safety, holding full ISO 9001, 14001, 18001 & 50001 certification along with various industry accreditation.

Today SERVICELINE manages thousands of kitchen contracts, supporting caterers with preventative maintenance and emergency repairs that keep their businesses running. SERVICELINE delivers the whole package for customers who value our multi-manufacturer expertise. Employing over 120 fully- trained experienced engineers, SERVICELINE consistently delivers exceptional service to our customers nationwide every day.



Manufacturer-trained engineers



Fully-equipped vans



Nationwide engineer coverage



Essence



Evolution



Exclusive



Extreme



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Silko

SilkoAli

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

- ESSENCE: 650, 700, 900, 1100 - DESIGNED TO MEET THE NEEDS OF TRADITIONAL RESTAURANTS AND LARGE COMMUNITIES
- EVOLUTION - THE SOLUTION THAT CAN BE PERSONALIZED TO SUIT ANY DÉCOR
- EXCLUSIVE - DESIGNED FOR OUTDOOR COOKING
- EXTREME - THE HIGH-PERFORMANCE SERIES THAT PERFECTLY SATISFIES THE NEEDS OF QUICK-SERVICE RESTAURANTS, CHAINS AND BUSINESSES

SILKO is a prestigious brand that has specialized in the manufacturing of equipment for catering and professional kitchen systems ever since the foundation of the company in 1980. SILKO has always looked for technological innovation and quality excellence. It constantly and diligently works to ensure a competitive price, achieved without compromising on the safety of its products, but instead concentrating on a careful choice of materials and components. SILKO is able to anticipate new trends, supporting chefs and allowing them to achieve excellence.



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SIMAG: THE ART OF ICE MAKING

- SELF CONTAINED, “SDE” HOLLOW-SHAPED CUBE ICE MAKERS
- SELF CONTAINED, “SCN & SMN”, SQUARE SECTION FULL CUBE ICE MAKERS
- MODULAR, WAFFLE-STYLE, BEST VALUE, “SV” DICE CUBE ICE MAKERS
- MODULAR, “SNM” COMMERCIAL NUGGET ICE MAKERS
- 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 & TRANSPORT”, COMMERCIAL ICE STORAGE & ICE TRANSPORT SYSTEMS

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



Self Contained Ice Cuber SDE30



Self Contained Ice Cuber SDE50



New Mojo Ice SMI80



Modular Ice Flaker SPN405



Modular Cube Ice Maker SV545



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



Meal Delivery Trolley with active heating and cooling system



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THE LEADING MANUFACTURER AND DISTRIBUTOR OF OUTSTANDING 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

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



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



EASY CHILL: roll-in Blast Chillers / Freezers



LEV CONTROL TOUCH: advanced Retarder Provers



CHILL TOUCH: multifunction Blast Chillers / Freezers



EVENT: advanced Blast Chillers / Freezers



Active systems optimize your meal distribution; either using intelligent contact-heating technology or perfectly conditioned convection air



Buffet-carts are our response to our customers' expressed wishes and requirements for a modern catering



temp-rite supplies a wide range of ancillary products that will simplify and guarantee the success of your meal distribution

temp-rite

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

- INSULATED TRAY SYSTEMS
- BUFFET CARTS
- ACTIVE SYSTEMS
- ANCILLARY PRODUCTS

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



VICTORY REFRIGERATION

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

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

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



The UltraSpec Series features Secure-Temp 1.0™ monitoring technology



ARCS - Air Curtain Refrigerators



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



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

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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 has long been the largest manufacturer of commercial dishwashers in Australasia. This scale has been built through the local evolution of a diverse range of products and a reputation for producing reliable, easy-to-use, high-performance machines built with the environment in mind. WASHTECH continues to exceed market demands with its latest innovations including customizable, colored stainless steel undercounter machines, along with passthrough and conveyor dishwashers with world class water consumption rates and highly efficient heat recovery systems.



M2C passthrough Dishwasher with heat recovery unit and Wash Station



UL colored stainless steel Undercounter Dishwasher



CDe240 Rack Conveyor with integrated Heat Recovery System

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STATE-OF-THE-ART WAREWASHING MACHINES FROM SWEDEN

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

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



ICS+ Rack Conveyor Machine



WD-4S Undercounter Dishwasher



WD-90DUO Granule Dishwasher



WD-B Flight Type Dishwasher



Selection of Williams products



Counters



Cabinets



Coldrooms

WILLIAMS REFRIGERATION

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Williams Refrigeration

WilliamsRef

THE REFRIGERATION LEADER IN FOODSERVICE AND BAKERY 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, Eire, UAE, Hong Kong, China, India and Australia. WILLIAMS is one of the world's leading manufacturers and suppliers of award-winning professional refrigeration to the foodservice and bakery industries and has built a reputation over the years for the quality and reliability of its products. It is an ISO 9001:2008 certified company and has also gained Occupational Health and Safety Standard (OHSAS) 18001:2007, demonstrating WILLIAMS' commitment to staff welfare. Through its Greenlogic initiative WILLIAMS is renowned for manufacturing a wide range of high-performance, energy efficient and environment-friendly equipment. It holds the ISO 14001 Environmental Management System certification at all three of its manufacturing plants.

Your global partner

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

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