Maxima®

MAGAZINE



COOKING EQUIPMENT

HEATING

BAR EQUIPMENT

DISHWASHERS

REFRIGERATING

FOOD PROCESSING

FOOD PACKAGING

STAINLESS STEEL

WELCOME

We are Maxima.

At Maxima, we specialise in manufacturing kitchen equipment for the catering industry, from bakeries to butcheries and everyone in between. Our brand exemplifies good quality kitchen appliances for daily commercial use.

Our products have been manufactured according to the highest standards and in compliance with European safety regulations. We value continuously developing and improving our product range to offer only the best.

The Maxima brand has a reputation for outstanding quality, ease of use and the high-quality customer service that our partners have come to expect from us. Additionally, we offer advantageous purchase prices that allow our partners to resell our products at a good margin.

Maxima has over 50 years of experience supplying the catering and hospitality industry. Using that expertise and our wide range of industry knowledge, we currently export to 80 countries worldwide and offer our service and advice in 22 different languages.

In this magazine, you'll find details about **what it means to be a Maxima dealer and the benefits** that come with it. You can also read a testimonial of a satisfied Maxima dealer and why they choose to do business with us.

We hope to have you as a partner soon.

Best regards,
Team Maxima

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MAXIMA'S MANAGEMENT – OTTO & ROB

What does Maxima stand for?

For more than 50 years, Maxima has stood for **quality and ease of use**. These values are always connected to affordable prices and the best customer experience. For you as a Maxima dealer, this means value for money and maximum satisfaction.

Maxima stands firmly by its five core values: **Collaboration, Professional, Commitment, Resourceful** and **Energy**.

Collaboration is essential to us; it's where great ideas and solutions come from. Everyone at Maxima works hard together to offer you only the best products.

Our **Professional** attitude means we always aim for the highest standard of work and are guided by expertise and doing the right thing.

Our **Commitment** to our dealers' success means going the extra mile to ensure we meet their needs.

Being **Resourceful** allows us to use clever methods and the latest technology to solve problems and improve results.

Lastly, our **Energy** shows in our energetic and positive response to our customers, ensuring we're always there when needed.

These values help us deliver excellent service and build trust and lasting partnerships.

What sets Maxima apart from competitors?

What sets Maxima apart from competitors is our dedication to our customers. We love to make them smile and use our core competencies to achieve this.

Speed of Processes: Our processes, from procurement to delivery, are fully automated, so we excel at serving customers quickly. Internal decisions can be made promptly, allowing us to anticipate (market) developments.





Buying Experience: We give our dealers the ultimate online buying experience. An informative website, clear checkout, secure payment methods, fair prices and high stock contribute to a pleasant customer experience.

After-Sales Quality: We stand for high quality in our (after-sales) service. Our dealers always receive honest information, technical assistance, instructions and advice from qualified support teams.

High-Quality and Fair Price: All our products comply with the highest standards and are continuously improved at competitive prices.

Company Culture: Our corporate culture focuses on maximum (customer) satisfaction, where we respect people and nature, our greatest assets.

What are Maxima's goals for the future?

In the coming years, we aim to focus on controlled growth with the organisation's health as a priority.

We also plan on expanding our Export team to continue giving our dealers a personal approach and fast replies to their inquiries.

Furthermore, we'll continuously optimise our processes to fulfill our dealers' needs and try to exceed their expectations. Additionally, we plan on being ISO 9001 certified by the end of 2024.

Thank you on behalf of Otto, Rob and the Maxima team

On behalf of Management and the rest of the Maxima team, we'd like to extend our gratitude to our new dealers for choosing to embark on this journey with us. Your decision to align your business with Maxima signifies a mutual commitment to excellence, innovation and customer satisfaction.

We are honoured to have you in our network and are eager to collaborate to achieve shared success. Together, we hope to build strong partnerships, deliver unparalleled value and propel your business to new heights.

Thank you for your trust and confidence in Maxima. We look forward to a prosperous and fulfilling partnership ahead.

MAXIMA'S EXPORT DEPARTMENT AND SHOWROOM

Maxima's Export Department

In our Export department, a group of dedicated Maxima colleagues strive daily to provide you with the best service. Whether you have a question about shipping, price or availability, they are ready to assist you. Below, you can learn a bit more about Maxima's Export department.

What does the Export department do for dealers?

Maxima's Export team supports all dealers in Europe, Africa, Western Asia and the rest of the world. From prospects to orders, transport and after-sales, our Export department assists wherever possible.

What is the best part about working with dealers?

The international contacts and diversity of the activities associated with our work keep us sharp and there is never a dull day. We also enjoy helping you reach your goals, building strong relationships and having fun together.

What can a dealer expect when they start working with Maxima?

From the first contact, we give all new dealers the support they need. We assist in setting up their accounts, helping with their first order and providing support for their website or webshop. Together with the colleagues at Maxima, we'll help them with any questions, issues and requests that may arise during our cooperation.

Visit Maxima's showroom

At Maxima, our dedication to innovation and customer satisfaction drives us to evolve and constantly anticipate the hospitality industry's needs. For this reason, we're thrilled to introduce our new and improved showroom.

Our showroom will testify to our commitment to excellence and innovation in the culinary and catering industry. It showcases our comprehensive range of high-quality kitchen solutions designed to meet the diverse needs of the hospitality sector.

It will also serve as an immersive platform for dealers to explore our latest innovations, engage with our products hands-on and receive expert guidance from our knowledgeable team. Please note that our showroom will officially open later in 2024.

Dealers interested in viewing our showroom can request an appointment by emailing export@maxima.com. We will get in touch as soon as possible with further details on the showroom's visiting opportunities and events.





MEET ONE OF OUR SATISFIED PARTNERS

INOX pláza

Why do you choose Maxima?

The quality of the products is good and the majority is available within a short time. Ordering is simple, transparent and there are several ways to pay. Customer service responds quickly if you have any questions. Our customers like the brand.

What makes Maxima stand out?

The sales method is almost automatic, and the website information is up to date. If something is out of stock, the expected arrival can usually be calculated. Many companies could learn from Maxima how to provide customers with the correct information. Products are selected based on practical experience.

How long have you been a partner?

We have been working with Maxima for more than three years.

Why would you recommend Maxima to other dealers?

We recommend Maxima to other dealers because they provide their customers with good quality products at good prices. We look forward to working with Maxima for many years to come.





INOX pláza

WHAT ARE YOUR ADVANTAGES AS A MAXIMA DEALER?

As a dealer, looking for trustworthy and reliable partners is essential, as you only want the best for your customers. Maxima is the partner you need to help achieve your goals. We would like to tell you more about the advantages of being a Maxima dealer.



Attractive purchase prices

Maxima offers its dealers highly competitive purchase prices, ensuring good profit margins and a great value proposition. By partnering with Maxima, you gain access to cost-effective solutions that enhance your bottom line and ensure a mutually beneficial business relationship with us.



Dedicated Export department and customer service

Our commitment to dealer success is demonstrated through a dedicated Export department and top-notch customer service. Maxima prioritises **seamless communication, prompt responses and personalised support**. Our experienced team is ready to assist with all your questions and requests and strives to provide the best service possible.



High quality

Maxima prides itself on delivering high-quality products. Becoming a Maxima dealer means aligning your business with equipment known for its **durability, performance and innovative features**. We can help you elevate your reputation by offering products that meet the highest industry standards and legal requirements.



Large range

With Maxima's extensive range of kitchen equipment, you can diversify your product offerings and cater to various customer needs. From cooking appliances to refrigeration solutions, our comprehensive product lineup ensures that you can **meet the demands of a diverse clientele**. By partnering with Maxima, you gain a competitive edge by offering your customers a wide range of high-quality, innovative kitchen equipment.

TAGES



Spare parts and a helpdesk technical service

Maxima's commitment to excellence is evident in our high-quality after-sales support. You benefit from **ready access to spare parts** and a responsive **in-house technical service team**. This enhances the overall customer experience and gives you the confidence of knowing you have a reliable partner supporting you in maintaining and servicing the equipment you sell.



Reliable partner

Maxima goes beyond being a supplier – we strive to be a reliable, long-term partner for our dealers. Our commitment to transparency, integrity and consistent product innovation positions us as a dependable partner in the success of your business. Maxima always provides transparent information about products, prices, inventory and delivery times to our dealers. We value providing reliable, high-quality service and our **4.7/5.0 customer rating** on Google reflects this dedication.



Global, fast and flexible logistics

Maxima understands the critical role of efficient logistics in today's fast-paced business environment. As a Maxima dealer, you benefit from our global reach and streamlined logistics processes.

With a **well-organised** and **efficient supply** chain, Maxima ensures that products reach our partners promptly, minimising downtime and optimising inventory turnover. Within 24 hours, orders are ready to be transported and shipped, allowing you to meet the demands of your customers swiftly. Maxima also offers the option to handle the shipping yourself if preferred.

DISCOVER OUR BESTSELLING EQUIPMENT PER SECTOR

The catering and hospitality industry is a vibrant and dynamic business with various sectors catering to different needs and preferences. That is why Maxima offers equipment designed to meet the specific requirements of each sector, ensuring our partners can offer various kitchen solutions to diverse customer groups.



Bakery & Café

The **Bakery and Café** sector offers delicious food and beverages in a welcoming space for socialising and relaxation. Bakeries commonly specialise in **bread, pastries and other baked goods**. They also cater to tastes with sweet and savoury options like cakes, croissants, pies and artisanal bread. Cafés provide a **more comprehensive menu, including coffees, teas and light meals** and create a cozy environment for coffee breaks, light lunches or informal meetings.

Bakeries and cafés can rely on Maxima's specialised equipment and appliances to **ensure quality and efficiency.** One important appliance bakeries need is a reliable, high-quality commercial oven. Maxima's bakery ovens are equipped with **multiple fans to distribute heat efficiently**. As a result, food comes out of the oven light, crispy and consistently baked.

Another important appliance for bakeries is a durable mixer. Mixing machines, such as Maxima's professional dough kneaders, can **handle large batches of dough** and ensure **uniform results**. Maxima's planetary mixers can be used for various mixtures, including batters, cookie dough and frostings.

Meanwhile, cafés can benefit from Maxima's top-quality **espresso machines and coffee grinders**, which allow baristas to serve numerous delicious coffee drinks. A Maxima espresso machine has features such as a **self-cleaning program** and an **automatic water-filling system**. Our largest model can make 540 cups of espresso per hour, making it perfect for busy bakeries and cafés.

Maxima also offers equipment like **pancake** and **waffle makers**, enabling cafés to expand their menu further. All of Maxima's waffle makers have an **aluminium baking tray** with a **non-stick coating**, which aids in easy cleaning. You can also choose from more than 14 different shapes and sizes of waffle makers.

Relevant product categories



Planetary mixers



Dough kneaders



Waffle makers



Espresso machines



Combi-steam ovens



Bread slicers



Bar & Pub

Bars and pubs are ideal social establishments found worldwide. They serve as central hubs for socialisation, relaxation and entertainment. Traditionally, these venues offer various beverages, including beers, wines, spirits and cocktails. Beyond beverages, many bars and pubs provide food, ranging from snacks and appetisers to full meals.

Bars and pubs can rely on Maxima's high-quality **bar and refrigeration equipment** to ensure seamless operation and exceptional service. A reliable ice machine is at the heart of any thriving bar or pub. Maxima sells various ice machines with features that include **overload protection** and an **efficient cooling system**. Equally important are drink dispensers, which facilitate the efficient pouring of beverages and ensure consistency in serving sizes and flavour.

Maxima also offers **professional drink fridges** that help bars maintain their beers, wines and other beverages at the perfect temperature. These fridges are available in sizes ranging from **50 to 800L** and are equipped with **adjustable shelves**.

Bars and pubs may also need **blenders** to make delicious cocktails or milkshakes. With **five programs**, a **pulse function** and **1,500W of power**, Maxima's commercial blenders can easily mix, blend and crush.

Many establishments in the bar industry also enjoy offering light meals alongside their drink selections. With our **professional deep fryers**, bars and pubs can prepare various snacks **quickly and easily**. All Maxima's deep fryers are made from **durable stainless steel** and many models feature handy drain taps to facilitate easy cleaning.

Relevant product categories



Ice machines



Drinks fridges



Drinks dispensers



Fryers



Blenders



Restaurant & Hotel

Restaurants and hotels are essential businesses within the hospitality industry, each playing a unique and significant role in providing services to the public. Restaurants primarily focus on **offering food and beverage services** and aim to cater to a wide range of tastes and dietary preferences. On the other hand, hotels offer **lodging**, often complemented by various **other services** such as dining, entertainment and recreational facilities.

Investing in high-quality catering equipment is vital for both restaurants and hotels. It directly impacts the efficiency of service delivery and the quality of the food and beverages offered to guests. That is why Maxima provides a range of top-notch **restaurant and hotel appliances**.

For restaurants, high-quality kitchen appliances such as commercial ovens, grills and fryers help prepare dishes efficiently. Maxima's combi steam ovens ensure **efficient heat distribution** due to their **ventilation system** and are available with **digital or analogue** control panels. Restaurants can also benefit from their **Gastronorm sizing**.

Hotels, in addition to requiring kitchen equipment for their on-site restaurants and room service, often need **larger-scale catering facilities for events and conferences**. This includes heating equipment, buffet servers and heavy-duty cooking ranges. **Professional dishwashing equipment** also plays a crucial role in managing the high turnover of crockery and cutlery and ensuring hygiene and swift service. Maxima offers dishwashers **suitable for various needs**, such as glass washers, pot washers and cutlery polishers. Our dishwashers are made from strong stainless steel and have multiple features that make washing up easy.

Relevant product categories



Dishwashers



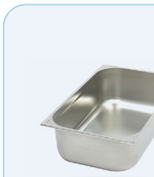
Cooking ranges



Bain Maries



Combi steam ovens



GN containers



Food Truck & Festival

Food trucks and other mobile catering services have revolutionised how we approach dining and offer a dynamic and convenient alternative to traditional dine-in restaurants. These mobile eateries provide a platform for culinary professionals to **showcase innovative and diverse cuisines**. They are also popular at events, festivals and outdoor markets, bringing quality food directly to consumers quickly and efficiently.

Having the right kitchen appliances is important for mobile catering businesses. Maxima offers a range of equipment designed specifically for food trucks and other compact kitchens.

Appliances like a **commercial-grade griddle** are helpful for food trucks that serve breakfasts or gourmet burgers. Maxima's griddles are available in **smooth, grooved** or a **combination** of both and have an **adjustable thermostat** that enables chefs to cook various items.

Mobile catering services also need **proper refrigeration** to keep their ingredients fresh and safe for consumption, regardless of the outdoor temperature. Compact units like **Maxima's mini fridges** are ideal for food trucks with limited space as they increase space efficiency. All our mini fridges are available in **black, white** or **stainless steel**, with or without **glass doors**.

Additionally, induction cookers are popular among food truck owners due to their compact size and portability. Maxima offers various **induction appliances**, including hobs, with a capacity ranging from **2000 to 5000W**. Operating our induction cookers is also convenient through the **touch-sensitive buttons** on the touch panel or the **rotary knob**.

Investing in quality catering equipment from Maxima will enhance mobile catering operations and elevate customer dining experiences with **faster service and consistent food quality**.

Relevant product categories



Griddles



Induction hobs



Contact grills



Drinks fridges



Donut makers



Butchery & Deli

Butcheries and delicatessens, or 'delis,' offer a specialised shopping experience for consumers seeking high-quality meats, cheeses and other gourmet products. Butcheries focus on preparing and selling fresh meat and offer expertly cut steaks, chops and other cuts not commonly found in general grocery stores.

Delis complements this by offering a range of artisanal cheeses, cured meats and fine foods such as olives, breads and condiments. Many delis also sell **ready-to-eat** options like sandwiches and salads.

Butcheries and delicatessens must invest in the right catering equipment to maintain the high standards of quality and service that characterise them. An essential tool for butcheries is a professional-grade meat slicer, which ensures precise cuts and maximises product quality and safety. Maxima has three models of meat slicers to choose from, including an **attachment for sharpening the blade**.
Butcheries and delis also often use vacuum sealers, as they extend the shelf life of products by preventing oxidation and maintaining freshness. Maxima's vacuum sealers are made from **stainless steel** and can easily **withstand daily use**.

High-quality display cases allow delis and butcheries to present their products while retaining freshness and quality attractively. Maxima's display fridges are available in vertical and horizontal models, with **energy-saving LED lighting** and an **anti-fog system** that keeps the windows clear.

Lastly, many butcheries require robust **mincing machines** to offer fine-ground sausage meats to coarser mince textures. Meat mincers with **dishwasher-safe removable paddles** and **handles**, such as the models from Maxima, guarantee that butchers can work cleanly and hygienically.

Relevant product categories



Bone saws



Meat mincers



Vacuum machines



Display fridges



Freezers



Meat mixers



Pizza & Kebab

Pizzerias and kebab shops are popular establishments in many cities worldwide. Each serves its unique variety of fast, savoury meals. Both pizzerias and kebab shops have a prominent place in the fast-food industry and provide convenient options capable of **satisfying diverse culinary cravings**.

To ensure the success of pizzerias and kebab shops, they need **specialised professional equipment** to create their signature dishes. Appliances like dough kneaders and planetary mixers help pizzerias achieve uniform dough texture and elasticity. High-volume pizzerias may benefit from large dough kneaders like **Maxima's 200L dough mixer,** which can mix up to **120kg of dough**. All our dough kneaders have **safety features**, robust metal housing and a durable coating.

To achieve a crisp crust and evenly melted toppings, Maxima also offers **professional pizza ovens**, available in single or double chambers. These **pizza ovens** provide the **high temperatures** needed to cook multiple pizzas in a few minutes. We also offer a pizza oven with a conveyor belt capable of **cooking 30 pizzas per hour**.

A reliable kebab grill allows doner kebab shops to roast different meats to perfection, ensure even cooking and retain moisture and flavour. All our doner grills include a **stainless steel drip tray** and an **adjustable meat skewer**, which makes using this appliance even easier.

Both establishments can benefit from incorporating a **saladette** or pizza prep fridge into their kitchens. These refrigerated units keep vegetables and toppings **fresh, easily accessible** and ready for quick service.

Relevant product categories



Kebab grills



Saladette



Salamander grills



Dough kneaders



Pizza ovens



Pizza prep fridges

COOKING EQUIPMENT



INDUCTION HOB - Ø24CM - 3500W

09371040 / 8719632126478

Also available in Ø18, Ø24, Ø26 and Ø32cm

- Equipped with a safety lock and overheating protection
- Easy to clean with a high-quality glass top



DEEP FRYER - 10L - 1 BASKET - WITH DRAIN TAP

Bestseller!

09365228 / 8720365340253

Available in many sizes, single or double basket, or with drain tap

- Includes a drain tap for easy cleaning
- Comes with a cold zone so oil can be changed less frequently



PIZZA OVEN - FITS 1 X Ø40CM PIZZA

09362150 / 8719632124689

Also available in different sizes and in single or double decks

- Top and bottom temperatures of the chambers are adjustable
- Includes stone plates for authentic flavours



WAFFLE MAKER - 2 PIECES - BELGIAN

09365105 / 8719632124269

Also available in many shapes and sizes, including squares or hearts

- Aluminium baking tray with non-stick coating
- Built-in timer for consistent results every time

PREMIUM KAMADO BBQ - Ø46CM

09378010 / 8720365343674

Available in 5 sizes: Ø33, Ø41, Ø46, Ø56 and Ø66cm

- Wide range of tools and accessories available
- Includes two air vents for consistent air circulation



SALAMANDER GRILL - 44 X 32CM - 2800W - WITH LIFT

09300061 / 8719632121862

Different sizes, with and without lift, available

- Comes with lift handle for precision grilling
- Continuous function switch so grill can be left on



STOVE - 4 BURNERS - 70CM DEEP - GAS INCL ELECTRIC OVEN

09396005 / 8719632123972

Both electric and gas versions available in 60, 70 and 90cm

- Adjustable feet for positioning on any surface
- Safety valve for gas with thermocouple



COMBI STEAM OVEN - FITS 6 TRAYS (1/1 GN / 60 X 40CM) - 400V

08500209 / 8720783928842

Digital or analogue controls in sizes to fit 4, 6 or 10 trays

- Fully customisable with 99 preset programmes
- Adjustable steam regulation from 20-100% steam



HEATING



SOUP KETTLE - 10L - REMOVABLE INNER POT - WITH SPOON RECESS

09300575 / 8719632121398

Bestseller!

- Uses a water bath system for indirect heating
- Includes a convenient recess for spoons



BAIN MARIE - WITH TAP - EXCL 1/1 GN SET - ELECTRIC

09300004 / 8719632121312

Various models available with gas or electric connections

- Comes with a convenient drain tap
- Includes indicator lights for temperature



CHAFING DISH - 8,5L - ELECTRIC - INCL 1/1 GN AND LID

09300001 / 8719632123521

- Suitable for use with GN containers
- Designed to be lifted easily



HEATING LAMP - 2 LAMPS - INCL 1 X 1/1 GN CONTAINER

09362041 / 8719632122920

Also available with 1 or 3 heating lamps

- Height adjustable for different heat intensity
- Ventilated aluminium reflectors to prevent overheating

CUP WARMER - 72 CUPS - 2 SHELVES - TABLETOP MODEL

09362030 / 8719632123453

- Consistent heating up to 65ºC
- Space to store cups on top for convenient handling



PLATE WARMER - 60 PLATES - UP TO Ø32CM - STAND

09362015 / 8719632123439

Available in 30, 60 or 120 plates, or in mobile version

- Adjustable temperatures between 30 and 85ºC
- Height adjustable shelves for easy stacking of dishes



HEATED FOOD DISPLAY - 45L - 55CM - 2 SHELVES

09400775 / 8719632121404

Variety of models available in different shapes and sizes

- Suitable for placement on a table or countertop
- Comes with a reservoir for humidification



HEATED FOOD DISPLAY - 120L - 68CM - 3 SHELVES

09400846 / 8719632121466

Variety of models available in different shapes and sizes

- Temperature is adjustable between 30 and 90ºC
- Comes with three adjustable shelves



BAR EQUIPMENT



HOT WATER DISPENSER - 20L

09300596 / 8719632121381

Also available in 10L

- Includes drain tap for quick filling of cups
- Easy to descale and clean



BLENDER - 2,5L - 1800W - PULSE FUNCTION

08803000 / 8720365344916

Extra jugs available separately

- Lid is fitted with refill opening
- Base is removable for easy cleaning



BLENDER - 1,5L - 1500W - 5 PROGRAMMES

09379000 / 8719324276054

Extra jugs available separately

- Touch control panel with pulse function
- With acoustic sound enclosure



ORANGE PRESS - 32L/H - 19CM GLASS HEIGHT - WITH LEVER

09300029 / 8720365344916

Also available without a lever

- Electric model for convenient pressing
- Parts are dishwasher safe

ICE MACHINE - 24KG/DAY - BULLET CUBES - AIR-COOLED

09300122 / 8719632122111

Also available in water-cooled models with capacities up to 100kg/day

- Convenient 5kg storage for holding ice cubes
- Indicator lights for full storage and low water levels



ICE MACHINE - 50KG/DAY - CRUSHED/FLAKED - WATER COOLED

09300147 / 8720365341168

Also available in air-cooled models with capacities up to 130kg/day

- Storage for keeping 10kg of crushed ice cool
- Indicator lights for full storage and low water levels



AUTOMATIC ORANGE JUICER - 8KG - 25/MIN - 16CM GLASS HEIGHT

Bestseller!

09360000 / 8719632122654

Larger models with orange storage up to 40kg available

- Presses 20-25 oranges a minute
- Slider to remove pulp during the juicing process



ESPRESSO MACHINE - 2 PISTONS - 360 CUPS PER HOUR

09100002 / 8720783959631

Also available with 1 or 3 pistons, as well as a compact version

- Steam pipe for milk foam and water tap
- Has a self-cleaning programme



DISHWASHERS



GLASS WASHER - 35 X 35CM - WITH RINSE AID PUMP - DIGITAL DISPLAY

09211000 / 8720783938698

Also available with drain, rinse aid and soap pumps

- Ideal for small spaces or rinsing small quantities
- Comes with a plate insert, glass and cutlery baskets



UNDERCOUNTER DISHWASHER 40 X 40CM - RINSE AID PUMP DIGITAL DISPLAY

09211002 / 8720783938728

Also available with drain, rinse aid and soap pumps

- Three complete wash programmes
- Water consumption per cycle is only 2,5L



UNDERCOUNTER DISHWASHER 50 X 50CM - RINSE AID PUMP DIGITAL DISPLAY

Bestseller!

09211004 / 8720783938780

Also available with drain, rinse aid and soap pumps

- Three complete wash programmes
- Water consumption per cycle is only 2,8L



PASS THROUGH DISHWASHER - 50X50CM - DIGITAL DISPLAY - 400V

09211008 / 8720783938896

Extra baskets available

- Can be installed as part of an in-line installation
- Includes rinse aid and soap pumps

UTENSIL WASHER - 60 X 76CM - WITH SOAP AND RINSE PUMP - 400V

09200775 / 8719632124511

Also available in 50 x 60cm, 56 x 63 cm and 70 x 70cm

- 3 washing programmes of 120, 360 or 480 seconds
- Includes 2 dishwasher basket



RACK CONVEYOR DISHWASHER - RIGHT EXIT

09240120 / 8720783954261

Also available with left exit

- Cleans large amounts of dishes quickly
- Includes plate and glasses baskets



CUTLERY POLISHER - 3 000 PIECES/H - TABLETOP MODEL

09380002 / 8720365348105

Also available in floor model polishing 7 000 pieces per hour

- Quickly polishes 3 000 items per hour
- Includes UV lamp to sterilise cutlery



GLASS POLISHER - 5 BRUSHES - 300 GLASSES/HOUR

09380001 / 8720365348099

Also available with 8 brushes to clean 600 glasses an hour

- Polishes between 300 to 350 glasses per hour
- Removable brushes for easy cleaning



REFRIGERATING



CHEST FREEZER - 282L - 2 WHEELS - INCL HANGING BASKET

09402340 / 8719632122753

Various models with 93-488L capacity available

- Temperature range from -14 to -24°C
- Includes convenient hanging basket



FRIDGE - 600L - 3 ADJUSTABLE SHELVES (2/1 GN) - ON WHEELS

09400000 / 8719324276689

Available in 400, 600, 800 and 1200L in various colours

- Includes 3 adjustable shelves for optimised layout
- Specialised refrigeration cycle to reduce ice formation



FREEZER - 1200L - 6 ADJUSTABLE SHELVES (2/1 GN) - ON WHEELS

09400015 / 8719324276726

Available in 400, 600, 800 and 1200L in various colours

- Includes 6 adjustable shelves for optimised layout
- Temperature range from -10 to -20°C



BLAST CHILLER - FITS 10 X 1/1 GN CAPACITY

09400930 / 8719324276184

Models available that fit 3, 5 or 10 1/1 GN trays, or 2 2/3 GN trays

- Comes with a core thermometer to track temperatures
- Fits both GN and Bakerynorm tray sizes

WHIPPED CREAM MACHINE - 5L - 100L/H

09505005 / 8719632127130

Also available in a 2L model

- Comes with a rinsing procedure for easy cleaning
- Reliable rotary pump to process both light and heavy creams



COUNTER FRIDGE - 314L - 136CM - 2 DOORS

09400400 / 8719324276559

Also available in 257L (2 Doors), 400L (3 Doors) and 465L (3 Doors)

- Comes with height adjustable shelves (one per door)
- Digital temperature control for a range between -2 and 10°C



DRINKS FRIDGE - 341L - 3 HINGED DOORS - 6 ADJUSTABLE SHELVES

09400910 / 8719324276122

Bestseller!

Also available in various sizes, with hinged or sliding doors

- Specialised cooling cycle to reduce ice formation
- Includes 2 adjustable stainless steel shelves per door



DISPLAY FRIDGE - 500L - 120CM - ON WHEELS

09400843 / 8719324276511

Available in many shapes and sizes, with or without wheels

- Comes with 3 adjustable glass shelves
- Cooling system with fan which makes it ideal for cakes



FOOD PROCESSING



STAND MIXER - 7L - UP TO 2KG DOUGH - WHITE

Bestseller!

09300154 / 8719632120179

Also available in a wide range of colours

- Choose between 11 different speeds with the rotary knob
- All stainless steel parts are dishwasher safe



PLANETARY MIXER - 20L - UP TO 10KG DOUGH - 3 SPEED

09300165 / 8719632120193

Available in 10, 20, 30, 40 and 60L

- Bowl lift with lever and safety switch
- Stainless steel protective guard over the bowl



DOUGH MIXER - 8L - 4,5KG DOUGH - WHITE

Bestseller!

09361008 / 8719632126157

Also available in blue, silver and green, plus larger sizes

- Equipped with a timer so the mixer can work automatically
- Protective metal guard with safety switch



DOUGH MIXER - 20L - 13KG DOUGH - 2 SPEEDS

09361020 / 8719632122692

Available in 8, 10, 20, 30, 50, 60, 75, 100, 130 and 200L

- Durable construction for intensive use
- Easy to clean and simple to operate

STICK BLENDER - 31CM SHAFT - 650W

08410110 / 8719632129707

Available with 20, 21, 26, 31, 41, 46 and 51cm shaft

- Powerful motor for intense daily use
- Ergonomic handle with speed control switch

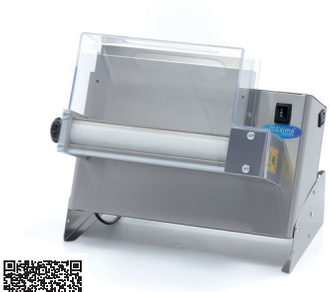


DOUGH ROLLER - Ø30CM - SINGLE ROLLER

08900020 / 8719324276863

Single or double models available in various sizes

- Dough thickness adjustable up to 4mm
- Dough does not heat up during rolling



DOUGH SHEETER - 38CM - FLOOR MODEL - FOLDABLE

09377010 / 8719632129622

Also available as foldable tabletop model, or fixed versions

- Conveyor belt for large quantities of dough
- Dough thickness adjustable up to 3,5mm



FOOD PROCESSOR - 9L

09300084 / 8719324276764

Available in sizes 6, 9, 20, 30, 50 and 70L

- Variable speed from 1100 to 2800RPM
- Transparent lid with refill opening for easy access



FOOD PROCESSING



SAUSAGE STUFFER - 3L - VERTICAL - INCL 4 FILLING TUBES

09300460 / 8719632121510

Available in 3-25L, vertical or horizontal and automatic options

- With 2 speed options for perfect dosing
- Comes with 4 different sized filling tubes



MEAT MIXER - 20L - 16KG MEAT - SINGLE AXLE - MANUAL

09300441 / 8719632122517

Various sizes with single or double axles or titling bowls

- Can be turned in either direction
- Parts are dishwasher safe



MEAT MINCER - UP TO 120KG/H

09300445 / 8719632120377

Available in 120, 220 and 320kg/h

- Can go in 2 directions: forward and backwards
- Grinding mechanism can be removed in one step for cleaning



MEAT SLICER - Ø25CM BLADE

09300495 / 8719632120353

Also available in Ø22 and Ø30cm blade sizes

- Includes a built-in blade sharpener
- Parts are removable for easy cleaning

SOUS VIDE - 8,5L

09500000 / 8719632120667

Also available in 12,5 and 28L

- Includes rack insert for placing products into the tank
- Temperature and time individually adjustable



VEGETABLE SLICER - UP TO 450KG/H - INCL 5 CUTTING DISKS

Bestseller!

09300235 / 8719632121039

Also available with wide opening

- Separate openings for large or small ingredients
- Supplied with 2 cutting discs and 3 graters



POTATO PEELING MACHINE - 8KG - 160KG/H

09300470 / 8719632121268

Available in 8, 15, 20 and 30L with or without timer

- Abrasive plate for scraping is removable for cleaning
- Water connection to rinse at the same time



POTATO CHIP CUTTER - UP TO 1.500KG/H OUTPUT

09399303 / 8720783947638

- Electric model with various chip sizes available
- Removable disc and blade block for easy cleaning



FOOD PACKAGING



VACUUM PACK MACHINE - 26CM SEAL - W28 X D38,5CM X H9

09300216 / 8719632120988

Range of sizes available from 26-70cm seal

- Fully automatic packaging cycle
- Comes with a service kit for maintenance



VACUUM PACK MACHINE - 29CM SEAL - W35 X D30 X H11CM

09501202 / 8720365343568

Bestseller!

Range of sizes available from 26-70cm seal

- User-friendly control panel to set time and temperature
- Oil-free with a low maintenance vacuum pump



VACUUM PACK MACHINE - 40CM SEAL - W42 X D44 X H20CM

09300230 / 8719632121022

Range of sizes available from 26-70cm seal

- Mobile model is easy to move around
- Delivered with a service kit for maintenance



VACUUM PACK MACHINE - 60CM SEAL - W76 X D60 X H16CM

09300228 / 8719632125884

Range of sizes available from 26-70cm seal

- Double chamber for faster packing
- Fits 4 vacuum bags with 2 sealing bars per chamber

VACUUM SEALER - 31CM SEAL

09500200 / 8719632126010

Also available with 40,5cm seal or with a transparent lid

- Equipped with a separate pulse and seal function
- Adjustable vacuum pressure, sealing time and temperature

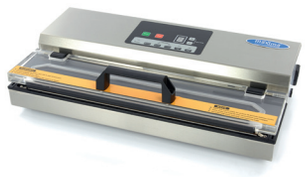


VACUUM SEALER - 40,5CM SEAL

09501100 / 8719632121619

Also available with 31cm seal or with a transparent lid

- Pulse vacuum function for soft products
- Adjustable vacuum pressure, sealing time and temperature



TRAY SEALER - SMALL - VARIOUS MOULDS AVAILABLE

09369000 / 8719632126812

Available in 3 sizes: small, medium and large

- Seals 6-8 trays per minute with ease
- Holder for foil roll on the back of the machine



VACUUM BAGS 80 MU - 30 X 40 CM - 100 BAGS

09502550 / 8719632121664

Available in various sizes

- Suitable for Maxima packaging machines
- Ideal for long-term food storage



STAINLESS STEEL



GASTRONORM CONTAINER - 1/1 GN - 15CM DEEP - STAINLESS STEEL

09367504 / 8719632124924

Bestseller!

Wide range of sizes available, also in non-stick versions

- Folded edges and rounded corners for extra strength
- Stackable which saves space in the kitchen



OVEN RACK - 53 X 32,5CM - 1/1 GN

09367820 / 8719632125686

Also available in Bakerynorm, 2/3 GN and other sizes

- Can be placed in the dishwasher
- Suitable for ovens and steamers



STAINLESS STEEL SERVING TROLLEY - 3 SHELVES

09300546 / 8719632120681

Also available with 2 shelves

- Easy to assemble with the supplied tools
- Comes with 4 wheels, including 2 brakes



TRAY TROLLEY - FITS 16 X 1/1 GN TRAYS - EXCL GN TRAYS

09300547 / 8719632121985

Also available in Bakerynorm models that fit 16 or 32 trays

- Comes with 4 wheels, including 2 brakes
- Includes back support to stop trays sliding

CLEANING TROLLEY - INCL 5 BINS

09300544 / 8719632122012

- Allows easy cleaning and clearing of plates and utensils
- Comes with 4 wheels, including 2 brakes



STAINLESS STEEL MACHINE TABLE - 60 X 60CM - ON WHEELS

09300780 / 8719632120971

Also available in 60 x 80cm

- Sturdy table can take up to 120kg load
- Includes storage space for storing kitchen supplies



STAINLESS STEEL TABLE - 60 X 60 CM - WITH STORAGE SHELF

09300950 / 8719632120810

Range of sizes available from 60-200cm long, optional backsplash

- Equipped with a shelf for storing kitchen utensils
- Supplied with tools for a quick assembly



STAINLESS STEEL TABLE - 200 X 70CM - WITH BACKSPLASH

09364045 / 8719632123163

Range of sizes available from 80-200cm long, optional backsplash

- Adjustable feet to suit various height requirements
- Assembled within 10 minutes using the tools provided





YOUR #1 PARTNER FOR PROFESSIONAL KITCHEN EQUIPMENT

COMPLETE RANGE

COOKING EQUIPMENT

Bakery Oven – Boiling Pan – Candy Floss Machine – Churros Maker – Combi Steam Oven – Contact Grill Convection Oven – Cooking Range – Crepe Maker – Doner Kebab & Shawarma Grill – Donut Maker – Fryer Griddles & Smooth Griddles – Hot Dog Warmer – Induction Hob – Kamado Barbecue – Microwave – Mini Pancake Maker – Pancake Maker – Pasta Cooker – Pizza Oven – Popcorn Machine – Salamander Grill – Sous Vide – Stroopwaffle Maker – Tartlet Maker – Toaster – Waffle Maker – Wok Cooker

HEATING

Bain Marie – Chafing Dish – Heated Food Display – Heating Lamp – Hotplate – Plate Warmer – Soup Kettle

BAR EQUIPMENT

Blender – Coffee Grinder – Drink Dispenser – Drinks Mixer – Dry Ice Machine – Espresso Machine – Glass Freezer – Hot Chocolate Dispenser – Hot Water Dispenser – Ice Machine – Juicer Machines – Orange Juicer & Orange Press – Percolator

DISHWASHERS

Dishwasher Rack – Glass and Cutlery Polisher – Glass Washer – Pass Through Dishwasher – Rack Conveyor Dishwasher – Undercounter Dishwasher – Utensil Washer – Water Softener

REFRIGERATING

Blast Chiller – Blast Freezer – Chest Freezer – Counter Freezer – Counter Fridge – Display Fridge – Drinks Fridge Ice Maker – Mini Fridge – Pizza Prep Fridge – Refrigerator – Saladette – Tabletop Display Fridge – Upright Freezer – Whipped Cream Machine

FOOD PROCESSING

Bone Saw – Bread Slicer – Cake Decorating Machine – Churros Machine – Dough Machine & Dough Mixer Dough Roller – Food Processor – Hamburger Press – Meat Mincer & Meat Grinder – Meat Mixer – Meat Slicer Meat Tenderiser – Planetary Mixer – Potato Chip Cutter – Potato Peeling Machine – Sausage Stuffer – Sous Vide Sticker Blender – Vegetable Slicer

FOOD PACKAGING

Tray Sealer – Vacuum Pack Machine – Vacuum Sealer

STAINLESS STEEL

Cleaning Trolley – Dishwasher Table – Gastronorm Containers – Hand Sanitizer Stand – Miscellaneous – Oven Rack – Serving Trolley – Stainless Steel Table – Steel Machine Table – Tray Trolley














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