



SCOTS ICE AUSTRALIA
foodservice equipment

TAFES & COLLEGES

WORKING IN PARTNERSHIP WITH AUSTRALIAN CULINARY SCHOOLS

ABN: 54 080 084 260

Unit 5 / 175-179 James Ruse Drive

Rosehill NSW 2142

www.scotsice.com.au

Free Call: 1800 222 460 (*Nation wide*)

Phone: (02) 9684 5666

Email: info@scotsice.com.au

SCOTS ICE AUSTRALIA

HIGH QUALITY COMMERCIAL FOODSERVICE EQUIPMENT

Scots Ice Australia imports the best European made commercial kitchen equipment from the market leading brands in Italy and Germany, guaranteeing reliable and robust equipment built specifically for the rigours of busy food establishments, able to stand up to heavy use each day.

For almost 20 years, Scots Ice Australia has been providing commercial kitchen and refrigeration equipment solutions to restaurants, cafes, hotels, casinos and supermarkets around Australia. We also work with Government institutions in providing HACCP compliant kitchen solutions.

Scots Ice Australia draws upon the diverse talents and expert knowledge of our entire team to provide customers with a highly professional and personalised service, It's all part of the Scots Ice Australia commitment to provide quality products and service to each and every client.

Working with Australia's finest dealerships and designers and offering the best equipment to suit your needs. We are Australia's choice for innovative food service equipment solutions.

QUALITY BRANDS THAT YOU CAN TRUST

An Ali Group partner in Australia and home to the world's leading commercial kitchen brands and best in class products, our range is selected on innovation, quality, performance, reliability, value and always with the customer in mind.

With a diverse range of commercial foodservice equipment and decades of experience, we have ability to supply your entire catering, cooking, bakery and refrigeration equipment needs from small establishments to large restaurants, function centres and food processing facilities.

OUR OBJECTIVES

WORKING IN PARTNERSHIP

It is the objective for Scots Ice Australia to be the "preferred equipment supplier" when it comes to commercial foodservice equipment across TAFE NSW.

We would like TAFE NSW to call upon Scots Ice Australia for all your commercial foodservice equipment needs, advice, problems and future planning and developments.





POINTS OF CONTACT

HEAD OFFICE / SHOWROOM

Unit 5 / 175-179 James Ruse Drive
Rosehill NSW 2142
Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666

ACCOUNT MANAGER

Craig Connor
National Account Manager
M: 0477 071 716
E: craig@scotsice.com.au

SERVICE AND SPARE PARTS DEPARTMENT

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
E: service@scotsice.com.au
E: parts@scotsice.com.au

OUR RECOMMENDATION:

650 SERIES GAS COOKING RANGES

A line of compact cooking appliances, designed for people who do not want to give up on high performance, even in small spaces. Made of AISI 304 18/10 stainless steel it is elegantly finished with Scotch Brite satin finish.



POWERFUL BURNERS

These hobs have the power of large-size models. 3.5 kW and 5.5 kW burners.

SOLID, RELIABLE CONSTRUCTION

The hob is moulded from a single piece of AISI 304 18/10 stainless steel with Scotch Brite finish, with ample rounded corners and large capacity to collect overflowing liquids.

HEAVY DUTY TRIVET SYSTEM

Pan trivets made from enamelled cast iron, ensuring that they will last over time.

MAXIMUM SAFETY FEATURES

The gas hobs are designed with pilot flame, thermocouple and valved tap to ensure maximum safety.

OUR RECOMMENDATION:

700 SERIES GAS COOKING RANGES

For those who cannot do without the quality and sturdiness of a Queen kitchen, the 700 Series offers 700 mm depth and a smaller footprint, thus fitting into any room, burners available in various configurations and power ratings and a stylish Scotch-Brite finish.



ELECTRIC IGNITION FOR BURNERS

Gas cook tops supplied with electric ignition for lighting the burners, making it a lot safer for students and no need for matches or sparker guns.

SOLID, RELIABLE CONSTRUCTION

Fully moulded top, obtained from a large stainless steel plate.

SAFER TRIVET SYSTEM

Long prongs enamelled cast iron grilles to easily move pots between one burner and another.

FULLY PROTECTED PILOT FLAME

Protected pilot flame, with easily washable protection.

OUR RECOMMENDATION:

LAINOX NABOO COMBI OVEN / STEAMERS

The professional oven for your restaurant. Find out how to grill, fry, roast and steam cook with the Naboo professional range of ovens, suitable for all requirements.



SMART

Naboo boosted provides you with Naboo coach, a genuine virtual assistant that gives you advice in the cooking stages, suggests the most suitable washing cycle to run or even lets you know when maintenance is required.

EFFICIENT

An exclusive function featured in Naboo boosted is the Energy Monitor which allows you to monitor and clearly display energy consumptions, such as electricity, gas, water and detergents, including the previous cooking cycles, up to one year before.

STURDY

Innovative collaborative technology resulted in the use of new Long Life Components LLC*. In the design phase, a lot of attention was also paid to ease of installation and maintenance and the Easy Maintenance Access (EMA) program reduces service intervention times.

CONNECTED

Thanks to the standard supply Wi-Fi connection, Naboo boosted is considered an Industry 4.0 device. As a result, you can access the Lainox Nabook Cloud, your complete and totally free virtual assistant, to help you organise and manage your kitchen.

REFERENCES

AUSTRALIA'S CHOICE FOR FOOD SERVICE EQUIPMENT

Working with Australia's finest dealerships and designers along with Government institutions in providing HACCP compliant kitchen solutions and offering the best equipment to suit your needs. We are Australia's choice for innovative food service equipment solutions.



Ballina Coast High School Training Kitchen



Corpus Christi Catholic High School



Corpus Christi Catholic High School



Lindfield Learning Village



Lindfield Learning Village

CLIENT LIST

- Albion Park High School
- All Saints College St. Joseph's
- All Saints High School Castle Hill
- Anderley Lodge
- Ascham School
- Ballina Coast High School Training Kitchen
- Blakehurst High School
- Brigidine College
- Casino High School
- Catherine McAuley College
- Catherine McAuley High School
- Corpus Christi Catholic High School
- Corrimal High School
- Cranbrook School
- Dapto High School
- Edmund Rice College
- Emanuel College
- Foxwell State Secondary College
- Gilroy Catholic College
- Glenwood High School
- Good Samaritan College
- Greek Orthodox College Oakleigh
- Hoxton Park High School
- Hunter Sports High School
- Hurlestone Agriculture College
- Hurstville Boys Campus
- Inner Sydney High School
- Irrawang High School
- Lindfield Learning Village
- Lisarow High School
- Magdalene College
- Macquarie Fields High School
- Mater Maria College
- Meadowbank School
- Murrumbidgee School
- Newman College
- North Melbourne College
- North Melbourne College
- North Sydney Boys High
- North Sydney High School
- Ormeau Woods State High School
- Peakhurst College
- Pymble Ladies College
- Robert Townson High School
- Rutherford TSHS
- Saint Ignatius' College

- Sheldon College
- Shore School Education Centre
- South Sydney Boys High
- St. Aloysius College
- St. Andrews College
- St. Bede's Catholic College
- St. Columba High School
- St. Francis Catholic College
- St. James Lutheran College
- St. John Boscoe College
- St. Joseph College
- St. Joseph's High School
- St. Kevin's College
- St. Leo's Catholic College
- St Marys of the Sea High School Wollongong
- St. Mary Star Of The Sea College
- St. Marys High School
- St. Matthews Mudgee
- St. Patricks College
- St. Patricks College Strathfield
- St Patricks High School Strathfield
- St. Patrick's Marist College
- St. Paul's College
- St. Phillips Christian College
- Sunshine Coast Grammar School
- Sydney Olympic Park High School
- Taree Christian College
- Thomas Hassall Anglican College
- Thomas Hassell College
- Trinity Catholic College Lismore



WORKING WITH AUSTRALIA'S FINEST DEALERSHIPS AND
DESIGNERS AND OFFERING THE BEST EQUIPMENT TO SUIT
YOUR NEEDS, WE ARE AUSTRALIA'S CHOICE FOR INNOVATIVE
FOOD SERVICE EQUIPMENT SOLUTIONS

CUSTOMER SERVICE

Free Call: 1800 222 460 (*Nation wide*)
Phone: (02) 9684 5666
Email: info@scotsice.com.au

SALES

National Accounts

Phone: 0477 071 716

New South Wales Sales (NORTH)

Phone: 0411 089 140

Email: nsw.sales@scotsice.com.au

New South Wales Sales (SOUTH)

Phone: 0414 817 619

Email: nswsales@scotsice.com.au

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The Spirit of Excellence