



Scots Ice QUARTERLY

Q2 2025 | APR / MAY / JUN

Baron Professional: A Legacy of Quality and Innovation in Professional Kitchens

Baron Professional has raised the bar in commercial kitchens since 1995

Lainox: Leading the Charge in Sustainable Foodservice Equipment

Lainox leads in eco-friendly, innovative foodservice equipment

Why Moduline Equipment is Ideal for Aged Care Kitchens

Moduline ensures food safety and quality in aged care kitchens

DIHR's Commitment to a Sustainable Future

DIHR's commitment to developing energy-efficient, eco-friendly products

Thermoplan Enhances Self- Service Coffee Experience

Thermoplan's Black&White4 sets a new standard for coffee machines

The Benefits of Blast Chilling and Freezing

Polaris' blast chilling and freezing enhance food safety and freshness

SCOTS ICE AUSTRALIA
foodservice equipment

Pre-Word: Q2 2025

Looking back on the second quarter of 2025, it's evident that the foodservice industry has embraced significant innovations, with a focus on performance, efficiency, and sustainability. Leading brands have continued to drive change and shape the future of professional kitchens.

Polaris has reinforced its leadership in refrigeration solutions, enhancing food safety and operational reliability across the sector. Their blast chilling and freezing technologies have proven essential in maintaining freshness and safety for businesses.

Baron has introduced high-performance griddle plates and chargrill barbecues in Australia, while their QUEEN series continues to impress with durability and style in professional kitchens. Lainox has remained at the forefront of sustainable foodservice equipment, with eco-friendly ovens delivering exceptional results, particularly in bakeries.

Versatility in the kitchen has also been a key theme, with the Talent Multi-Function appliance offering seven cooking methods in one compact unit, perfect for space-constrained kitchens. Thermoplan's modular coffee machines have simplified maintenance and enhanced self-service coffee experiences.

Moduline's hot food holding solutions and DIHR's commitment to sustainable ware-washing have further contributed to operational efficiency across various sectors. Firex continues to innovate with versatile, high-performance kitchen equipment that meets the diverse needs of modern kitchens.

As we move forward, these advancements are setting new standards in foodservice, ensuring that efficiency, sustainability, and quality remain at the forefront of the industry.

— Happy reading

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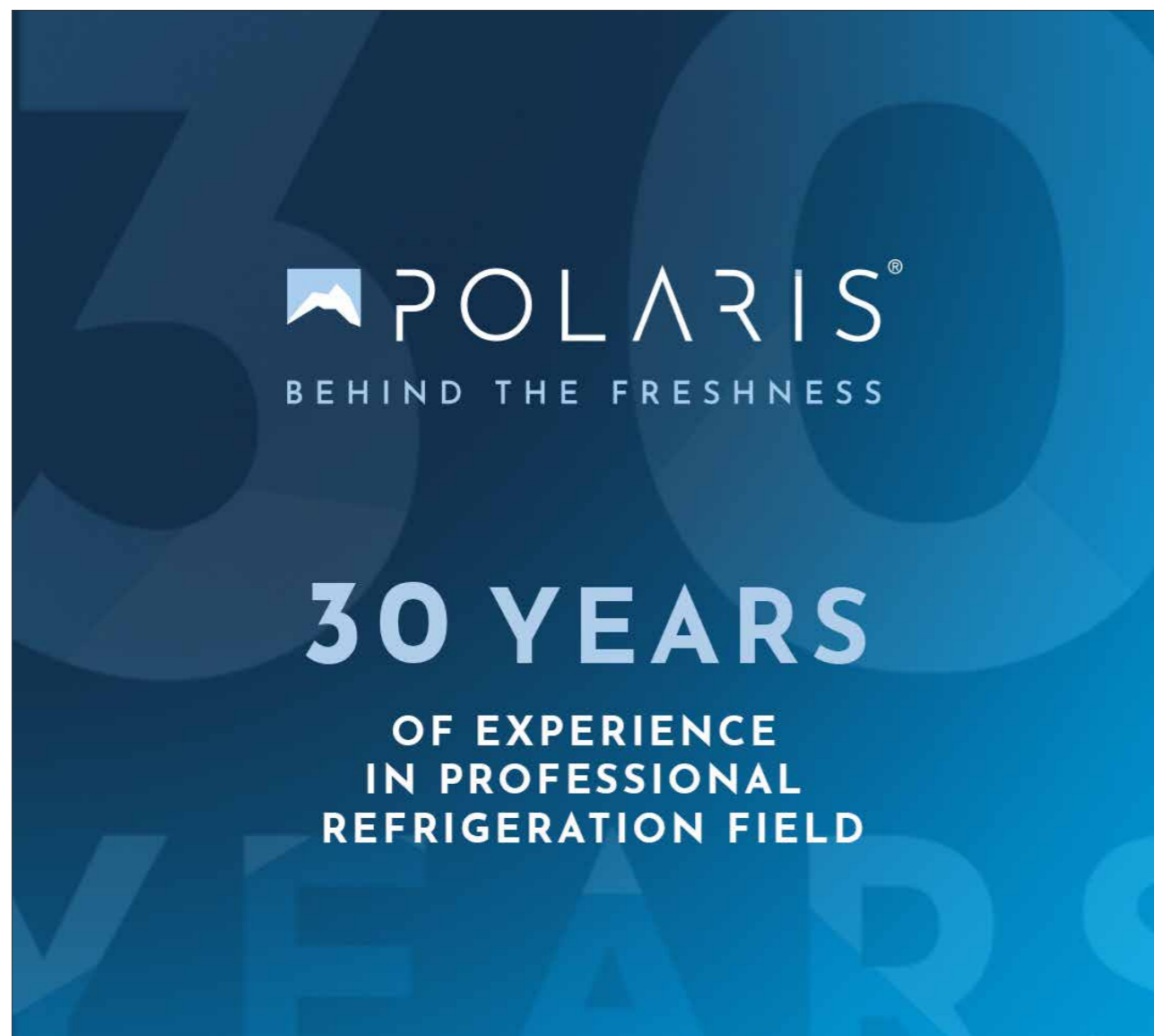
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POLARIS: A LEADER IN REFRIGERATION SOLUTIONS FOR THE CATERING INDUSTRY

Polaris has established itself as a pioneer in refrigeration technology, offering innovative, high-quality solutions tailored to the needs of the food service sector.

With more than 30 years of expertise, the company has earned a solid reputation for providing advanced refrigeration systems that help businesses preserve the freshness and quality of their products, delivering excellence to customers across the catering industry.

Comprehensive Refrigeration Solutions

At the heart of Polaris' offerings is an extensive range of refrigeration equipment designed to meet the diverse needs of the food service industry. Polaris understands that each type of food requires specific storage conditions to maintain its quality. The company's broad selection of products ensures businesses can find the perfect solution to keep their products at optimal temperatures, preserving both freshness and flavour.

Polaris' product range includes:

Blast Chillers: Engineered to rapidly cool food, preserving quality and preventing bacterial growth.

Refrigerated Cabinets: Designed for storing large quantities of food in a controlled, consistent environment.

Refrigerated Tables: Providing convenient access to refrigerated storage while working in the kitchen.

Storage Cells: Ideal for bulk food storage, maintaining consistent refrigeration.

"POLARIS CATERS TO A WIDE ARRAY OF FOOD SECTORS, EACH WITH ITS UNIQUE REFRIGERATION REQUIREMENTS, INCLUDING GASTRONOMY, ICE CREAM, BAKERY & CONFECTIONERY"

In each of these industries, precise temperature control is essential to preserving the organoleptic properties of food — taste, smell, and appearance. Polaris has developed advanced refrigeration solutions to meet these exacting demands.

Polaris: Innovation and Reliability

With over three decades of experience, Polaris consistently delivers refrigeration solutions that set the standard for performance, reliability, and sustainability. The company goes beyond simply manufacturing equipment—it serves as a trusted partner, offering tailored solutions that optimise business operations.

Polaris' commitment to innovation is evident in its comprehensive research and development infrastructure, ensuring that each product incorporates the latest technological advancements while prioritising environmental sustainability.



In addition to delivering high-performance solutions, the company continually enhances product functionality with user-friendly features such as intuitive graphical interfaces and seamless integration across its product range.

This focus on R&D enables Polaris to stay ahead of industry trends, anticipating customer needs before they arise and reinforcing its position as a leader in the refrigeration sector.

Customer-Centric Excellence

What truly sets Polaris apart is its commitment to understanding and addressing the unique needs of its customers. The company's core values drive its business forward, guiding everything from product development to customer service:

Extensive Range: Polaris offers a complete and innovative product portfolio, ensuring businesses of all sizes can find the right refrigeration solutions.

Expertise: With over 30 years in the refrigeration industry, Polaris possesses the deep knowledge required to provide exceptional products and services.

Flexibility: Understanding the dynamic nature of the foodservice industry, Polaris is adaptable and quick to respond to changing market demands, ensuring its products remain at the forefront of technological advancements.

Customer Service: Polaris places a strong emphasis on delivering outstanding customer service, providing comprehensive support before, during, and after the sale.

The company is dedicated to ensuring customer satisfaction at every stage of the process.

Behind the Freshness: The Polaris Advantage

Much like an iceberg, Polaris represents more than what is immediately visible. While its product range is the visible component of the brand, behind the scenes, the company's commitment to quality is bolstered by a wealth of technical expertise, R&D, and a dedication to continuous improvement.

Polaris invests heavily in research and development to ensure that its products not only meet but exceed customer expectations. The technical department is closely attuned to the latest market trends and environmental standards, ensuring that the company's solutions are both effective and sustainable.

This forward-thinking approach, coupled with a strong focus on design and user experience, positions Polaris as a standout player in the refrigeration industry.

**Conclusion: A Trusted Partner in Refrigeration**

For over three decades, Polaris has been a trusted name in the refrigeration sector, equipping businesses with the technology to maintain the quality and freshness of their products.

With an expansive range of refrigeration equipment, a focus on innovation, and a customer-first philosophy, Polaris remains the partner of choice for catering professionals.

Whether you're operating a deli, bakery, ice cream parlour, or confectionery, Polaris provides the right refrigeration solutions for your needs. With a reputation built on expertise, flexibility, and exceptional service, Polaris is your ultimate partner in the kitchen—helping keep your products fresh and your business running smoothly.

THE BENEFITS OF BLAST CHILLING AND FREEZING FOR COMMERCIAL FOOD SERVICE AND CATERING COMPANIES

In the highly demanding environment of commercial food service and catering, efficiency, food safety, and product quality are paramount.

As businesses aim to deliver high-quality meals while minimising food waste, it has become increasingly important to implement processes that preserve the integrity of ingredients and prepared dishes.

One such process that has proven indispensable is blast chilling and freezing.

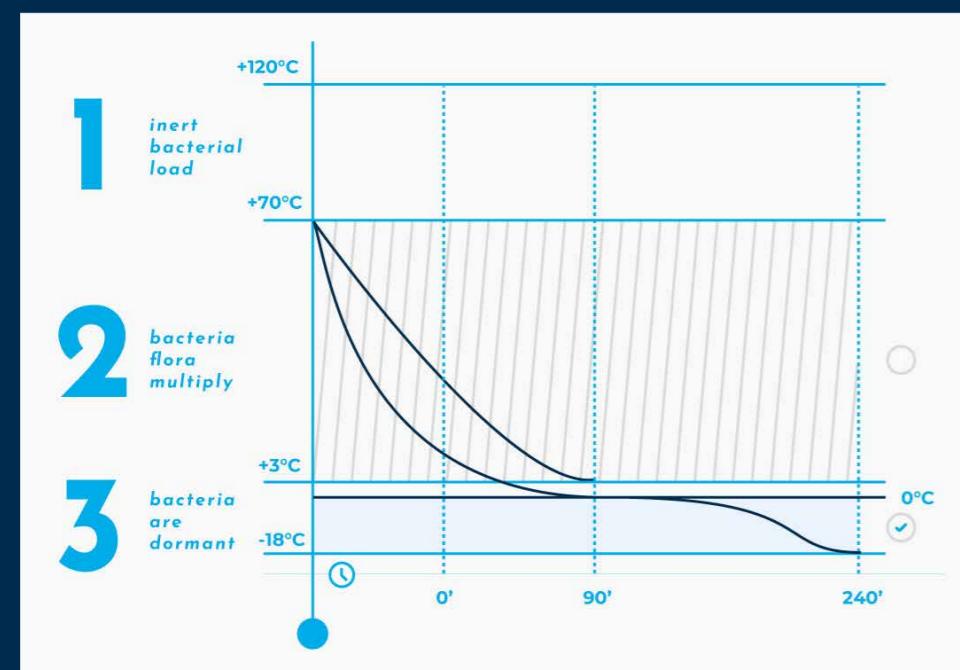
Widely utilised by Polaris, a leader in commercial refrigeration, these methods enhance food safety, extend shelf life, and ensure the freshness of meals in commercial kitchens.

WHAT IS BLAST CHILLING AND FREEZING?

Blast chilling and freezing are rapid cooling processes designed to quickly reduce the temperature of hot food to prevent bacterial growth and preserve its quality.

Blast chilling rapidly cools hot food from temperatures as high as 70°C (158°F) to 3°C (37°F) or lower, typically within 90 minutes. This quick temperature drop helps prevent the proliferation of harmful bacteria, keeping food safe for consumption.

Blast freezing goes a step further by freezing food at an even faster rate, often reaching temperatures as low as -18°C (0°F). This process locks in freshness and extends the shelf life of food, ensuring it remains at its best for a longer period.



POLARIS UTILISES THIS TECHNOLOGY TO SUPPORT COMMERCIAL KITCHENS, CATERING COMPANIES, AND FOOD PRODUCTION FACILITIES, ENABLING THEM TO PRESERVE FOOD WHILE DELIVERING IT IN OPTIMAL CONDITION.

WHY CHOOSE POLARIS?

Polaris chillers are designed to tackle the core challenges of food preservation and storage. Here's a closer look at the key benefits of using blast chilling and freezing with Polaris:

1. Enhanced Food Safety

In the food service industry, food safety is critical. Foodborne illnesses are a significant risk, and managing food temperatures is vital to prevent the growth of dangerous bacteria. Slow cooling can leave food in the "danger zone" (between 5°C and 60°C) for too long, which encourages bacterial growth.

Blast chilling and freezing help mitigate this risk by quickly lowering food temperature, preventing contamination, and ensuring food remains safe to eat. Polaris's technology cools food rapidly, offering protection for businesses and customers alike.

2. Improved Shelf Life and Inventory Control

One of the most notable benefits of blast chilling and freezing is the extension of food shelf life. By rapidly chilling or freezing food, catering companies and commercial kitchens can store ingredients and prepared meals for longer without compromising quality. This is particularly valuable in the catering sector, where large quantities of food are often prepared in advance for events.

With Polaris's equipment, businesses can plan ahead, reduce food waste, and purchase ingredients in bulk. This also enhances inventory control, enabling businesses to stock up on ingredients and reduce the frequency of deliveries, saving time and money.

3. Maintaining Food Quality

Rapid chilling and freezing ensure that food retains its texture, flavour, and nutritional value, qualities that often degrade with slower cooling methods. Polaris's chillers and freezers preserve the freshness of food, ensuring it stays appealing when reheated.

Quick freezing also prevents the formation of large ice crystals, which can damage the food's cellular structure, preserving both its appearance and taste.

For caterers, this means frozen meals can be reheated without compromising the dish's quality, ensuring customers receive a consistent, high-quality meal every time.

4. Increased Efficiency and Productivity

Polaris's blast chilling and freezing systems boost operational efficiency. In high-demand commercial kitchens, particularly those in the catering industry, time is a precious resource. By rapidly chilling or freezing food, kitchens can streamline meal preparation, freeing up space and reducing the time spent waiting for food to cool.

For catering companies, the ability to prepare meals in advance and store them safely for later use reduces the need for last-minute preparation, allowing businesses to focus on other tasks. This increased efficiency enables businesses to manage peak periods more effectively, ensuring timely and high-quality meals with minimal stress.

5. Cost Savings

Investing in Polaris's blast chilling and freezing technology offers substantial long-term savings for commercial kitchens and catering businesses. By preserving ingredients and meals for extended periods, food waste is significantly reduced, and businesses can avoid the financial loss associated with spoiled food.

Moreover, Polaris's systems allow businesses to buy ingredients in bulk when prices are lower, freezing them for future use and maintaining consistent product quality. This improves budgeting and cost management, particularly for businesses that need to prepare large quantities of food in advance for events or functions.

6. Compliance with Food Safety Regulations

Australia has stringent food safety standards, and businesses must adhere to regulations that govern the rapid cooling of food after cooking. Non-compliance can result in costly fines or even closures. Polaris's blast chilling and freezing equipment helps businesses meet these requirements by ensuring that food is cooled quickly and safely.

For businesses catering to vulnerable populations, such as hospitals, aged care facilities, and schools, adhering to food safety regulations is even more critical. Polaris's technology helps businesses comply with these regulations, reducing the risk of foodborne illnesses.

7. Flexibility in Menu Planning and Meal Prep

Flexibility is a significant advantage for catering companies using Polaris equipment. Blast chilling and freezing allow businesses to prepare meals in advance, chill or freeze them, and store them for future use. This flexibility enables catering companies to offer a wider variety of menu options and scale their operations as needed.

It also provides chefs with the freedom to experiment with seasonal ingredients or try out new recipes without the pressure of preparing everything on the day of an event. Pre-prepared meals can be stored and reheated, ensuring customers receive consistently high-quality dishes, making Polaris's technology a valuable asset for streamlining meal preparation.

Polaris Solutions for Commercial Food Service and Catering

For commercial food service and catering companies, Polaris's state-of-the-art blast chilling and freezing systems offer numerous advantages. These processes not only enhance food safety and quality but also result in significant cost savings, improved efficiency, and greater operational flexibility. Polaris's equipment is designed to help businesses meet food safety regulations, extend shelf life, and boost productivity, all while maintaining the high standards customers expect.

As the demand for high-quality, safe, and convenient food continues to grow, Polaris remains at the forefront, providing reliable solutions that enable food service providers to stay competitive and deliver the best to their clients.



baron

TALENT
THE CHOICES FOR *Cooking*



BARON UNVEILS NEW RANGE OF GRIDDLE PLATES – THE ULTIMATE SOLUTION FOR AUSTRALIAN KITCHENS



BARON, A LEADING NAME IN HIGH-QUALITY ITALIAN FOODSERVICE EQUIPMENT, IS EXCITED TO ANNOUNCE THE LAUNCH OF ITS NEW RANGE OF GRIDDLE PLATES, NOW AVAILABLE IN AUSTRALIA. PERFECTLY DESIGNED FOR PROFESSIONAL KITCHENS, THESE GRIDDLES COMBINE ITALIAN CRAFTSMANSHIP WITH INNOVATIVE TECHNOLOGY, OFFERING SUPERIOR PERFORMANCE, ENERGY EFFICIENCY, AND EXCEPTIONAL DURABILITY.



Superior Performance for Professional Kitchens

Baron's new griddle plates are engineered for excellence, ensuring optimal heat distribution for even cooking. Whether you're grilling burgers, searing steaks, or sautéing vegetables, these fry-tops deliver consistent, high-quality results every time. With various sizes and configurations available, these versatile griddles are suited for any kitchen – from bustling cafés to large-scale catering operations.

Efficiency and Quality at the Forefront

Baron's griddle plates are designed with efficiency and ease of use in mind. Featuring smooth, non-stick surfaces, these griddles allow for faster cooking times, reduced oil usage, and healthier cooking options without sacrificing taste or texture. Their precision-engineered construction ensures fast heat-up times, minimising energy consumption and maximising kitchen productivity.

Whether for high-volume meal prep or à la carte dishes, Baron's griddles enable chefs to cook with consistency and control. The even heat distribution reduces food waste and ensures that each dish is cooked to perfection, every time.

Built to Last and Easy to Maintain

True to Baron's reputation for durability, the new range of griddle plates is built to withstand the rigours of a professional kitchen. These griddles are designed to last and are easy to maintain, with smooth surfaces that prevent food build-up and simplify cleaning, so your kitchen runs smoothly with minimal downtime.



Energy-Efficient and Cost-Effective

As part of Baron's ongoing commitment to sustainability, these griddle plates are equipped with energy-efficient features that help reduce operational costs while maintaining optimal cooking performance. The energy-efficient design allows Australian kitchens to operate economically without compromising quality.

Available Now in Australia via Scots Ice Australia

The new range of griddle plates from Baron is now available in Australia through Scots Ice Australia, the trusted distributor of Baron products.

Whether you're outfitting an existing kitchen or launching a new venture, Baron's griddle plates offer the ideal solution for chefs and foodservice operators looking to enhance their cooking operations.

For Australian chefs and kitchen operators, Baron's new griddle plates offer the perfect combination of performance, durability, and value. Elevate your kitchen's cooking capabilities and provide consistently high-quality meals with Baron's latest innovation.

Baron's new range of chargrill barbecues is set to revolutionise commercial kitchens with their exceptional performance, versatility, and ability to deliver the true flavour of a barbecue.

Whether you're cooking up sizzling steaks, burgers, or fish, these chargrills are designed to meet the demands of high-volume kitchens while enhancing the quality and consistency of every dish.



VERSATILE HEATING OPTIONS FOR EVERY KITCHEN NEED

Lava Rock Gas Version

The Lava Rock Gas version is ideal for those seeking high power and the authentic taste of a barbecue. With lava rocks above the burners, it ensures excellent heat retention and delivers that classic smoky flavour.

Lava Rock + Indirect Gas Version

The Lava Rock + Indirect Gas Version offers ultimate flexibility, allowing you to convert a traditional grill into a lava rock grill with a simple accessory kit. This makes it perfect for chefs who like to adapt their cooking methods.

Electric Version

The Electric Version features sheathed tubular heating elements beneath the grill for optimal heating performance. It is designed for precision and reliability, ensuring consistent results every time.



CUSTOMISABLE TO SUIT YOUR MENU AND KITCHEN

Modular Design for Maximum Flexibility

Baron's grills come in modular gas and electric elements in 40, 80, and 120 cm sizes. This modular design allows chefs to configure the grills to meet the specific needs of their kitchen and menu, whether cooking small or large batches.

Enhanced Performance and Comfort

Designed for energy efficiency and ease of cleaning, Baron's grills feature a heating element deflector that reflects heat for optimal cooking performance. This also reduces energy consumption and improves comfort by lowering ambient kitchen temperatures.

Modular Gas Tap

Baron's grills include a gas tap with a modulating, variable flow rate, making it easy to adjust heat levels for different cooking techniques and ensuring perfect results every time.

The Perfect Chargrill for Every Professional Kitchen

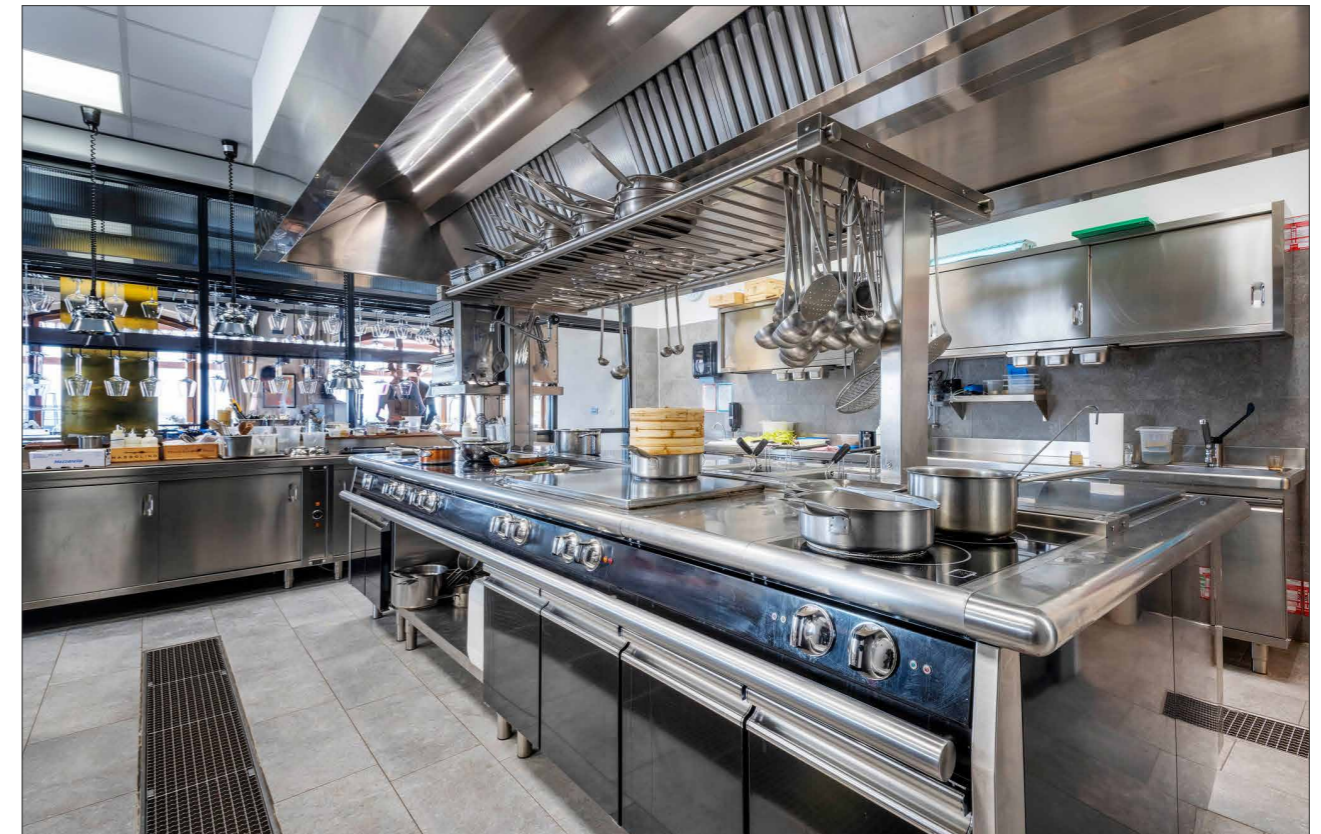
Baron's chargrill barbecues offer a comprehensive solution for commercial kitchens, prioritising modularity, performance, and ease of use. With various configurations and accessories available, these grills cater to the specific needs of chefs in high-demand environments.

Available in Australia through Scots Ice Australia.



BARON QUEEN: THE ULTIMATE COOKING EQUIPMENT FOR PROFESSIONAL KITCHENS

When it comes to outfitting a commercial kitchen with top-of-the-line equipment, Baron's QUEEN Series stands out as a leading choice for chefs around the world. Made in Italy, the QUEEN Series is a collection of professional cooking equipment designed to combine exceptional performance, durability, and aesthetic appeal.



With both the QUEEN7 and QUEEN9 series offering unique features, these cooking units provide solutions tailored to a wide range of kitchen setups, whether you need compact versatility or maximum power.

Baron QUEEN7 Series: Compact Yet Powerful

For kitchens where space is at a premium, the QUEEN7 Series offers the perfect solution. Designed with a 700mm depth, the QUEEN7 is the most compact and versatile option in the Baron QUEEN range, ensuring that you can create a high-performance kitchen in even the smallest of spaces.

The small footprint of the QUEEN7 allows it to fit seamlessly into any room, making it ideal for kitchens with limited space. Despite its size, the QUEEN7 Series doesn't compromise on performance, featuring a range of burners available in different configurations and power ratings to meet the varying needs of chefs.

Built with a sturdy design, the QUEEN7 is as tough as it is compact. The kitchen features a stylish Scotch-Brite finish, ensuring a sleek, professional look that is also highly resistant to wear and tear. The modular design of the QUEEN7 Series allows for exceptional compositional choice, enabling chefs to create a bespoke configuration that meets their specific needs. You can easily combine different kitchen models with lower ovens and cabinets, and even include accessories that enhance the functionality of your kitchen, such as hygienic finishes.

One standout feature of the QUEEN7 is its bridge function, which allows for the seamless combination of equipment, secured tightly back-to-back or flush against the sides. This modularity ensures that the kitchen setup is tailored perfectly to the chef's requirements, offering a flexible solution to suit any space or cooking style.

Baron QUEEN9 Series: Maximum Power and Customisation

For those who need even more power and performance, the QUEEN9 Series offers a robust solution designed to meet the demands of high-volume kitchens. With a depth of 900mm and a 20/10 worktop thickness, the QUEEN9 provides an extra layer of durability, making it the ideal choice for chefs who require maximum power in their cooking equipment.

The QUEEN9 Series features double-ring burners that offer superior heat control, making them perfect for chefs who need precise cooking temperatures for a range of dishes. The use of stylish stainless steel with a Scotch-Brite finish not only enhances the durability and aesthetic appeal of the unit but also ensures that it remains easy to clean, maintaining a professional kitchen environment.

As with the QUEEN7 Series, the QUEEN9 is fully modular, giving chefs the flexibility to create their ideal cooking station. The QUEEN9 Series can be combined with a range of different kitchen models, such as lower ovens, cabinets, and other accessories. The flexibility of the modular design means that kitchens can be tailored to meet the specific demands of different cooking styles and operational needs.

With over 350 models available directly from the catalogue, the QUEEN9 Series is ready to meet the needs of chefs who demand the best in both performance and design.



Baron QUEEN Series Certifications: A Guarantee of Quality

The Baron QUEEN Series is built with quality at its core, offering equipment that meets international standards, including CE, GAR, and AGA certifications. These certifications ensure safety, reliability, and top-tier performance, making the QUEEN Series a trusted choice for professional kitchens.

Why Choose the Baron QUEEN Series?

The QUEEN7 and QUEEN9 models offer modular, customisable designs, providing flexibility and efficiency for any kitchen. Whether for high-end restaurants or catering services, the series combines durability, advanced technology, and ergonomic design to help chefs create exceptional dishes with ease.

The Ultimate Choice for Professional Kitchens: The Baron QUEEN Series

The Baron QUEEN Series represents the perfect balance of design, performance, and modularity. Whether you're looking for a compact solution for a small kitchen or a powerful, fully customisable setup for a high-demand environment, the QUEEN Series provides everything you need. With international certifications, stylish finishes, and a focus on quality, the Baron QUEEN Series is the ultimate choice for professional kitchens across the globe.

If you're ready to elevate your kitchen and maximise efficiency, the Baron QUEEN Series is the cooking equipment your kitchen deserves.



**BARON
QUEEN**
WHERE
**STUNNING
DESIGN**
MEETS
**CULINARY
EXCELLENCE**

LAINOX: LEADING THE CHARGE IN SUSTAINABLE FOODSERVICE EQUIPMENT

Lainox, a global leader in foodservice equipment, has long been known for its innovative approach to product design and commitment to quality.

With a presence in over 100 countries, the company has earned the trust of foodservice operators worldwide, not only for its cutting-edge technology but for its unwavering commitment to environmental sustainability.

Now, more than ever, Lainox is making strides toward a greener future, combining its pioneering spirit with a deep respect for the planet.

Sustainability at the Core of Product Development

At the heart of Lainox's mission is the "Design for Environment" (DFE) system, which ensures that every step of the product life cycle is carefully considered to minimise its environmental impact. From conception to end-of-life recycling, the company's sustainability practices are integrated into every aspect of its operations.

Lainox's design process begins with a focus on waste reduction. Engineers work meticulously to reduce the size and weight of products, optimising the use of recycled or recyclable materials. By limiting the use of harmful or polluting substances, Lainox ensures its products are not only high-performing but also environmentally responsible.

Minimising Emissions and Waste

Lainox's commitment to sustainability extends beyond product design and into its manufacturing processes. The company has implemented stringent measures to reduce both production waste and CO2 emissions across its facilities. With energy-saving systems in place, Lainox's factories are designed to minimise their environmental footprint while maintaining high standards of quality and efficiency.

The company's dedication to reducing emissions goes further with its packaging practices. Lainox ensures that its products are shipped using minimal packaging made from waste materials, and always opts for transport vehicles with low emissions. This comprehensive approach to waste and emissions reduction is a testament to Lainox's commitment to a sustainable future.

A Focus on Recyclability and Renewable Resources

When it comes to selecting materials, Lainox prioritises recyclability above all else. By carefully choosing materials that are easy to dispose of and minimising the use of mixed substances, the company ensures that its products are not only long-lasting but also easy to recycle.

Additionally, the company makes use of renewable packaging and 100% renewable electricity in production, further cementing its commitment to sustainability.

Educating Customers for a Sustainable Future

One of the key ways Lainox supports sustainability is by training customers on how to optimise the use of its energy-efficient products.

Through initiatives like energy monitoring systems and eco-friendly washing programs, Lainox ensures that customers are equipped with the knowledge to reduce energy consumption and lower their environmental impact.

A VISION FOR THE FUTURE:

AS THE DEMAND FOR ENVIRONMENTALLY CONSCIOUS SOLUTIONS CONTINUES TO GROW, LAINOX IS SETTING THE STANDARD FOR SUSTAINABLE INNOVATION IN THE FOODSERVICE INDUSTRY.

WITH A CLEAR FOCUS ON REDUCING WASTE, EMISSIONS, AND ENERGY CONSUMPTION, LAINOX IS NOT ONLY MEETING THE NEEDS OF TODAY'S MARKET BUT IS ACTIVELY SHAPING THE FUTURE OF SUSTAINABLE FOODSERVICE EQUIPMENT.

WITH ITS ONGOING DEDICATION TO THE ENVIRONMENT, LAINOX STANDS AS A TESTAMENT TO THE POWER OF INNOVATION IN CREATING A MORE SUSTAINABLE WORLD—ONE PRODUCT AT A TIME.

LAINOX®



LAINOX OVENS: THE PERFECT SOLUTION FOR PASTRY SHOPS AND BAKERIES

To create exquisite pastries and baked goods, the right equipment can make all the difference. Lainox, with over 40 years of experience working alongside expert pastry chefs, has designed a line of professional convection ovens tailored specifically to the unique needs of pastry shops and bakeries.

A New Standard in Pastry Baking

Pastry shops and bakeries face different challenges compared to traditional kitchens. Recognising this, Lainox has created a range of combi ovens that combine quality, efficiency, and uniformity to help pastry chefs achieve perfect results every time. The company's advanced technology, including connectivity to the Lainox world, ensures that bakers

can optimise every aspect of their production process.

Lainox ovens support multiple cooking techniques, such as cook and serve, cook and hold, and cook and chill. This versatility means that pastry shops can streamline their operations, saving both time and energy while maintaining the highest quality standards. Whether the focus is on à la carte offerings or large-scale

production for banquets, Lainox has a solution to suit every need.

Efficient and Cost-Effective

One of the standout features of Lainox combi ovens is their ability to save energy, space, and raw materials. The ovens offer up to 60% energy savings compared to traditional systems, making them an eco-friendly and cost-effective choice for any business. The vertical cooking design

also provides up to 70% space savings, allowing bakeries to maximise their kitchen space while keeping production efficient. Additionally, Lainox ovens help reduce waste by saving up to 20% in raw materials. The ovens' precise temperature control and cooking methods significantly reduce weight loss during cooking, as well as scraps and waste, particularly when using the cook and chill technique.

Proven Success in the Field

Lainox ovens have already earned the trust of pastry chefs worldwide, with many praising their quality, versatility, and ease of use. Pamela Mondino, co-owner of Cecilia Frolla Patisserie & Bakery in Peschiera del Garda, Italy, shares her experience with Lainox's technology:

"WE CHOSE THE NABOO AND ORACLE OVENS BY LAINOX FOR THEIR QUALITY RESULTS, VERSATILITY AND EASE OF USE, ALLOWING US TO PROVIDE FAST AND EFFICIENT SERVICE WHILE ENSURING CONSISTENCY THANKS TO THE CONNECTION WITH THE NABOOK PORTAL."

— PAMELA MONDINO, CO-OWNER OF CECILIA FROLLA PATISSERIE & BAKERY

This endorsement from a leading patisserie is a testament to the reliability and excellence of Lainox's products, which have helped countless bakeries and pastry shops elevate their operations to new heights.

A Future-Proof Investment

For bakeries and pastry shops looking to stay ahead of the curve, Lainox provides not just cutting-edge technology but also a commitment to sustainability, energy efficiency, and operational excellence. With Lainox's combi ovens, pastry chefs can elevate their craft, streamline their workflows, and significantly reduce their environmental footprint.

By combining decades of expertise with innovative design, Lainox continues to be the go-to choice for professionals in the pastry industry. Whether you're looking to enhance the quality of your products or improve the efficiency of your operations, Lainox ovens offer the perfect solution for every step of your baking journey.

ONE APPLIANCE, SEVEN FUNCTIONS, ENDLESS POSSIBILITIES

One of the standout features of Talent Multi-Function is its ability to offer a range of cooking methods, all from a single unit. This eliminates the need for multiple appliances, allowing kitchens to save space and reduce clutter while maintaining full control over every dish.

The seven functions of Talent cover everything from fry-top cooking to precise sous-vide-style slow cooking, making it an invaluable tool for any commercial kitchen.

1. Fry Top Function

With Talent's fry top function, chefs can achieve the power and precision of a traditional fry top while benefiting from the multi-functional versatility of the Talent system.

This function allows you to manage one or two separate temperatures at the same time, ensuring that you can cook multiple items with different temperature needs concurrently.

2. Boiler Function

The Talent boiler function brings traditional cooking techniques into the future with advanced temperature control. Ideal for cooking vegetables, eggs, and tender meats, the boiler function uses a constant temperature of boiling water to ensure uniform and controlled cooking.

This method allows you to prepare large quantities of food quickly, making it perfect for high-demand kitchens looking to streamline their cooking processes.

3. Braising Function

When it comes to slow-cooked dishes, precision is key. Talent's braising function offers unparalleled control over both temperature and cooking times, ensuring that your braised dishes are tender, succulent, and consistently perfect.

With digital controls and the ability to monitor both plate and core probe temperatures, Talent helps you achieve the ideal cooking environment every time. This function is perfect for chefs who want to focus on other tasks while Talent takes care of the slow-cooking process.

4. Slow Cooking Function

Sous-vide cooking requires precision, consistency, and careful attention to temperature, and Talent delivers on all fronts. The slow cooking function allows you to cook tender dishes at a precise, controlled temperature, ensuring that every dish is cooked to perfection.

This method guarantees uniform results, and the Talent system keeps the temperature constant throughout the cooking process.

5. Steamer Function

Steaming is one of the healthiest ways to prepare food, and Talent brings this powerful technique into your kitchen in a compact, space-saving design. Ideal for vegetables, fish, and delicate dishes, the steamer function preserves the nutrients, colours, and flavours of food.

The Talent system gives you full control over both cooking times and the core temperature, allowing chefs to plan and execute perfectly steamed dishes with ease.

6. Pasta Cooking Function

When it comes to pasta, consistency is essential. Talent's pasta cooking function allows you to monitor up to six different cooking times simultaneously, ensuring that each batch of pasta is cooked to perfection.

The ability to recall pre-loaded recipes makes this function especially useful for high-volume kitchens, and the system's acoustic alarm alerts chefs when cooking time has elapsed—helping to maintain the perfect 'al dente' texture every time.

7. Bain Marie Function

The bain marie function is a crucial tool for holding sauces, soups, and other delicate preparations at the perfect temperature for serving. Talent allows chefs to keep their dishes warm without compromising quality, ensuring that food is always served fresh and at the ideal temperature.

With precise temperature control, Talent provides gentle and reliable holding for even the most delicate of dishes.

“WITH TALENT, PROFESSIONAL KITCHENS CAN OPTIMISE THEIR SPACE, STREAMLINE OPERATIONS, AND ELEVATE THE QUALITY OF THEIR DISHES—ALL WITH A PIECE OF EQUIPMENT THAT’S AS POWERFUL AS IT IS SPACE-EFFICIENT.”



READ MORE

THERMOPLAN ENHANCES SELF-SERVICE COFFEE EXPERIENCE



Thermoplan, a Swiss leader in automatic coffee machines, has raised the bar in self-service coffee with its Black&White4 and Black&White4 compact series.

Future of Self-Service Coffee Machines

The Black&White4 series is engineered for efficiency, flexibility, and optimal performance, offering businesses a high-quality coffee experience with minimal staff involvement. A standout feature is the automatic spout, adjusting to cup sizes (96mm to 192mm) to prevent spillage and mess.

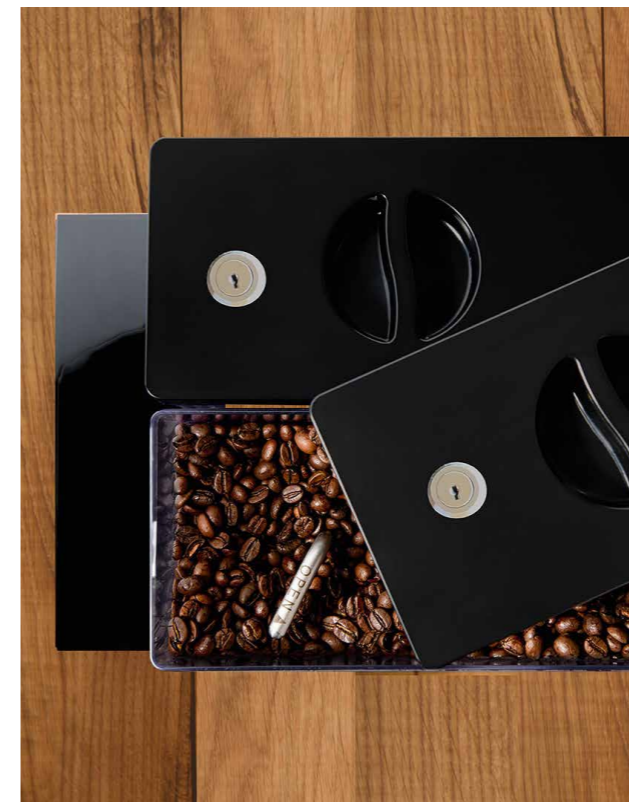
Cup Recognition and Flexibility

The cup recognition system detects cup size and material, ensuring the right amount of coffee is dispensed. It also supports the “bring your own cup” concept, making it easier for customers to use their own cups.

DESIGNED FOR ENVIRONMENTS LIKE CONVENIENCE STORES, PETROL STATIONS, HOTELS, AND OFFICES, THESE FULLY AUTOMATIC MACHINES OFFER CONVENIENCE, RELIABILITY, SAFETY, AND REDUCED OPERATIONAL STRAIN.

Enhanced Efficiency and Convenience

Thermoplan machines include a bean detection system that alerts when beans are low, and a set dispenser option that eliminates the need to empty grounds containers throughout the day. For space-saving, an under-counter refrigerator and flavour module option are available.



Smart Remote Access and Maintenance

With ThermoplanConnect, operators can monitor and maintain machines remotely, adjusting settings or receiving error alerts via tablet or laptop. This reduces downtime and ensures smooth operation.

User-Friendly Experience for Customers

The touch display allows easy navigation and operation, making it perfect for high-traffic areas. Operators can also update the product list remotely. Cashless payments enhance customer convenience, speeding up the service.

The Ultimate Self-Service Solution

Thermoplan's Black&White4 series offers a flexible, user-friendly, and high-quality self-service solution for businesses. From convenience stores to hotels, these machines combine convenience, reliability, and quality, setting a new industry standard for self-service coffee.



THERMOPLAN'S MODULAR SYSTEM: A **GAME-CHANGER** FOR COFFEE MACHINE MAINTENANCE

In the fast-paced world of hospitality, quick service and minimal downtime are essential for keeping operations running smoothly. Thermoplan, a Swiss leader in the coffee machine industry, has developed an innovative modular system for its Black&White4 series that makes maintenance quicker, easier, and more efficient than ever before.

Thermoplan's modular approach is designed to streamline service and minimise disruptions, making it an ideal solution for the demanding nature of the gastronomy business. With all basic functions consolidated into just two modules—mechanics and hydraulics—maintenance becomes a breeze, and downtime is reduced to an absolute minimum.

Streamlined Maintenance for Maximum Uptime

The heart of the modular system lies in its simplicity. Maintenance and service tasks are carried out exclusively on the respective modules, meaning the entire machine doesn't need to be disassembled for repair.

If something goes wrong, operators can quickly replace an individual module rather than servicing the entire machine. This means that any Thermoplan coffee machine can be up and running again in just a few minutes, reducing interruptions and ensuring customers are consistently served high-quality beverages.

This efficient, modular approach is crucial in the fast-moving environment of coffee shops, hotels, and cafes, where every minute counts. By allowing for easy module replacement, Thermoplan ensures that their

Black&White4 machines continue to perform at the highest standard, with minimal downtime.

Advanced Technology Meets Robust Performance

Thermoplan's modular system enhances both maintenance and performance. The Black&White4 series integrates mechanical and hydraulic modules to optimise the coffee-making process.

The mechanical module powers the brewing chamber, with a 50mm diameter for richer, more aromatic beverages. It can use up to 25 grams of coffee, allowing for double or triple shots and customisable flavour profiles. Adjustable water temperature and vibration dampening ensure a quieter operation.

The hydraulic module manages the dual boiler system, offering better temperature control. One for coffee and hot water, the other for milk, ensuring consistent milk preparation for hot or cold drinks. In comparison, the Black&White4 compact uses a single boiler with a spiral heating system, ideal for coffee and tea.

The Black&White4 neo: Innovation at its Best

For those looking for a more advanced, streamlined coffee

machine, the Black&White4 neo offers a unique solution with its Clip&Click brewing system. This innovative system combines all machine functions into one stable brewing chamber, which can be removed and cleaned easily in the dishwasher.

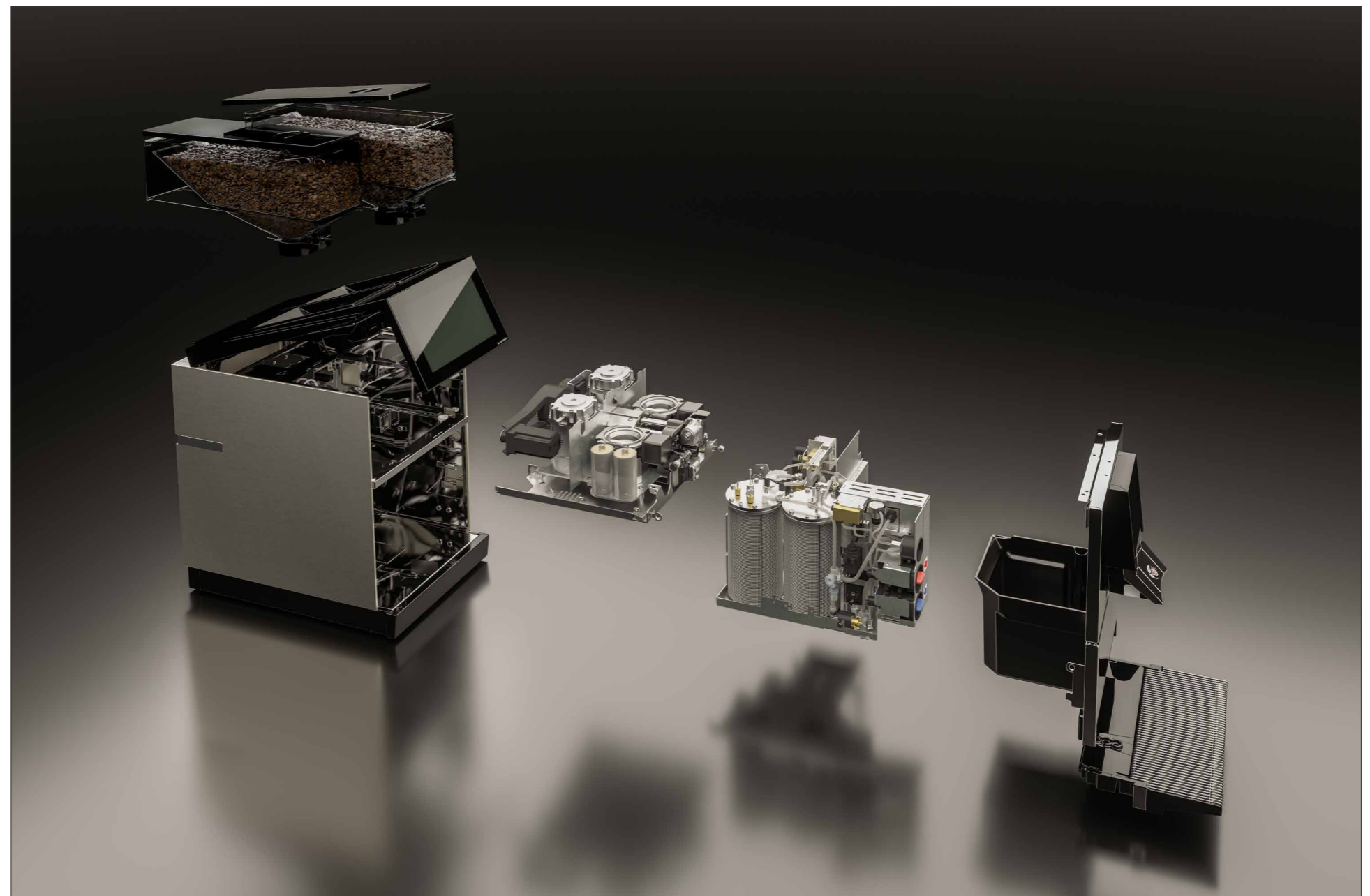
The larger brewing chamber, paired with durable grinding discs, guarantees a top-tier coffee experience every time. Whether preparing single or double shots, the Black&White4 neo's precision and efficiency provide the ultimate solution.

The beauty of Thermoplan's modular system lies in its ability to combine cutting-edge technology with practical, easy-to-maintain solutions. By consolidating all essential functions into just two modules, Thermoplan makes it easier for coffee operators to keep their machines running smoothly, while ensuring that the quality of the coffee remains consistent.

With a focus on simplicity, flexibility, and reliability, the Black&White4 and Black&White4 compact series, along with the innovative Black&White4 neo, provide

businesses with a fully automatic coffee machine solution that is both high-performing and cost-effective. By reducing maintenance, Thermoplan enables coffee shops and hotels to focus on what matters most: delivering exceptional coffee to customers without interruption.

In an industry where speed, efficiency, and quality are key, Thermoplan's modular system offers a game-changing approach to coffee machine design, combining Swiss precision with the practical needs of modern businesses.



UNLOCK POWERFUL PERFORMANCE IN COMPACT SPACES WITH BARON QUEEN7

15/10 worktop
thickness, Stainless
steel, Scotch-Brite finish

Sturdy and powerful
with compact design

Depth of 700 mm
means it will fit the most
common configurations

Catalogue offers more
than 300 standard
models

Worktop, base cabinet,
base cabinet with doors
and oven versions

Twin-piece knobs
prevent the infiltration of
dirt and are watertight

AISI 304 stainless-steel
bases and worktops,
Scotch-Brite finish

Depth of 900 mm
for high power and
performance

Catalogue offers more
than 350 standard
models

Worktop, base cabinet,
base cabinet with doors
and oven versions

20/10 worktop thickness

Twin-piece knobs
prevent infiltration of dirt
and have an IPX5 water
ingress protection rating

THE ULTIMATE COOKING POWERHOUSE: DISCOVER THE BARON QUEEN9 SERIES



AT JUST 700MM DEEP, THE QUEEN7 IS THE SMALLEST AND MOST FLEXIBLE OPTION IN THE BARON QUEEN RANGE. IT IS DESIGNED TO MAXIMISE EVERY SQUARE INCH OF YOUR KITCHEN SPACE, OFFERING BOTH FUNCTIONALITY AND CONVENIENCE WITHOUT COMPROMISE.

WITH ITS 900MM DEPTH AND 20/10 WORKTOP THICKNESS, THE QUEEN9 SERIES IS DESIGNED FOR HIGH-VOLUME KITCHENS, THIS ENSURES CHEFS CAN MEET THE DEMANDS OF EVEN THE BUSIEST ENVIRONMENTS WHILE DELIVERING EXCEPTIONAL RESULTS.



MODULINE REVOLUTIONISES HOT FOOD HOLDING SOLUTIONS

As the demand for food holding equipment grows across various sectors in the foodservice industry, Moduline stands at the forefront, offering advanced solutions that ensure food is kept at the optimal temperature for extended periods.

From banqueting and buffets to QSR's and delivery services, maintaining the right temperature is crucial during peak hours, crowded events, or delayed food collection. Moduline's HOLD range of food holding equipment is designed to meet these diverse needs, providing a comprehensive suite of solutions for all applications in the foodservice industry.

The Warm Range

The Warm range of Moduline's hot holding equipment includes an impressive selection of 35 models tailored for various foodservice requirements. Of these, 23 models feature Moduline's Deliwarm static heating system, while 12 are equipped with Airflow+ ventilated heating technology.

Furthermore, the range includes 6 models with precise Climachef humidity control, 2 units with electronic humidity regulation, and 4 with manual moisture addition. These diverse options allow Moduline to cater to all types of food holding, ensuring that meals are kept at the perfect temperature and maintain their quality until ready for service.

Warm
Hot Food Holding Solutions

CLIMACHEF

EXCELLENCY GUARANTEED

AIRFLOW+

EXCELLENCY GUARANTEED

VENTILATED HEAT

Climachef and Airflow+: Ventilated Solutions for Shorter Holding Times

For larger-scale operations or catering events where food needs to be held for shorter service periods, Moduline offers ventilated floor-standing units and roll-in units equipped with Climachef humidity control.

The Climachef system offers electronic humidity control to preserve food's quality during shorter holding times, typically ranging from 20 to 90 minutes. These units come standard with a touch-screen control, core probe, and USB port, ensuring that foodservice operators can meet HACCP compliance while maintaining the food at the perfect temperature and moisture levels.

In addition, Moduline's Airflow+ ventilated hot trolleys are ideal for banqueting, outdoor catering, and hospitality businesses that require rapid service. The Airflow+ range consists of four models designed for quick service, with a focus on food transportation and maintaining moisture. These trolleys feature a manual moisture tank and are equipped with electronic controls to regulate temperature.



Deliwarm: Static Heat System for Optimal Temperature Control

One of Moduline's standout features is the Deliwarm system, a static hot holding solution that ensures low energy consumption while maintaining the maximum efficiency and quality of food. The Deliwarm system is designed to provide an even and stable temperature, crucial for preserving the appearance, taste, and texture of hot foods.

This system works by using wire resistors wrapped around the external cavity walls, which are precisely controlled by electronic mechanisms to maintain the ideal holding temperature. Importantly, the system holds the humidity within the food, preventing dehydration and preserving flavours and fragrances.

The Deliwarm range offers solutions that can hold food for up to 4 hours, depending on the type of food. With 23 models available, the range provides flexible installation options including counter-top units, cabinets, warming drawers, and trolleys, making it suitable for various kitchen layouts and service styles.

Moduline: The Technology Behind Hot Food Holding

Moduline's commitment to innovation is evident in its cutting-edge technologies that enhance the efficiency and effectiveness of food holding systems.

Moduline continues to lead the way in food holding solutions, offering an extensive range of equipment that meets the needs of diverse foodservice applications. Whether it's for large-scale catering events, high-demand QSR environments, or fine dining buffets, Moduline's Warm range ensures that food stays hot, moist, and flavourful.

With advanced technologies like Deliwarm, Airflow+, and Climachef, Moduline provides foodservice operators with the tools they need to maintain food quality, enhance service efficiency, and meet the increasing demands of modern food service.



Multi-Level Hot Holding Trolleys for QSR and Fast-Paced Environments

For Quick Service Restaurants (QSR) and restaurant chains, Moduline provides two specialised models designed to hold food based on tray time. These units, which come with 10 or 16 levels (GN 2/1), allow operators to segment food into 5 or 8 zones with 2 levels per zone. Touch-screen programmable panels control the units, offering quick temperature recovery and precise humidity control to ensure food is held at the perfect temperature.

Moreover, Moduline's Multi-Level Hot Holding Trolleys combine Climachef humidity control with the practicality of timed holding zones, offering flexibility in holding takeaway or dine-in meals. The trolleys feature up to 200 programmable cycles and can support up to 9 phases in a holding cycle, ensuring that food is ready to serve at the ideal time for every order. With a choice of 8-zone or 5-zone models, these units are particularly suited for fast-paced foodservice environments like QSRs and food chains.



WHY MODULINE EQUIPMENT IS IDEAL FOR AGED CARE KITCHENS

In the aged care sector, foodservice operations face unique challenges, particularly when it comes to maintaining food quality and safety over extended periods.

Moduline equipment provides an ideal solution for aged care kitchens, ensuring meals are safely held and efficiently regenerated to meet the high standards required.

**WITH MODULINE'S
ADVANCED HOLDING
CABINETS AND RETHERM
OVENS, AGED CARE
FACILITIES CAN DELIVER
SAFE, CONSISTENT, AND
HIGH-QUALITY MEALS TO
RESIDENTS WHILE KEEPING
OPERATIONAL EFFICIENCY
AT THE FOREFRONT.**

1. Safe, Consistent Food Holding

One of the biggest challenges in aged care kitchens is holding food at the correct temperature while preserving its quality and safety. Moduline's advanced holding cabinets provide a reliable solution. These cabinets ensure food stays at the optimal temperature for extended periods without compromising its texture or flavour. Whether it's hot meals, cold dishes, or complex meals requiring delicate handling, Moduline's holding cabinets maintain the perfect conditions for every dish, ensuring food remains safe and fresh.

2. Efficient Meal Regeneration (Retherm Technology)

Aged care facilities need to serve a large number of residents with minimal kitchen staff. Moduline's regeneration ovens are ideal for reheating meals without sacrificing quality. The ovens use retherm technology, ensuring that meals are evenly and safely reheated, while preserving their taste and nutritional value. This technology allows food to be regenerated to perfection, whether it's a simple reheat or more complex food such as stews and casseroles, ensuring your residents receive their meals just as they were intended.

3. Consistency and Quality with Every Meal

Quality control is a priority in aged care kitchens, and Moduline makes it easy to maintain consistency. The holding cabinets and regeneration ovens feature precise temperature control, meaning food is always served at the perfect temperature and with consistent texture

and flavour. This is crucial for providing residents with reliable, high-quality meals day after day. With Moduline's technology, food stays fresh and tasty, just like it was freshly prepared.

4. Energy Efficiency for Sustainable Operations

Aged care facilities are often faced with tight budgets, and every operational cost matters. Moduline's holding cabinets and regeneration ovens are designed with energy efficiency in mind. These units use advanced technology to ensure maximum performance with minimal energy consumption, helping to reduce operational costs without compromising on quality. With Moduline, you can meet your energy-saving goals while still providing high-quality meals to your residents.

5. User-Friendly and Easy to Maintain

Aged care kitchens often have staff with varying levels of culinary expertise. Moduline's equipment is designed to be easy to use and maintain, even for those without advanced cooking skills. The intuitive controls and simple interface allow kitchen staff to quickly learn how to operate the equipment, improving productivity. Additionally, the equipment is easy to clean, ensuring that hygiene standards are met with minimal downtime.

6. Large-Scale Meal Production

Feeding large numbers of residents on a daily basis requires kitchen equipment that can handle high volumes. Moduline's holding cabinets and regeneration ovens are built for high-volume meal production, enabling aged care kitchens to prepare and serve meals to large groups quickly and efficiently. These units can accommodate large quantities of food, ensuring that every resident gets a high-quality meal, no matter how many people are being served.



7. Food Safety and Hygiene Compliance

Maintaining food safety and hygiene is crucial in aged care kitchens. Moduline's holding cabinets and regeneration ovens meet the highest food safety standards. With precise temperature control, automatic shut-off systems, and easy-to-clean components, these units help ensure that your kitchen complies with all hygiene and safety regulations, reducing the risk of foodborne illnesses.

The Smart Choice for Consistent, High-Quality Meals in Aged Care Kitchens

Moduline's innovative technology brings reliability and ease to aged care kitchens, allowing facilities to focus on what matters most—providing residents with nutritious, high-quality meals.

With energy efficiency, precise temperature control, and user-friendly designs, Moduline's equipment is the trusted choice for ensuring food safety and consistency in large-scale meal production. Choose Moduline, distributed by Scots Ice Australia, for a smarter and more efficient way to serve your residents every day.

PERFECTING QUICK SERVICE RESTAURANTS WITH LAINOX ORACLE SPEEDY OVENS AND THERMOPLAN COFFEE MACHINES

THE FAST-PACED WORLD OF QUICK SERVICE RESTAURANTS (QSRS), REQUIRES SPEED, EFFICIENCY, AND QUALITY. TO STAY AHEAD OF THE COMPETITION AND KEEP CUSTOMERS SATISFIED, IT'S CRUCIAL TO HAVE THE RIGHT EQUIPMENT IN PLACE.

LAINOX ORACLE SPEEDY OVENS
YOUR ALL IN ONE, HIGH SPEED OVEN DESIGNED TO BE USED ANYWHERE



Lainox Oracle Speedy Ovens: Speed and Precision at Its Best

The Lainox Oracle Speedy Oven is a revolutionary product designed specifically for fast-service environments where every second counts. Whether you're serving up sandwiches, pizzas, pastries, or other quick bites, this oven helps you achieve perfect results with speed and consistency.

The speed oven offers a combination of microwave, convection, and grilling functions, allowing you to cook a variety of foods quickly, without compromising on taste or quality.

Key Features of the Lainox Oracle Speedy Oven:

Fast Cooking Time: With the power of microwave technology combined with convection heat, this oven cooks food in a fraction of the time compared to traditional ovens.

Versatility: From reheating to cooking, the Oracle Speedy Oven is perfect for a wide range of menu items, making it ideal for QSRS that need flexibility.

Consistent Quality: With its advanced technology, the Oracle ensures that every dish is cooked to perfection, giving your customers a consistently excellent experience every time.

Energy Efficiency: Designed with energy-saving features, it reduces your operational costs while delivering outstanding performance.

THERMOPLAN FULLY AUTOMATIC COFFEE MACHINES

TREAT YOUR CUSTOMERS, COLLEAGUES OR GUESTS AT THE TOUCH OF A BUTTON



Thermoplan Coffee Machines: A Premium Coffee Experience

Thermoplan is renowned for its Swiss-made coffee machines, offering a range of fully automatic solutions perfect for the high-demand environment of a QSR.

The Black&White4 and Black&White4 compact coffee machines are two standout models, designed for speed, reliability, and consistent quality.

Whether your QSR is a busy café or a fast food chain, Thermoplan's coffee machines ensure your customers get the perfect coffee, every time.

Key Features of Thermoplan Coffee Machines:

Customised Beverage Options: Whether it's a flat white, cappuccino, or espresso, the Black&White series can create a wide range of coffee beverages to meet customer preferences.

User-Friendly Operation: The intuitive touch interface and simple controls make it easy for staff to operate—even those with no barista experience—ensuring quick service.

Minimal Maintenance: With a modular design and self-cleaning features, Thermoplan coffee machines are built for ease of maintenance, keeping downtime to a minimum.

Consistency and Quality: The advanced brewing technology ensures that every coffee is brewed to the highest standards, with the perfect balance of flavours and textures.

HOW LAINOX ORACLE SPEEDY OVENS AND THERMOPLAN COFFEE MACHINES COMPLEMENT EACH OTHER

When paired together, Lainox Oracle Speedy Ovens and Thermoplan Coffee Machines provide the ideal solution for QSRs that demand both quality and speed. Here's how these two pieces of equipment complement each other to elevate your operations.

1. Speed and Efficiency

In the QSR industry, 31 Dacre St, Mitchell ACT 2911 is crucial, and both the Lainox Oracle Speedy Oven and Thermoplan Coffee Machines are designed for maximum efficiency. The Oracle Speedy Oven allows you to prepare a variety of dishes quickly, while Thermoplan coffee machines ensure that your coffee service is fast and efficient. Together, they enable you to serve a wider variety of high-quality food and drinks in less time, reducing wait times and improving customer satisfaction.

AT SCOTS ICE AUSTRALIA, WE'RE DEDICATED TO PROVIDING CUTTING-EDGE FOODSERVICE SOLUTIONS THAT HELP YOUR BUSINESS THRIVE.

2. Space-Saving Solutions

Both the Lainox Oracle Speedy Oven and Thermoplan Coffee Machines are compact and designed to save valuable kitchen space. The Oracle Speedy Oven's countertop design doesn't take up much room, making it ideal for smaller QSR kitchen layouts. Similarly, Thermoplan's coffee machines are sleek, efficient, and designed to integrate seamlessly into your café or restaurant setup. With these two machines working together, your QSR kitchen can maximise space without sacrificing performance.

3. Versatility Across the Menu

The Oracle Speedy Oven is perfect for a wide range of menu items—from toasted sandwiches to freshly baked pastries—while Thermoplan coffee machines provide customers with high-quality coffee beverages. Together, they allow QSRs to offer an extensive range of menu options that appeal to different tastes and preferences, making them a one-stop-shop for both food and beverages.

WITH LAINOX ORACLE SPEEDY OVENS AND THERMOPLAN COFFEE MACHINES, WE OFFER THE PERFECT COMBINATION OF SPEED, EFFICIENCY, AND QUALITY FOR THE QSR INDUSTRY.

4. Consistent Quality

Consistency is key to building a loyal customer base, and both the Lainox Oracle Speedy Oven and Thermoplan Coffee Machines deliver exceptional, repeatable results. The Oracle Speedy Oven ensures that each dish is cooked to perfection, while the Thermoplan coffee machines guarantee high-quality coffee every time. With these two systems in place, you can ensure that your customers get the same great experience every visit.

5. Cost-Efficiency

By investing in energy-efficient appliances like the Oracle Speedy Oven and Thermoplan Coffee Machines, QSRs can significantly reduce their operational costs. The Oracle oven reduces cooking time and energy usage, while the Thermoplan machines are designed to minimise waste with precise beverage preparation. Together, these machines help QSRs improve their bottom line without compromising on quality or speed.

At Scots Ice, we understand the fast-paced, high-demand environment of Quick Service Restaurants (QSRs). From bustling cafés and takeaway shops to fast food chains and convenience stores, the key to success in the QSR industry is ensuring efficiency, reliability, and quality at every step.

CUSTOM SOLUTIONS FOR YOUR SPACE & NEEDS

ENERGY-EFFICIENT ICE & REFRIGERATION SYSTEMS

FAST, EASY-TO-CLEAN EQUIPMENT

END-TO-END SUPPORT & SERVICE

At Scots Ice, we're proud to be your trusted partner in the QSR industry. Whether you're opening a new outlet or looking to upgrade your existing equipment, our team is here to provide you with the best solutions for your business.

SCOTS ICE AUSTRALIA: YOUR TRUSTED PARTNER FOR QSR SOLUTIONS

THERMOPLAN REVOLUTIONISES COFFEE WITH INNOVATIVE MULTI-MILK SYSTEM

Thermoplan, a renowned Swiss manufacturer of fully automatic coffee machines, continues to set the bar for innovation in the coffee industry with its latest offering—the Black&White4 CTMplus, featuring a unique Multi-Milk system.

This groundbreaking system allows coffee businesses to serve a wide variety of milk and milk alternatives with ease, offering exceptional quality and versatility for every customer.

A Perfect Coffee for Every Customer

The Black&White4 CTMplus's Multi-Milk system is a game-changer, making it possible to process any type of milk—whether it's cow's milk, oat milk, almond milk, or other alternatives—at the touch of a button. This system ensures that the beverage quality remains consistently high, no matter the milk type, making it ideal for catering to the growing demand for plant-based and non-dairy options.

What sets this system apart is its user-friendly design. The BW4 CTMplus can be operated with ease, even by staff with little or no barista experience. Its intuitive controls allow for a seamless expansion of beverage offerings, helping businesses attract new customers by providing a broader range of options tailored to diverse tastes and dietary preferences.

Maximising Convenience and Sustainability

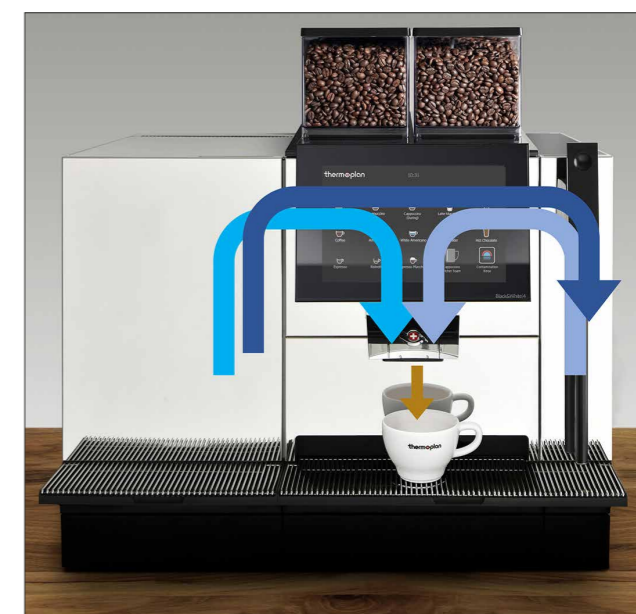
Thermoplan's commitment to quality and sustainability is evident in the Black&White4 CTMplus's milk handling process. The machine offers multiple milk dispensing methods, including drawing milk directly from original packaging, which reduces food waste and improves operational efficiency. This innovative feature eliminates the need for additional milk containers, saving valuable time and resources while minimising environmental impact.

The system also boasts a specialised rinsing and cleaning process that ensures hygiene and prevents cross-contamination, maintaining the integrity of every cup. Regular, automatic cleaning cycles allow for minimal upkeep, ensuring consistent quality and convenience for operators.

A Versatile Solution for Every Coffee Creation

Whether it's a classic espresso, a creamy cappuccino, or a creative latte with intricate milk foam art, the Black&White4 CTMplus provides flexibility and precision for every type of coffee creation. The machine's ability to handle hot and cold milk and milk foam products, combined with the option to froth milk directly from the integrated fridge, allows for an unparalleled variety of beverages.

For those aiming to create a barista-level experience, the machine's optional milk wand allows for frothing milk into a pitcher, ideal for producing latte art or custom beverages. Whether you're crafting a simple espresso or an intricate cappuccino, the Black&White4 CTMplus provides the perfect solution for every customer.



A Swiss-Made Legacy of Excellence

With the Black&White4 CTMplus, Thermoplan continues to uphold the highest standards of design and manufacturing, offering coffee businesses a reliable and innovative solution that enhances both efficiency and customer satisfaction.

In a competitive coffee market, the Black&White4 CTMplus with its Multi-Milk system is a standout product, offering flexibility, quality, and sustainability—all in one fully automated coffee machine. For coffee shops, cafés, and businesses looking to elevate their beverage offerings, Thermoplan's latest innovation is the perfect solution to meet the growing demand for diverse and high-quality coffee experiences.



DIHR'S COMMITMENT TO A SUSTAINABLE FUTURE

As the world moves towards greater sustainability, businesses across industries are increasingly prioritising eco-friendly solutions. DIHR, a leading manufacturer of commercial ware-washing equipment, has recognised this shift and remains at the forefront of developing energy-efficient, environmentally responsible products. The company's commitment to sustainability goes beyond simply meeting industry standards—it is about shaping a future where businesses can reduce their environmental impact while still achieving exceptional performance.

DIHR's approach to sustainability encompasses multiple facets, all aimed at making commercial operations more eco-conscious and cost-effective. By focusing on reducing water consumption, minimising energy use, and cutting down on the need for harsh chemicals, DIHR provides solutions that are both high-performing and environmentally friendly. Their machines are engineered to deliver top-quality washing results while ensuring that businesses operate in a more sustainable and resource-efficient manner.

One of the key ways DIHR demonstrates its commitment to sustainability is through the constant evolution of its product range. Their innovative technologies and energy recovery systems reduce operational costs by lowering energy consumption, while advanced features like water-saving rinse arms and detergent economisers contribute to significant reductions in water and chemical use. These innovations make DIHR's ware-washing equipment an attractive choice for businesses that want to balance efficiency with sustainability.

This dedication to sustainability has not gone unnoticed. DIHR's energy-efficient models, such as the QX PRO and QX OPTIMA, have been recognised with prestigious accolades, including the SMART LABEL HOST 2023 award. These awards are a testament to DIHR's ongoing investment in innovation and eco-friendly technology. The QX PRO and QX OPTIMA ranges, which incorporate cutting-edge features like osmotic water triple rinsing and advanced drying systems, offer businesses the perfect blend of performance and sustainability.

For businesses looking to reduce both their environmental impact and operational costs, investing in DIHR's energy-efficient ware-washing equipment is a forward-thinking decision. By choosing DIHR, companies can not only improve their operational efficiency but also make a positive contribution to the planet. As sustainability becomes increasingly vital in the global business landscape, DIHR remains committed to helping businesses achieve long-term, eco-conscious success.



BARON PROFESSIONAL: A LEGACY OF QUALITY AND INNOVATION IN PROFESSIONAL KITCHENS

Since its inception in 1995, Baron Professional has been a name synonymous with quality, efficiency, and meticulous design in the realm of professional kitchens.

What began as a bold venture into kitchen manufacturing has blossomed into a company that has continually raised the bar in the catering industry.

Today, Baron stands out as a true pioneer, blending tradition and innovation to deliver exceptional kitchen solutions to restaurants and commercial kitchens worldwide.

Reliable by Tradition, Innovative by Choice

Baron's journey began with a clear vision: to create kitchen equipment that embodies both reliability and cutting-edge technology. From the very first day, the company's designers sought to fuse quality craftsmanship with the evolving needs of the culinary world.

This pursuit has led to the development of products that not only meet but exceed the expectations of restaurateurs and professional chefs. Efficiency, aesthetic appeal, and technological advancement have always been at the forefront of Baron's mission.

Like a painter carefully mixing colours on a palette, Baron's designers have worked tirelessly to create the perfect balance of form and function. The company's approach has always been one of continuous improvement, ensuring that every product released is not only a reflection of current trends but also a forward-thinking solution to the challenges faced by those who turn cooking into an art.

Committed to Excellence: Baron's Certifications

A key aspect of Baron's ongoing success has been its commitment to quality management and customer satisfaction. This commitment was recognised in March 2019 when the company received the prestigious ISO 9001:2015 Quality Management System certification.

Issued by the renowned Italian Certification Body IMQ, this certification is a testament to Baron's dedication to continually improving its processes, products, and services.

By obtaining this certification, Baron has taken significant strides in enhancing both its workplace environment and customer service. The company understands that fostering a positive and efficient work environment is just as important as delivering top-tier products.

In doing so, Baron ensures its employees are motivated to perform at their best, which, in turn, leads to greater customer satisfaction.

Upholding the Value of Quality

When it comes to professional kitchen equipment, there is no room for compromise on quality. Baron understands this implicitly,



which is why every single component of its appliances undergoes rigorous testing. Each piece of equipment is meticulously crafted and carefully examined to ensure it meets the highest standards of safety, efficiency, and performance.

All gas appliances manufactured by Baron comply with Directive 90/396/EEC, and the company's electrical appliances meet the stringent requirements of Directive 2006/95 EC. This dedication to upholding current European legislation ensures that Baron's products are always at the cutting edge of safety and innovation.

In addition to these certifications, Baron employs end-of-line testing for every appliance to guarantee operational efficiency and safety. The company's products are held to exacting standards, ensuring that restaurateurs can rely on them to perform under the pressure of a bustling kitchen environment.

Looking Ahead: Baron's Vision for the Future

As the culinary world continues to evolve, Baron remains focused on staying ahead of the curve. The company's relentless pursuit of technological innovation, coupled with its deep respect for traditional values of craftsmanship and reliability, ensures that it will remain a leader in the professional kitchen equipment market for years to come.

Through a combination of exceptional design, top-quality materials, and a commitment to customer service, Baron Professional has earned its place as one of the most trusted names in the industry. Whether you're a chef looking for reliable equipment or a restaurateur seeking cutting-edge kitchen solutions, Baron offers the perfect balance of performance and aesthetic appeal.

Baron Professional's dedication to quality, innovation, and customer satisfaction positions the company as a shining example of excellence in the professional kitchen equipment industry. Whether you're looking to upgrade your kitchen or invest in state-of-the-art appliances, Baron's products are built to support the future of cooking, today.

AT BARON, THE FUTURE IS AS BRIGHT AS ITS PAST. WITH AN EYE ALWAYS ON THE HORIZON, THE COMPANY WILL CONTINUE TO LEAD THE WAY IN PROVIDING THE MOST INNOVATIVE, EFFICIENT, AND HIGH-QUALITY KITCHEN SOLUTIONS FOR PROFESSIONALS ACROSS THE GLOBE.



BARON "MAJESTY" SINGLE TOP COMMERCIAL KITCHENS: THE ULTIMATE IN **STRENGTH**, **FLEXIBILITY**, AND **DESIGN**



When it comes to outfitting a professional kitchen, selecting the right worktop is key. The Baron "Majesty" single top commercial kitchen unit stands out as a perfect blend of strength, quality, and user-friendly design, making it the ideal choice for any professional kitchen.



The Power of Solid Construction

The Baron Majesty single top stands out for its durability. Made from 3 mm thick AISI 304 steel, it guarantees strength and long-lasting performance, making it ideal for professional kitchens. This robust material ensures that kitchen equipment remains reliable over time.

Baron's commitment to quality is clear in every aspect of the Majesty worktop, crafted with modular production methods and the advanced technology Baron has perfected since 1995.

Flexibility with the Drop-In System

The Majesty single top offers flexibility with its Drop-In system, allowing for easy installation of appliances like burners, fryers, and ovens in flush-mount or inset setups. This maximises space and functionality, enabling a streamlined cooking environment where equipment is easily accessible.

The Drop-In system enhances both the aesthetic and efficiency of the kitchen, promoting a clean and safe cooking space.

Maximum Solidarity with Welded Appliances

A standout feature of the Majesty single top is the ability to weld appliances directly to the worktop. This process ensures a solid, seamless surface, eliminating weak spots and enhancing durability. Welded appliances become integral to the design, making the setup ideal for high-performance kitchens.

Separate Base Units for Optimised Performance

The Majesty single top pairs with separate base units, which function independently for improved performance and workflow. These

base units provide ample storage, helping maintain a tidy workspace.

Customisation and Personalisation

Baron understands that each kitchen is unique, offering customisation options for finishes and accessories. The technical sales department is available to help configure your perfect setup.

Endless Combinations for Your Menu and Space

With the Majesty single top, you can select appliance power and size, allowing full customisation to meet your kitchen's needs and menu.



FIREX: REVOLUTIONISING THE PROFESSIONAL KITCHEN WITH ITALIAN INNOVATION AND EXCELLENCE

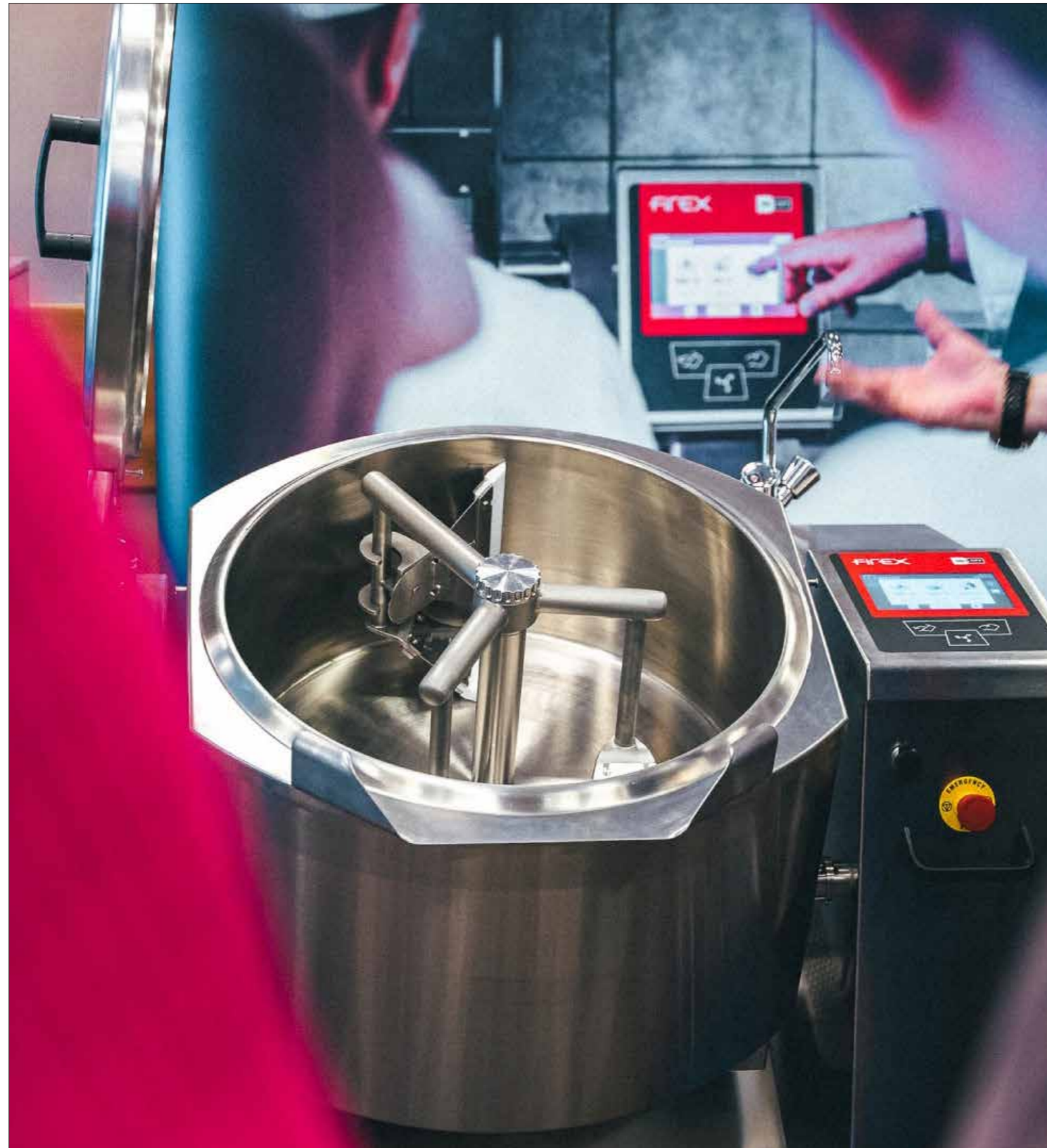
For over 20 years, Firex Srl has been at the forefront of transforming the culinary industry and professional kitchens with its cutting-edge kitchen equipment.

With a strong emphasis on reducing labour, speeding up cooking times, and automating the cooking process, Firex has earned a reputation for creating solutions that not only enhance the cooking experience but also improve overall kitchen operations.

A Legacy of Italian Craftsmanship and Innovation

Founded in Italy, Firex Srl embodies the country's renowned commitment to quality and craftsmanship. The company's products are designed and manufactured to meet the high standards expected in the culinary world, offering durable, reliable, and efficient solutions that help food service operators optimise their workflows.

Firex's equipment is crafted with the latest technology, enabling food technicians and chefs to automate tasks and streamline kitchen operations. This innovation is a core part of their mission – to provide versatile, high-performance solutions tailored to the needs of professional kitchens, particularly those in collective catering, food processing, and centralised kitchens.



Versatile Solutions for Every Kitchen

From large-scale catering operations to small food businesses, Firex offers a wide range of kitchen equipment that suits every need. Their catalogue includes cutting-edge products for batch cooking, sauces, ready meals, and semi-finished products. Firex has specifically designed these solutions to handle high-volume cooking while ensuring top-notch quality, speed, and safety.

In addition to food service, Firex's innovative equipment also supports businesses in the food processing industry. Their systems are ideal for preparing and producing ready meals, sauces, jams, and products for ice cream and pastry making, making it easier for food service businesses to create and serve high-quality food consistently.

Commitment to Customer Satisfaction

One of the cornerstones of Firex's success is its unwavering commitment to customer satisfaction. The company prides itself on being responsible, transparent, and reliable when it comes to supporting its customers. Firex takes the time to understand the specific needs of each client, ensuring that they provide tailored solutions for any kitchen environment.

Whether it's helping customers implement automation in their kitchen or offering expert advice on the best equipment for a given task, Firex goes above and beyond to provide exceptional service. Their focus on prompt communication, clear support, and effective

solutions ensures that customers are well-supported, whether they need guidance on installation or help with maintenance.

Global Reach and Consistency

While Firex began in Italy, its impact on the global foodservice industry has been immense. The company's products are found in kitchens from Rome to New York and Dubai to Shanghai. No matter where Firex equipment is used, chefs can rely on the same quality and taste in every dish they create. This consistency has made Firex a trusted partner for professional kitchens worldwide.

What makes Firex stand out is its ability to enable chefs to reproduce the same high-quality dishes, regardless of location. Whether it's creating an espresso in Milan or serving a perfect pasta dish in Dubai, Firex equipment ensures that the flavours and qualities of the dishes are consistent and reliable.

Preserving Culinary Tradition with Innovation

Firex is deeply committed to preserving culinary traditions, particularly those of Italy, while embracing modern technologies to enhance food preparation. The company is not just about creating high-performance kitchen equipment; it's also about fostering a culture of food that serves the wider community.

For Firex, the art of cooking goes hand-in-hand with technology. They see themselves as custodians of a unique culinary tradition—a tradition that they strive to make accessible to chefs around

the world. With their advanced technology, Firex allows chefs to replicate the same high-quality dishes time and again, ensuring the authentic taste and properties of every recipe.

Looking to the Future

As Firex continues to evolve, the company's mission remains the same: to lead the industry in technology and quality. By investing in new innovations and developing solutions that continue to meet the ever-changing demands of the foodservice industry, Firex is determined to keep shaping the future of the professional kitchen.

Their dedication to intelligent technology, sustainability, and customer satisfaction will ensure that Firex remains a key player in the foodservice sector for years to come.

A Legacy of Quality and Innovation: The Firex Advantage

With a blend of innovation, quality craftsmanship, and commitment to customer success, Firex Srl is a standout leader in the professional kitchen equipment industry. Whether for high-volume kitchens or smaller foodservice operations, their products offer reliable, high-performance solutions that help chefs create exceptional dishes while maintaining efficiency and consistency.

As Firex continues to transform kitchens worldwide, its focus on quality, sustainability, and support ensures that the brand will remain a trusted name in the culinary world for many years to come.



FIREX: VERSATILITY AT THE HEART OF PROFESSIONAL KITCHEN EQUIPMENT

THE VERSATILITY OF FIREX EQUIPMENT IS EVIDENT IN THE VARIETY OF SECTORS THAT BENEFIT FROM ITS INNOVATIVE SOLUTIONS. FIREX'S EQUIPMENT IS TRUSTED BY BUSINESSES IN NUMEROUS INDUSTRIES, INCLUDING:

CANTEENS
SELF-SERVICES
SCHOOLS
BARRACKS
HOSPITALS
HOTELS
RESTAURANTS
AIRLINE CATERING
SUPERMARKETS
CENTRALISED KITCHENS
PASTRY SHOPS
ICE CREAM PRODUCERS
FOOD PROCESSING COMPANIES

FROM PREPARING LARGE BATCHES OF MEALS TO CREATING SMALL ARTISANAL FOOD PRODUCTS, FIREX'S RANGE OF MACHINES IS DESIGNED TO PROVIDE EFFICIENCY, PRECISION, AND CONSISTENCY IN EVERY KITCHEN.

BARON'S SALAMANDER GRILLS: THE PERFECT FINISHING TOUCH FOR YOUR KITCHEN

In any professional kitchen, precision and efficiency are key to ensuring dishes are prepared to perfection. Baron, a leading name in high-quality kitchen appliances, brings to the market a range of commercial salamander grills designed to meet the demanding needs of chefs worldwide.

Made in Italy using the finest materials and cutting-edge technology, Baron's salamander grills offer speed, versatility, and exceptional results, making them an indispensable tool in any kitchen.



Ultra-Rapid Electric Salamander Grills

The Ultra-Rapid Electric Salamander Grill is perfect for finishing dishes, creating gratins, or reheating food quickly. Made of durable AISI 304 stainless steel, it features a movable heating element adjustable from 115 to 220 mm to meet different cooking needs.

Equipped with a digital control panel, the grill allows precise temperature and time adjustments. A plate presence sensor ensures correct tray positioning, while the program storage function offers quick access to your favorite cooking cycles. The three-element heating system provides flexible operation, with heat evenly distributed by a ceramic reflective dish and glass diffuser.

With a maximum temperature of 230°C and the ability to hold dishes at 40°C, this grill is perfect for fast, reliable grilling in commercial kitchens.



Adjustable Height Electric Salamander Grills

The Adjustable Height Electric Salamander Grill offers chefs flexibility with its durable AISI 304 stainless steel build and Incoloy heating elements for high performance. The adjustable heating elements, mounted on the upper deck, can be moved along runners for precise control over heat intensity and proximity.

This model features air vents to evacuate heat and smoke, keeping the kitchen comfortable. It also includes two extractable grids with heat-resistant handles, removable for easy cleaning, along with extractable drip trays and chrome-plated steel grids for simple maintenance. For space-saving, the grill can be wall-mounted using special brackets.



Fixed Height Electric Salamander Grills

If you're after a more straightforward solution, Baron also offers Fixed Height Electric Salamander Grills. Constructed from AISI 304 stainless steel, these grills are built to last, with Incoloy heating elements and chrome-plated steel grids. With their rapid cooking times and energy efficiency, these grills are perfect for fast-paced commercial kitchens that need to deliver high-quality results in minimal time.

As with all of Baron's salamander grills, the Fixed Height model is designed for easy cleaning and maintenance, with chrome-plated steel grids and removable drip trays to reduce the time spent on upkeep.



Gas Salamander Grills

For kitchens that prefer gas, Baron's Gas Salamander Grills offer the same quality and precision. Made from AISI 304 stainless steel with stainless steel mesh radiant elements, they feature two burners with a pilot flame, safety thermocouple, and piezoelectric ignition for instant lighting.

These grills are perfect for keeping food at the ideal temperature for plating. The adjustable cooking grid can be set in eight positions for precise cooking, and the stainless steel drip trays and chrome-plated grids are easy to clean. The grids, mounted on runners, lock securely to prevent accidents, making the unit safe, efficient, and easy to maintain.

SALAMANDERS: THE ESSENTIAL TOOL FOR COMMERCIAL KITCHENS AND RESTAURANTS

In the bustling environment of a commercial kitchen, efficiency and precision are key to success. Whether it's adding a final touch to a dish, browning a gratin, or keeping food at the ideal temperature, salamander grills have become indispensable.

These versatile appliances provide a quick and reliable way to cook or finish food, making them essential in both restaurant kitchens and catering operations.

Key Features of Salamander Grills

Salamanders come in various models to suit different kitchen needs, but most share essential features that make them efficient and versatile:

High-Intensity Heat: Salamanders can reach temperatures of around 230°C quickly, allowing chefs to brown, grill, or finish dishes in a fraction of the time.

Adjustable Heights: Many models have adjustable heating elements, offering precise control over cooking, whether it's crisping the top of a lasagna or gently melting cheese.

Multiple Heating Zones: Some salamanders feature independent heating zones, enabling chefs to cook different dishes at varying temperatures simultaneously.

Programmable Functions: Advanced models come with digital controls, allowing chefs to store cooking cycles and adjust settings, ensuring consistency and efficiency.

Durable Construction: Built with AISI 304 stainless steel and high-quality components, salamanders are designed to withstand the demands of a busy kitchen.

Benefits of Salamander Grills

The integration of salamanders into commercial kitchens offers several advantages:

Speed and Efficiency: Salamanders reduce cooking times, allowing chefs to prepare, finish, or reheat dishes faster, especially during peak hours.

Precision Cooking: The adjustable heat settings allow chefs to achieve perfect results for dishes that require a delicate touch, such as browning gratins or melting chocolate.

Space-Saving Design: Compact and versatile, salamanders can be placed on countertops or mounted above workstations, making them a practical solution in kitchens where space is limited.

Energy Efficiency: Compared to larger ovens or grills, salamanders are energy-efficient, with electric models offering precise temperature control to reduce energy waste.

Consistency: The ability to store cooking cycles ensures each dish is cooked to perfection every time, making salamanders ideal for restaurants that prioritise consistency.



WHAT IS A SALAMANDER GRILL?

A SALAMANDER GRILL IS A HIGH-POWERED COUNTERTOP APPLIANCE DESIGNED FOR FINISHING, GRILLING, AND REHEATING FOOD. IT USES EITHER ELECTRIC OR GAS HEATING ELEMENTS PLACED ABOVE THE FOOD, PROVIDING DIRECT HEAT FROM ABOVE.

THIS INTENSE HEAT IS IDEAL FOR TASKS SUCH AS MELTING CHEESE, GRILLING FISH, BROWNING MEAT, AND CARAMELISING DESSERTS LIKE CRÈME BRÛLÉE. THE KEY BENEFIT OF A SALAMANDER IS ITS ABILITY TO QUICKLY COOK OR HEAT FOOD WITHOUT OVERCOOKING, WHICH IS WHY IT'S SO POPULAR IN COMMERCIAL KITCHENS.

Salamanders in Restaurant Settings

In restaurant kitchens, salamanders are used in various ways, depending on the menu and kitchen style.


In fine dining, they can add the perfect finishing touch to a dish, while in casual dining, they may be used to quickly grill or reheat food to order. Salamanders are also invaluable in buffet settings, keeping food warm without overcooking.

For large menus, a salamander grill can be part of a multi-station setup, allowing different dishes to be finished simultaneously, ensuring everything is served at the perfect temperature.

Why Every Commercial Kitchen Needs a Salamander Grill

A salamander grill is an essential tool in any commercial kitchen, providing speed, precision, and flexibility. Whether you're grilling, browning, melting, or reheating, salamanders allow chefs to achieve high-quality results with minimal effort.

If you're looking to enhance your kitchen's capabilities and improve workflow, investing in a salamander grill will enhance both efficiency and the consistency of your dishes.



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