



COMMERCIAL FOODSERVICE & FOOD PROCESSING SOLUTIONS



COOKING • REFRIGERATION • ICE • WAREWASHING • BEVERAGE • FOOD PROCESSING



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Who We Are



OVER 26 YEARS OF FOODSERVICE EXPERTISE

Scots Ice Australia(SIA) has been supplying professional foodservice and food processing equipment to Australian businesses for more than 26 years.

From humble beginnings as a specialist ice equipment supplier, the company has grown into one of Australia's leading distributors of premium commercial kitchen, refrigeration and food processing equipment.

Representing carefully selected manufacturers from Australia and Europe, Scots Ice Australia offers an extensive portfolio of equipment chosen for its quality, performance, reliability and long-term value.

Today, our equipment can be found across restaurants, cafés, hotels, clubs, healthcare facilities, educational institutions, supermarkets, butcher shops and food manufacturing facilities throughout Australia.

More Than Equipment.



YOUR COMMERCIAL KITCHEN PARTNER.

SIA provides solutions for businesses of every scale — from individual equipment replacements to complete commercial kitchen projects.

Our extensive product portfolio covers cooking, refrigeration, ice making, warewashing, food preparation, bakery and specialist food processing equipment, allowing us to support a wide range of commercial applications.

Our experienced team works closely with dealers, consultants and end users to understand the requirements of each project and recommend practical equipment solutions.

From product selection and technical information through to installation, warranty, service and spare parts support, our focus is on providing reliable support throughout the life of the equipment.

Whether you are fitting out a new commercial kitchen, upgrading existing equipment or looking for a specialised solution, SIA combines quality equipment, industry knowledge and ongoing support to help keep your operation performing.





PROFESSIONAL EQUIPMENT.
TRUSTED BRANDS.
NATIONWIDE SUPPORT.



26+ YEARS

Supporting Australia's
foodservice industry since
2000.



PREMIUM BRANDS

Representing leading
commercial equipment
manufacturers from Australia,
Europe and around the world.



NATIONAL SUPPORT

Supporting dealers,
consultants and commercial
kitchens across Australia.



ONE PARTNER. COMPLETE SOLUTIONS.

YOUR GO-TO CHOICE FOR
SUPERIOR COMMERCIAL
KITCHEN, CATERING &
REFRIGERATION EQUIPMENT



PROFESSIONAL COOKING

Combi Ovens
High-Speed Ovens
Bakery Ovens
Cooking Suites
Grills & Fryers
Cook & Hold



ICE

Ice Machines
Ice Storage
Ice Dispensers



REFRIGERATION

Blast Chillers
Refrigeration
Freezers
Maturation Cabinets



FOOD PROCESSING

Smoke Ovens
Injectors
Maturation
Slicers
Food Preparation



BEVERAGE

Coffee Machines



VENTILATION

Ventless Exhaust
Systems



WAREWASHING

Glasswashers
Dishwashers
Pot Washers



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.

WE ARE THE NATIONAL SUPPLIER OF:





PROFESSIONAL FOODSERVICE EQUIPMENT

Manufactured in Italy, Baron Professional Cooking Equipment combines high-performance technology, robust stainless steel construction and sophisticated design for demanding commercial kitchens.

Established in 1995, Baron offers a comprehensive range of modular professional cooking equipment designed to deliver reliability, efficiency and flexibility across a wide range of foodservice applications.

Available in both Queen7 700 mm and Queen9 900 mm series, the Baron range can be configured to suit kitchens of different sizes, workflows and production requirements.

- COOK TOPS
- COOKING RANGES
- INDUCTION COOK TOPS & WOKS
- TARGET TOPS
- GRIDDLE PLATES
- FRYERS
- PASTA COOKERS
- CHARGRILLS & BBQS
- BRATT PANS
- BOILING PANS & STOCK POTS
- REFRIGERATED CHEF BASES
- SALAMANDERS
- NEUTRAL ELEMENTS





QUEEN7 SERIES

700 MM DEPTH

Designed for kitchens where space efficiency is important, Queen7 combines a compact 700 mm depth with the performance, durability and modular flexibility expected from a professional Baron cooking line.

Ideal for smaller commercial kitchens and operations requiring a more compact footprint.



QUEEN9 SERIES

900 MM DEPTH

Designed for heavier-duty applications, Queen9 offers a deeper 900 mm platform with greater capacity, power and workspace for demanding professional kitchens.

Ideal for high-volume restaurants, hotels, institutions and production kitchens.

Then use one long equipment line-up image across the bottom, exactly like the image you currently have.

ICEMATIC

THE WORLD LEADERS OF **ICE MACHINES**



ICEMATIC

- BRIGHT CUBE ICE MACHINES
- DICE CUBE ICE MACHINES
- FLAKE ICE MACHINES
- NUGGET ICE MACHINES
- ICE DISPENSERS
- ICE STORAGE & TRANSPORTATION
- MY ICE APP

CastelMAC, the manufacturers of Icematic, is a company specialised in professional refrigeration, known as one of the leaders in the production of ice makers. One of the key reasons for this is their understanding of the importance of ice to any number of businesses.

The company, through technical innovation and the adoption of the most innovative technical solutions, is one of the most important world players in the Horeca market.

From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, laboratories, fisheries

and food processing facilities, Icematic machines play a crucial role in the success of each operation.

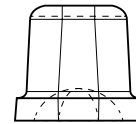
In an increasingly competitive and dynamic market, CastelMAC holds product innovation as its main objective, and is always ready to accommodate and satisfy even the most sophisticated needs of its customers.

These are the characteristics that make CastelMAC one of the biggest world players in the professional ice machine sector.

SELF CONTAINED
BRIGHT CUBE
ICE MACHINES
WITH REMOVABLE AIR
FILTER AND INTEGRATED
DRAIN PUMP



Crystal clear, slow melting ice ideal for **premium drinks, cocktails** and **beverage service**.



20g
Bright Cube
37 x 35 x 32Hmm

HIGH
PRODUCTION
MODULAR
CUBE ICE
MACHINES



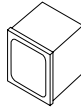
High-production cube ice solutions designed for demanding commercial applications.



6g Half Cube
10 x 29 x 24Hmm



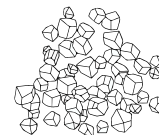
10g Full Cube
22 x 22 x 24Hmm



17g Large Cube
29 x 29 x 24Hmm



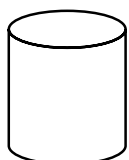
High Production
Super and Self
Contained **FLAKE**
ICE Machines



25%
Flake ice
residual water
content

Soft, versatile flake ice ideal for food display, seafood, healthcare and food processing.

High Production
Super and
Self Contained
NUGGET ICE
Machines



1g
Nugget Ice
11 mm Ø x 13 mm H

Soft, chewable nugget ice ideal for beverages, healthcare and hospitality applications.



ITALIAN INNOVATION IN PROFESSIONAL COOKING

- COMBI OVENS
Naboo 5.0 · Sapiens Boosted
- SLIM LINE COMBI OVENS
Compact Naboo · Compact Sapiens
- HIGH SPEED OVENS
Oracle
- BAKERY OVENS
Aroma Naboo 5.0
- MULTIFUNCTION BLAST CHILLERS
Neo 24 Hours



Founded in 1981 in Vittorio Veneto, Treviso, Italy, Lainox has specialised from the beginning in the design and manufacture of equipment for professional catering, with a particular focus on combi ovens.

Driven by innovation, quality and a strong entrepreneurial spirit, Lainox quickly established itself in Italy and international markets. Located in the heart of Italy's renowned "Inox Valley", Lainox draws on

a region with a long tradition and extensive expertise in professional kitchen equipment manufacturing.

Today, Lainox continues to develop innovative cooking solutions for professional kitchens, combining technology, performance and Italian design.

PROFESSIONAL COOKING SOLUTIONS

FROM INTELLIGENT COMBI COOKING TO COMPACT, HIGH-SPEED AND MULTIFUNCTION SOLUTIONS, LAINOX TECHNOLOGY IS DESIGNED AROUND THE DEMANDS OF MODERN PROFESSIONAL KITCHENS.



NABOO 5.0 · SAPIENS BOOSTED ·
COMPACT · ORACLE · AROMA ·
NEO 24 HOURS

PRECISION COOKING

Convection, steam and combination cooking with precise temperature and humidity management across professional applications.

EFFICIENCY & PRODUCTIVITY

Technology designed to support consistent results, streamlined workflows and productive professional kitchen operation.

INTELLIGENT CONTROL

Intuitive controls, programmable processes and connected technology available across selected Lainox equipment.

FLEXIBLE SOLUTIONS

A broad range covering full-size and compact combi cooking, high-speed preparation, bakery applications and multifunction chilling.



PROFESSIONAL REFRIGERATION EQUIPMENT

Polaris specialise in the design and manufacture of industrial refrigeration and cooling products, and guarantees high performance, high quality and functionality of these products.

Based on the extensive expertise acquired in the industrial refrigeration industry over the years, Polaris has designed a product range that can boast many important strong points which have earned it a top ranking position in the food service equipment market.

With a wide range of products that offer high performance, reliability and energy savings, Polaris equipment is certain to exceed expectations.

- **BLAST CHILLING & FREEZING**
Quick Target Smart
- **MULTIFUNCTION CHILLING**
Genius Logical
- **PROFESSIONAL REFRIGERATION**
Tables · Uprights Chef Bases
- **RIPENING & AGEING**
Seasoner
- **HIGH CAPACITY SOLUTIONS**
Roll-In Systems



POLARIS

PROFESSIONAL COOLING SOLUTIONS

POLARIS BRINGS TOGETHER BLAST CHILLING, MULTIFUNCTION TECHNOLOGY AND PROFESSIONAL REFRIGERATION TO SUPPORT TEMPERATURE CONTROL, FOOD PRESERVATION AND EFFICIENT KITCHEN PRODUCTION.



TEMPERATURE CONTROL

Convection, steam and combination cooking with precise temperature and humidity management across professional applications.

FOOD QUALITY & PRESERVATION

Rapid chilling, freezing and controlled refrigeration help support freshness, quality and safe food handling.

PROFESSIONAL CONSTRUCTION

Durable equipment developed around the practical demands, workflow and daily operation of commercial kitchens.

A COMPLETE COOLING RANGE

Solutions extending from compact underbench refrigeration to blast chilling, ageing and high-capacity roll-in systems.

QUICK · TARGET SMART · GENIUS LOGICAL · TRECO · SUPREME · HANDY · ROCKET · SNACK · SEASONER · ROLL-IN



- **COOK**
Cook & Hold · Smoker · Salamander
- **HOLD – VENTILATED & STATIC**
Hot Holding Cabinets · Trolleys · Warming Drawers
- **REGENERATE**
Static · Mobile · Roll-In Regeneration Ovens



moduline

PROFESSIONAL **FOOD PREPARATION & SERVICE SOLUTIONS**

The true trademark of Moduline is their constant attention to the real needs of those who work in food preparation. Moduline has always supplied concrete and effective solutions, as demonstrated by the commercial success they have achieved over the years. Service at the maximum level of efficiency represent the added value offered by Moduline.

Moduline, with its wide range of equipment, exceeds both the requirements and the expectations of the modern day chef, requiring time efficiency and dynamics through to labour saving automatic equipment and hygiene, with the ability to serve a product that has been cooked ahead of time, keeping the appearance and nutritional characteristics unchanged.

Moduline: not just the wide range of products for professional kitchens – systems for regenerating and holding foods, systems for food preservation, including modular equipment for self-service outlets – but the commitment to improve, down to the last detail, the quality of those who work in the kitchen on a daily basis.

MODULINE



COOK

STATIC HEATING OVENS
STATIC HEATING BENCH MODEL CABINET
STATIC HEATING SMOKER
SALAMANDER

Controlled cooking solutions designed to simplify professional food preparation while helping preserve tenderness, flavour and product quality. Moduline Cook & Hold technology combines gentle cooking with controlled holding, allowing food to be prepared efficiently and maintained ready for service.



HOLD

VENTILATED HOT HOLDING TROLLEY/CABINET
STATIC WARM HOLDING CABINET WITH DRAWERS
STATIC HOT HOLDING TROLLEY/CABINET

Professional food holding solutions designed to maintain prepared food at controlled serving temperatures between production and service. Available with ventilated or static heating, Moduline holding solutions provide flexibility for different foods, service environments and operational requirements.



REGENERATE

STATIC REGENERATION
MOBILE REGENERATION
ROLL IN REGENERATION

Professional food holding solutions designed to maintain prepared food at controlled serving temperatures between production and service. Available with ventilated or static heating, Moduline holding solutions provide flexibility for different foods, service environments and operational requirements.



PROFESSIONAL WARE WASHING EQUIPMENT

1 MACHINE PRODUCED EVERY 3 MINUTES.
MORE THAN 100 COUNTRIES SERVED.
UP TO 85 COMMERCIAL BRANDS.
14 INTERNATIONAL CERTIFICATIONS.
PART OF THE ALI GROUP SINCE 2003.

Just a short introduction to present our company based in Northern Italy, where we produce and sell the broadest product range of professional dish and warewashing machines, which quality is proven by all major certifications and protected by 11 international patents.

We want to be recognized as an example of Italian excellence, this is why we keep on investing and developing in order to enhance the trust that our worldwide customers have given us for all these years.

- UNDERCOUNTER GLASS & DISH WASHERS
GS Series · OPTIMA Series
- HOOD TYPE PASS THROUGH DISH WASHERS
HT Series
- POT WASHERS
LP Series
- RACK CONVEYOR WASHERS
RX Series
- CONVEYOR CRATE WASHERS
LX Series





GLASS & DISH WASHING

GS·OPTIMA·HT

Compact and high-performance warewashing solutions for bars, cafés, restaurants, hotels and commercial kitchens.



POT WASHING

LP SERIES

Heavy-duty warewashing solutions designed for pots, pans, utensils and larger kitchen items in demanding commercial environments.



HIGH CAPACITY WASHING

RX·LX

Conveyor washing systems developed for higher-volume operations where productivity, consistent wash results and efficient workflow are essential.

SWISS QUALITY COFFEE EQUIPMENT

Thermoplan is a globally recognised Swiss manufacturer of fully automatic professional coffee machines, trusted by cafés, restaurants, hospitality venues and businesses around the world. Designed and manufactured in Weggis, Switzerland, Thermoplan machines embody precision engineering, reliability and uncompromising Swiss quality.

As a family-owned company, Thermoplan brings together decades of innovation with a deep commitment to craftsmanship. Every machine is produced in Switzerland using predominantly locally sourced components, ensuring consistent performance, durability and exceptional coffee quality. The “Made in Switzerland” label is more than a standard — it reflects Thermoplan’s pride in Swiss manufacturing and attention to detail. With products supplied to customers in over 80 countries, Thermoplan is supported by an extensive global network of certified sales and service partners, providing expert support and long-term peace of mind. In Australia, Thermoplan delivers world-class coffee solutions designed for high-performance commercial environments, backed by reliable service and ongoing support.

From boutique cafés to large-scale hospitality and corporate settings, Thermoplan machines are engineered to perform — delivering consistency, efficiency and premium coffee experiences, cup after cup.

- BLACK&WHITE4
- BLACK&WHITE4 COMPACT

THE 2026 SCOTS ICE AUSTRALIA THERMOPLAN RANGE IS FOCUSED ON THE BLACK&WHITE4 PLATFORM, COVERING HIGH-OUTPUT FULLY AUTOMATIC COFFEE SYSTEMS AND A COMPACT SOLUTION FOR LOCATIONS WHERE COUNTER SPACE IS LIMITED.



BLACK&WHITE4

THE MULTI-TALENT

This is where coffee excellence meets innovative milk foam technology paired with top performance. The Black&White4, our multi-talent, is a masterpiece for demanding customers and adapts to all needs. In locations where a lot of coffee is consumed every day, it finds its perfect home. Produced at our site in Weggis, the Black&White4 convinces world-wide-cup after cup after cup.

High-performance fully automatic coffee machines for medium to high-volume commercial use.

Typical listed output:

up to 240 espressos and 200 coffees per hour per standard machine; TwinTower doubles listed espresso and coffee output to 480 and 400 per hour respectively.

BLACK&WHITE4 COMPACT

THE COMPACT ALL-ROUNDER

Maximum performance on a minimum footprint? The Black&White4 compact combines excellent coffee, perfect milk foam and simple modularity. Thanks to its slim housing and innovative design, this fully automatic coffee machine finds a place on even the smallest counter and still adapts to customer needs. Our compact all-rounder, produced by us in Weggis, is at home all over the world.

Space-conscious fully automatic coffee solution for low to medium-volume applications.

Capacity:

approximately 100–150 cups, depending on cup size.



ECOVENT PRO VENTLESS EXHAUST SYSTEMS

A flexible filtration solution for commercial kitchens where traditional ducted extraction is not available.

The Ecovent Pro range provides an air filtration solution designed to support electric cooking applications without a conventional ducted exhaust system. Available in three sizes, the range accommodates different kitchen layouts and cooking equipment requirements, from compact installations through to larger commercial cooking lines.

- ECOVENT PRO P1
- ECOVENT PRO P2
- ECOVENT PRO P

Each system combines 5-micron UL1046 certified coil-pack filters with rear-mounted active carbon filtration to help manage cooking exhaust within the space. Integrated LED lighting and a matching base stand complete the system, providing a practical all-in-one installation.



DESIGNED FOR COMMERCIAL KITCHENS

UL1046 CERTIFIED FILTRATION • ACTIVE CARBON FILTERS • INTEGRATED LED LIGHTING
• BASE STAND INCLUDED • ELECTRIC COOKING APPLICATIONS • UP TO 32 KW COOKING
EQUIPMENT CAPACITY*

**Model dependent.*



ECOVENT PRO P

The Ecovent Pro P is the largest model in the range, accommodating electric cooking equipment up to 1,600 mm wide and supplied with a standard 2,100 mm frame and bench. Overall dimensions are 2,100 × 785 × 2,195 (H) mm, with the hood weighing 160 kg excluding filters. The system has a 1 kW electrical load for fans and lighting and supports cooking equipment with a maximum rating of 32 kW.



ECOVENT PRO P2

The Ecovent Pro P2 provides additional capacity for electric cooking equipment up to 1,200 mm wide and is supplied with a standard 1,700 mm frame and bench. Overall dimensions are 1,700 × 785 × 2,195 (H) mm, with the hood weighing 145 kg excluding filters. The system has a 1 kW electrical load for fans and lighting and supports cooking equipment with a maximum rating of 24 kW.



ECOVENT PRO P1

The Ecovent Pro P1 is designed for electric cooking equipment up to 800 mm wide and is supplied with a standard 1,300 mm frame and bench. The complete unit measures 1,300 × 785 × 2,195 (H) mm, with the hood weighing 125 kg excluding filters. The system has a 1 kW electrical load for fans and lighting and supports cooking equipment with a maximum rating of 16 kW.

It is the responsibility of the mechanical designer/contractor and owner/operator to ensure that environmental requirements, including natural and mechanical ventilation and effluent management, meet the relevant codes. Certification is available on request.

BUTCHER'S BANDSAWS

Originally established by the Hall Brothers of Australia in 1945, H T Barnes has established itself as the premier bandsaw in butcher shops throughout Australia and New Zealand. Today, H T Barnes is still an Australian owned and operated successful company.

The company is continually involved in research and development to improve the design quality and competitive price of its equipment. Our constant liaison with Work Cover and Australian Standards ensures that all machines meet the intent of the latest health and safety regulations.

After sales support is in the forefront of design and innovation, so making the equipment, not only simple to use, but easy to maintain in a cost-effective manner.

HT Barnes customer base includes supermarket chains, wholesale and retail meat processing operations, butcher shops, restaurants, abattoirs, and export establishments throughout Australia, Southeast Asia and the Middle East.



JUNIOR

Compact professional bandsaw with a cutting clearance of 275 mm high × 305 mm wide, suited to butcher shops and commercial meat-processing applications.

MK3

Heavy-duty bandsaw offering a larger 405 mm high × 435 mm wide cutting clearance for more demanding meat-processing operations.



**BUILT FOR
A TOUGHER
TOMORROW**



COMMERCIAL FOOD SMOKING OVENS

The Food Equipment Group are the proud manufacturers, supplier and after-sales support provider for Smo-King Ovens.

SMO-KING is an Australian success story. Family-owned since 1997, the company designs and manufactures Australia's best commercial wood smoking ovens here in Sydney and is now a division of Food Equipment Group Pty Ltd.

Our smoke ovens are used by retail butchers for processing ham, bacon and smallgoods, for hot and cold smoking by fish processors, and by restaurants and specialty food processors for smoking and cooking meat, poultry, vegetables and pastry products.

SMO-KING also stocks wood chips for smoking food to suit the various types of smoke generators fitted to our own smoke oven range and for smoke generators fitted to most other smoke ovens.



1133

Commercial smoke oven with an approximate capacity of 120 kg of heavy meat cuts.



2350

Higher-capacity commercial smoke oven with an approximate capacity of 340 kg of heavy meat cuts.



**REAL SMOKE.
REAL FLAVOUR.**



AMERICAN BBQ SMOKING OVENS

Food Equipment Group is the proud distributor, supplier and after-sales support provider for Cookshack in Australia.

Cookshack products smoke-cook food over natural wood, delivering authentic smoke flavour with minimal shrinkage and without the complexity of a traditional pit. Designed for ease of use, cleaning and maintenance, selected models feature the IQ5 controller with programmable cooking temperatures, times and holding settings for consistent results.

Food Equipment Group also distributes Cookshack's Fast Eddy's wood pellet-fired smoker range, purpose-built in Oklahoma for American BBQ applications, along with hickory, mesquite, oak and fruit wood pellets for professional food smoking.



SM160
Cooking capacity:
54.5 kg.



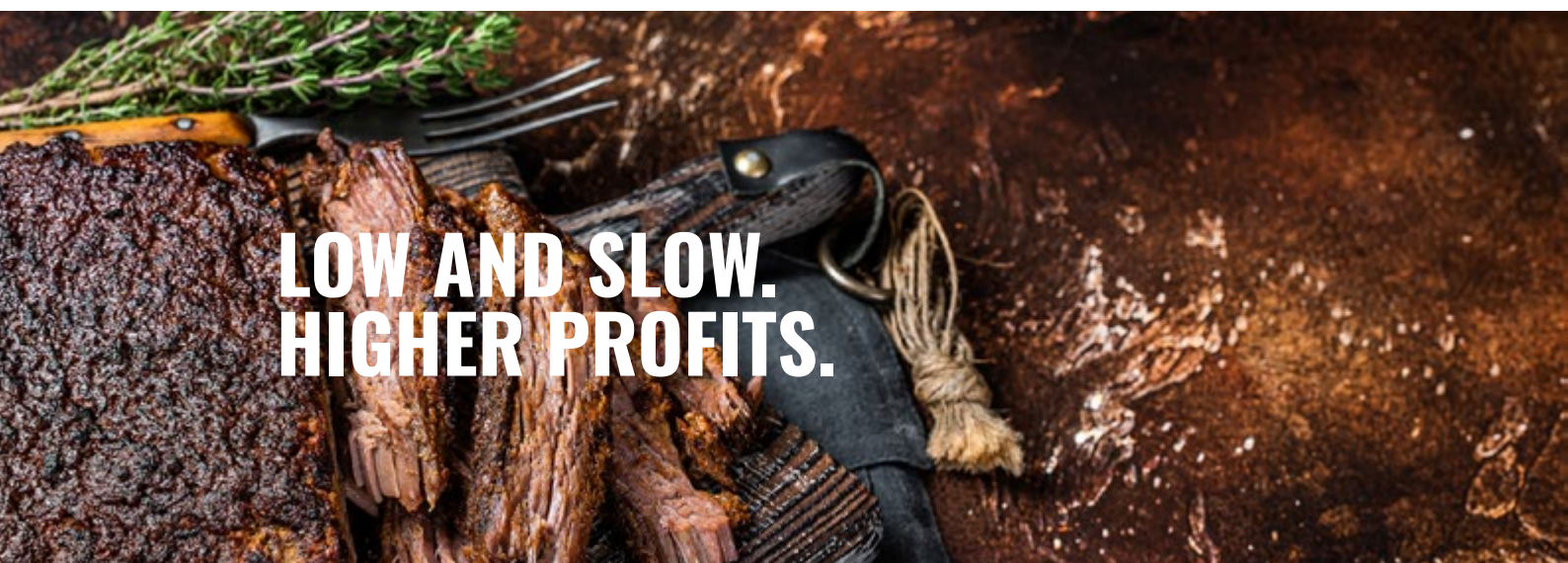
SM260
Cooking capacity:
109 kg.



FEC120
Cooking capacity:
68 kg.



FEC240
Cooking capacity:
113.6 kg.



**LOW AND SLOW.
HIGHER PROFITS.**



P14

Belt width: 280 mm.



P16

Belt width: 320 mm.

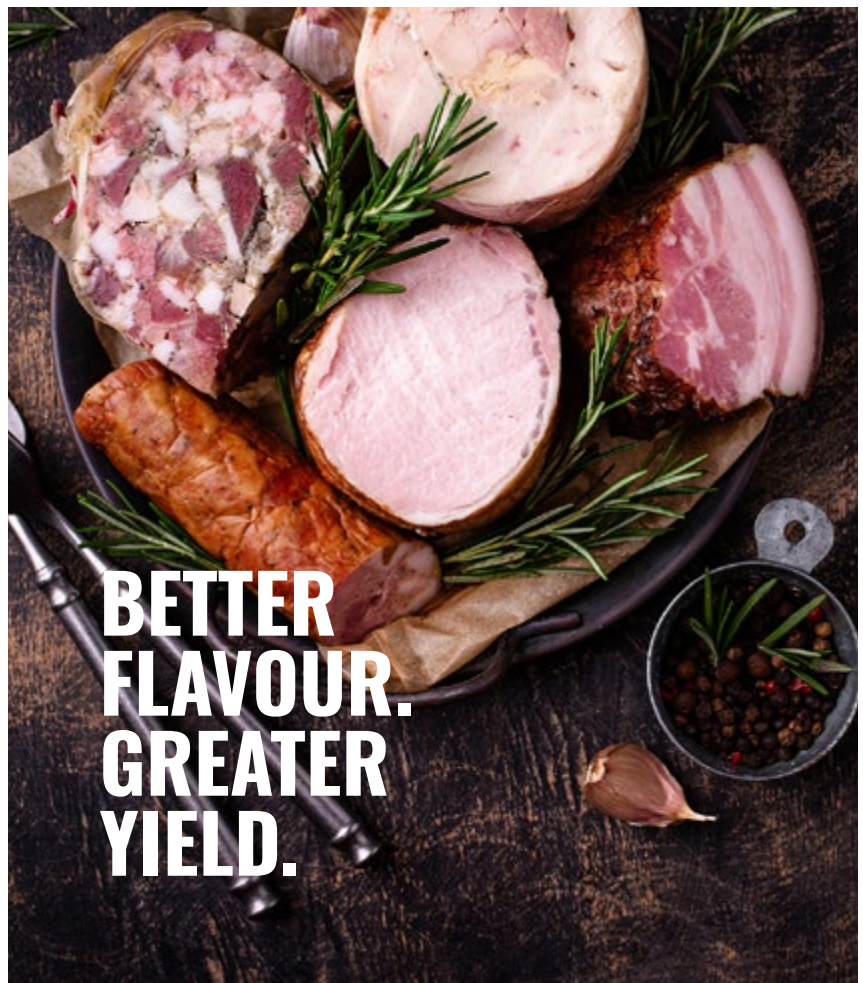
PÖKOMAT INJECTORS

SWISS MADE MEAT INJECTION TECHNOLOGY

The Food Equipment Group are the proud distributor, supplier for Pokomat Injectors & Tenderizers throughout Australia.

Pökomat brine injectors are designed for the efficient injection of curing brine or marinade into meat products such as ham, bacon, pork, beef and poultry. Built with Swiss engineering and food-grade stainless steel construction, the machines deliver precise and consistent injection results for butcher shops and meat processing facilities.

The Pökomat range is known worldwide for its reliability, hygienic design and compact footprint, making it suitable for both small processors and industrial meat production environments.



**BETTER
FLAVOUR.
GREATER
YIELD.**

BIZERBA

SLICERS & TENDERIZERS

The Food Equipment Group are the proud distributor, supplier for Bizerba Slicers & Tenderizers.

Bizerba gravity feed slicers are designed to deliver precise, efficient and consistent slicing for commercial food operations. Built with advanced German engineering and hygienic materials, these machines are widely used in supermarkets, butcher shops, delis, restaurants and food processing environments. Using an inclined carriage and gravity-assisted feed system, Bizerba slicers reduce operator effort while ensuring smooth, accurate slicing of meats, cheeses and other products.

Known for their durability, hygiene and ergonomic design, Bizerba slicers provide reliable performance in high-volume environments where consistent portion control and product presentation are essential.



BZCS111
Tenderizing kit included.



GSE
Blade diameter: 300 mm.



GSP-H
Blade diameter: 330 mm.



GSP HD
Blade diameter: 330 mm; slicing performance: 30–90 strokes/min.



VS 12 D
Blade diameter: 330 mm; slicing performance: 30–75 strokes/min.

**PRECISION SLICING
TECHNOLOGY FOR
PROFESSIONAL
KITCHENS**



FOOD PROCESSING EQUIPMENT LINES

Food Equipment Group is the proud distributor, supplier, and after-sales support partner for Grote Company.

Grote manufactures reliable, high-quality food processing equipment designed to make production faster, safer, and more consistent.

The product range includes pizza topping lines, sandwich assembly lines, and food slicers, designed to automate key processes such as slicing, depositing, and assembling — helping streamline operations while maintaining consistent product quality.

Grote equipment helps improve productivity, increase yield, reduce waste, and deliver consistent results, making food production more efficient and cost-effective.



613

Production speed:
90 strokes per minute.



530

Production speed:
150 strokes per minute.



**SLICE. ASSEMBLE.
PRODUCE. PROFIT.**





SERVICE & SUPPORT

SUPPORT THAT CONTINUES BEYOND INSTALLATION.

At SIA, we understand how important reliable equipment is to the success of your business. That's why our dedicated service team is committed to providing expert support, whether you need routine maintenance, urgent repairs, or help with warranty claims. With years of industry experience and a deep understanding of the brands we supply, our technicians are equipped to keep your kitchen running at peak performance. From booking a service call to accessing manuals and technical resources, we make it easy to get the support you need — when you need it most.

SERVICE

1300 030 365

Service@globalfacilitiesmaintenance.com.au



SPARE PARTS

1300 489 165

customersupport@alliedhardware.com.au





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