



Delivering innovation, providing peace of mind

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# Advance **Catering** Equipment

Advance's food operations experience and manufacturer partnerships ensure our innovative, bespoke catering equipment solutions improve the productivity, profitability and quality of our customers catering operations.



Frankie & Benny's



BUPA



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Our highly experienced and professional team of designers, project managers and engineers are at home delivering complete kitchen schemes or one-off pieces of equipment.

- In-house design and project management to bring your vision to life
- Installation and maintenance by experienced engineers
- 24/7 service and repairs
- Asset Management reporting to help you make the right repair or replacement decisions over the lifetime of your appliances
- Purchase and flexible tax efficient contract hire options available on all products

Our extensive, energy efficient range of products includes:

- High performance cooking ranges and combi-ovens
- Patented 4-in-1 solution to cooking, holding, regeneration and slow-cooking
- Extensive, cost-effective refrigeration range
- Reliable, high quality warewashers

The Advance Catering Equipment Partners



Thermodyne delivers an innovative four-in-one cook, hold, regeneration and slow-cooking solution. The unique Thermodyne fluid shelf technology conducts heat and maintains exact, even temperatures that preserve foods natural moisture and flavour which increases yield. Its tried and tested ability to hold food without compromising quality means service times and waste can both be reduced. With a variety of products available for every size of kitchen and budget Thermodyne has become one of the jewels in the Advance crown.



Roast, London



Angelo Po has more than eighty years of experience in the catering industry, providing high quality, reliable products to a worldwide market.

In particular, Angelo Po's cook ranges and combi-ovens offer customers high performance and great flexibility. Whatever the challenge – space constraints, heavy-duty usage, low-skill environment – Angelo Po has a cookline to suit.



ChillKing Refrigeration provides catering professionals with competitively priced food preparation, storage, chilling and freezing solutions without compromising on quality.

Each item in the range is manufactured from high grade 304 stainless steel and tried and tested components to meet the highest performance standards. In fact, we are so confident about ChillKing's quality that we offer a FREE Advance 3 year parts and 12 month labour warranty with every product.



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