



AXIS

THE PERFECT BLEND



AS RELIABLE AS YOUR FAVOURITE KITCHEN KNIFE

Chefs we have spoken to all seem to have one item in their kitchen they have had for ages. Usually it is a knife but it is always something they rely on to be up to the job. Perhaps you are the same. If you are we think you should be able to depend on our commercial refrigeration just as much as your favourite knife.

We have teamed up with an innovative European manufacturer and used our knowledge, gained through a lifetime of resolving equipment breakdowns, to build the most reliable range of equipment we think you are likely to find.

And we will not stop improving our commercial refrigeration equipment because we think the best service engineer is the one you don't have to call.





ONLY THE FINEST INGREDIENTS GO INTO OUR EQUIPMENT

You know it takes the finest ingredients and the best culinary skills to make the perfect dish for your customers.

We know that too, that is why we use the highest grade materials, the best components and precise engineering skills to make our equipment right for you.

Our equipment is made with high quality stainless steel, inside and out. The components are carefully chosen from the best available so you can depend on our equipment to do the job, day after day. And each unit is assembled in Europe with exceptional care and attention to detail.

IT'S ALL IN THE DETAIL

Meat safe

Gastronorm sized

Made with AISI 304 grade stainless steel, exterior and interior

Designed to operate at up to 46°C ambient temperature

Insulated with ecological polyurethane

Auto defrost

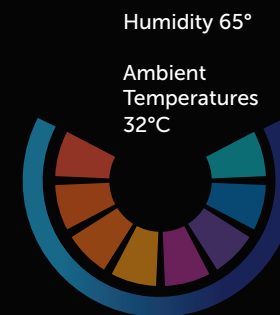


IF YOU CAN'T STAND THE HEAT...

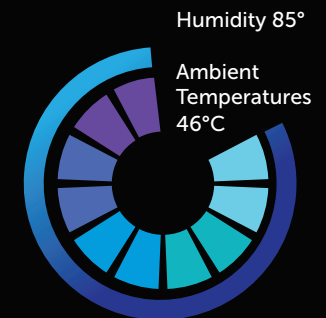


We all know the old saying but we suspect nobody understands it better than a chef working in a commercial kitchen on a summer's day. On days like that you need to be confident your refrigeration will be up to the job, however hot it gets.

Your current refrigeration may struggle to cope in ambient temperatures above 32°C, a lot of equipment probably does. Our refrigeration is designed to keep performing in ambient temperatures as high as a scorching 46°C and up to 85° humidity so we think it will certainly stand the heat in the kitchen.



Other equipment



Axis equipment

THE PROOF IS IN THE PUDDING

You are probably not familiar with the brand yet but we believe, one day, AXIS will lead the field in commercial refrigeration equipment.

You may think that is a bold statement but take a closer look at our range. Our commercial refrigeration equipment is specified by people committed to

producing the most reliable units you are likely to buy and made by people who care passionately about their products.

The result is a range we believe is unsurpassed. But do not just take our word for it, make your own comparisons and draw your own conclusions.



JUST DESSERTS

We know our prices will surprise you and, like a display of delectable desserts, we believe you will find them irresistible.

If you would like to know how our range of affordable, quality commercial refrigeration equipment and expert local support could be the perfect blend for your business just contact us today

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Catering equipment with **reliability** built in

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