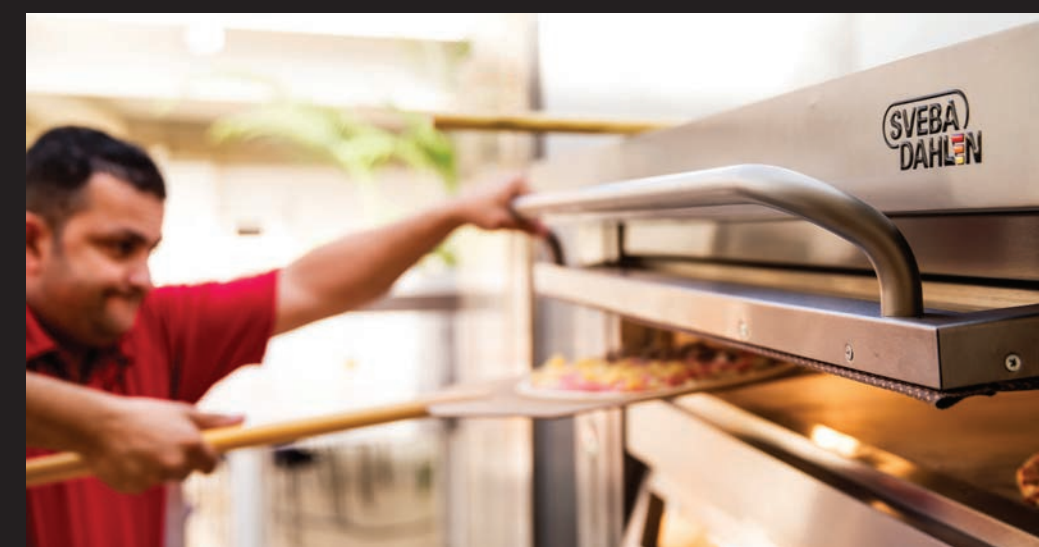




J E S T I C
FOODSERVICE EQUIPMENT



Jestic Foodservice Equipment

For over a decade Jestic Foodservice Equipment has been exclusively distributing some of the industry's finest catering equipment brands. During this time, Jestic has developed unparalleled expertise, knowledge and experience which is passed on through our Sales and Culinary Teams.

Right from the outset, the Jestic ethos has focused on the collaboration between the very best manufacturers, who produce the most innovative equipment and the operators who use the equipment to create outstanding food and drink.

Our passion is intrinsically linked to the success of the chefs, foodservice operators and business owners we support, and that's why we value the quality, durability, reliability and consistency of the equipment in our portfolio so highly.

Our Passion is your passion

Whether it's understanding how to get the most from your equipment, identifying the fundamental principles of a style of cooking or developing a standout menu, training is key. Our own Culinary Team, led by Michael Eyre, Jestic's Culinary Director, host comprehensive training sessions on the equipment we supply.

Hosted in our own state of the art development kitchens in Kent or Manchester, or held on-site - the training sessions will ensure your team get the most from the equipment, in turn empowering them to deliver an exceptional experience for your guests.

The service to match

All the equipment in the Jestic portfolio has been carefully selected to ensure it meets our exacting standards for quality, performance and durability - however occasionally the unexpected can occur, particularly in the demanding environment of a commercial kitchen. That's why all of our equipment comes with comprehensive warranties as standard.

In addition, Jestic Technical Services is proud to offer a comprehensive range of preventative maintenance and reactive repair services. Our highly-skilled and experienced service engineers provide nationwide support 364 days a year - so customers can be confident they will receive the highest standard of aftersales service to minimise downtime and help keep you running smoothly.



Passion for Grilling

The Jasper is an enclosed charcoal fired grill manufactured using traditional methods and quality materials, aimed at the extremely demanding and professional hotel and catering sector. The enclosed nature of classic models means that the quality of the food is improved, and the range of products that can be cooked is increased due to the multiple cooking levels.

www.jestic.co.uk/brand/jasper



Changing The Way You Cook

Wood Stone offers one of the finest and most complete ranges of catering equipment in the world, from stone hearth ovens to chargrills and rotisseries. Technologically advanced ceramics meet engineering expertise, coupled with high quality construction techniques and attention to detail, enjoyed by loyal Wood Stone customers the world over.

www.jestic.co.uk/brand/wood-stone



Engineered To Last. And Last. And Last.

For more than 60 years, Henny Penny has been leading the way in providing foodservice equipment solutions that truly make a difference. It's all about helping operators improve food quality, taking frying to a whole new level of quality, simplicity and cost management.

www.jestic.co.uk/brand/henny-penny



Smart Oil Management Solutions

Frontline International designs and manufactures a range of automated equipment for the storage, handling, and disposal of cooking oil, chicken fat and grill grease. This not only helps to improve safety as staff never again have to handle hot oil - but also generates savings and improves an operation's sustainability credentials.

www.jestic.co.uk/brand/frontline-international



Hotter, Faster, Different

Coming from over 40 years of experience and research, Alfa Pro wood and gas fired ovens are a great solution for your business. Thanks to Forninox technology that combines strong stainless steel and refractory tiles, the ovens are light, movable and reach working temperatures in just 30 minutes. Perfect for indoor, outdoor and mobile operations.

www.jestic.co.uk/brand/alfa-pro



World Leader in Rotisserie Design

Rotisol's range of theatre style rotisseries create a perfect centrepiece for any restaurant wanting to make maximum impact. Precise engineering means the product is rotated at just the right speed, allowing meat to constantly baste itself, sealing in natural juices whilst letting fat drip off. These stylish units are built to perfection and are easy to operate.

www.jestic.co.uk/brand/rotisol-1



CVap Re-writes the Rules of Food Quality

Versatile, durable equipment is vital in the kitchen, and CVap technology gives you just that. CVap's unique control enables chefs to accomplish a wide variety of applications with unparalleled food quality. Hold, prove, stage, roast, bake, steam, poach, braise, confit and bag-less sous vide - there is no limit to the food a CVap oven can cook and hold.

www.jestic.co.uk/brand/winston-cvap



The Best Technology. For the Best Bake.

EDGE have only one goal: to build the best baking, highest quality, most energy efficient conveyor ovens in the marketplace. Designed and built with energy efficiency, affordability, simplicity, serviceability and build quality in mind, these principles govern all design decisions and guarantee EDGE's ability to bake the absolute best pizza.

www.jestic.co.uk/brand/edge-ovens



Premium Engineering. Powerful Results.

Vitamix products are the first choice of foodservice operators, restaurateurs and bartenders worldwide. For more than 70 years, Vitamix has designed and manufactured quality engineered, high performance blenders that deliver exceptional results. A Vitamix blender is capable of grinding, chopping, puréeing, emulsifying, heating and much more.

 www.jestic.co.uk/brand/vitamix



Specialists in Dessert Innovation

For over 35 years, Malibu's high performance machines have been used nationwide to create some of the most exciting dessert offerings. Malibu's soft ice cream machines have been at the forefront of dessert innovation with a particular emphasis on making their equipment simple to use and maintain without ever compromising on quality.

 www.jestic.co.uk/brand/malibu



Cooking Equipment with Character

With over 150 years of experience in the production of professional ranges, Rosinox are renowned for their high quality and innovation. Their dedication to their customers shows in the wide array of products they offer, each matching the specific needs of the chef with superb features and durability.

 www.jestic.co.uk/brand/rosinox



Your Partner in Successful Baking

Since 1948 Sveba Dahlen's mission has been to create optimal baking results that make baking mean business. Development has been continuously driven by technology, energy, research into new methods and experience, and today Sveba Dahlen proudly state that they deliver some of the best bakery equipment because of this.

 www.jestic.co.uk/brand/sveba-dahlen



Designed to Be the Perfect Cooking Surface

Since 1931 Keating of Chicago have set the standard for high quality chrome griddles that are built to last. The patented Trivalent Chromium surface means that the Miraclean griddle not only lookst incredible but is specially designed with energy and labour efficiency in mind and with a wide range of options there is a style to meet every requirement.

 www.jestic.co.uk/brand/keating-griddles



High Performance Combination Ovens

Relied on by professional chefs in over 90 countries around the world, Venix Combi Ovens provide the speed and performance required in the most demanding commercial kitchens and combine sleek Italian styling with durable construction and user-friendly technologies.

 www.jestic.co.uk/brand/venix



More Than Fresh

Innovative in spirit, Irinnox has developed a leading edge line of industrial blast chillers and shock freezers, proposing revolutionary concepts that have set market benchmarks. With the ability to organise production, and with the utmost flexibility and reduced costs across the board, it's easy to see why an Irinnox machine is the ideal choice for discerning chefs.

 www.jestic.co.uk/brand/irinnox



The Industry Standard for Performance and Reliability

For well over 60 years, Somerset has set the standard for reliability, performance, and innovation in bakery equipment for restaurants, caterers, and a variety of other foodservice applications. Their speciality dough handling equipment is designed and engineered to produce consistently reliable results, clean up quickly and easily, and reduce labour costs.

 www.jestic.co.uk/brand/somerset



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