



Professional Kitchens

*Specialists in the
Design, Supply,
Installation and
Maintenance of
Catering Equipment
for the Foodservice
Industry*



A full range of products for catering professionals is available from BETTAquip Foodservice Solutions, an Electrolux Professional Partner.

BETTAquip specialise in the Design, Supply, Installation and Maintenance of Catering Equipment for professional caterers. Whether you are looking for a one off product, or a complete package including equipment for storage, refrigeration, preparation, cooking, servery and dish-washing we have the products you need.

Whether you are opening a new business or refurbishing and developing your existing premises, BETTAquip can provide expert advice and drawings to support your proposal.

We don't just supply products we can provide the complete one stop package including the fabrication, ventilation, furniture, signage and building works you need to give you a total peace of mind solution.

Whatever the requirements our attention to detail will ensure your products will arrive when you need them and are installed to the highest standards.

Our expertise in Project Management will ensure your project runs smoothly and we also provide caring after-sales support on all our products because we want to ensure you always come back to us for your next kitchen project.

*Choosing
the Best
Equipment
for Your
Kitchen*



Choosing the best equipment to suit your needs is essential for the smooth running of a kitchen and profitability of your business. BETTAquip understands this and can help you make the right choice from thousands of products produced by all of the major manufacturers, including the Electrolux Group, Europe's largest manufacturer of professional catering equipment.

The Electrolux Group is a world leader in the production of solutions for food preparation, cold storage, cooking and dishwashing. The group has a number of international brands with a range to match the requirements of different market sectors.

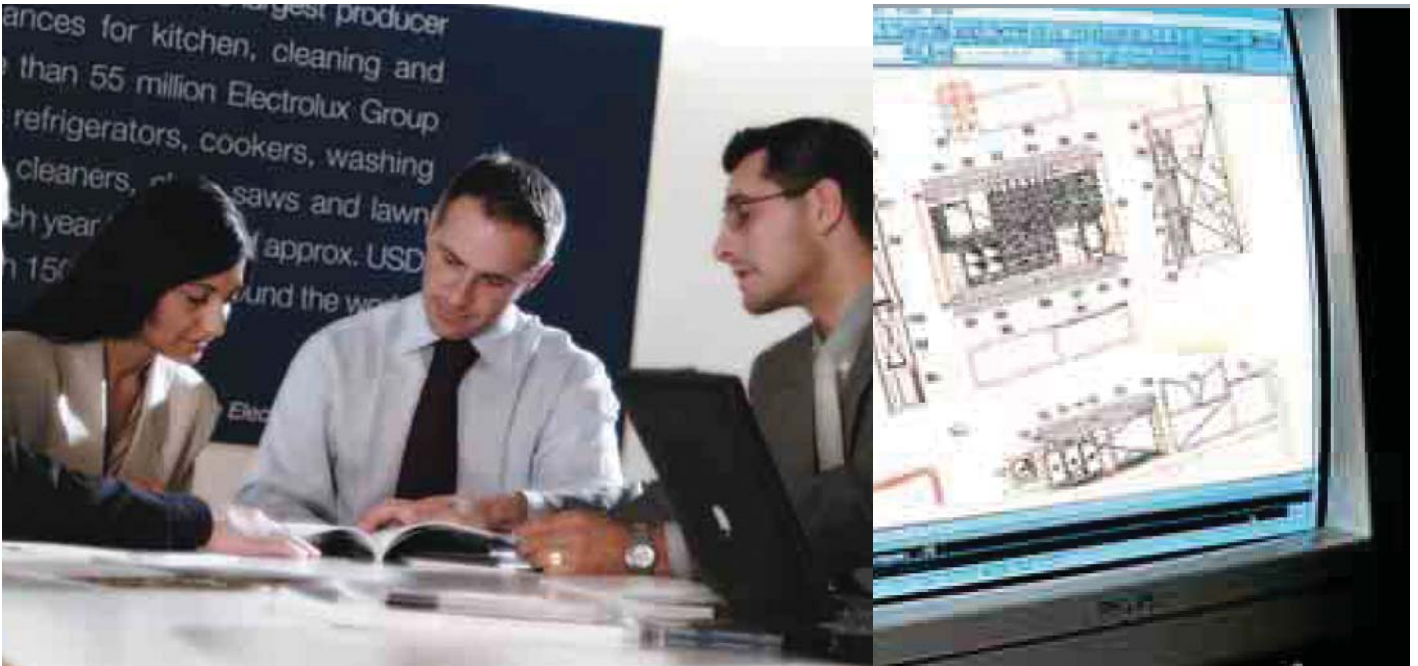
Electrolux: provide integrated systems using the most advanced technology for high productivity applications in the most demanding environments.

Molteni: cooking suites that combine high quality of construction with tradition and prestige.

Dito Electrolux: leading the way in food preparation and easy to use cooking solutions for pubs, cafes and cafeterias.

BETTAquip can help you make the right choice to suit your menu and style of operation.

*Kitchen
Design
and
Planning*



Whether you are starting from scratch or simply refurbishing your existing premises BETTAquip can work with you to turn your ideas into reality.

Bettaquip can select from a wide range of appliances that have been designed and engineered to provide cost effective solutions for the professional user.

We listen to your needs and menu requirements to create solutions that will delight your customers. Solutions that

can optimise the work-flow in the kitchen and restaurant whilst ensuring compliance with the latest HSE guidelines for a safe and productive working environment

Bettaquip has the experience and expertise to develop working CAD drawings and to develop these plans to produce detailed cost proposals. We are able to provide invaluable service information during the planning process to ensure all gas, electric, water and waste connections are correctly provided and located.

*Project
Management
Installation
and
After Sales Service*



The secret of a successful project is in good planning and management. We can support you before and during the installation process with site based project managers to ensure everything runs smoothly.

Bettaquip has the experience and capability to take charge of the complete project, including interior design and all building work.

Our commitment does not end at the project handover. To get the most benefit from your new equipment your staff must be fully trained and supported as they adapt techniques and menus to suit the new working environment.

To keep your kitchen working at maximum efficiency we offer a range of package of after-sales-services to meet your needs.

Some BETTAquip Customers

“Since Coming into the food industry some four years ago, I have been astonished at the amazingly poor quality of both catering equipment and its suppliers. I am not talking about the bottom end of the market here either, quite the reverse. Nonetheless, the soft porn for cooks that passes as your regular equipment supplement has always been a fascinating read. When the need came for us to upgrade our kitchen I was spurred on to investigate induction hobs after your write-ups and I have three comments. One, all cooks thinking about a new range should at least try a decent-sized induction unit - it is fabulously powerful and yet can also melt chocolate without a bain marie. Two, Electrolux equipment seems to have the unique feature of actually doing what you hope it will. Three, in BETTAquip we actually have a supplier who believes in ensuring its customers are happy. And I’m typing this having just written the cheque.”

Neil Hogg, Down from the Hills Ltd

Reprinted from Restaurant Magazine 25th February 2006



MYO at the Old Fire Station, Coventry

Restaurant serving a mixture of mediterranean and asian menus with theatre style cooking in the restaurant.

'The show kitchen is an integral part of our business plan we want our customers to see what is available displayed in an attractive way.' **Rois Ali, proprietor**



Anthony's Patisserie, Leeds

Bettaquip installed the kitchens at the original restaurant and the latest venture of award winning chef Anthony Flinn.

'We chose the BETTAquip design because it was based on a complete kitchen of Electrolux equipment that is designed to suite together.' **Anthony Flinn snr, Partner**



AA Headquarters, Basingstoke

Creating a modern dining experience to meet the very different requirements of the large workforce.

'The project was carried out very professionally and to the agreed timescale. Uptake among our 900 staff has increased from 50% to 70% with the new facilities.' **David Hinton, AA Property Manager**



John Henry Newman School, Stevenage

School kitchen and servery designed to produce healthier school meals and display them in an attractive way.

'In conception and implementation the new facilities are quite superb. The equipment is top quality and it has been a pleasure working with the professional team of Bettaquip.' **Michael Kelly, Head Teacher**

A Complete Solution



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BETTAQUIP FOODSERVICE SOLUTIONS

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 **Electrolux Professional Partner**