



FE/CO

شركة تموين المعدات الغذائية المحدودة
Food Equipment Supplying Co. Ltd.

مقدمة

Food Equipment Supplying Co. (FESCO), one of the major distributors in Foodservice & Laundry Equipment for almost 25 years in the Kingdom of Saudi Arabia.

We design, install and maintain all heavy-duty catering, cooking and service equipment for central kitchens, coffee shops, main kitchen of villas', palace, hotels, hospitals and other institutes which cater food to small / large group of people. However in any cases the clients do request to provide them with the laundry equipment, we also do provide heavy-duty laundry equipment's to serve small or large scale of laundry services.

Furthermore, our professional design staffs take the responsibility of making the best design for kitchen & laundry layout according to client's requirements, provided drawings and bill of quantities. Hence, we do make sure that our design does correspond to Saudi Building Constructions Code to make sure of the safeties of our customer.

With this we are very much sure of the high quality of our equipment's, services and as well as the competitiveness of our major products locally and internationally.

Finally, as a sole agent for some of the world's most renowned kitchen and laundry equipment manufacturers and supplier from Europe, U.S.A. & Asia, we take complete responsibilities of after sales, services, maintenance and supply of spare parts.

We are very much grateful to serve you with utmost quality. Hence, your judgment to our performance in service and the quality of our product is up to your prerogative.

We are honored to serve all your needs with the highest standard... looking forward in serving you...

شركة توريدات معدات الأغذية المحدودة (فيسكو) إحدى الشركات الرائدة في تأمين معدات الأغذية والمغاسل المركزية لأكثر من خمسة وعشرون عاماً في جميع أنحاء المملكة العربية السعودية. نحن نصمم ونركب ونصون جميع معدات التموين والطبخ العالية الجودة ونقدم الخدمات لجميع المطابخ المركزية والمقاهي (كوفي شوب) والمطابخ الرئيسية للفنادق والمستشفيات والقصور والفلل والعديد من المشاريع التي تقدم الطعام لمجموعة صغيرة أو كبيرة من الناس في الحالات التي يطلب فيها العملاء تزويدهم بمعدات المغاسل.

فإننا نقوم بتزويدهم بمعدات مغاسل عالية الجودة لخدمة كمية صغيرة من الناس كانت أم كبيرة. علاوة على ذلك فإن طاقم التصميم المحترف لدينا يأخذون على عاتقهم تأمين العمل الأفضل في تصميم المطابخ والمغاسل بناءً على طلب العميل وتزويدهم بالرسومات والمخططات والكميات المطلوبة للمشروع من هنا فإن تصميماتنا تتناسب مع التقاليد السعودية في البناء والتعمير لتوفر لعملائنا الراحة والأمان. ومع هذا فإننا متأكدون من جودة معدائنا العالية وخدماتنا وبالتالي التنافس مع الشركات الرائدة في منتجاتنا محلياً وعالمياً.

وفي النهاية وكوكيل حصري لبعض الشركات العالمية التي تقوم بتصنيع معدات المطابخ والمغاسل في أوروبا وأمريكا وآسيا.

فإننا نتحمل كافة المسؤوليات لتأمين خدمة ما بعد البيع والصيانة وتأمين قطع الغيار اللازمة.

أما نحن فأنا ممتنون في خدمتكم لأقصى الجودة. ومن هنا فإنكم على أذاننا في خدمتكم وجودة معدائنا العالية وهو حق مقصور عليكم. يشرفنا خدمتكم لتأمين كل احتياجاتكم على أعلى مستوى ... نطلع لخدمتكم..





OFFCAR THE GREAT COOKING S.R.L.

LEARN THE GREAT SELECTION OF COMMERCIAL CATERING EQUIPMENTS
DESIGNED FOR YOUR GREAT COOKING MOMENTS



BURNER,
FRYER & GRILL



Mod.: 7CBG14



Mod.: 7CBG 16XL



Mod.: 7FRG34



Mod.: 7FTG80LRC





Mod.: 7CPE30A



Mod.: 7CPE60A



Mod.: 9PQE151



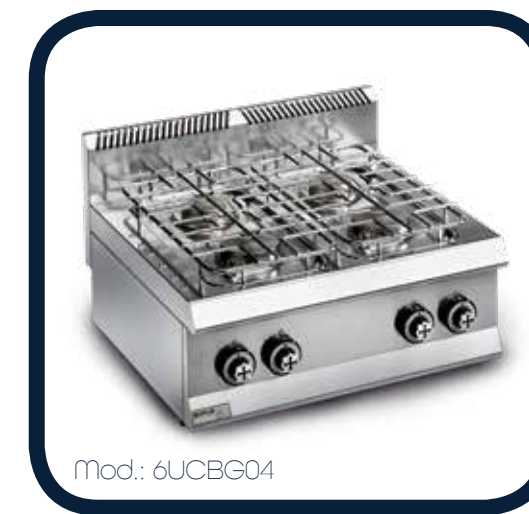
Mod.: 9BRE901



Mod.: 9CQE14



Mod.: 7TPG22xL



SAGI
COOL PASSION
MADE IN ITALY

التبريد Refrigeration

SAGI S.P.A

Since 1980 Sagi-Angelo Po Group has specialized in the design and production of professional refrigeration equipment. Establishing a leading role in the market meant satisfying the new and specific requests of our customers.

حان الوقت إلى إعادة التفكير ...
كيف تحافظ على الجودة .

It,s Time To Rethink ...
How You Keep Quality .



Mod.: FD150



Mod.: FD70



Mod.: AF14OEKF



Mod.: AF07 EKF



Mod.: KP12Q



Mod.: KD8Q



Mod.: 117021



Mod.: PZ 2610TN



Mod.: DF51M+1F101L



Mod.: 1M101L



Mod.: S901



Mod.: PS200



COMPLETE RANGE OF REFRIGERATION EQUIPMENTS

GEMM (PROFESSIONAL REFRIGERATION)

Located within a 3000m² plant in Codognè, in the Italian province of Treviso, GEMM was launched in 1999 as a manufacturer of high-quality display cabinets and chilled cabinets for the preparation of pizza.

In just a few years, the company not only became a leading name in Italy but also consolidated its position within a number of export markets. By manufacturing four exclusive ranges of efficient and versatile pizzeria counters, GEMM succeeded in meeting an array of different market requirements.

Today, thanks to a programme of ongoing investment, GEMM has expanded its range of refrigeration equipment to offer solutions for restaurants and bakeries, including tables, cabinets, cold rooms and blast chillers/freezers, all of which have been designed and built with painstaking attention to every detail, and especially to the quality of the finish.



Mod.: BCB/15



Mod.: ADPV/20C



Mod.: BCB/24



Mod.: ARP/20B

STAFF ICE (PROFESSIONAL MACHINES FOR ICE CREAM)

Staff is on the market of ice machines since 1959. Staff produces a wide range of ice cream machines, professional machines for Ice Cream and pasteurizers like: ice cube machines, ice flake machines and soft ice-cream machine.

Staff's philosophy has always been based on constant research, expansion, high-level design and environmental protection that let Staff grow, expand in the world and overcome the difficulties of a more and more competitive market.

40 years of experience and reliability, together with the introduction of a young staff, give Staff force and enthusiasm, as well as an innovative mentality.



Mod.: R5/A



COMMERCIAL DISHWASHERS & GLASS WASHERS

KROMO

KROMO is an Italian company founded in 1988 by people with extensive experience in the sector of large-scale facilities and manufacturing of dishwashers; it has steadily evolved over the years in to one of the best known and most appreciated companies dealing with the planning, manufacturing and marketing of commercial dishwashers.



Mod.: AQUA 50



Mod.: HOOD110



Mod.: RK1010



Mod.: HOOD110

RATIONAL AG (DISCOVER THE NEW SELF COOKING CENTER)



RATIONAL sees itself as a specialist in hot food preparation in the world’s professional kitchens. This clear self-image is the basis of a success story that dates back over 40 years. RATIONAL’s primary corporate objective has always been to offer the maximum possible benefits to its customers. Regular innovation has guaranteed its leading position by far in terms of technology and market share. Rapid growth has increased its share of the world market to 54%. Over 100 million meals are now prepared every day in RATIONAL units in all parts of the world.



WE 101



BLODGETT & CARTER HOFFMAN

BLODGETT (THE BEST SELLING COMMERCIAL CONVECTION OVEN IN THE WORLD)

Today, Blodgett is the leading manufacturer of commercial ovens in the world. Restaurants, fast-food chains, hotels, hospitals, institutions, small businesses and large corporations alike rely on the Blodgett name. In fact, our ovens have been in demand overseas since the late 1800s – long before global markets and international trade became the focus of our modern world.

CARTER HOFFMAN (THE LATEST IN HEATED HOLDING& TRANSPORT CARTS)

Between the cooking and the serving - that's where we fit in - pioneering and manufacturing solutions for the foodservice industry. From our beginning in 1947 as a small welding shop specializing in stainless steel fabrication and invention of the first banquet service carts, Carter Hoffmann has grown into a leading supplier of commercial foodservice equipment with products for holding and transporting.



Mod.: ZEPH - 240 PLUS - 2



Mod.: ZEPH - 240 PLUS - 1



Mod.: BB150E



Mod.: HL4 -18N1



Mod.: PH1830



Mod.: 804

TRADITION GUIDES US, PASSION INSIREUS. EXCELLENCE OF ITALIAN TASTE

INTERKLIMAT SPA

IK INTERKLIMAT S.p.A was founded to achieve the rationalization, and consequently the optimization, of the commercial, financial and organization resources of the companies it has incorporated. During the years IK INTERKLIMATE S.p.A. which has wide functional official and a modernly equipped warehouse located in Milano and in Rosa (Vi) has run the activities of the division "Inter-tecnica refrigeration" "Inter-tecnica electronic equipments, Interproind and SIC-Socita Italiana Cavi each of them dealing in a different market sector. The latest acquisition of the group – Gierre brand of professional ovens- has successfully launched IK INTERKALIMAT S.p.A in the rapidly expanding world of catering and restaurants.



Mod.: FEV106M



Mod.: FEV166M



Mod.: FEV210



Mod.: BR10MEGA1040M



WE PROVIDE OVENS FOR
DELICIOUS COOKING

DAVID PROGRESS

For over twenty five years the DAVID ovens, synonymous with high quality, have been there to help confectioners, pizza chefs and bakers. They are 100% made in Italy and occupy a distinguished position on the market due to extreme attention to details, excellent performances and maximum reliability.

The wide expertise of the company's employees, the constant technological progress, the attention to the market trends and to the clients' demands allowed Cad to continue enriching their offer year after year their offer of ovens for pizzerias, ovens for confectioneries, ovens for bakeries and ovens for Gluten Free products.



Mod.: P3009



Mod.: AVANGARDE 1540



Mod.: P2006



Mod.: P1009



LEADING MANUFACTURERS OF ELECTRIC & GAS OVENS

MORETTI FORNI

Professional ovens by Gam International are Made in Italy and designed with advanced technology to roast, brew and poach meat even without oil.

Gam International ovens are the perfect choice for those catering activities that require more than quality from the kitchen products purchased. Ease of use and versatility of the ovens are the in fact the best “ingredients” to get the most for each recipe. From pizza to pastries production, a professional oven is able to satisfy different kind of requirements, from the quality of its components to the possibility to program each option easily depending on the occasion. The professional ovens stand out not only for their power, but for the size of their capacity.



Mod.: F60E



Mod.: F50ET PM60. 60



Mod.: 66L



Mod.: G/PRO 10



Mod.: ICET101



Mod.: PF1016



Mod.: EKF711TC/001



Mod.: EKF1064UD/00



Mod.: PF1016



STAR (SUPERIOR COOKING PERFORMANCE A GREAT VALUE FOR ANY FOOD SERVICE VENUE)

Star Manufacturing International thanks its lucky stars that people love hot dogs, grilled meat, popcorn, and soft drinks. The company makes commercial food service products in six major categories: counter top gas and electric commercial cooking appliances, hot dog cooking equipment, popcorn machines, specialty food warmers, merchandise display cabinets, and toasters and waffle bakers. Star Manufacturing International produces commercial ovens, fryers, griddles, and conveyor toasters through its Holman and Lang subsidiaries. It also makes pizza ovens, marine galley equipment, and drink dispenser systems. Star Manufacturing was acquired by Middleby Corporation in December 2007.



Mod.: QCS - 350



Mod.: 6048CBF



Mod.: 536TGF



Mod.: 548TGF



Mod.: 5124CF



Mod.: 86S



Mod.: 3WLA-P

OUR PROFESSIONAL GRADE MIXERS ARE WELL SUITED TO BAKERY

SIGMA

SIGMA has been studying, planning and constructing machines for thirty years. Our aim has always been the production of equipments which meet the users requirements.

We work therefore respecting nature, but more of all envisaging man's safety, the easiness of use, the frequent problems for lack of space of offering certified machines and a precise, efficient and reliable service. Industrial mixer for pizza and bread, Sigma is a leading manufacturer of dough mixers for industrial food.

The experience that sigma claims is founded by an annual production of 4500 machines among spiral mixers, in their different models and dimensions, and planetary mixers from the small catering up to those of pure industrial pertinence.

Focusing and improving its own specialization in the area of the dough production, today "sigma industrial" is able to propose spiral mixers, in the different lines (fixed bowl, removable bowl, single and double spiral), from 80 kg up to 500 kg, planetary mixer from 80lt up to 400 lts, horizontal mixer from 180kg up to 650 kg.



CONTI (PASTRY AND BAKERY MACHINES)

Established in 1970 by Tarcisio Conti, our company produces a wide range of machinery for small and medium sized Confectioners and Bakeries. Ours is a dynamic company which can fulfill client's many needs and custom requirements thanks to our philosophy of constantly improving and evolving ourselves in order to perfect our products. Our range of products is widely appreciated both on the Italian market and in other countries

Our mixers are ideal for a fast kneading and an excellent oxygenation of bread, pastry and pizza dough.

The mechanical transmission and the motors are powerful enough to make it possible to knead even the hardest dough.

Some modes are fitted with digital timers so that the machines can be programmed to stop when required.

Every element which comes into contact with the dough is made from stainless steel in order to comply with all relevant laws in force, not only those standards which deal with the operator's safety.

Upon request, the bowls in models 60/80/120/160/200KG can be fitted with a central pole for an even gentler kneading of the dough.



Mod.: PL11 10B



Mod.: PL11 20B



Mod.: SF500 - 1000



Mod.: SF500 - 700B

ZUMOVAL JUICER MACHINES

THE BEST TASTE FULL OF VITAMINS

ZUMOVAL

The exclusive design of Zumoval citrus fruit squeezers means that the peel is not pressed during the squeezing process, but separated from the flesh. The result of this process is a high quality, tasteful and vitamin-rich juice.

Zumoval has also considered the various needs of different establishments, offering easy solutions to specific problems. Therefore, several different models have been designed, ranging from the Minimax, which squeezes 14 oranges per minute, to the FASTTOP which squeezes 24 oranges per minute, guaranteeing maximum efficiency at times of greater demand





Mod. : TOP SELF



Mod. : MASTER



Mod. : FRIGIOMASTER



Mod. : MINIMATIC SELF



zumeval
Automatic citrus juicers.

PROFESSIONAL FRUIT JUICERS & KITCHEN MIXERS

SANTOS

Santos, created in 1954 by André Fouquet, manufactures commercial electrical equipment dedicated to cafes, hotels, restaurants, juice bars, coffee shops... and offers three different product lines: Fresh Drinks, Food Preparation, and Coffee.

Originally, the company was providing professional coffee grinders and cheese graters to small retailers. 60 years after the launch of the first products, Santos continues to grow and the R&D department develops new and innovative products based on our savoir-faire with respect to production of motors. This is one of the reasons why Santos products are reputed for their robustness and reliability.



Mod.: 28



Mod.: 10C



Mod.: 12GF UNGER



Mod.: 2



Mod.: 10



Mod.: 48



Mod.: 50



Mod.: 374L1



Mod.: 372L1

THE FOOD PREPARATION SPECIALIST OFFERS A WIDE RANGE OF PRODUCTS FOR EVERY PROFESSIONAL NEEDS

ROBOTCOUPE

For over 30 years Robot Coupe France has made the metro Jackson, Mississippi area its home. Throughout these years, Robot Coupe has been the foodservice industry leader in the development and refinement of commercial food processors and vegetable preparation units. Over the years, Robot Coupe has been honored many times for its superior products and excellent customer service. Recently Robot Coupe was named “Best in Class” in the food processor category by an independent panel of industry equipment dealers, broadliners, and consultants.

Mod.: R 502 E



Mod.: J80ULTRA



Mod.: MP450ULTRA



Mod.: R5A



Mod.: R10E



Mod.: CL 50 E



ICE MAKING SINCE 1985

BREMA

Since 1985 we've been making ice with constant care and attention to detail. Ice-making is our passion. It is also a commitment to our customers, who must always be provided with optimal, timely solutions for all their needs.

We design and manufacture machines according to the highest standards. So, we use the best materials and the most advanced technologies. A crucial factor, however, is our highly qualified team, whose members constantly upgrade their skills and know-how.



Mod.: CB640A



Mod.: VM500A



Mod.: VM1700A



Mod.: VM900A



Mod.: BIN350*VM1700



Mod.: 8CPG90 con pasta



Mod.: BIN 240XVM900A

COMMERCIAL PIZZA OVENS, FOOD PROCESSORS & DOUGH MIXERS

GAM

Professional ovens by Gam International are Made in Italy and designed with advanced technology to roast, brew and poach meat even without oil.

Gam International ovens are the perfect choice for those catering activities that require more than quality from the kitchen products purchased. Ease of use and versatility of the ovens are in fact the best “ingredients” to get the most for each recipe. From pizza to pastries production, a professional oven must be able to satisfy different kind of requirements, from the quality of its components to the possibility to program each option easily depending on the occasion. The professional ovens stand out not only for their power, but for the size of their capacity.



Mod.: AZZU6+6



Mod.: SB4+4



Mod.: PORFFEN



Mod.: L 16



Mod.: L 8



Mod.: CUOCO JET



Mod.: ES 300



Mod.: DMA / 310



Mod.: F8+8



Mod.: DSA 420



Mod.: R 40 PE



Mod.: S 50

INNOVATIVE SERIES OF COFFEE MACHINES WITH MAXIMUM CONTROL & RELIABILITY



MAGISTER

Magister Sistema Caffè S.r.l. was founded in July 1997; our main aim is to design and build high quality and reliability espresso coffee machines.

Since the beginning, our technical staff already had a consolidate and many-year experience in the field, that allowed us facing the challenge of the market.

Our first models MS and ES, still our production pride, came to the fore thanks to our corporate philosophy. The market highlighted the soundness of our coffee machines, not as simple parts and components assemblies, but as outcome of meticulous design and production processes, together with relevant investments for development and production techniques.



Mod.: F 3006



Mod.: F 2006



Mod.: ES100 ESTTLO - 2



Mod.: M 12 ATR

COMMERCIAL BLENDERS WITH POWER & PERFORMANLE

WARING

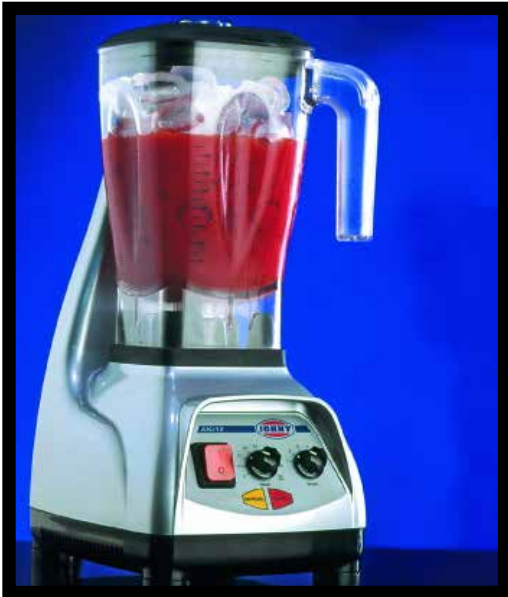
Waring, universally known for introducing the first blender in America, is one of today’s leading manufacturers of professional-quality appliances for the home and foodservice and laboratory industries. The company manufactures culinary appliances in two product segments: Waring Commercial, consisting of high-performance, large-volume food processors and blenders, heavy-duty heating appliances such as grills, griddles, toasters and deep fryers, and a variety of specialty products; and Waring Pro, a line of professional-quality consumer products that includes everything from blenders and juice extractors to food slicers, waffle makers and convection ovens. With 75 years of manufacturing expertise, Waring is proud to offer the most professional products for professional results.



Mod.: MX1100



Mod.: MX1000



Mod.: 8543-D2230-V



Mod.: 8571-D3230-V



Mod.: AK/7AUT



Mod.: AK/14 EXTRA



Mod.: AK/2T



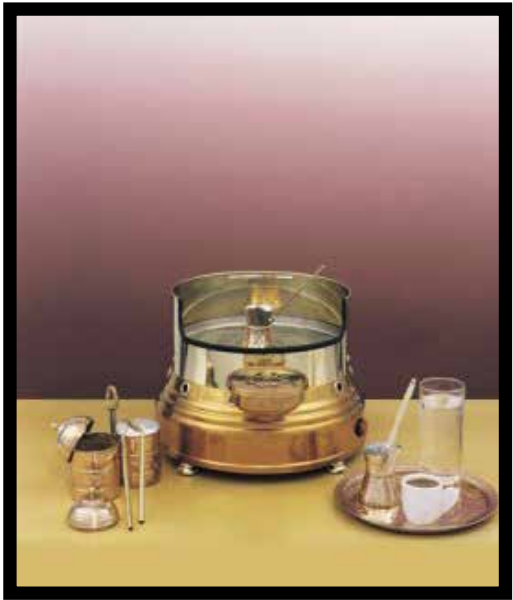
Mod.: AK/8-2



Mod.: AK/8-3



Mod.: AK/8-1



MANUFACTURERS OF COMMERCIAL BAR EQUIPMENTS & TRADITIONAL COFFEE MACHINES

JOHNY

Significant innovation are the variety of colors in the range for drinks and juices (drink mixers, orange squeezers and blenders) and the traditional, yet technologically up-to-date, special coffee machines for brewing Arabic coffee in sand “hovoli”.

The company is constantly oriented to the development of new innovative reliable appliances for the bar and the catering sectors and the continuous improvement of the existing range of products. The long experience of the company’s founder, the exclusive know-how, the high professionalism and a flexible production system are the basic features that differentiate the company “JOHNY” from the existing competition both in the domestic and the international markets.

LIFE STYLE & FOOD TECHNOLOGY MADE IN ITALY



CB SRL

CB Srl, based in Bottanuco, Bergamo, is a firm specialised in manufacturing and marketing products and machinery for the catering sector. That Italian cuisine is one of the best in the world is well known. That everyday life often leads to eating out or to buy prepared foods is also well known. What is evident, however, is that we have not surrendered to the widespread of junk food: Italy is still a land of restaurants, small restaurants, eateries and takeaways where you can find tasty and healthy food, also reasonably priced. Our products are devoted to these businesses, through a broad offer of supplies for catering activities including community cookers, electric ovens for bakeries, rotisseries, grills and much more.

Mod.: 4B-100



Mod.: VE500 con cappa e vetro spento



Mod.: IR500 + cappa_2 e carne



Mod.: DIPA



OUR STRENGTH IS THE POWER
OF MADE IN ITALY

SAP

SAP started manufacturing food machinery in 1981. For 34 years we specialize in the manufacture of the meat-mincers and bone saws and during all these years we have enlarged our range in order to meet the requirements of our customers. We manufacture machines in several models, they are all made of stainless steel or aluminum, of first made in Italy quality and they all meet the most severe safety requirements of the European safety and hygiene regulations.



Mod.: PL 400 - PL 200



Mod.: SOG / 183P



Mod.: TC / 42



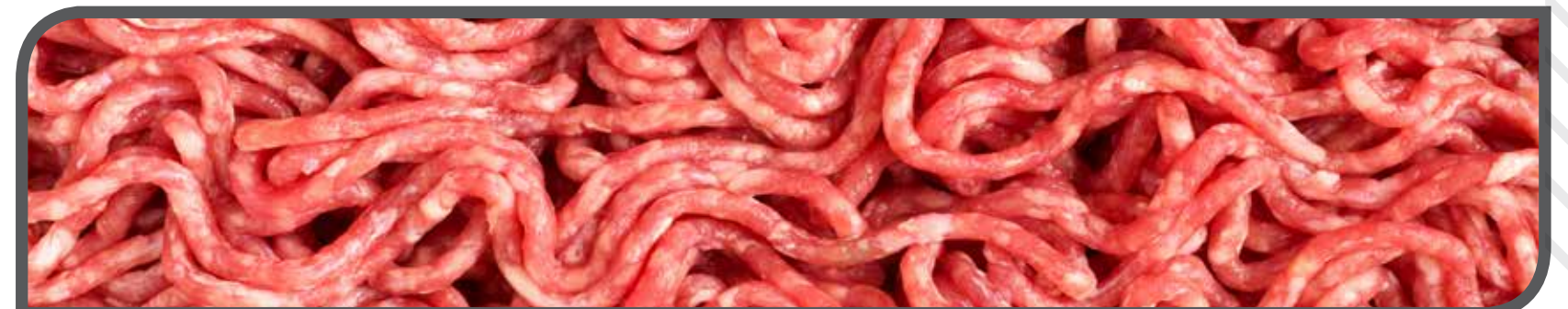
Mod.: VACCUM/400C



Mod.: PHR / 100



Mod.: TC / 32



CENTRAL LAUNDRIES

COMPLETE RANGE OF INDUSTRIAL
LAUNDRY EQUIPMENTS .



IMESA

Imesa is a leading company in the production of laundry equipment. We achieved this goal thanks to more than 40 years of total commitment to the continuing challenges to satisfy the growing technological expectation of human beings and meetings changes in lifestyle. IMESA S.p.A. offers a complete range of industrial laundry equipment. Washing Machines, tumble dryers, Flatwork ironers and drying ironers are manufactured in Cessalto – Italy. IMESA products uses the most modern technologies to assure high quality results. Washing Machines, Tumble dryers, Flatwork and drying ironers are all equipped with the most modern electronic control systems: washing, drying and ironing parameters are always under control to avoid the treated linen is damaged.



Mod.: MCM320050



Mod.: ES34



Mod.: LM55

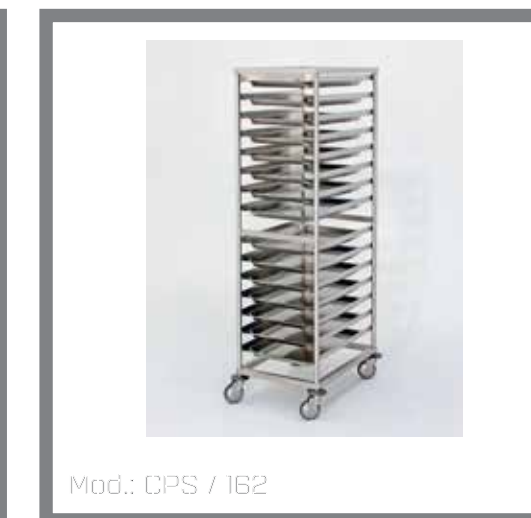


Mod.: LM11

BENDONI STAINLESS STEEL

PROFESSIONAL AND EXPERIENCED IN MANUFACTURING STAINLESS STEEL PRODUCTS AND EQUIPMENTS FOR THE FOOD SECTOR .

The BENDONI INOX is a professional and experienced company operating since 1971 and manufacturing stainless steel products and equipment for the catering and the foodservice. Our recently renovated and extended head quarter is in the small village of Soci, Tuscany, surrounded by the tranquil, green forests of the Casentino area.



COLD & FREEZER ROOM



Mod.: CS-B5



Mod.: B30GF



Mod.: B40A



Mod.: GH-813



Mod.: GH-0811



Mod.: EC02



Mod.: AK/7AUT



Mod.: WB01



Mod.: FE-200



Mod.: ME-10E



Mod.: 6ATS



Mod.: ST-295



Mod.: EC01



Mod.: PCG-1500



Mod.: FABY-1



MARTELLATTO

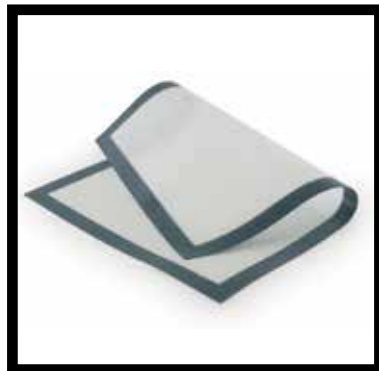
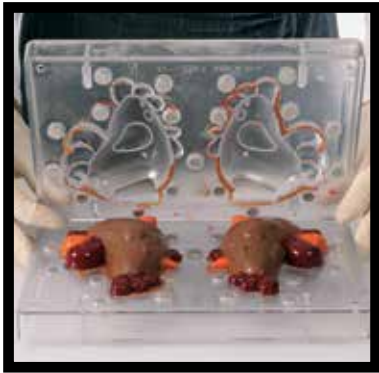
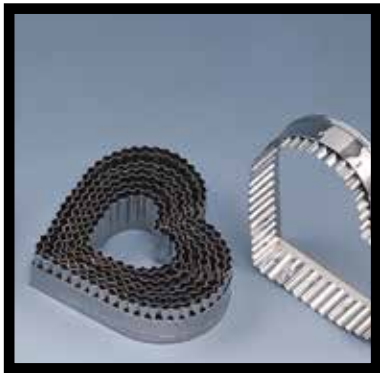
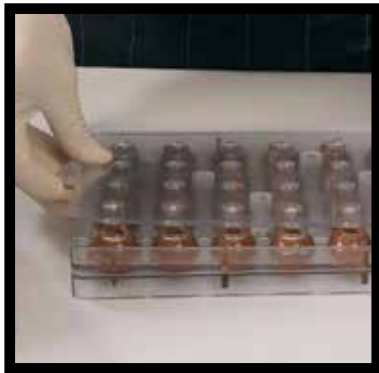
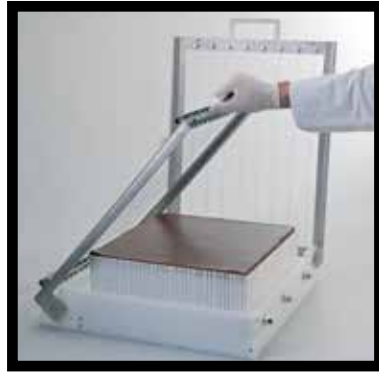
PROFESSIONAL ICE CREAM TOOLS, CAKE DESIGN EQUIPMENTS
& CHOCOLATE FOUNTAIN

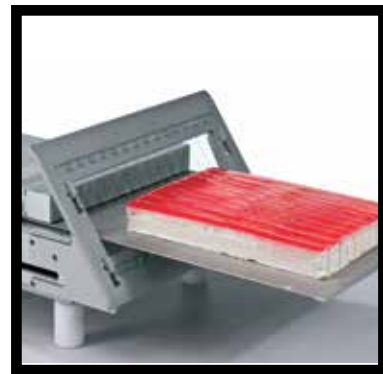


MARTELLATTO

Initially, the company focused on solutions for pastry and ice-cream makers, to later take care of those involved in catering in the 90s, and then to ride the wave of cake design in the 2000s. Today, the product range also appeals to the fans of homemade pastry and the professionals in the Horeca sector









شركة تموين معدات الأغذية المحدودة Food Equipment Supplying Co. Ltd.

FESCO

المملكة العربية السعودية - ص. ب. ١٤٥٦ جدة ٢١٤٣١ - هاتف ٦٦٧٦٧٠٦ / ٦٦٧٦٧٠٧ فاكس ٩٦٦١٢٦٦١٢٥٨٥
الرياض : شارع الأمير مساعد بن جلوي (الضباب سابقاً) - هاتف ٤٠٦٨٨٠٠ / ٤٠٦٨٨١١ فاكس ٩٦٦١١٤٠٦٩٩٨٨
المدينة المنورة : حي شوران - مقابل العالية مول - هاتف ٨٦٩١٥١٣ / ٩٦٦١٤

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