



CATERLINE
creating next...

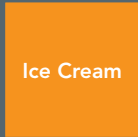
Reduce Labour Higher Productivity
Increase Profit
Save Energy Consistent Quality

Your complete food equipment partner

Blenders



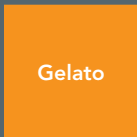
Ice Cream



Milk Shakes



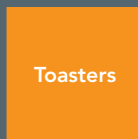
Gelato



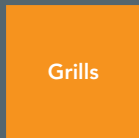
Quick Service Restaurants



Toasters



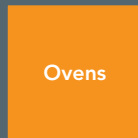
Grills



Fryers



Ovens

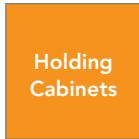
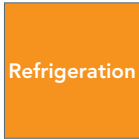
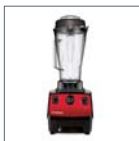
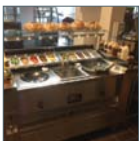


Induction Cooking





Ventless
Cooking
Machines



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creating next...

Providing innovation in food solutions for over 30 years, Caterline offers advice, consultancy and of course the highest quality commercial catering equipment nationwide. There is always a warm welcome to our state-of-the-art demonstration kitchen showroom which is always available to provide information, demonstrations and training.

Many companies provide good quality catering equipment, but Caterline have always gone one step further. Our expert team looks at your requirements from your business point of view, assisting you to improve efficiency, reducing running costs as well as increasing your profit. We also offer all of our clients friendly, expert advice whilst always providing return on investment solutions.

Refrigeration

Holding
Cabinets

Dish
Washers

Hot & Cold Displays

Go **SELF-SERVICE**
& potentially **increase**
your **sales** by up to
4 TIMES



EXTEND the
holding time of
of hot food by up to
50%

Variety of styles and sizes to suit your business | All-in-one hot & cold display options
Customised designs available | Multifunctional assisted or self service displays

Hot & Cold Displays



Your complete food equipment partner

Grills

FIVE TIMES FASTER
than conventional Grills



Taylor L828



Taylor L820



Taylor L812

Labour
SAVING

Consistent
QUALITY
Results

Programmable menus.

Robust design for high demand use.

Selection of sizes available.

As used in the leading QSR's in the world.



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Visit our showroom for a live demonstration...



Your complete food equipment partner

Ovens

AWARD WINNING
range for **Energy & Water**
SAVING



Joker MT 1-1



Genius MT 6-11



Genius MT 10-11

Available in gas or electric | Ventless options (no hood needed)

Wide variety of sizes and specifications

Consistent quality guaranteed | Premium Safety Features

Built to the highest standards of German engineering



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Visit our showroom for a live demonstration...



Your complete food equipment partner

Induction Cooking

Precise controlability using the patented ***Slide Control*** technology

The fine art of cooking

Up to **85%** energy **savings**

Introduces a **COOLER** and **cleaner** working environment

Counter Top or free standing models | Variety of Options for full suite cooking
Plancha grill with exclusive heating technology for consistent results



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creating next...

Visit our showroom for a live demonstration...

A professional kitchen scene featuring three chefs in white uniforms and hats. They are working at a large stainless steel induction cooktop. The cooktop has several burners, some of which are active, with pots and pans on them. A large stainless steel pot is on the right, and a smaller pot is on the left. A chef in the foreground is stirring a pan. Another chef in the background is working at a different station. The kitchen has a modern design with stainless steel surfaces, a high ceiling with exposed ductwork, and bright lighting. The text "Induction Cooking" is written vertically in orange on the right side of the image.

Induction Cooking

Your complete food equipment partner

Rotisseries

Attract
more customers
The theatre of
Increased sales

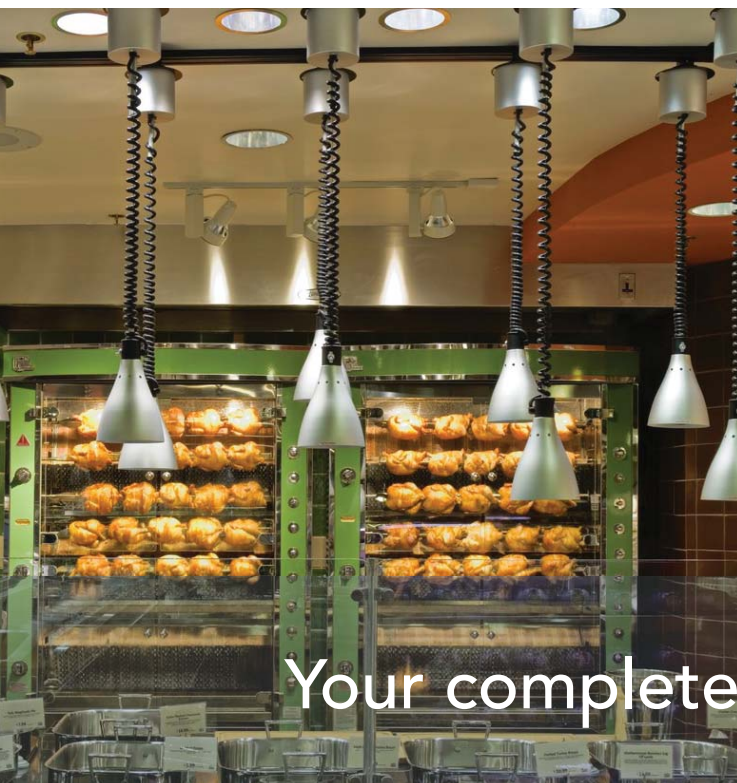
Choice of Gas or Electric models in various sizes and styles | Expand your menu
Creates point of difference | Providing that unique rotisserie taste and texture



CATERLINE
creating next...

Visit our showroom for a live demonstration...





Your complete food equipment partner

Quick Service Restaurants



Fryers available in free standing models

Gas or electric high efficiency models available

Chicken Pressure Fryer | consistently high quality results

Variety of burger grills to choose from | Refrigerated, storage and prep table

Range of bun toasters available | Potato Peelers and Chippers

Full range of QSR equipment to meet with your requirements and budget



Quick Service Restaurants



Your complete food equipment partner

Cook & Hold



Extend holding time
of hot food by up to
24 HOURS

30%
HIGHER YIELD



Slow roast
tenderising eliminates the
requirement for higher value cuts

Variety of sizes available | Hot holding or cook & hold models
Using CVap Patented Technology for consistently high quality results



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Visit our showroom for a live demonstration...



Cook & Hold

Your complete food equipment partner

Ventless Cooking Systems



Speed ovens
by MenuMaster
10 times faster
than conventional cooking

Various sizes to suit
Programmable for consistent quality results

Autofry **VENTLESS FRYER**

Programmable for consistent quality frying
Counter-top models.
Built-in Ansul fire suppression system



No Extract Hood required | Programmed Consistent Quality

No Splashes of Oil Safe to use | **Meal deals** Turn a €3 sandwich sale into a €6 meal

Expand Your Evening Menu



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Visit our showroom for a live demonstration...

VENTLESS

Locate your cooking system

ANYWHERE!

Savings = No extraction canopy/hood)

Ventless
Systems
Cooking

Your complete food equipment partner

Ice Cream & Milk Shakes

Up to **80%** Profit



Taylor 152



Taylor 736



Taylor PH61

8 Flavours **1** Machine

30% extra margin for flavoured ice cream
Several combinations to choose from



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Ice Cream & Milk Shakes

Your complete food equipment partner

Juice machines



Speed Pro Self Serve Podium



Zumex



Minex



Multifruit

30 juices ^{per day}
Machine paid for
6 months



Versatile Pro

Healthy & refreshing offer all year round | Create a new profit centre
Various models to suit all types of businesses | Self-service options available
Multifruit model for juicing hard fruits & vegetables



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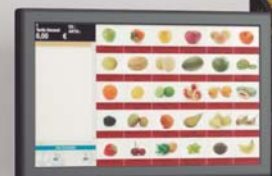
Visit our showroom for a live demonstration...



25 CL -

1.59 €/Kg Spain
Fresh and quality product

Juice machines



zumex

Your complete food equipment partner

Blenders

Best in Class

for **9** consecutive years

voted by Food Service & Supplier
Equipment magazine

Most **Efficient** and
Largest capacity
blender on the market.



Vitamix XL

Go the Distance

Food or beverage, front of house
or back, we have the machine to
suit your menu.



Vitamix Aerating Jug

Master four classic culinary techniques in minutes

Whip | Emulsify | Muddle | Foam

Labour Saving | Consistent Quality | Speed of Service | Heavy Duty



CATERLINE
creating next...

Visit our showroom for a live demonstration...

Ideal for finessing delicate blends like emulsions, culinary foams, whipped cream, meringue, and more.

Consistent quality results due to programmed menus

Versatility of uses simply by using a different model or jug. Wide variety of blender solutions - From chopping delicate ingredients to blending purées to making smooth cocktails, Vitamix is the ideal tool for supporting high demand blending in kitchens & bars

Your complete food equipment partner

Hello and Go Concept

Bringing self-service food offers to a new level

REDUCED
Labour Costs

Potentially boosting

SALES
by up to
400%

REPEAT
customers

Concept to suit every size of outlet | Versatility to suit All-Day food offers

Speed of service dramatically improved

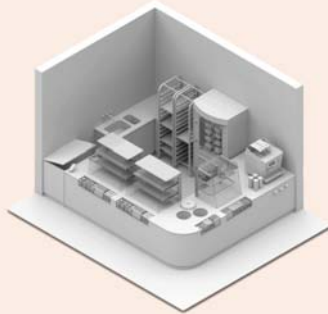


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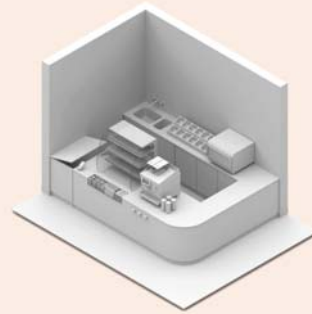
Visit our showroom for a live demonstration...



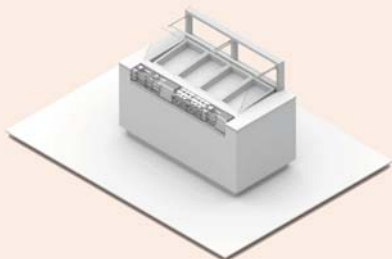
Self-Serve Deli Version A



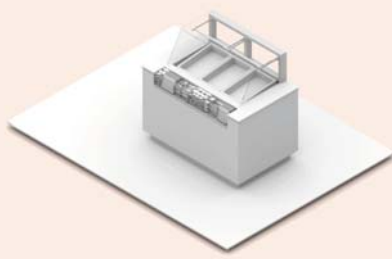
Self-Serve Deli Version B



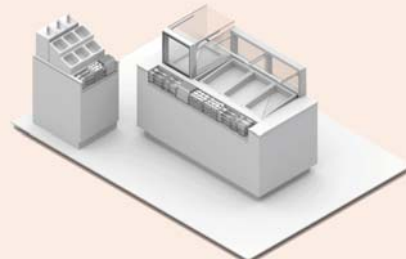
Self-Serve Deli Version C



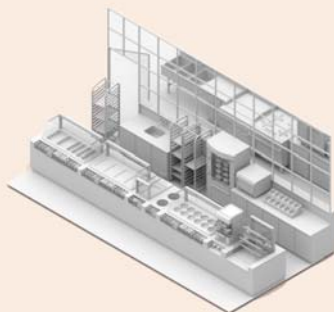
Self-Serve Hot Version A



Self-Serve Hot Version B



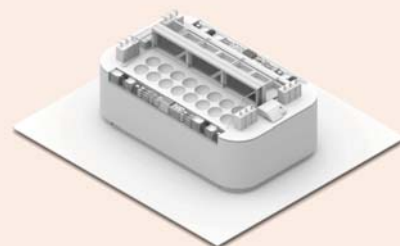
Self-Serve Hot Version C + Sauce Station



Deli Run



Wall Unit



Self-serve Hot + Cold Version B

Your complete food equipment partner



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