



- Catering Equipment
- Refrigeration / Air conditioning
- Project Management
- Design
- Light Equipment / Consumables

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1. Who we are

Since 1980, YCE Catering Equipment has earned its place as a major foodservice company supplying the hospitality, leisure, public and private sectors throughout the UK.

As part of the family owned Walton Group of companies, our strength comes from being able to source many of the solutions to your problems within our own experienced teams.

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2. What we do

Whether you need a single piece of equipment or assistance in the planning, design and installation of a new or refurbished food service environment, YCE are on hand to assess your needs and provide fit for purpose solutions.

From brief, through design, installation, handover & training and a comprehensive after sales service you can rest assured that your project is in safe hands so you can focus on running your business.



3. Design

At YCE we deliver projects of all shapes and sizes every year.

Each project starts with a client brief which is an opportunity for you to tell us what your vision is for your food operation. During this stage of the process we talk about desired product specification, budgets and any other requirements that you feel necessary.

Our design and sales teams then work closely to bring your vision to life, using the latest design software and incorporating our extensive catering equipment and design knowledge.

We have experience in all types of commercial catering sectors, and there is no job that is too big or too small for us to handle.

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4. Specification

YCE are preferred suppliers for many of the leading catering equipment manufacturers, which enables us to supply one-off pieces of kit or whole kitchen projects at competitive prices.

As a completely independent kitchen design company, we are completely unbiased with our equipment suppliers, and will always offer the best solution for the customer above all else.

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5. Project Management & Installation

Following design drawing approval and acceptance of the costs, our experienced project managers will become part of your team to bring the scheme to life.

Whether liaising with your other contractors or our supply chain, their aim is to drive the project to completion on your behalf.

We employ only the best installation engineers to ensure each project is executed flawlessly, on time and within budget.

All of the team are qualified to industry standards and are equipped with expert knowledge of all types of catering equipment, so we can serve all types of foodservice operations.

Whether a full service restaurant, bar, school kitchen, university canteen, café or casual dining restaurant, our qualified engineers can install any piece of commercial catering equipment.





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6. Service

Our long-serving service team have the knowledge and expertise to assist you with all of your service requirements, whether a one off equipment repair, or a full kitchen service package.

All of our engineers have the relevant industry qualifications such as Gas Safe, and also take regular manufacturer training courses to keep as up to date as possible with the latest innovations.

Protect Your Investment

Regular servicing and maintenance will minimise breakdowns and maximise cooking efficiency and energy usage.

You will also prolong the working life of the equipment saving future capital expenditure.

We service and repair all types of commercial catering equipment and can build bespoke service maintenance packages to suit your business needs.

Asset Management

With our bespoke system we track all your equipment and maintenance schedules from point of install. Giving you full control of your equipment and expenditure. Never be caught out again.

Lincat Mobile Hot Trolley
Cookline

Operational

Very good

Dussindale Par... > Lincat Mobile H...

Details

Maria Mallaband
Customer

Norwich
Location

30184892
Serial number

None
Owner

None
Reference

Value

Lifecycle

Maintenance

Map

Notes

INFO

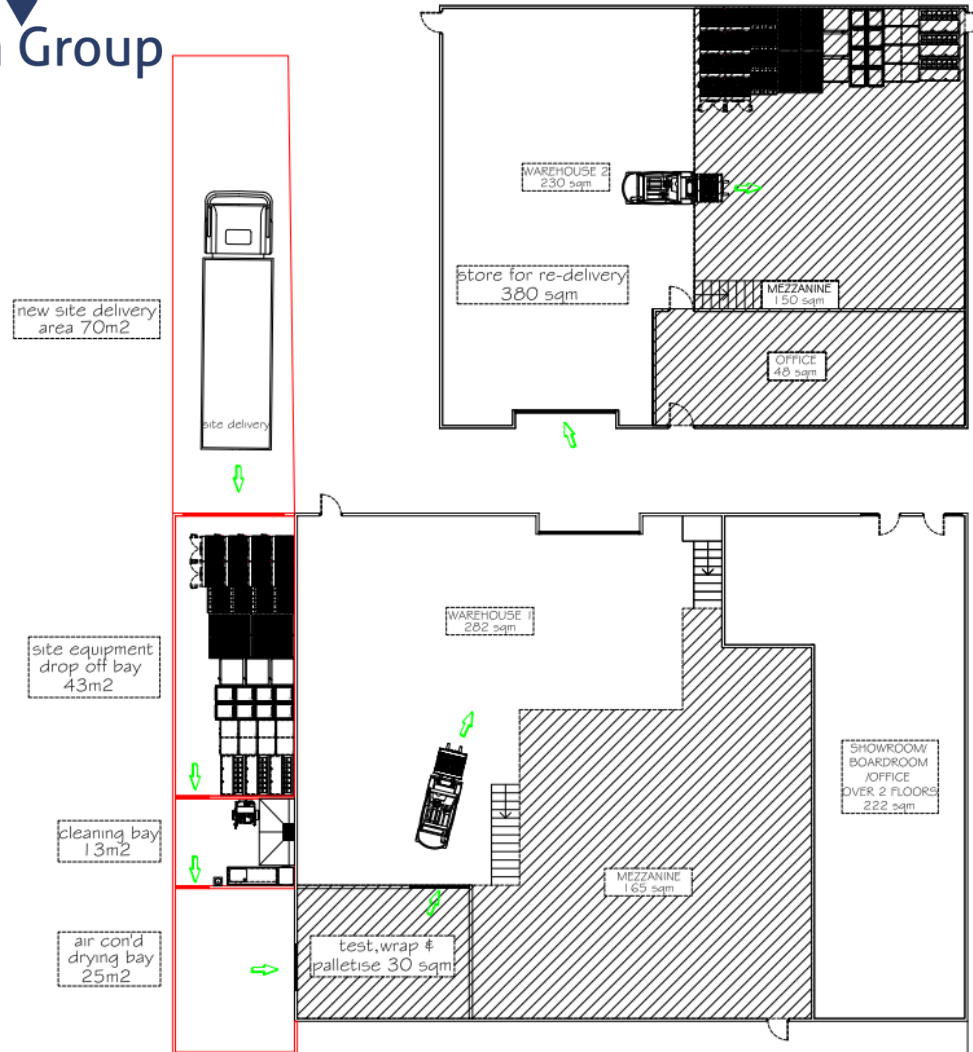
Lincat
Manufacturer

P6P2
Model

Elec
Elec or Gas

None
Refrigerant

1
GRADE



7.Sustainability Programme

Our warehousing and clean facility in York is home to our clean service and test programme.

As a group our mission is to aid our customers to get the most from their equipment. We aim to majorly reduce the equipment sent to landfill .

Our facilities include dedicated cleaning, drying and cleans storage areas. Allowing you to have easy access in your next project or replacement job.

This teamed with our asset management and your very own dedicated storage area you can have full control and eyes on your equipment .

The design is a drawing of the flow of our programme.



Walton Group

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8.Refrigeration /AC

With over 30 years within the refrigeration industry, We are the premium refrigeration installer in the United Kingdom. We've installed amazing refrigeration systems in 100's of locations, and ensured the high productivity and success of countless businesses within the commercial and catering industries.

Walton Group Refrigeration and Air conditioning Engineers are outstanding, installing systems to a faultless degree. We pride ourselves on quality of installation, speed of installation and also in our ability to reduce any disruption to existing services.



St/St Gastronorm Pan 2/1 - 200mm
Deep - GN21-200
£71.20



St/St Gastronorm Pan 2/1 - 150mm
Deep - GN21-150
£54.66



St/St Gastronorm Pan 2/1 - 100mm
Deep - GN21-100
£44.50



St/St Gastronorm Pan 1/1 - 200mm
Deep - GN11-200
£41.06



St/St Gastronorm Pan 2/1 - 65mm
Deep - GN21-65
£38.14



St/St Gastronorm Pan 2/1 - 40mm
Deep - GN21-40
£34.34



St/St Gastronorm Pan Lid 2/1 - GN21-



St/St Gastronorm Pan 2/1 - 20mm



Perforated St/St Gastronorm Pan 1/1 -

9. Hotel Ware

Also part of The Walton Group, HotelWare Supplies is one of the UK's leading hospitality suppliers specialising in catering, hotel and bar supplies. Established in 1979, we have been helping businesses all over the UK with all their consumables, cleaning and hospitality supplies for over 40 years.

During our early years we primarily provided catering supplies to local companies in York, Leeds, Harrogate and Yorkshire, but as our client base grew so too did our service.

We now stock over 30,000 products covering everything from bar supplies such as glassware and wine racks to hotel supplies such as soft furnishings and bed linen.

We're now one of the UK's largest suppliers of catering supplies, bar supplies and hotel supplies for a huge number of hotels, restaurants, pubs, bars, golf clubs, nursing homes, schools and businesses.



Cooking Equipment

Still a family owned company, MKN have been working on new and intelligent ideas for your kitchen for 75 years to make your life easier at work, increase productivity as well as efficiency.

Classical cooking equipment combined with innovative multifunctional appliances.

Their smart solutions optimize your production processes and always focus on you.

I am happy to arrange a demonstration day at their facility in Cannock so that the team can get more familiar with the specified kit.

They will also provide full training after installation with the option for their assistance with menu development.

Warewashing

Meiko ONLY make dishwashers.

Established for 95 years, all of their expertise is dedicated to that most important part of the kitchen set up .

With the new M-iClean H hood type dishwashing machine: warewashing has never been so ergonomic or economical.

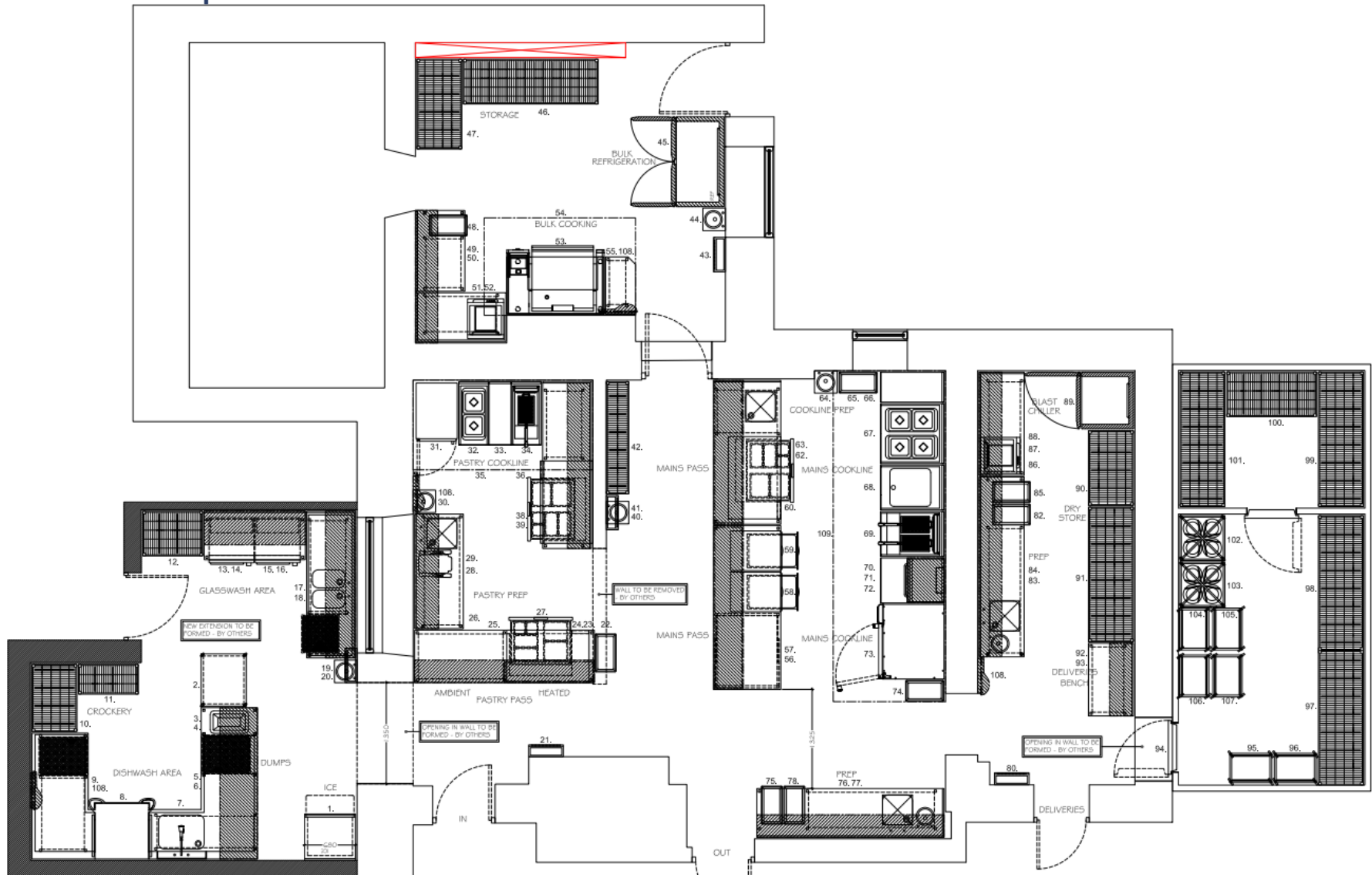
The hood operation makes life easier than ever before for machine operators.

The hood opens and closes with just a gentle touch. The hood raises and lowers itself silently and softly, as if by magic.

Designed for ergonomic use, the M-iClean H is much easier to load and unload, putting less strain on the operator's back and muscles and speeding up the whole dishwashing process.

Meiko are so confident in their Automatic Hood that they offer a 60 Month warranty on all electrical and mechanical components.





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Make The Most of The Super Deduction Tax Break

The new scheme launching in April, has many advantages for businesses and is one of the biggest tax breaks ever given to businesses

The scheme will run from 1 April 2021 up to March 2023 and is in effect an extension of the Annual Investment Allowance (AIA).

Benefit from:

- Up to 130% first year capital allowance
For businesses investing in qualifying assets
- Reduced tax liability Full tax relief is received in the year assets are purchased, not over several years
- Vat Deferral Available To reduce upfront cost

Example:

Purchase at £47,000 + VAT Method: Hire Purchase or Cap Ex

Invoice from 1st April

End of year accounts show pre tax profit of £200K Deduct £61,100 from this (cost of goods x 130%) Pre Tax profit reduces to £138,900 Pay Corporation tax on lower amount = £26,391

Save £11,609 on tax bill

Reduces overall cost of investment from £47,000 to £35,391 Available on NEW equipment only

Business must be in profit to benefit in full.



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