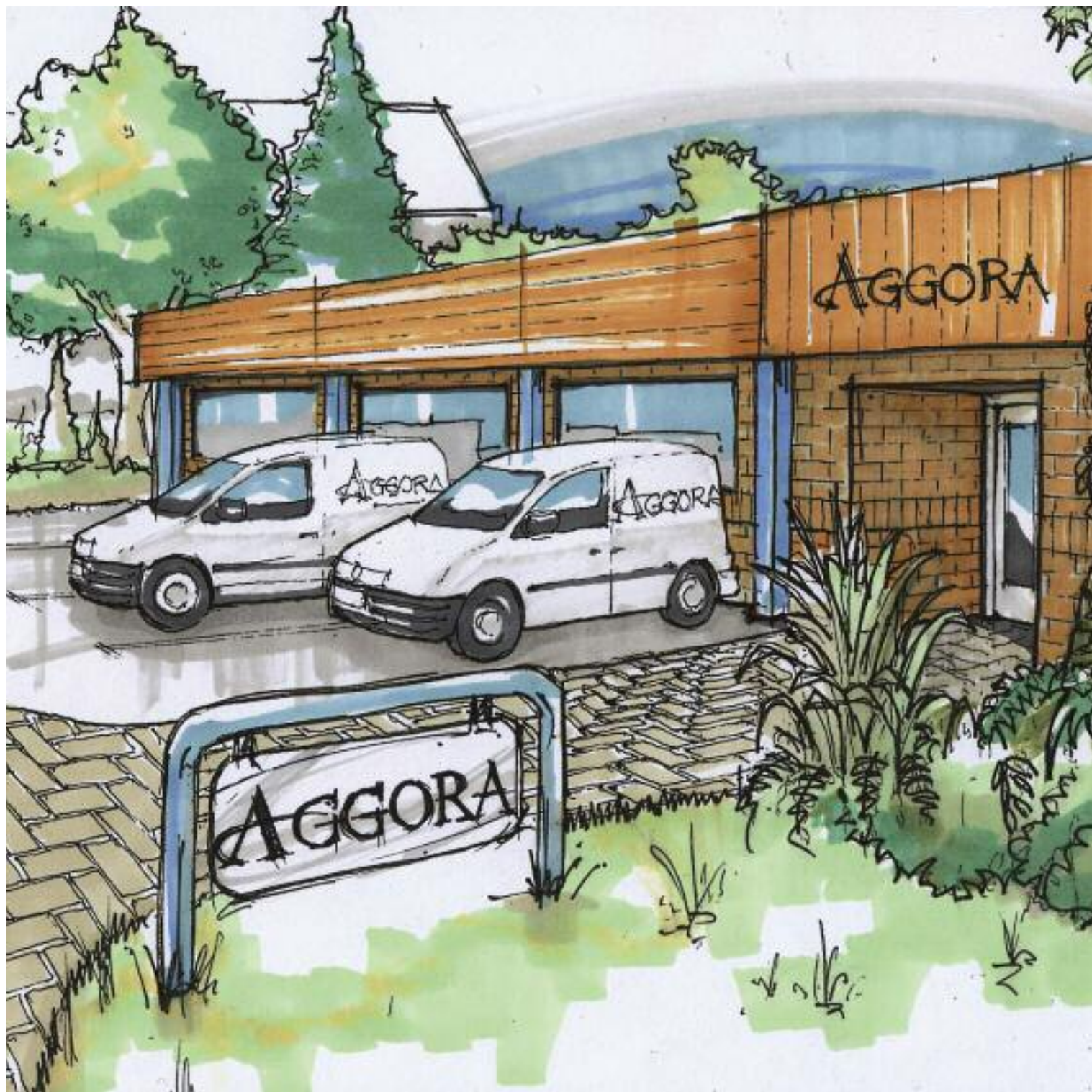




AGGORA

Group

Providing Catering Equipment Solutions



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Introducing the

AGGORA Group

The AGGORA Group is a specialist innovator in the provision and delivery of Catering Equipment Solutions. The group offers an unparalleled resource, delivering an accessible, consistent service ensuring minimum disruption and expense to your business.

AGGORA (Equipment) Ltd

A national design & equipment supply service for the foodservice industry, providing concept designs, individual equipment replacements and bespoke fabrication that ranges from servery counters to kitchen extraction systems, all available with full project management, installation, and disposal solutions.

AGGORA (Technical) Ltd

A catering equipment maintenance service for the foodservice industry, offering the full service portfolio from value added maintenance programmes and asset monitoring, to 24hr break down and emergency assistance on preparation, cooking, refrigeration, beverage and warewashing equipment.





AGGORA Equipment

Developed with you in mind, AGGORA Equipment provides a national design and equipment supply service to the Foodservice Industry. Our approach and industry knowledge is second to none, delivering impartial advice and tailor-made solutions that meet your everyday needs.

AGGORA Equipment can provide your business with the following products and services:

- Bespoke Design and Turnkey Solutions
- Installation and Project Management
- Preparation, Cooking, Refrigeration, Warewashing, and Ancillary Equipment
- Custom Built Servery Counters
- Stainless Steel Fabrication
- Walk-in Refrigeration
- Extraction and Gas Interlock Systems

Dedicated, impartial & accountable...

Committed to providing impartial, professional and best value solutions, AGGORA Equipment provides Premium and Standard equipment options, giving you the flexibility to best fit our services to your budget and operational requirements.



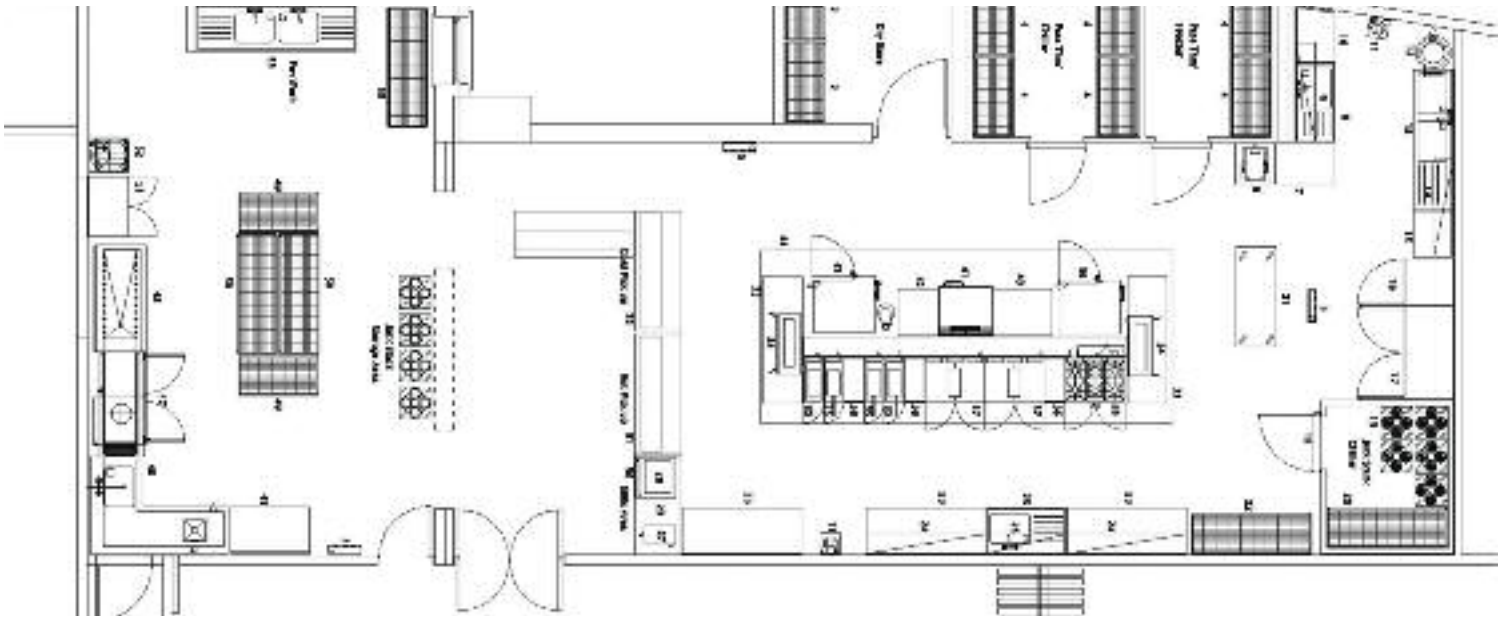
Bespoke Design and Turnkey Solutions

Bespoke Design service with the added availability of a full 360° Turnkey Solution, delivering a tailor-made catering facility that includes kitchen and support areas, dishwasher handling systems, and front of house servery areas.

Our full kitchen design service delivers:

- An impartial assessment of your catering operation, recommending only the most energy efficient equipment in line with your food production needs.
- Regular communication, ensuring specifications and budgetary requirements are met.
- Comprehensive plans with equipment summary and estimates.
- Flooring, wall & ceiling coverings to complete the project with other ancillary product specifications.
- Technical drawings provided to architectural specifications, ready to use by installation engineers.

On completion of the design process the plans can either be handed over to your onsite project management team or passed to our in-house team, guaranteeing the work is fitted and completed to your exact specification.





Installation and Project Management

Our installation teams and project managers provide one seamless process that takes your objectives from design through to installation and commissioning.

AGGORA's installation teams and project managers have industry knowledge in:

- Manufacturer's specifications and successful installation requirements.
- Delivery and positioning implications from building and site obstructions
- Building fabric, electrical and mechanical installation and maintenance access requirements.
- Construction and Food Hygiene Health and Safety requirements.
- Effects of any onsite compromise on final concept and proposed operating specification.

Whether your requirement is just the installation of a single item or project management of a full kitchen installation, AGGORA can provide you with a single point of contact, ensuring your project is delivered on time and within regulatory requirements.

Preparation, Cooking, Refrigeration, Beverage Warewashing, and Ancillary Equipment

Our equipment supply team focuses on:

- Providing solutions that match your operational requirements.
- Avoiding over specified equipment with hidden maintenance costs.
- Identifying energy efficient, cost effective and space saving solutions.
- Ensuring delivery and installation obstacles are identified.
- Delivering added value from extended warranties.
- Access to live demonstrations and continuous product training.
- Competitive purchase or lease options, driving more value from your equipment budget.

With more manufacturers moving into the UK industry each year claiming to be product leaders in their sector, AGGORA provides clear options on the right equipment for your cooking, refrigeration, preparation, warewashing and ancillary productware requirements.

All equipment purchased from AGGORA Equipment is registered on our clients online purchase history account, where the service history begins. Your purchase and ongoing maintenance costs are all recorded, providing more traceability for managing your assets moving forward.



Custom Built Servery Counters

Our Serveries deliver hot and cold food service counters that hold and display food in the freshest of condition whilst hitting the mark with consumer visual and eating expectations.

Incorporating combinations of heated gantries, bain-marie, ceramic hot plates, carvery units, soup kettles, chill wells, cold drinks units and multi-deck refrigerated sections, our design and vast material options ensures we provide our customers with the best advice on manufacturing finishes, energy efficiency, health and safety, and food hygiene.

From Department Stores to High Street Café's, Restaurants to Staff Canteens, our design team produces visualizations and 3D Cad drawings to create visually striking displays for cold sandwiches, desserts, cold drinks and all hot foods that are either for self service or assisted service.



Stainless Steel Fabrication

With a portfolio of products ranging from food preparation, furniture, storage, and washing equipment, our stainless steel kitchen equipment is designed for durability and hygiene standards.

Stainless Steel products include:

- Single Bowl, Double Bowl, and Sterilising Sinks.
- Preparation tables, wall and centre benches, with gantry options available.
- Dishwasher tabling and Glasswash stations.
- Shelving, racking, trolleys, wall and bench cupboards.
- Hot cupboards, incorporating Bain Marie's or ceran heated tops to suit customers requirements, with Pass-through and Roll-under counter options.
- Stainless steel wall cladding for a hygienic solutions to areas subject to direct high temperatures.

Tailor-made, durable, fabricated solutions designed for your business needs.



Walk In Refrigeration Systems

Made to measure Coldroom's and Freezer Rooms tailored to your exact requirements. From non-standard shapes and varying heights to bespoke finishes, we have installed the most specific and awkward Cold Room / Freezer Rooms with all manner of fixture and fittings:

- Manual or automatic doors, hinged or on a roller shutter.
- Stainless steel to polyurethane panels, with weatherproof roofing for external locations.
- Viewing panels and see through doors.
- Bumper bars and Aluminum sheeting for internal and external protection.
- Floorless option for wheeling trolleys straight in, or Floored finishes including Aluminum, Galvanised Steel, and Patterned Stainless Steel.

Custom built, space driven, quality finished products guaranteed to exceed your expectations.





Extraction and Gas Interlock Systems

Our technical team design Extraction systems to be used back or front of house, situated against a wall or in a centre island position, all tailored to individual operational and design requirements with various options for filtration including odour and grease particle removal.

In addition to removing Carbon Monoxide gases and steam from cooking and warewashing equipment, our extraction systems provide the ventilation needed to provide sufficient clean, cool air for the kitchen whilst ensuring the complete combustion of any gas burning equipment.

Our Gas Interlock System's will ensure you comply with the latest extraction legislation. The air pressure sensor detects that the canopy is working correctly before allowing gas to flow through the Gas Solenoid Valve to your Catering Equipment. Our systems are designed to be able to be fitted to existing canopy installations with the smallest interruption to your operation as possible.

What makes **AGGORA** Equipment different?

Tailor-made products and correct equipment selection

We procure and manufacture custom built products and equipment only to the highest standards, ensuring all items are durable and capable of fulfilling their life-cycle requirements.

We're all about your business

We enable you to try a piece of equipment before you commit to purchase in a live demonstration kitchen and/or meet requests to see specific pieces of equipment working locally

Driving your budget further!

Experienced within your industry, we know the importance of maintenance budgets and controlling and managing costs effectively. We apply this throughout our design and supply service, delivering ADDED VALUE, utilizing benefits that are practical & energy efficient, cost effective and space saving.

Support from a wider group

Part of a wider group, AGGORA provides a seamless project management service with the added value and benefit of a 24 hour maintenance support service, providing you with on site support when you need it.



AGGORA Technical

AGGORA Technical provides a catering equipment maintenance service to the foodservice industry. Delivering first class technical solutions, we offer the full service portfolio from planned maintenance and asset monitoring to 24hr break down and technical support.

Expanding nationally with our customers at the forefront, our management and customer service team with a network of over 80 industry qualified engineers, offer the following services:

- Reactive Maintenance Repairs: Preparation, Cooking, Refrigeration, Beverage & Warewashing Equipment
- Value Added Planned Maintenance Programmes
- Online Job Tracking, Asset Monitoring and Budget Control Tools

Each of the services listed above are available as a complete solution package or individually, providing you with the flexibility and security to utilise our full portfolio as and when you need it.



Reactive Maintenance Repairs

A 24hr support service, providing industry expertise in food preparation, cooking, refrigeration, beverage and warewashing equipment.

We know the industry and the equipment you use to serve your customers and are best placed to provide you with advice and support, ensuring you meet legislative, energy efficiency, and operational requirements.



Preparation and Cooking Equipment

- Convection, Combination, and Steam Ovens
- Cooking Ranges, Fryers, Grills, Salamanders, Griddles and Char-grills.
- Food Processors, Blenders, Potato Peelers, Slicers and Mixers
- Microwaves and Microwave Combination
- Holding Cabinets & Heated Servery Equipment

Gas and electrical equipment all need different elements of regular maintenance to ensure the safe continual operation throughout their lifecycle.

With the majority of reactive calls to gas equipment relating to flame failure and ignition problems, electrical equipment resulting from component failure, both usually caused by poor operator maintenance and cleaning, our service engineer's will always proactively identify potential breakdowns whilst completing your repairs on site.

The combination oven itself has become the workhorse of the kitchen and one of the most versatile items of prime cooking equipment any kitchen can have. We understand the importance of all items within the category of Preparation & Prime Cookware, and guarantee that the correct skilled engineer is always chosen to react to your equipment breakdown.

Energy Aware

From split door gaskets to blocked jets and burners, our service engineers will always look at the appliance energy efficiency and report recommended repairs. Even food spillage on the cooking range disrupts the gas flow and the mix of air and gas, resulting in slower cooking thus increased energy consumption.





Refrigeration Equipment

Managing your refrigeration equipment incorrectly can be a costly mistake. Our dedicated refrigeration teams are fully aware of the risk and cost of food contamination, and are always ready to respond to emergency call outs.

- Walk in Freezers and Coldrooms
- Upright and Counter Fridges and Freezers
- Blast Chillers and Freezers
- Display Counters and Multideck Fridges
- Ice Machines and Cellar Cooling

With back up refrigeration becoming rarer in modern operations, we focus on fixing first time, reducing downtime to an absolute minimum.

The extra pressure of recording refrigerant gas types and quantities in the workplace as well as gas emissions (leakage), and supporting documentation of when and by whom additional refrigerant gas is added to equipment, can all be alleviated by our 'online' F-Gas tracking system.

Energy Aware

Rising utility costs are forcing equipment operational efficiencies to come to the forefront of everyone's agenda. Ensuring condensers are kept clean, split door seals are replaced, and noisy fan motors are attended too, all reduce the energy usage of your refrigeration equipment.

Beverage and Warewashing Equipment

- Pour & Serve and Traditional Coffee Machines
- Bulk Brewers and Water Boilers
- Pressurised Boiler Inspections
- Undercounter, Hood, Rack and Flight Dishwashers
- Glasswashers, Pot Washers and Waste Disposals
- Water Filters and Water Softeners

With beverage machines and warewashing equipment having major downtime effects on operations and profitability, we understand the importance of getting this type of equipment back to working order.

Mixing water with electrical components brings scale prevention along with electrical safety to the top of our maintenance objectives.

Our service teams will only fit genuine manufacturer's parts; installation of 'cheaper' parts more often will end up costing more over the life of the product than our recommended genuine well-made components.

Energy Aware

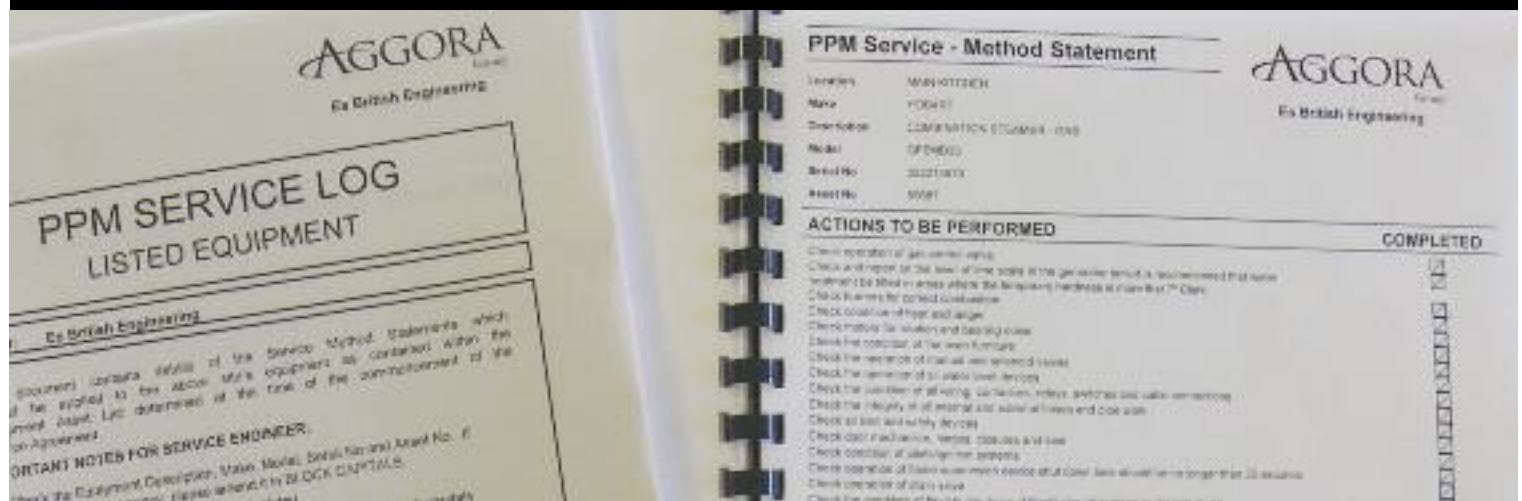
Scale build-up on heating elements will insulate the elements and force them to use far more energy than needed to heat the actual water and cause early burn-out. Scale will also attack equipment holding tanks and associated internal pipework. Furring up of metal not only increases energy costs but normally leads to serious internal damage to your equipment.



Value Added Maintenance

We provide a full equipment service appraisal based on safety factors, correct operation, structural efficiency, and cosmetic appearance; ensuring each item remains energy efficient and operationally safe, reducing the risk of breakdown and unscheduled repairs.

Electrical, gas, and refrigeration equipment all need different elements of regular Planned Maintenance to ensure the safe continual operation of the equipment:



Value Added Maintenance

- Gas equipment requires regular servicing to ensure it remains energy efficient and operationally safe throughout its lifecycle. With legislation requiring annual gas safety soundness checks on all equipment, the additional cost to service the Burners becomes minimal.
- Electrical Equipment is generally more reliable than gas fueled, however regular servicing will identify any potential component failures, loose electrical wiring, and provide the opportunity to test critical safety devices before they cause a breakdown.
- Refrigeration equipment requires regular minor checks and cleaning of condensers to ensure continual airflow to the compressor. Applying Planned Maintenance checks to refrigeration components will reduce equipment breakdowns and guarantee energy usage is controlled whilst prolonging the life of the equipment.

With elements of core equipment relying on the 100% operation of key Ancillary Equipment, these items also need regular scheduled maintenance visits to ensure they continue to operate correctly and fulfill their supportive function - protecting the core equipment. Scheduled visits to exchange water filters and inspect water softeners, ensures your core equipment is operating efficiently.



AGGORA online job tracking, equipment monitoring and budget control

Asset tagging, asset spend reports and asset replacement costs ensure that your chosen maintenance strategy extends equipment lifecycles and delivers a long-term cost effective maintenance solution.

All clients enjoy the benefits of our bespoke online asset management system. Whether your maintenance strategy is reactive only or planned maintenance driven, clients are able to access outstanding and historical maintenance jobs for items of equipment maintained by AGGORA within your catering operation.

The screenshot shows a web browser window titled "Log Job - Windows Internet Explorer". The address bar displays the URL: <http://www.aggoraonline.co.uk/new/logjob.asp?SerialNo=22001062>. The page content includes a header with the text "Log a new Job @ ARMY JUNCTION - Calverhouse Green (000128)" and a "Close" button. Below this is a "Asset Details" section with the following information:

Product Type	FRISS - DISPLAY
Location	046
Manufacturer	LINGCAT
Model	HCS
Serial Number	22001062
Asset Number	000001

Below the asset details is a section titled "Please enter the following details then click 'Log Job'". It contains several input fields:

- Contact Name: Paul Jones
- Contact Telephone: 02072 250000
- Contact Email: paul.jones@thepalace.co.uk
- Job Description: The unit is not holding correct temperature
- Equipment working?: Yes No
- Maintenance required: Next Day

A red "Log Job" button is located at the bottom right of the form. The footer of the page reads "©2006 AGGORA Group". The browser's status bar at the bottom shows "Internet" and "100%".

AGGORA Online - Windows Internet Explorer

http://www.aggoraonline.co.uk/jst_fset.asp?SiteNo=

AGGORA Online

Change Password | Sign Out

Select Site: BS - Bish Engineering - Birmingham (00129) | My Jobs | My Assets | My Alerts | My Settings | My Tools

17 Number of Equipment

Product Type	Location	Manufacturer	Model	Serial Number	Asset Number	Job	Search to Date	Replacement Cost	Life Cycle	Current Date
RAIN MARE	Café	LINCAT	864	21046626	05993	1	£0	£500	7 yrs	05/05/2003
COFFEE MACHINE - FILTER	Café	BRANDER	WA10		02013	0	£0	£6385	4 yrs	12/05/2003
COFFEE MACHINE TRADITIONAL	Café	LA CIMBALI	M29 Selection DTG	511267	05996	0	£0	£4252	10 yrs	10/05/2003
CONTACT GRILL	Café	ROLLER GRILL	Majestic Line	011207897	05992	2	£543	£524	4 yrs	20/05/2003
CONVECTION OVEN - ELEC	Café	FALCON	ET202	F451792	5070	0	£0	£1407	7 yrs	10/04/2000
DISHWASHER - UIC	Café	HOBART	EF40	482075	05993	2	£293	£222	10 yrs	15/05/2005
FRIDGE - COUNTER - 1DR	Café	SCANFROST	CL1805	620462046.QUERY2		0	£0	£130	7 yrs	05/05/2003
FRIDGE - COUNTER - 1DR	Café	Carwell	SSC1825 (30)	605473013	02014	0	£0	£130	7 yrs	05/05/2006
FRIDGE - COUNTER - 1DR	Café	Carwell	SSC1825	620462046.QUERY1	02016	2	£110	£130	7 yrs	12/05/2006
FRIDGE - DISPLAY	Café	LINCAT	H05	22001052	050980	2	£322	£110	7 yrs	10/05/2002
FRIDGE - DISPLAY	Café	LINCAT	CFU100B	22001449	05990	1	£146	£110	7 yrs	05/05/2003
FRIDGE - UR 5D	Café	ORAM	H800	92112	05000	1	£0	£1051	7 yrs	05/05/2003

With the facility to log new maintenance calls and much more, our online system provides:

- Ability to update individual job diaries and chase any relevant part eta's.
- Print generic method statements and risk assessments.
- Track maintenance visits and costs against each item of equipment.
- Identify approximate asset replacement costs.
- Repair quotation Vs replacement analysis.
- Expected Equipment Life Cycle & Capital Replacement Forecasts.
- F-Gas regulation compliance - refrigerant traceability.
- Our local engineer access to you online service and parts history database.

Our online system delivers the transparency and communication needed to operate a successful cost effective maintenance program.

Guaranteed to reduce equipment downtime ...

Regular monitoring of your online equipment will provide greater control over your current and future maintenance issues, allowing you to manage your assets and replace 'over the hill' equipment rather than continue with uneconomical repairs.

Why choose **AGGORA** Technical as your maintenance solution?

Consistent communication and cost control tools.

- 24hr, 365-day support team available on one central number, manned by industry trained and qualified staff.
- Engineers dispatched based on an equipment fault and required skill match, keeping costs to a minimum and 'first time fix rates' as high as possible.
- Free of charge online job tracking and service history system with asset spend reporting, replacement equipment costs, life cycle and capital forecast tools.

Guaranteed Assistance from Industry Qualified Engineers

- Instant access to a national network of industry engineers, giving you reassurance that your site will be capable of fulfilling it's daily function with minimum disruption.
- All work is carried out by appropriately qualified and registered engineers. All regulatory qualifications, accreditations and memberships are monitored by the management team.
- Operating under the Group Health & Safety Policy and Public Liability Insurance, all service engineers abide to the Group approved Method Statements and Risk Assessments.

Industry Relationships

- Direct access to spare part component manufacturers ensures delivery of cost effective repairs over replacement options (guaranteeing only genuine replacement parts are fitted).
- Solid industry relations enable us to provide you with up to date information on changes in Health & Safety legislation and the effect's on your catering operation.
- A wide network of industry support and knowledge ensures whatever your service and equipment needs are, we can fulfill them.

Moving Forward with **AGGORA**

Your industry is our industry, we strive to continually exceed your expectations and deliver innovative, effective solutions direct to your door. We will visit your premises in person to discuss your site needs, and tailor a service or identify products that meet your individual requirements.

We have nationwide coverage, with offices in London, Birmingham and Glasgow.

Equipment Support Desk

0845 1177 555

email: equipment@aggora.co.uk

Maintenance Support Desk

0845 1177 999

email: technical@aggora.co.uk

London Office

0845 1177 888

Birmingham Office

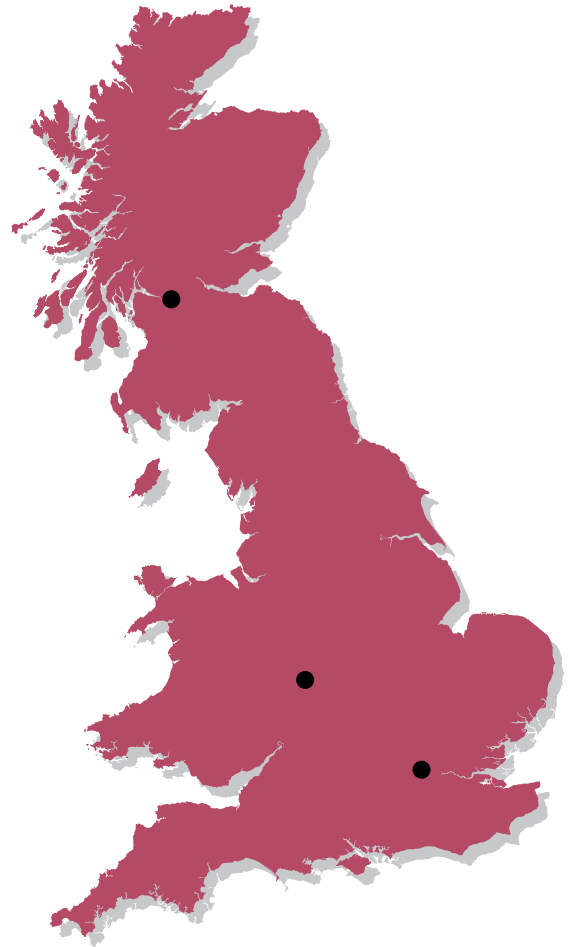
0845 1177 444

Glasgow Office

0845 1177 666

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Redditch, Worcestershire B98 9NR



AGGORA
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www.aggora.co.uk