

Care for a perfect meal!





Innovative solutions, perfect service...
enjoy your meal!



People who work with our equipment are responsible for feeding people who are often totally dependent on this service. These people often belong to vulnerable groups such as the elderly, patients and children. Care and good quality are therefore vitally important.

Iseco has specialised in designing, producing and maintaining equipment for food services since the end of the 19th century. In the 1970s, the company launched its mobile cooking technology and is still leader in innovation and quality. The innovative application of Air Liquide's compressor-free refrigeration technology, Carbofresh™, in its transport and regeneration vehicles is significant in this respect.

In all these years, however, one aspect has always had priority: the quality of the meal you supply.

Healthy, tasty and well presented food is and remains the basis of Iseco's products and services. Innovative technologies are combined with proven applications. The Thermocontact regenerating and heat retaining system is an excellent example of this.

Another priority for Iseco is its long-term partnership with business relations. After careful selection, you purchase equipment which will enable you to work hygienically and efficiently for many years to come.

Iseco not only supplies this equipment, it also offers comprehensive service with respect to technical maintenance and advice. Iseco's knowledge is at your service.



President
Ing P.G. Krielaart

At Iseco, people are central. Firstly, there are the vulnerable groups who depend on you for a tasty, healthy meal. Then there are you and your colleagues who need the resources to provide your clients with the quality and freedom they require. Our task is to supply these resources and support you in fulfilling your mission.

Because good food is something we all enjoy!





They deserve an excellent meal;
you deserve the best equipment



Solutions in all circumstances.

Iseco develops and manufactures products and services for meals provided by a range of organisations such as hospitals, homes for the elderly, schools and prisons. Iseco offers solutions for almost any situation: individual meals or components in multi portions, service in a restaurant or on the wards, for fixed location or mobile organisations.

Technology supporting convenience, health... and the environment.

The bigger the organisation, the more complex meal distribution becomes. To enable you to manage your organisation and the quality of the meals, Iseco applies a range of technologies. In order to preserve the cold chain for the mobile organisation, Iseco joined forces with Air Liquide to develop the Carbofresh™ refrigeration system. This refrigeration system maintains the cold chain without using vulnerable technology in transport and regenerating vehicles. Furthermore, it is simple to use and environmentally friendly.

In order to fulfil HACCP guidelines, Iseco uses a sophisticated data registration system for its equipment. Combined with programmable labels, which is an option, this gives you a flexible and user-friendly management tool.



- Tray
- Plate with flat bottom side
- Cover
- Heating shelf

Thermocontact

For regenerating meals or keeping them hot, Iseco uses thermocontact. The reason is simple: thermocontact has proved to be the best way of guaranteeing a good meal. No drying out, no loss of flavour and nutritional value and no vulnerability.

Thermocontact is a reliable and flexible heating system which Iseco has used with proven success. You are therefore assured of a tasty, healthy meal.



Iseco offers expertise... you can rely on us!

Technology, organisation and application: Iseco has the know-how.

Know-how and expertise: this is the main focus of our group of companies. Our account managers are experienced in analysing organisations like yours. They know how to work with you and your staff to provide you with the equipment your organisation needs.

In addition, Iseco has a number of Culinary Consultants with practical experience. They offer practical assistance in the implementation and use of Iseco products and, as they travel a lot and come into contact with various people and companies, are also able to advise you on other practical matters.

A good technical department is indispensable. Regular maintenance of your equipment is absolutely vital. Your equipment must be able to operate in all circumstances. Reliability is essential, especially when the workload is high.

Should intervention be required, you must be sure that this will be done fast and effectively. Iseco has a highly qualified and well equipped technical department at local level. Our technical staff can also train your personnel to enable them to make a first line diagnosis themselves – and even perform an intervention.

The Iseco companies: the Parex Group

Between the French regions of Champagne and Bourgogne lies the little town of St. Phal in the valley of the river Aube. This is home to Iseco's superbly equipped production facility.

The factory floor area covering over 10,000 m² accommodates the assembly lines for the various Iseco products. This is also home to the product development department. Next to this factory, hidden between woods and streams, is Moulin du Breuil. This commercial centre run by Iseco offers facilities for presentations and small congresses. There is a second commercial centre in Breda in the Netherlands. Here, sister company Sortrans has excellent facilities for giving presentations and product demonstrations as well as holding conferences.

Iseco is part of the international Parex Group. This includes the factory and Moulin du Breuil in St. Phal – Iseco France and Iseco International in Lille, Iseco GmbH in Kehl, Iseco North America in Toronto and Sortrans in the Benelux.

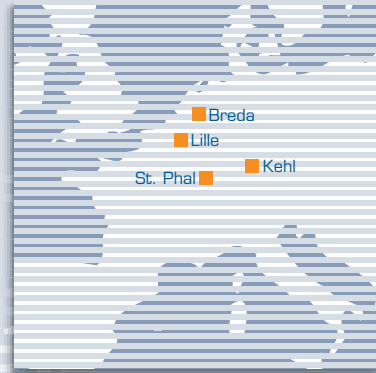
R&D

The international character has given an extra dimension to the already strong innovative side of Iseco. In the factory in St. Phal, intensive research and development conducted in collaboration with various other companies provide insights into new technologies, products and concepts which will enable you to continue to fulfil the wishes and requirements of your clients.





■ Toronto



■ ISECO Group

ISECO Group

ISECO

63 route de Chamoy
10130 SAINT-PHAL
FRANCE
T. +33 3 25 42 55 55
F. +33 3 25 42 19 59
I. www.iseco.fr
E. contact@iseco.fr

ISECO INTERNATIONAL

2 avenue de Kaarst
Euralliance Porte A
BP 52004
59777 EURALILLE
T. +33 3 59 35 20 85
F. +33 3 59 35 20 86
I. www.iseco.fr
E. contact@iseco.fr

ISECO FRANCE

2 avenue de Kaarst
Euralliance Porte A BP
52004
59777 EURALILLE
T. +33 3 59 35 20 75
F. +33 3 59 35 20 76
I. www.iseco.fr
E. contact@iseco.fr

