

FOOD SERVICE S·O·L·U·T·I·O·N·S

Smarter Solutions For Operators and Chefs™



Smarter Solutions — For Every Segment



For every concept and menu, there's an optimal equipment configuration to maximize your operation's potential.

At Food Service Solutions, we give operators and chefs the edge they need to succeed. The best equipment and solutions the world has to offer,

tested, proven, and demonstrated by our team of Executive Chefs.

Discovering new, more profitable ways to produce your menu is liberating. Helping American chefs and operators become even more successful is what Food Service Solutions is all about.



The World's Best Solutions For Your Commercial Kitchen

At Food Service Solutions, we know that the best, most user-friendly combi ovens and professional slicers are Italian. For labor-eliminating food processors — the Swiss lead by a mile.

We know because we've traveled the world to find kitchen equipment that performs to the highest standards.

We don't stop there. Our team of Executive Chefs rigorously test every piece of equipment in our portfolio before we offer it to you.

Don't just take our word for it. Our many satisfied customers operating smarter kitchens are a testament to the transformative impact our equipment solutions will have on your operation.



Food Processing Machines



Pizza Deck Ovens & Dough Prep Equipment

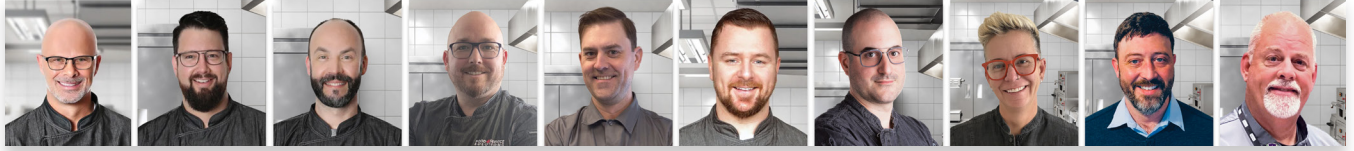


Combi Ovens, Blast Chillers High Speed Ovens



Professional Slicers

Expert Commercial Kitchen Solutions From Our Team of Executive Chef Consultants

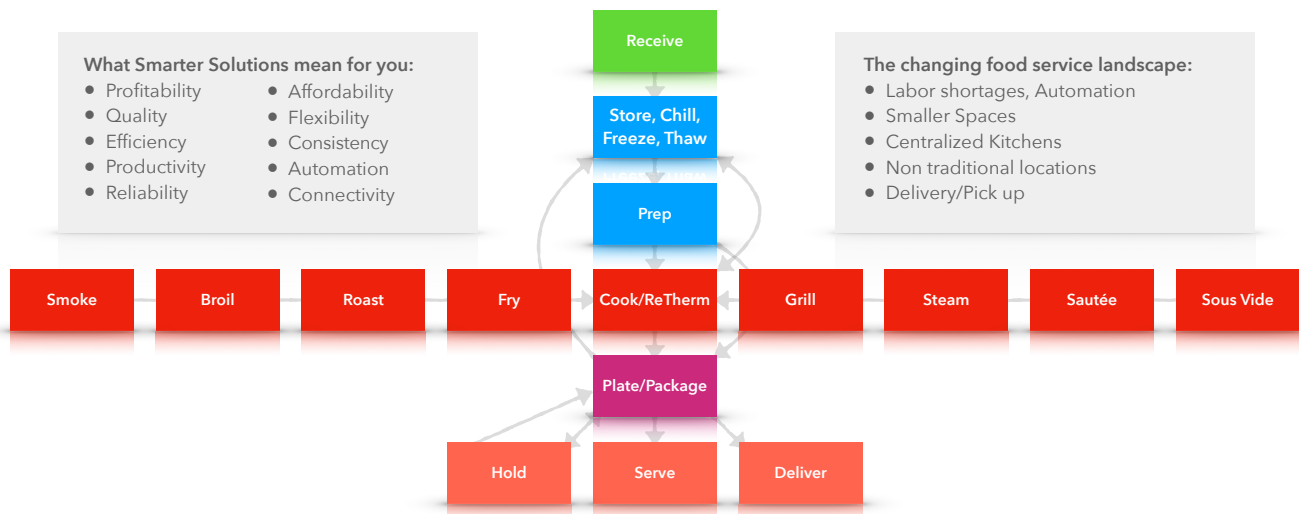


We're a solutions company. Focused on helping operators reduce food costs, save labor, increase food production, and consistently produce higher quality food, faster. That's why we've built a team of Executive Chef Consultants who help operators reduce overhead costs and make more profit.

We've got the experience and the expertise to offer effective, reliable, and field-tested solutions for whatever challenges you may face.

Need to reduce or eliminate labor? Accelerate service? Reduce start-up costs and your production footprint? Lower waste, increase productivity, transform your operation?

Our team of Executive Chef Consultants have the answers and are at the ready to help lend their expertise. First, we'll listen, then we'll find and demonstrate solutions specifically designed to help you achieve your goals.



How Do We Deliver Smarter Solutions for Your Operation?

Hire the best people, procure the best brands, and work with the best consultants, reps, dealers and service agencies.

Search the world for best-in-category solutions and import them to make them available for American operators and chefs.

Test and re-test: Everything we offer is FSS Chef-Certified for application, performance, and reliability.

Provide a team of Executive Chefs, who have the expertise and knowledge, to our customers and prospects, partnering with them to find the best solutions.

Perform menu-specific demonstrations to provide even greater assurance that the solutions we recommend will perform.

Stand behind our solutions with market-leading after-sale service and support across the U.S.A.





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Smarter Solutions For Operators and Chefs™

For more than 50 years, Food Service Solutions has partnered with leading chefs and operators across multiple segments to help them find smarter ways to serve the food their customers love. Efficiently. Reliably. Profitably.

Visit us: [FoodServiceSolutions.com](https://www.FoodServiceSolutions.com) | Call us toll free: 1-800-384-8690

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