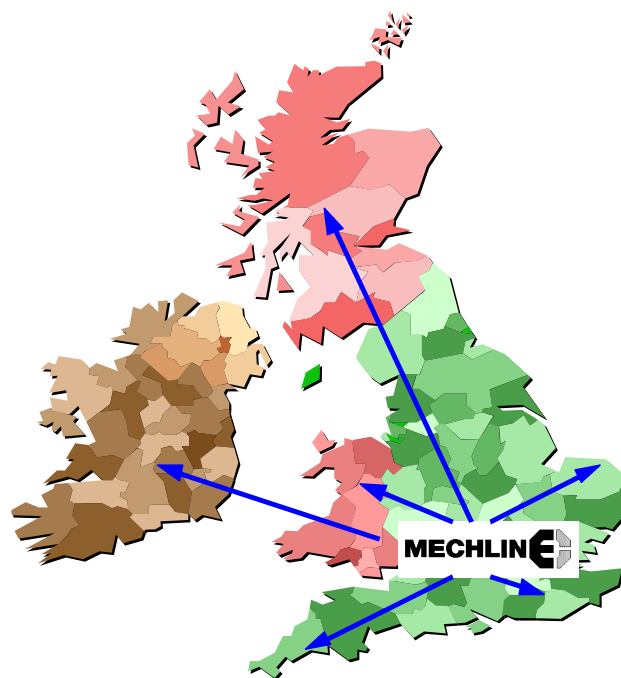




Developments Limited



www.mechline.com

*The ideal food service equipment business partner with
experience, entrepreneurial spirit, dynamics and enthusiasm.*

Mechline Developments Limited

Unit 15 Carters Lane * Kiln Farm * Milton Keynes * MK11 3ER

T: +44 (0) 1908 261511 * F: +44 (09) 1908 261522

info@mechline.com * www.mechline.com

An expert in distribution...

Since its inception in 1991, **Mechline Developments Limited** has become firmly established as the UK's leader in food service equipment innovation—only offering products that represent the best in their class.

Beginning as a fabrication and engineering design company, with its unique **QuickLink** products, Mechline has evolved into a company that excels at brand management and distribution of components that simplify and improve the catering professional's work environment.

Selecting a range of specialised and carefully chosen high-quality, performance-driven food service products, Mechline strives to maintain its reputation to provide products that reflect its origins as a food service equipment mechanical services specialist.

Our technical and operational expertise, coupled with industry experience and an unrivalled sales and distribution network, allow constant brand and product development. We are proud of our accomplishments and can demonstrate a proven track record of advancing each product line to the forefront of its category in the UK.

We credit our success to a combination of these commercial advantages, along with strong consultant / specifying links and our own dedicated sales and marketing team.

Commercially, Mechline has developed a very successful distribution network throughout the UK and Ireland via food service equipment distributors, dealers, project contractors and service companies. This guarantees full access to all market opportunities through our vibrant marketing and sales platform.

We only distribute and market products that provide innovation and value for our customers, promoting best practices in commercial food service facilities, operational benefits, quality and safety.

“ Our desire is simply to improve the food service professional's work environment. ”

Our products ensure that a 'Mechlined' food service operation surpasses customer expectations and provides a successful work environment.

We are proud to be associated with our product lines and bring enthusiasm and expertise to the tailor-made selling and marketing programmes that embody our successful sales history and product launches.

We look forward to more opportunities to continue to grow the products that become part of the Mechline family. As Mechline seeks to expand its business operations and services, it is well placed to offer potential partners, with similar values, the platform of commercial co-operation that can provide a complete catering environment comprised of the highest standards in catering equipment.

“ A 'Mechlined' food service operation surpasses customer expectations. ”



If you are interested in learning more about Mechline and exploring opportunities with us, we welcome your inquiry. We are eager to demonstrate what our combination of ingenuity, skill, entrepreneurial spirit and determination can do to make future partnership efforts

lucrative and valued.

For added reassurance, Mechline has implemented Quality Assurance procedures and has a complete QA policy.



Product ranges, in summary...


Mechline's complete product offer includes the following brands:


- **QuickLink**
- **Spiraflex**
- **AquaJet**
- **CaterTap**
- **Pegler**
- **Delabie**
- **Dormont**
- **GIS**
- **GreasePaK**
- **BaSiX**
- **Mo-EI**
- **CaterZap**
- **Metric Flex Tube**
- **CaterConneX**

Mechline considers itself fortunate to be entrusted to manage each brand and be recognised as successfully creating the demand necessary to become the market leader in each category.

To best manage the brands, products have been separated into distinct product offers—with different catalogues, price books and supporting literature. In the information provided, prices, technological and / or specification-type information are included to provide customers with a well-rounded understanding of the product, whether the application is for individual use or for use in bids.

In 2007, Mechline will add the BASIX range and CaterConneX range to its offer.

 - stainless steel wash hand stations, fixtures and fittings

 - connections for gas and water in commercial kitchens. This range includes Dormont gas hoses and "The Original AquaVend® Hose."

Kitchen Mobilisation Products:

QUICKLINK®

Spiraflex
Earth Bonding Coil

In our **Kitchen Mobilisation Technology** catalogue, also known as the **Pink Book**, we include all the QuickLink items and accessories to complement the QuickLink range, including the **Spiraflex** coiled earth-grounding cables.



Installation Components:
In our **Water & Gas Installation** catalogue, also known as the **Blue**

Book, we include all the installation items and accessories, including a variety of water hoses and Pegler taps. These items represent many day-to-day components required by project or service companies.

Metric Flex Tube



Metric Flex Tube, manufactured by Dormont, is one of the products managed by Mechline that has applications above and beyond the food service industry. Ideal for Original Equipment Manufacturers (OEMs), applications extend to Gas Fires, Boilers, Furnaces, Overhead Heaters, and Convector Heaters...indeed, *any gas appliance*, not just catering equipment.

Summary

Mechline's product range demonstrates its ability to be nimble and quick to respond to market demand. Additionally, its reputation for well-maintained inventory and stock levels, reliable delivery, professional customer service, technical assistance and sales representation have propelled Mechline to the forefront of catering component suppliers.

Industry Recognition

2006 Category Winner: Excellence in Catering Equipment & Supplies Awards for GreasePaK

2006 CEDA: Light Equipment Supplier of the Year

2005 Category Winner: Excellence in Catering Equipment & Supplies Awards for Mo-EI Insectivoro & Delabie Tempomatic 3

1995 The Catering Product Awards for Dormont

1994 FCSI Award for Excellence in Development for QuickLink

1991 Featured on BBC TV's "Tomorrow's World" for QuickLink

Mechline Developments in Association with Trade Associations -

CEDA – Catering Equipment Distributors Association

CESA – Catering Equipment Suppliers [and Manufacturers] Association

CEDABOND – Largest buying agency, representing the equipment dealer industry

FCSI – Food service Consultants Society International

HCIMA – Hotel and Catering International Management Association

ICOM Energy Association – Industrial Commercial Energy Association (formerly BCEMA)

CSFG – Catering for a Sustainable Future, CESA subcommittee

Testing and Accreditation -

Mechline strives to include products in its offer that have passed or exceeded the governing standards for the product category. Therefore, Mechline has experience and knowledge of systems, application procedures and personnel with:

BSI – British Standards Institute

WRAS – Water Regulations Advisory Scheme

CORGI – Confederation of Registered Gas Installers

HSE – Health and Safety Executive

NSF – National Sanitation Foundation

Please visit www.mechline.com for more information.

