

Business Line Hospitality Equipment (HOS) Indonesia



SelfCookingCenter® XS



CombiMaster® Plus



SelfCookingCenter®

Business Line Hospitality Equipment provides Market Expansion Services for professional cooking appliances used in large-scale and commercial kitchens.

Main proficiencies

Grill, roast, bake, steam, stew, blench or poach food, all within a space of less than one square meter. Our product range reduces workload exactly the way modern commercial kitchen needs. It cooks quickly, is easy to use, delivers the food quality you specify and even saves your time, money and energy in the cooking process

Products and benefits at a glance

The reliable professional kitchen assistant

- iCookingControl®
Simplicity through cooking intelligence
- iLevelControl
Intelligent mix loading
- HiDensityControl®
Top quality precision
- Efficient CareControl
Intelligent automatic cleaning

SelfCookingCenter® XS

Professional class, small format

- Professional class, small format
- Outstanding food quality at all times
- Easy to operate
- Minimum running costs
- No checking or monitoring required
- Cook different food at the same time
- Automatic cleaning and descaling

CombiMaster® Plus

The manual-operation master

- Limitless cooking variety
- Optimum cooking cabinet climate
- Unmatched cooking performance
- Easy-to-use controls

Accessories

- Chicken superspike
- Combigrill
- Cross and stripe grill
- Multibaker
- Roasting and baking tray
- Ultravent

Key contact



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Braised beef cut



Finishing, preparing, cooling



Grill



Mixed loading



Steam vegetables



Stir-fry



Applications

- Baking
- Breakfast
- Finishing®
- Mixed loading
- Overnight cooking
- Smoking
- Sous-vide

Customer Management

As a customer, you benefit from our industry know-how, product expertise and service capability

Sales and support

- Provide solutions for industrial caterers, international schools, universities, dormitories, defense, public sectors, hospitals, etc.
- Fast response to cover customer demand both for sales and service
- In-depth knowledge and experience to provide technical and after-sales services, guaranteeing fast and reliable support for customers
- Demo kitchen offering hands-on training, cooking demonstrations and application support for customers

About DKSH

- Publicly listed on the SIX Swiss Exchange since March 2012, DKSH is a global company headquartered in Zurich, Switzerland
- With 825 business locations in 37 markets – 800 of them in Asia – and 31,970 specialized staff, DKSH generated net sales of CHF 11.0 billion in 2017
- With strong Swiss heritage and four Business Units – Consumer Goods, Healthcare, Performance Materials and Technology – the company has a long tradition of doing business in and with Asia and is deeply rooted in communities and businesses across Asia Pacific

DKSH Business Unit Technology

- Leading provider of Market Expansion Services covering a broad range of capital investment goods and analytical instruments
- For our customers we offer total solutions in the areas of agricultural equipment, hospitality equipment, industrial materials and supplies, infrastructure equipment, precision machinery, scientific instrumentation, semiconductor, photovoltaic and electronics, various specialized industrial applications as well as textile machinery
- With 75 business locations in 18 markets and around 1,250 specialists, including 500 service engineers, Business Unit Technology generated net sales of CHF 404.2 million in 2017

DKSH Business Line Hospitality Equipment

- Presence in 10 markets: China, Cambodia, Indonesia, Laos, Malaysia, Myanmar, Philippines, Singapore, Taiwan, Thailand and Vietnam
- 196 specialists and 113 engineers
- With our unique turnkey solutions and first class technical services, our customers increase food and beverage quality, productivity and business revenue.