
BRODDALE



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We Are Brodale

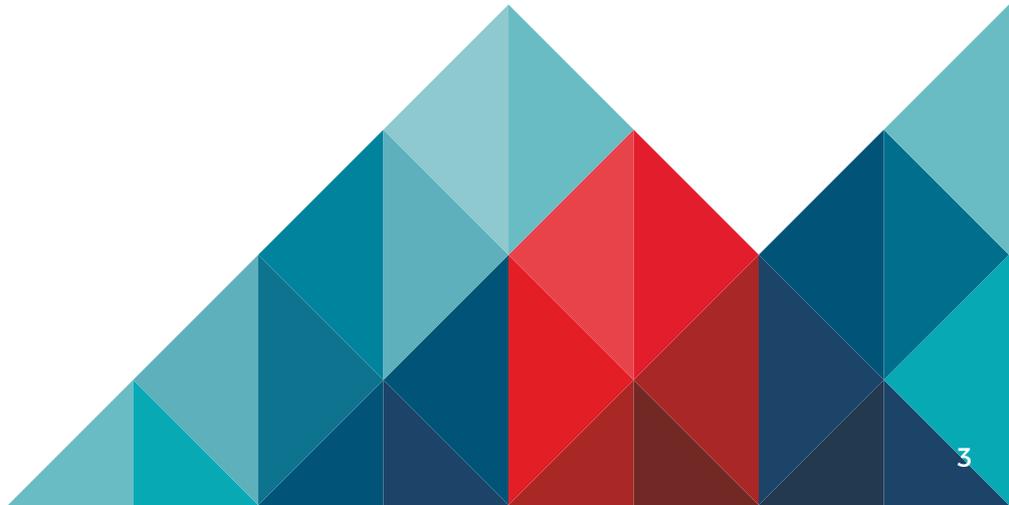
Here at Brodale we pride ourselves on offering high quality services and products at affordable prices.

Brodale Ltd, are a specialist contractor to the commercial catering industry with over 35 years of experience. We are one of the leading specialists in supplying and installing commercial catering equipment, offering bespoke turnkey packages and food service solutions.

The Brodale Team consists of catering, refrigeration, gas and air conditioning engineers all of which are fully trained and hold Gas Safe and Refcom certifications, we operate nationwide and can provide reactive and planned maintenance along with refurbishments and installation. We have solutions for everything from HVAC and extraction systems to air conditioning, refrigeration and gas services.

We offer a diverse range of the best professional catering products available, at an affordable cost, all of which are sourced from the industry's leading brands. Our specialist sales team and office staff can also offer advice and guidance on the best products to meet customer requirements.

Further information on our products, services and opening hours are available on our website. There you can also keep up to date with all the latest news, and get in touch using our online enquiry form.

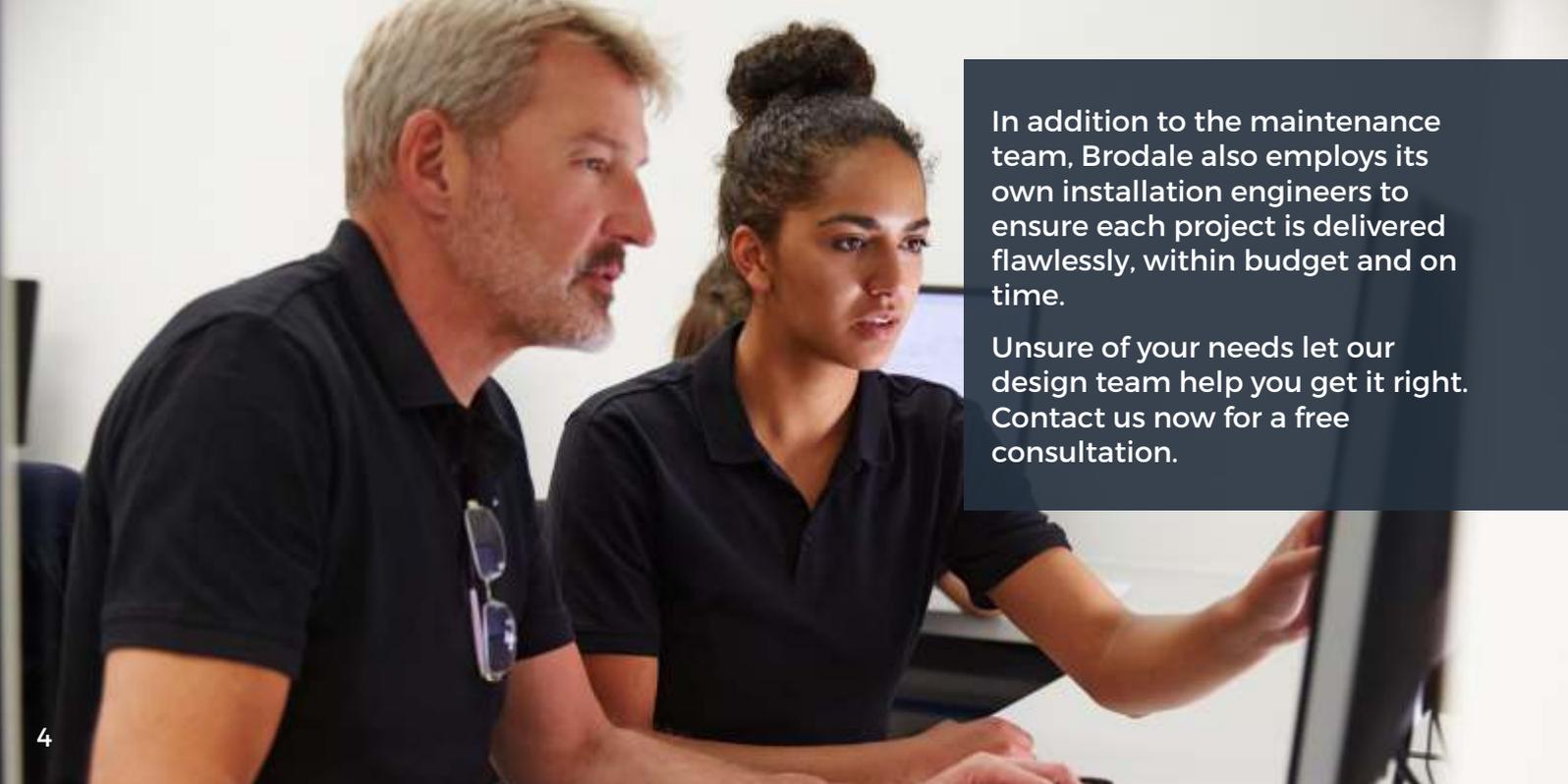




PLANNING, DESIGN & INSTALLATION

Designing an efficient commercial kitchen requires a comprehensive technical knowledge of all types of equipment, here at Brodale we have the knowledge and expertise to assist with this.

We use the highest quality Computer Aided Design and Building Information Modeling and possess an extensive equipment library to create a bespoke turnkey package for our clients. Brodale employ highly skilled experienced technicians who liaise with architects, builders, sub-contractors and clients to ensure that every project runs smoothly.



In addition to the maintenance team, Brodale also employs its own installation engineers to ensure each project is delivered flawlessly, within budget and on time.

Unsure of your needs let our design team help you get it right. Contact us now for a free consultation.

REFRIGERATION, AIR CONDITIONING & HEATING

At Brodale we have a diverse range of refrigeration products suitable for all types of commercial catering establishments. Our equipment is sourced from the industry's leading brands including Cars, Fosters, Williams, Gram and Interlewin.



The engineers at Brodale are fully trained and possess full REFCOM and FGas certifications and are highly skilled in servicing, maintaining and installing air conditioning systems. Years of practical experience in dealing with all aspects of air conditioning mean that we can ensure that you and your product are in safe hands.

We pride ourselves on approaching each job individually; ensuring customer needs are at the forefront of the services we provide and that the minimum amount of distribution is caused when installing a new appliance. Our experts can provide advice on which air conditioning unit would best suit your environment including portable air conditioning units and ducted ventilation systems.





VENTILATION & EXTRACTION

Brodale provide ventilation and extraction systems for commercial kitchens throughout the UK. With over 35 years of experience we can manage the process from start to finish, everything from planning applications, drawings and designs, through to project management ensuring that current standards are complied with.

We provide a range of high quality, affordable and energy efficient products from the industry's leading brands. Following installation our service team can provide training and support alongside planned maintenance and offer a 24/7 emergency assistance service.

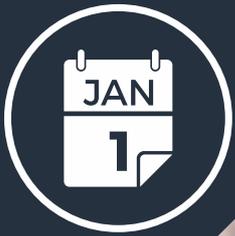
CATERING & REFRIGERATION EQUIPMENT SALES



Brodale prides itself on offering a diverse range of the best professional catering equipment products available from the leading industry manufacturers. Our brochure can be requested using the online contact form at www.brodalecatering.co.uk

Brodale supplies a myriad of different specifications to meet customer requirements. We can offer expert advice in choosing the equipment that is right for you, whether it is instantly operational, multi-functional, or with a small footprint we are your one stop shop





PLANNED MAINTENANCE SERVICE & REPAIR

Brodale understands it's important to keep your commercial kitchen operational at all times. When equipment breaks down, we can provide a diagnosis, and if our engineers can't repair it on site, we will order parts immediately. All of our vans have a varied stock to increase first time fixes, alongside this we hold a varied stock of parts in our stockroom based in Nottinghamshire.

We have Service and Maintenance contracts with multiple organisations meaning we have a wealth of knowledge on equipment specifications and installation.

GAS SAFE SERVICES

Brodale's engineers are all registered Gas Safe and can carry out Kitchen Safety Tests which consist of standard gas equipment checks and gas interlock systems to comply the latest gas safety regulations.

All of our equipment is sourced from the industry's leading brands including Rational, Bluseal and Falcon.



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