

We turn ideas into products.

*So that food
stays fresh longer.*



*IDEAL AKE is a success thanks to families,
doers, entrepreneurs, idealists and
perfectionists.*

In Gmunden and in Bad Mitterndorf.

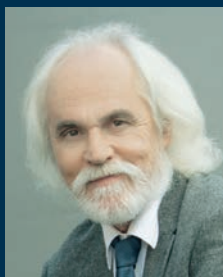
People who live for their convictions and ideas, work hard,
take others along with them and inspire them.

This is the basis for IDEAL AKE's innovation and more than 70 years
of business success.

Our mission of "turning ideas into products, so that food stays fresh longer" is the
stimulus and motivation for everything we do, and a challenge for us every day.
Only this way can we guarantee our customers the professionalism and flexibility
for which we are internationally esteemed.

Thanks to our trade and sales partners, IDEAL AKE cooling and heating technology
appliances are found worldwide in the most prestigious gastronomy and
commercial companies.

IDEAL management



Franz Herzog
Managing Director



Johannes Gruber
Managing Director

AKE management



Helmut Pilz
Managing Director



Andreas Pilz
Managing Director



Klaus Gaiswinkler
Managing Director



The story of our success





*Food that stays fresh longer.
What our consumers want.
What our customers want.
What we at IDEAL AKE want.*





Convenience, enjoyment and health go hand-in-hand.



Eating habits and consumer wishes are changing rapidly.



Eating at home, during leisure time, at the workplace, around the clock. The borders are becoming blurred.



The mobile society is redefining the way we eat.

Globalisation and multiculturalism are making cuisine more colourful.



Availability and freshness are now a basic requirement for any business model.

*We turn ideas into products.
For example for modern to-go concepts.*



“We turn the smallest spaces into high margins.”

Sales manager Bruno Eder, take-away store



For filling stations, bistros, take-away stores and to-go areas, at IDEAL AKE we have developed a perfectly tuned product range that can be adapted flexibly to all types of spaces: With an enticing presentation of hot and cold food and beverages, and practical details that make it easier for the service staff to sell them.



“We turn our bakeries into snackeries.”

Master baker Monika Weber



Strong competitive pressure and changed consumer habits, such as the to-go trend, call for new concepts from bakers, pastry chefs and cafe owners. For example by expanding their product range with hot and cold snacks, beverages and sweet treats. At IDEAL AKE we will help you tap into new customer potential with our products.



“We turn the butcher’s shop into a lunchtime meeting place.”

Butcher Klaus Hornschild

In butcher’s shops, it is not just exceptional product presentation, perfect cooling and an efficient working environment that are important, but also an expanded product range that includes high-quality lunch options and enhanced to-go areas. This is why at IDEAL AKE we have developed a multitude of products for high-quality meat and freshly-cooked foods, so you can chill them, keep them hot and present them perfectly.



“We turn bars into cool meeting places.”

David Colman, Bar owner



Wine bars and cocktail bars are right in fashion. To offer guests the highest level of enjoyment, the shape and colour of our flexible beverage counter system adapt to any space while providing large storage volumes and efficient handling. And by inclining wine bottles at the perfect angle, our refrigerated wine cabinets guarantee minimal vibrations and constant temperature control to the precise degree.

*We turn ideas into products.
For example for the retail food trade, and
for gastronomy on land and at sea*



“We turn every buffet into a culinary experience.”

Maximilian Hohenburg, hotelier



Whether it's the smallest bistro, a franchised eatery or an award-winning restaurant, or a themed restaurant in a club hotel: At IDEAL AKE we have the right solution for everything, adapted to the widest variety of needs, requirements and spatial conditions.



“We make shopping a pleasure.”

Sabine Reinsberg,
retail food trade manager



It is hard to imagine life in the retail food trade without hot food counters, baked goods and snack counters, and take-away areas. That is because they generate sales in a small space with a varied selection at different times of the day. At IDEAL AKE we ensure the maximum space efficiency, the greatest user-friendliness and naturally the perfect product presentation.



“We turn the seven seas into a five-star restaurant.”

Captain Marc Rasmussen

Rough seas, limited space, strict hygiene regulations and demanding guests – gastronomy at sea is a constant challenge. Thanks to years of experience and specially developed marine appliances, IDEAL AKE is the ideal partner for cruise ships, ferries, and passenger and tourist vessels.



Counters for beverages



Refrigerated wells



Refrigerated display cases for assisted service



Refrigerated meat and cheese display cases



Insulated glass display cases



Countertops



Non-refrigerated display cases



Switchable display cases



Self-service display cases

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Ice-cream cooling



Refrigerated counters



Cabinets and shelves



Combination display cases



Heated display cases

Expertise and Industry 4.0

At IDEAL AKE we work daily with a team of more than 400 highly trained, qualified and committed employees in Gmunden and Bad Mitterndorf.

We conceive and build ultramodern cooling and heating technology appliances.

Our ultra-high tech machinery enables rapid-response production with absolute precision and perfection.



Our IDEAL AKE cooling and heating technology appliances and innovations are successful and in demand worldwide.



Convenience Plus – Migros, CH



Moi Bar – Airport Helsinki, FIN



Springbok – Oslo – NOR



Dean & David – Central Station Hamburg – GER



REWE To Go – Central Station Cologne – GER



Green Barn – Venlo, NL



Pakhuis – Ghent, BEL

Thanks to a global network of trade partners, the cooling and heating technology appliances from IDEAL AKE can be found in the retail food trade, at fast-food chains, in the food courts of large shopping centres, in the hotel industry and gastronomy, and at international train stations and airports.



*Idea + Production + Training.
From a single source.
That's what makes IDEAL AKE unique.*



In a challenging market environment, your response has to be fast, flexible and innovative. We offer exclusive product training for this.

At IDEAL AKE, we decided early on to provide all the development steps from a single source, namely Idea + Production + Training.

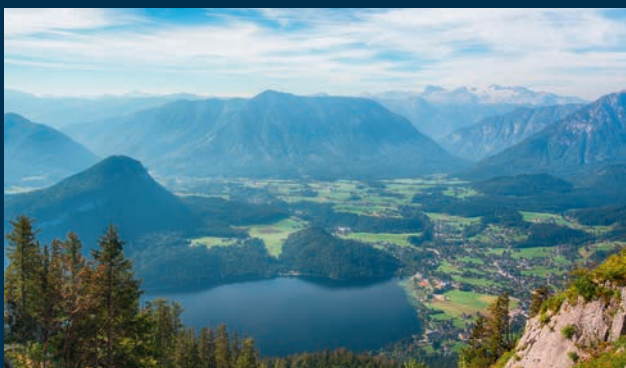
In this way we guarantee innovation coupled with reliable industry standards. And we develop and produce individual solutions in a close and direct dialogue with our customers. In our state-of-the-art training facilities and our excellently-equipped demo kitchen, our sales partners and their customers can actively get to know our cooling and heating concepts and test the technical features in practice. This is partnership in the best sense of the word.

Our Idea + Production + Training concept is the basis for active knowledge management and the quality assurance programmes at IDEAL AKE.



IDEAL AKE is known far beyond the Austrian borders for our in-company apprenticeships and excellent employee training. Our own trainee workshop sets the standard and embodies our commitment. In this way IDEAL AKE continues the tradition of “Austrian engineering” that is esteemed worldwide.

From the **Salzkammergut**
to the whole world.



IDEAL AKE's sites are in one of the most beautiful places on Earth: the Salzkammergut. Our unique working and living environment is a visual reminder every day of what environmentally conscious, sustainable thinking and acting mean.