GASTRO ECONOMY

IDEAL AKE

REFRIGERATING & HEATING UNITS

for gastronomy, hotel industry and retail



COMPANY PRESENTATION

www.ideal-ake.at

About us

How the past shapes the future

IDEAL AKE is a company with great tradition. We have stood for customer-orientated thinking, fresh ideas and trendsetting technology for more than 70 years. Our products and innovations are successful worldwide and have decisively shaped our industry.

The driving force behind our success is our enthusiasm – enthusiasm for technology and materials. It motivates us to design intelligent solutions for tomorrow. Always with the utmost attention to quality, durability and sustainability.

1945
Founding of IDEAL: forerunner in the production of freezers

1960
Beginning of stainless steel manufacturing in the area of counters for beverages and Gastronorm refrigerated counters

1998
Founding of AKE

2007
New construction of the training centre and show room at AKE

2012
Purchase factory 2 at Gmunden, Bundling of the strengths under one common brand umbrella IDEAL AKE

2013–2018
Business expansion at IDEAL and AKE

2022
The NordCap Group, being a trusted partner for decades, takes the majority stake of IDEAL AKE



Protecting the environment

Energy Efficiency, Eco-design and the EC F-Gas Regulation

Natural refrigerants, energy efficiency and sustainable architecture are self-evident with us. All self-cooling devices are therefore available with the environmentally friendly refrigerant propane (R290) and thus **meet the legal requirements of the EC F-Gas regulation and eco-design directive**.

Due to a high production depth, spare parts are still available years after the purchase of a device. Instead of replacing a device completely, repair it! Sustainability at the next level!

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

MADE IN
AUSTRIA

Standard of quality

From the Salzkammergut all over the world

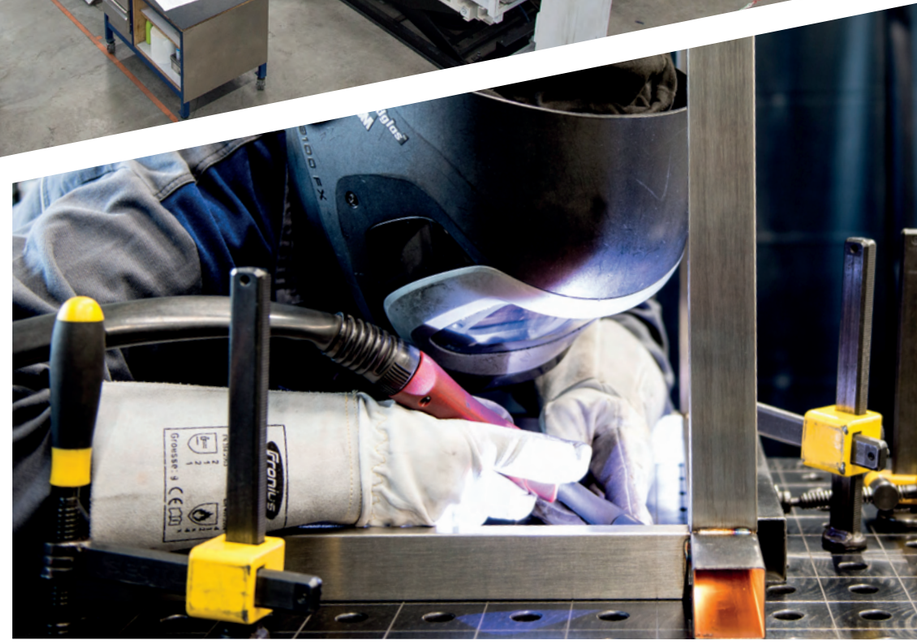
IDEAL AKE stands for high quality cooling and heating devices. The combination of our employees' know-how and state-of-the-art production technologies at the two production sites in Bad Mitterndorf and Gmunden are the basis for top quality.

Customer orientation

We listen actively to our customers' demands, understand their wishes and requirements and develop individual and innovative solutions with them.











There is a solution for everything

Modern refrigerating and heating units fulfil far more than just their mere functional tasks. They prevail as decorative inventory, are easy to fill and operate efficiently, have failsafe technology for trouble-free operation and provide a multitude of design possibilities up to completely individual concepts.

No matter whether it is a standard or a newly developed design. In our online product catalog you will find all standard devices with the corresponding detailed information.

Online Product Catalog

You prefer an individual made-to-measure product? No problem!

The sales team will be happy to inform you!
office@ideal-ake.at

GASTRO ECONOMY

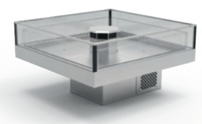
Product portfolio at a glance



Counters for beverages



Refrigerated counters



Refrigerated Wells



Insulated glass display cases



Refrigerated display cases for assisted service



Self-Service Display Cases



Cabinets and shelves



Refrigerated display cases for meat or cheese



Display cases with dry heat



Display cases with heating climate



Combination display cases



Switchable display cases









MORE INFORMATION

Counters for beverages

Individual solutions meet perfect designs

Our beverage counters convince with a variety of features, this applies to our standard program as well as to custom-made special designs. Sophisticated and ergonomic solutions support your service staff, noble design and perfectly tempered beverages inspire your guest.



Base refrigerated counter
(Body height: 480 mm)



Back bar counter
(Body height: 815 mm)



Refrigerated service counter
(Body height: 865 mm)



Non-refrigerated cabinets



Bottle and liquor coolers

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl



MORE INFORMATION

Refrigerated counters

Efficient refrigeration system for maximum freshness

Following the trend towards fresh food preparation in front of the customer’s eyes, our refrigerated counters provide ergonomic handling and high storage potential with energy-saving cooling. Perfectly structured and individually adaptable systems for efficient and safe work.



Refrigerated counters GN / EN



Freezer counters



Saladettes



Food preparation stations



Make Art Cool



Non-refrigerated cabinets



MORE INFORMATION

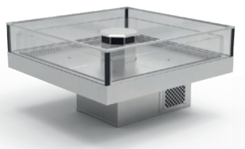
Refrigerated Wells

Seductive presentation

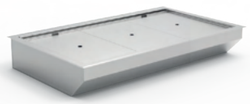
Whether for self-service or fresh preparation – our refrigerated tubs with convection cooling enable the fresh, hygienic and appealing presentation of the goods. Ideal for the restaurant and bar business, in the gourmet food store as well as in the patisserie and bakery.



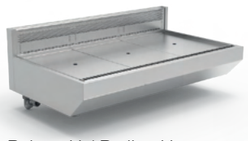
Forced-air cooling wells



Refrigeration island



Bakery



Bakery H / Praline H



Built-in refrigerated wells EBS



Cooling Plates









MORE INFORMATION

Insulated glass display cases

Best temperatures for sensitive food products

Our customers are often confronted with specific requirements such as varying room temperatures. Our insulating glass display cases were developed for exactly such scenarios. Thanks to glass structures with insulating glass, your food, cakes, etc. remain optimally cooled even in extreme situations.



Built-in refrigerated display cases Green



Countertop refrigerated display cases Green



Refrigerated cake display cases



Cooling tower Green



Refrigerated display cases with cake drawer Green



Sushi Tower

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl







MORE INFORMATION

Refrigerated display cases for assisted service

Fresh and attractive presentation of the food

Our refrigerated display cases are equipped with modern refrigeration technology. The units provide optimal refrigeration and perfect presentation for fresh food, snacks, cakes and drinks.



Built-in refrigerated display cases Gastro EC
(Change from service to self-service)



Built-in refrigerated display cases Gastro / BAK



Refrigerated display cases with cake drawer



Built-in refrigerated display cases Snack Line



Countertop display cases Gastro







MORE INFORMATION

Self-Service Display Cases

Elegant presentation for take away

Grab'n Go is absolutely trendy. With our self-service display cases you perfectly organise your self-service area. Wheater for restaurant, canteen or convenience store, we have the appropriate solution. Get inspired by various equipment highlights such as soft-close flaps, bottle slide system etc.



Delicious Sushi



Cool Bottle



Refrigerated multideck cabinets Brillant



Open built-in refrigerated display cases Green



Built-in refrigerated display cases with flaps



MORE INFORMATION
Cabinets & shelves

MORE INFORMATION
Refrigerated display cases for meat or cheese

Cabinets & shelves

True eye-catchers for gourmets

Product presentation at the highest level. The surfaces of our refrigerated multideck cabinets can be configured in any way and fit in your gastronomic concept perfectly. From exquisite refrigerated wine cabinets to display cases for cheese – anything is possible! The implementation of a meat display case combined with a cold storage extension or in combination with a refrigerated counter for storage is only one tailor-made customer solution out of many.



Refrigerated wine cabinets



Meat aging and presentation cabinets



Display cases for cheese



MORE INFORMATION

Display cases with dry heat

Constantly hot food

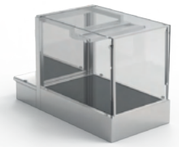
Quartz-infrared heaters per each level ensure an optimal core temperature of your goods. Whatever you choose, drop-in, slide-in, stand-alone, Hot Marie or Hot Vario, our hot display cases and bespoke solutions will place your products in precisely the right place.



Built-in heated display cases EC
(Change from service to self-service)



Hot Vario



Countertop heated display cases
(Change from service to self-service)



Built-in heated display cases EC Hot Marie
(Change from service to self-service)



Heating tower



Hot Storage / Make Art Hot



© René Marschall

MORE INFORMATION

Display cases with heating climate

Including the best taste climate

The highest optical quality of your dishes right to the last guest – this is guaranteed by our heated display cases with different climate types. By means of easy pictogram control, you determine the perfect climate, and the way your food looks and tastes remains at the highest level.



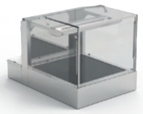
Basic
(Change from service to self-service)



Basic Plus
(Change from service to self-service)



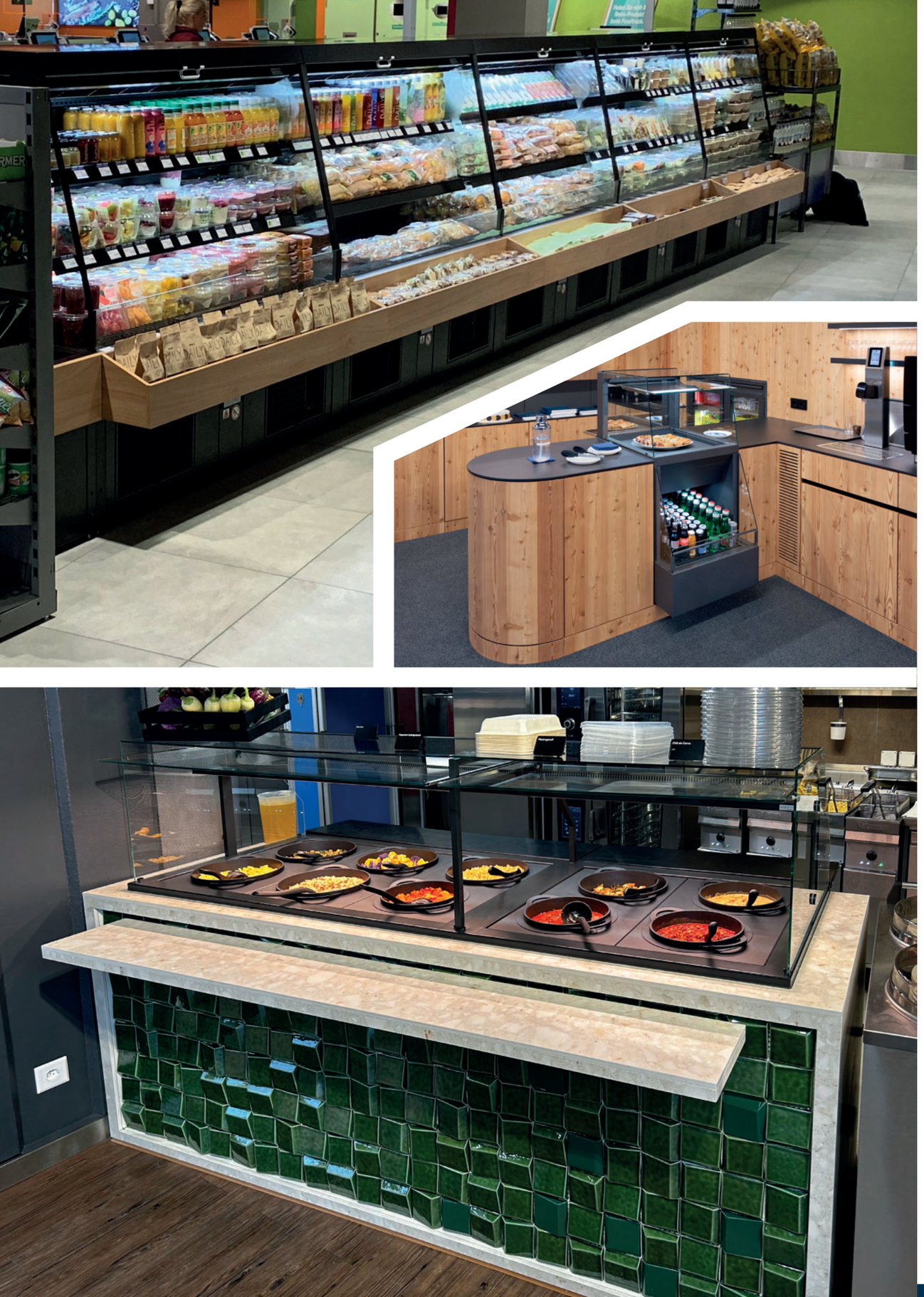
Comfort
(Change from service to self-service)



Countertop heated display cases Basic
(Change from service to self-service)



Heating tower Basic Plus



Switchable & Combination display cases

Perfect all-rounder

Presenting hot and cold food in a shared display case is right in style. Many individual design possibilities such as combined bottle refrigeration in the base for impulse buying make our combination display cases into gastronomy all-rounders. Our switchable display cases provide maximum variability of use and the possibility to react perfectly to the time-of-day based demand.

MORE INFORMATION
Combination display cases

MORE INFORMATION
Switchable display cases



Take Away
(Change from service to self-service)



Foodstation Flaps



Switch
(Change from service to self-service)



Caleo



Vario Food Counter
(Change from service to self-service)

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

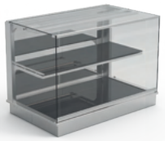
Customise your unit

Flexibility without limits

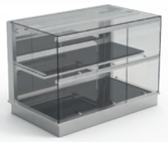
Options on the **customer side**



Open



Closed

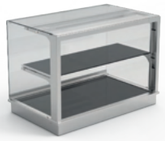


Flaps



Easy Change System

Options on the **operator side**



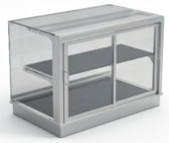
Open



Closed



Hinged doors

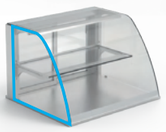


Sliding doors

The **glass enclosure** for classical heated display cases is available with a round, squared and inclined design. The units with Easy Change are available in squared and inclined designs.



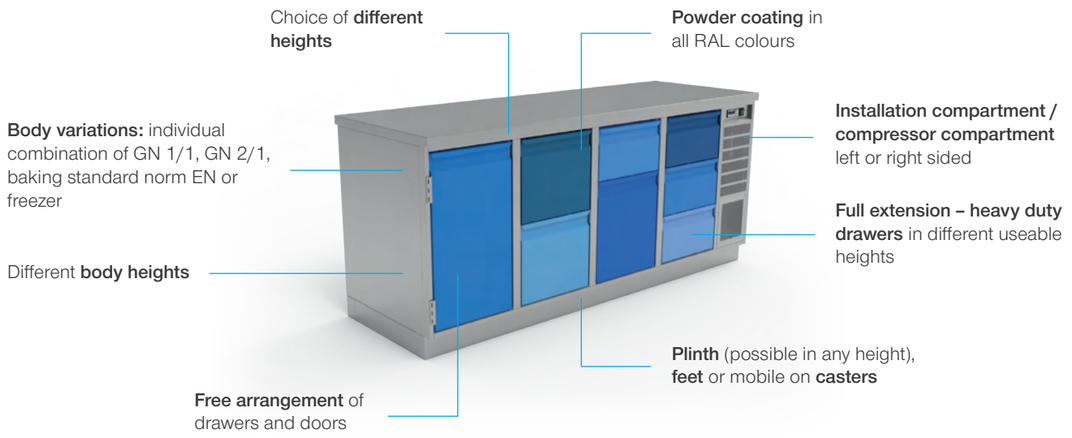




Glass enclosure light



Refrigerated counters & counters for beverages











Knowledge sharing

Space for inspiration and innovation at IDEAL AKE Academy

The IDEAL AKE Academy is a place to be creatively inspired, to exchange innovative ideas, to develop new concepts and share know-how. Equipped with the latest technology and a large number of displayed IDEAL AKE devices, the academy offers the perfect place for a wide variety of trainings, (online) seminars and events.

Interested? Get in touch with us:
akademie@ideal-ake.at

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

GASTRO ECONOMY

Interspar am Schottentor

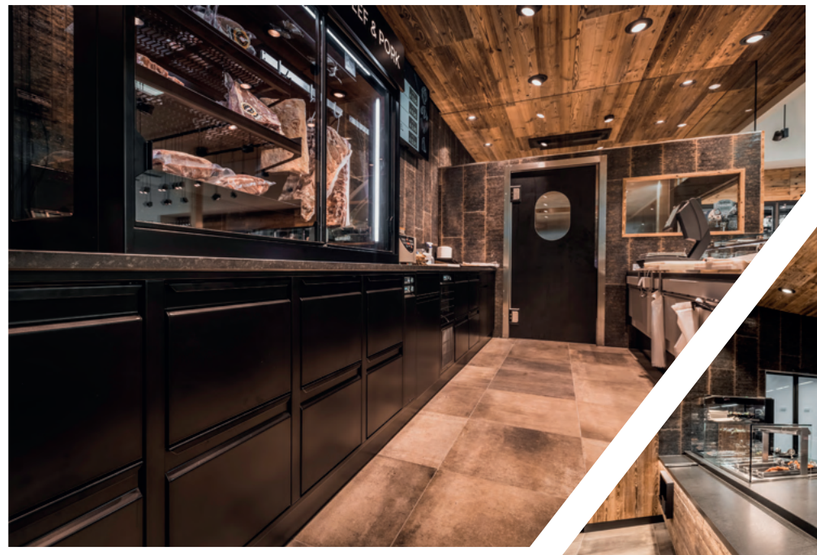
At the grand opening in Vienna of the Interspar flagship-branch at the Schottentor, nothing's been left to chance when it comes to perfect product presentation. Approximately 30 new cooling and heating devices from IDEAL AKE are being used here, all of them meeting the high demands in terms of technology, design and flexibility – letting elegance and high-tech merge seamlessly.

Vienna, Austria











© David Johansson







© IDEAL AKE (Ch. Grill), Rene Marschall



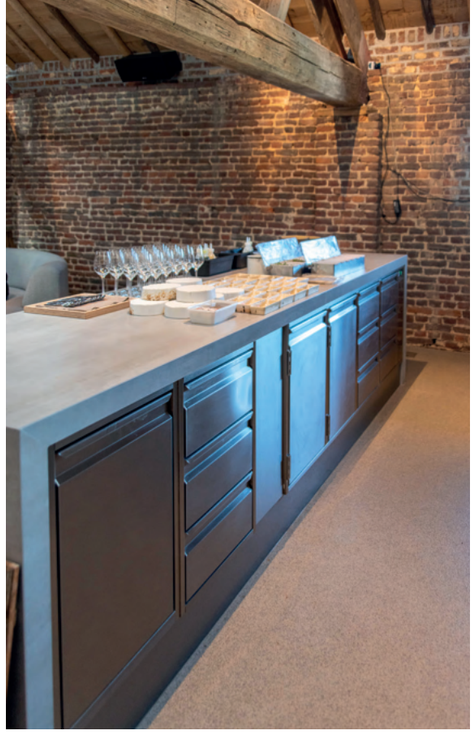


Handl Gastro Genusswelt

In the Handl Gastro Genusswelt (Handl Gastro World of Enjoyment) various IDEAL AKE appliances have found their places. Heated display cases, refrigerated counters and a dry ager with individual RAL finish were stylishly integrated and create a harmonious overall concept.

Pians, Austria









Brut 172

The furnishing of the restaurant bridges tradition and progress. Rustic wooden beams combined with modern stainless steel technology from IDEAL AKE create a perfect ambiente. The combination of different drawers and door elements for individual use provide an efficient workflow and a superior customer service.

Reijmerstok, Netherlands









Bakery Adams

The Adams Bakery exudes a friendly and welcoming atmosphere. This lightness is also reflected in the IDEAL AKE devices used there. The delicate glass construction of the display cases provides the perfect stage for food. In addition, a gentle air curtain ensures homogenous cooling.

Baarle-Hertog, Belgium

IDEAL Kältetechnik GmbH
In der Schörihub 28, 4810 Gmunden, AT
+43 7612 660 61
office@ideal-ake.at

AKE Ausseer Kälte- und Edelstahltechnik GmbH
Pichl 66, 8984 Bad Mitterndorf, AT
+43 3624 211 00
office@ake.at

09/23

www.ideal-ake.at

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl