





think fresh

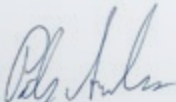
Always further. Always better.



IDEAL-AKE is 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 start designing intelligent solutions today, for tomorrow and always with the greatest-possible attention to quality, longevity and sustainability.

The high satisfaction of our customers is the reward for our work. We are thankful for this and assure that we will tackle our work in the future with the same enthusiasm and passion that has distinguished us to this day.


Andreas Pilz
Managing Director AKE


Franz Herzog
Managing Director IDEAL


Helmut Pilz
Managing Director AKE


Mag. Norbert Forstinger, MBA
Managing Director IDEAL


Klaus Gaiswinkler
Managing Director AKE

think fresh

*Taking new paths –
using proven foundations*



Principles upon which we build

The world in which we live is becoming faster, the competition tougher and the challenges greater. We are thrilled by this development, but mainly we look forward to it. That is because for more than 70 years, we have acted on immutable principles, which have always been a good and secure foundation for us. They are the source of our creativity and inspiration; they give us strength for innovations, remind us to be responsible to nature and let us take new paths with the right partners. We are ready for a successful future.



Customer orientation

We listen attentively to our customers, understand their wishes and requirements, and develop individual and innovative solutions that inspire.



Innovativeness

The enjoyment of challenges and enthusiasm for technology drive us forward. That is how products and concepts come into being, which revolutionise the market.



Sustainability

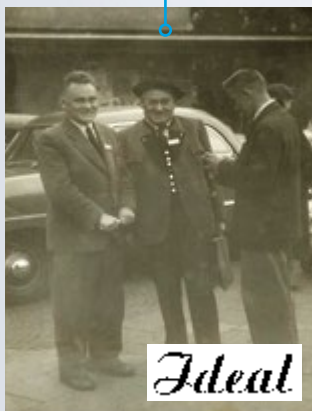
We see the present as an important foundation for a future that is worth living. Our products are a contribution to the responsibility for the environment and society that we live out.



Partnership

Trendsetting products and concept solutions best arise through the bundling of individual strengths. Joint know-how and partner-like competence develop from this.

1945



Founding of the Herzog Kühlung company in Gmunden: forerunner in the production of freezers

1960



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

1981



First appearance at the IKK in Nuremberg: start of European-wide sales

1998



Founding of AKE in Kainisch: production of refrigerated wells and refrigerated display cases

2002



Expansion of the IDEAL location to more than 8,000 m²

think fresh

*Endlessly striving to improve things
brings fresh wind into our company, and
has done so for more than 70 years.*

2007



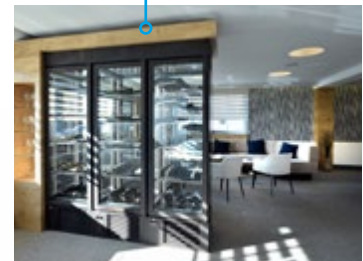
Purchase of another commercial property through IDEAL in Gmunden

2012



AKE business expansion: training workshop, Sky Restaurant and logistics centre

2013



New construction of the training centre and show room at the Gmunden location

2014



New construction of the training centre and show room at the Kainisch location

2016



Business expansion at the Kainisch location: New production hall with 3000 m²



Bundling of the strengths under one common brand umbrella



think fresh

*Innovative products – conceived by us,
made for you*

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.

If you are interested in our products as well, then we invite you to get to know our large product range in the following pages. Whether the standard programme or custom designs, you are guaranteed to be satisfied.

10-11

Counters for beverages

Select individual items from the extensive standard programme or design your own according to your desires with our custom designs. This gives you added value and helps you enjoy your work!



12-13

Refrigerated counters

The perfect storage volume is not enough. It is more important to us to have the most efficient refrigeration system, also with alternate refrigerants, and the easiest handling for perfect hygiene.



14-15

Refrigerated wells

With our multifunctional refrigerated wells, you can present your selection of food in an optically appealing way and always perfectly refrigerated. That is how to entice your guests to dig in!



18-19

Refrigerated display cases

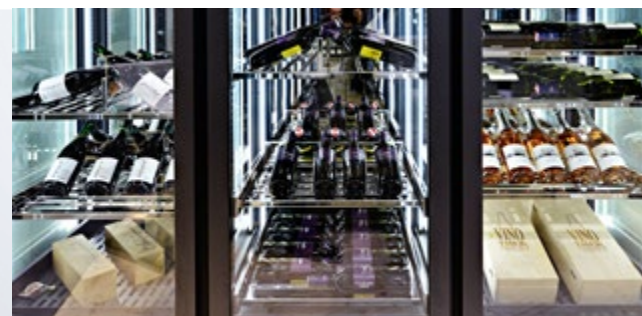
The direct contact to customers and guests! As display cases for service or self-service with many useful details, they are a good choice anywhere where food is to be presented as fresh and appetising.



20-21

Cabinets and shelves

Today, attractive presentation of the food and beverages is an important element of many gastronomy concepts. There are an endless number of variations that are matched to customers.



22-23

Heated display cases

An entirely new principle has revolutionised the world of heated display cases! The innovative technology of the heating climate protects the food from drying out and makes it look fresh for longer.



24-25

Combination display cases

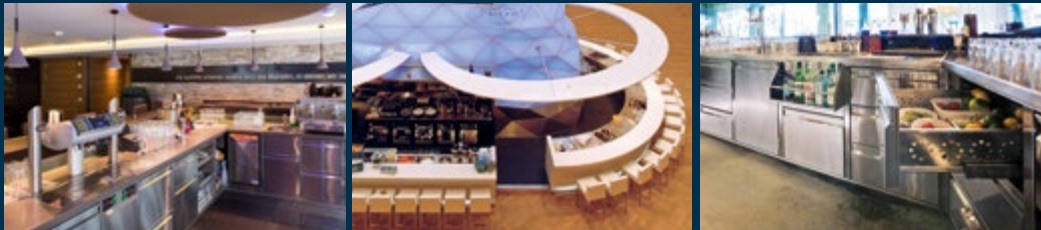
The all-rounder in gastronomy. Combination display cases combine the best of two worlds and offer customers hot and refrigerated food from one unit.



Counters for beverages

Individual solution in a perfect design

From our standard programme up to customised designs, our counters for beverages prevail with a multitude of features. Well thought out and ergonomic solutions support your service staff, and an exquisite design and perfect beverage temperatures thrill your guests.





Highlights

- ⚙ Attractive design and optimised storage utilisation
- ⚙ Efficient refrigeration system and environmentally friendly refrigerants
- ⚙ Flexible construction in any styling and individual surface and colour designs



Ambient counters, built-in cabinets, extension elements, red wine drawers and waste disposal



Base counters, built-in counters, beverage counters



Spirits freezer, refrigerated wells for bottles



Counter tops, working surfaces

Highlights

- ⚙ Customised units with expandable components according to your needs guarantee optimum use of space
- ⚙ Perfect temperature control thanks to an efficient refrigeration system and optimised airflow
- ⚙ Many useful details such as a removable hygienic cutting board, hygienic tray for the cold room, dividers for securing and hygienic class H3 are possible on request.



Gastronorm and Backnorm



Ambient counters



Freezer counters



Refrigerated counters



Food preparation stations



Salad bars



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

*Efficient refrigeration system
for maximum freshness*



Refrigerated well

Present to entice

Whether for self-service or fresh preparation, our refrigerated wells with convection cooling facilitate the fresh, hygienic and appealing presentation of your products. Ideal for restaurant or bar use, in a delicatessen as well as a pastry shop and bakery.





Highlights

- ⚙️ Optimum cooling through a gentle air curtain
- ⚙️ Lift-up evaporator for the easiest cleaning and perfect hygiene
- ⚙️ A great variety of configurations and installation variations for an individual design (drop-in, slide-in, base, countertop, Pro)



Gastronorm and Backnorm



Refrigerated wells
(with fan-assisted cooling)



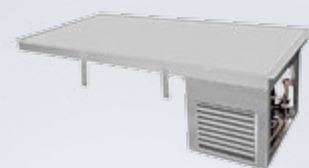
BAKERY
(with fan-assisted cooling)



Refrigerated wells
(with static cooling)



BAKERY H
(with fan-assisted cooling)



Cold plates (with static cooling)





Refrigerated display cases

Perfect stage for good taste

Guests buy food with their eyes, which means that attractive presentation of refrigerated products is that much more important. We offer you our refrigerated display cases in many variations – open, closed or with soft-close removal flaps – and naturally in an individual design.





Highlights

- ⚙ Appealing food presentation due to high transparency
- ⚙ LED lighting with natural colouring and optional mirroring
- ⚙ Several temperature zones for different refrigeration requirements, also in the Green insulating glass design
- ⚙ Concept solutions and custom designs with the greatest possible design flexibility
- ⚙ For service or self-service



Gastro GE



Gastro EC



Gastro GE E KL Pro



Cooling Tower KT



FLANTASTIC



SUSHI-IN



Ambient
display cases



FOODSTATION
Cold Flaps
Neutral Flaps



Highlights

- ⚙ Attractive presentation for a variety of products from the food and beverage area such as beverages, cheese, meat and much more
- ⚙ The greatest variety of application and temperature ranges are possible
- ⚙ Individual designs and configuration variations depending on the area of use and local conditions



Wine cabinets



Cheese display cabinets



Meat maturation and presentation cabinets



Self-Service Refrigerated Multideck cabinets



Beverage multidecks



BRILLANT multidecks



Cabinets and shelves

Eye-catcher for connoisseurs

Product presentation at the highest level. The surfaces of our refrigerated multideck cabinets can be configured in any way and slip perfectly into your gastronomic concept. From an exquisite refrigerated wine cabinet, continuing with a meat ageing cabinet up to a Grab & Go refrigerated multideck beverage cabinet, any variation is possible.



Heated display cases

Including the best taste climate

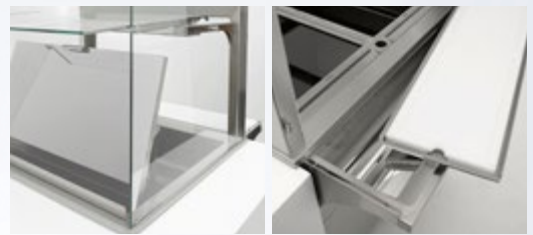
The highest optical quality of your dishes right to the last guest – this is guaranteed by our heated display cases with different climate types. By means of easy pictogram control, you determine the perfect climate, and the way your food looks and tastes remains at the highest level.





Highlights

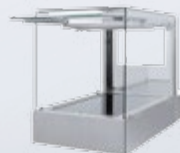
- ⚙️ **Fresh preparation** makes you want to have some – new climate-controlled heating with mirrored hinged doors, a removable cutting board with an integrated mirror, LED lighting at all levels and attractive accessories.
- ⚙️ **Easy change:** The slide-in front glass allows for the greatest possible flexibility in daily use, for service or self-service operation.



- ⚙️ **Easy cleaning:** Pull-up primary hotplate as well as a glass cover that can be raised and removable front glass for easy cleaning.



- ⚙️ **Perfect climate:** The finest steam allows a heating climate to be created on the inside of the display case that keeps the core temperature of your food constant. For optically fresh and perfectly tasty dishes at any time.



Countertop heated display cases BASIC Mini



Countertop heated display cases MODULE



Heated display cases



Highlights

- ⚙️ **Daily concept:** perfect presentation from early until late – easy handling, fast stocking and flexibility in its use
- ⚙️ **Fresh preparation:** stocking of cold as well as hot food and ingredients under pull-out cutting boards – ideal for fast and “always fresh” preparation of individual customer wishes
- ⚙️ **Hot & cold:** separate hot and cold areas in one unit – including the possibility to change the climate zones for flexible use depending on the time of day
- ⚙️ **Maximum space:** optimum utilisation of available presentation areas through arrangement in levels
- ⚙️ **High transparency** for an unimpeded view of all the food



FOOD STATION
Cold Flaps
Neutral Flaps
Hot Flaps



Convenience
Tower



Take-Away
Cool



Take-Away Basic



Snacky WK



Switch

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.





think clever

Knowledge management

A particular challenge of managing an innovative company is to pass on existing technical know-how on the one hand, but on the other hand to allow new knowledge to develop.



Knowledge is power

Good examples of lived-out knowledge management are our modern training premises and the training of our apprentices in our own training workshop and their participation in production.

With special programmes and ongoing training, we attempt to place existing knowledge where it can develop into the greatest benefit, i.e. in the heads of as many knowledge-thirsty employees and customers as possible.



act global

From Salzkammergut into the wide world