



TD INNOVATIONS

CATALOGUE 2026

ABOUT TD INNOVATIONS

TD Innovations is a leading Australian supplier of premium hospitality equipment, dedicated to transforming the way food is presented and served. With a strong focus on innovation, quality, and design, we partner with world-class international brands to bring stylish, functional, and reliable solutions to the hospitality industry across Oceania.

Specialising in buffet and banqueting equipment, hot and cold food holding, food logistics, health and aged care, and live cooking stations TD Innovations helps hotels, restaurants, caterers, and institutions elevate the guest experience. Our curated product range combines modern aesthetics with practical performance, supporting both visual impact and operational efficiency.

From bespoke sourcing to exclusive brand distribution, TD Innovations is trusted by hospitality professionals who value presentation, durability, and forward-thinking design – making us a go-to partner for standout food service solutions.

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TABLE OF CONTENTS

Heating & Cooling	4
Stayhot	6
Evinoks	14
Hoeller	18
Smith & Hubble - Stealth Induction	22
EcoBurner	24
Live Stations	28
Cooking	36
Kopa	38
AluChef	42
Food Presentation	46
Smith & Hubble - Elevate	48
Figgjo	52
Frilich	54
Meal Distribution & Production	56
Restaurant Trolleys	62
Banqueting & Hotel Equipment	64
Wine Preservation	66
Premium Presentation	68

HEATING & COOLING





STAYHOT

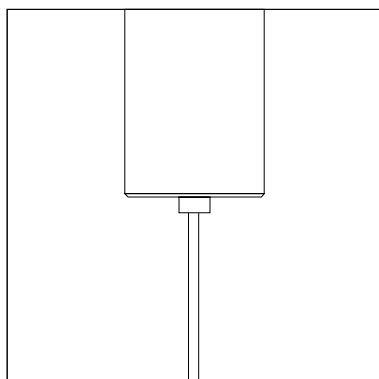
StayHot food warmers are designed and manufactured in Sweden, combining clean Scandinavian aesthetics with exceptional durability. Built to maintain safe, consistent serving temperatures, they preserve food quality while offering hospitality professionals a reliable, long-lasting solution that looks as good as it performs.



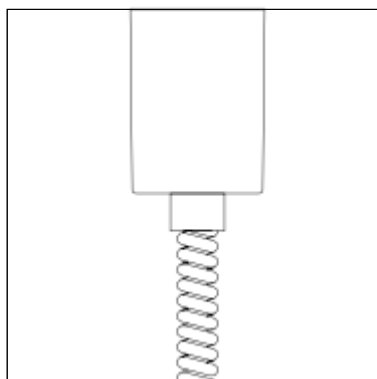


STAYHOT

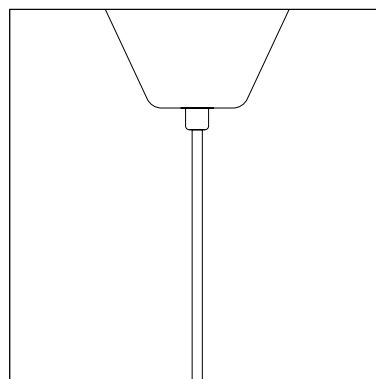
Cord Options



Straight Retractable (SR)



Coiled Retractable (HS)



Fixed Cord (RK)

*Straight Retractable Cord not available

Focus IO

ST-VL1-IO



Aluminium



Arctic White



Black



Brass



Copper



Racing Green



Umbra Grey

Focus MO

ST-VL1-MO



Aluminium



Arctic White



Black



Brass



Copper



Mid Grey



Sage Green/Cement Grey



Umbra Grey

Focus MS

ST-VL1-MS



Aluminium



Arctic White



Black



Brass



Copper



Mid Grey



Sage Green/Cement Grey



Umbra Grey

Focus RO

ST-VL1-RO



Aluminium



Arctic White



Black



Brass



Copper



Mid Grey



Sage Green/Cement Grey



Umbra Grey

Focus RS

ST-VL1-RS



Aluminium



Arctic White



Black



Brass



Copper



Mid Grey



Sage Green/Cement Grey



Umbra Grey

HAL

ST-VL1-HAL



Black



Stainless Steel

Classic 1223

ST-1223



Aluminium



Black Lacquer



Black



Brass



Chrome



Copper



Arctic White



Umbra Grey

Classic 1250

ST-1250



Aluminium



Black Lacquer



Black



Brass



Chrome



Copper



Arctic White



Umbra Grey

Trattoria

ST-1223



Aluminium



Arctic White



Black



Brass



Umbra Grey



Copper



Bronze

Exclusive 22001

ST-22001*



Black



Brass



Chrome



Copper

Exclusive 23001

ST-23001*



Black



Chrome

Compact 27001

ST-27001*



Aluminium



Arctic White



Black



Bronze

ST-LPF1



Tabletop Heat Lamp Focus - Available with Freestanding Base (240mmD x 12mmH) or Clamp Base

ST-LPF2



Double Tabletop Heat Lamp Focus with Freestanding Base (240mmD x 12mmH)

ST-SCSL1



Staychill Chill Tray, Aluminium – available in Gastronorm sizes (up to 1/1) and Round

ST-VH1-0604-RF



Hot Tray Focus 64, Stainless Steel, 600x400x53mm, 230V, 900W

ST-VL



Classic Strip Heater, Polished Stainless Steel with Infrared Quartz Heating Element and Adjustable Mounting Plates 230V, 15cmW x 6cmH

Length Options:

75cm -750, 82cm -820, 112.5cm -1125, 143cm -1430

ST-VB



Focus Strip Heater, Anodised Aluminium with Ceramic Heating Element and Adjustable Mounting Plates 230V, 20cmW x 7cmH

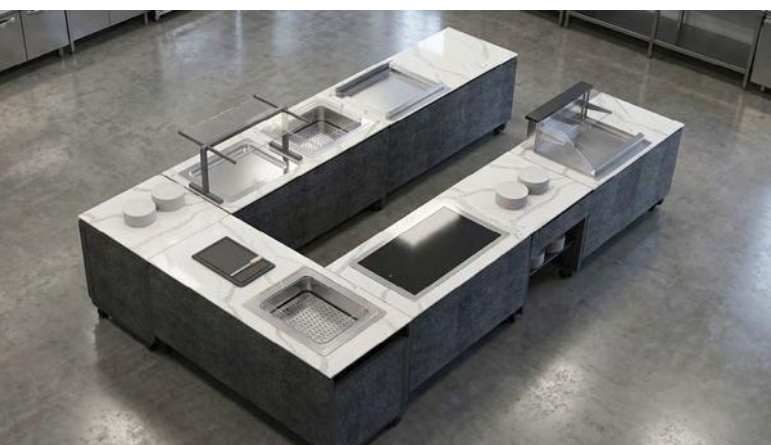
Length Options:

75cm -750, 82cm -820, 112.5cm -1125, 143cm -1430



Evinoks Modular Drop-in units consist of ventilated wells, displays, reach-in refrigerator and hot / cold / combination plates. Available in self-contained and remote, the sizes range from GN2 to GN5. Their drop-in units are complimented by sneeze guards which come in ambient, LED lighting or heating.





EV-CB-11132111



Drop-in Cold Plate (Quartz)

EV-CB-2.6070100



Drop-in Hot/Cold Plate

EV-CB-2.6070100



Drop-in Hot Plate

EV-CB-2.9030200



Drop-in Refrigerated Dole Plate

EV-CB-1092211



Drop-in Ventilated Well

EV-CB-1102211



Drop-in Ventilated Well with Shelf

EV-CB-10622224



All drop-in products are available in sizes GN2, GN3, GN4, GN5

Drop-in Refrigerated Display

Evinoks also offers premium Carving Stations in GN2 and GN3 sizes, available with stainless steel, timber or glass surfaces.

Stainless Steel



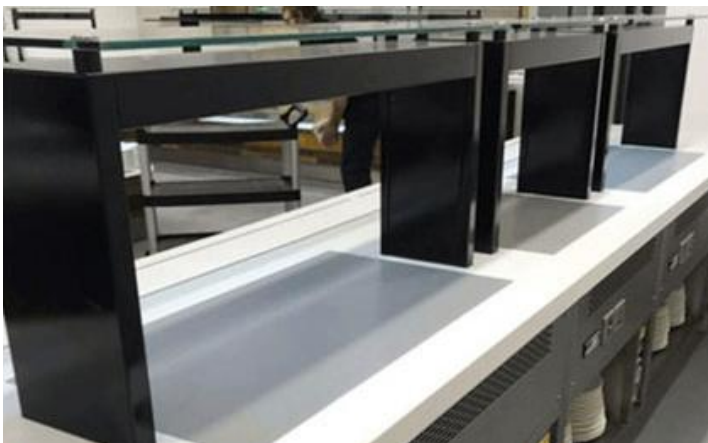
Timber



Glass



Hoeller hot and cold plates deliver precise temperature control and refined presentation for professional hospitality environments. Designed to keep food at optimal serving temperatures for extended periods, they help maintain food quality throughout service. Manufactured in Germany to exacting standards, Hoeller plates are crafted with exceptional attention to detail, durability, and performance. With sleek, contemporary styling, they integrate seamlessly into buffets and front-of-house displays, offering a premium solution for venues seeking reliability, efficiency, and superior European quality.





All Hoeller plates come with a Stainless Steel top as standard. Other available tops include Ceram Glass (Black or White), Dekton and Manufactured Stone (self-sourced).

JH-10203000_A



Hoeller built-in Cold-Hot Plate EC GN2, temperature from -5 °C to +140 °C, 660x530x190 mm, 1500 Watts, 230V, 50/60Hz

JH-10303000_A



Hoeller built-in Cold-Hot Plate EC GN3, temperature from -5 °C to +140 °C, 990x530x190 mm, 2200 Watts, 230V, 50/60Hz

JH-11203000



Hoeller built-in Hot Plate EC GN2, temperature from 20°C to 140° C, 660x530x70 mm, 1000 Watts, 230V, 50/60 Hz

JH-11300000



Hoeller built-in Hot Plate EC GN3, temperature from 20°C to 140° C, 990x530x70 mm, 2340 Watts, 230V, 50/60 Hz

JH-11400000



Hoeller built-in Hot Plate EC GN4, temperature from 20°C to 140° C, 1320x530x70 mm, 3040 Watts, 230V, 50/60 Hz

JH-12300000



Hoeller built-in Cold Plate EC GN3, temperature from -5°C to +15°C, 990x530x190 mm, 230V, 50/60 Hz

JH-14200000



Hoeller built-in Cold-Hot Well GN2, temperature from -5°C to +140°C, varying depths available, 1500 Watts, 230V, 50/60 Hz



All Hoeller plates are also available in "On Counter" versions with steel or timber housing.



Smith&Hubble
Stealth

The Smith & Hubble Stealth range sets a new standard in discreet, design-led induction technology, combining exceptional performance with seamless integration. Designed for modern hospitality environments, the range brings together invisible undercounter heating, sleek multi-zone induction surfaces and portable battery-powered solutions, delivering flexibility across buffets and live service. Featuring the industry-leading GN2/1 Stealth Model C, with silent, fanless operation and precision temperature control. Stealth solutions are designed to enhance presentation, streamline service and maintain consistent food quality in even the most demanding environments.





Model A Undermounted Induction Warmer, Detachable Control Panel, Temperature Holding and Heating, 60°C-95°C, 35.5 x 35.5 x 9.1H cm, 300W, 230V, 50/60Hz.



Model B Dual Zone Cooking Induction, Matte Black, Drop-In, Scratch Resistant Eurokera Glass, 71.5 x 41.5 x 8H cm, 3500W, 230V



Pulse 5kW Portable Battery Station, 5120Wh capacity and 5000W continuous output



Model C Induction Warmer, Matte Dark Grey, Full GN2 Heating, Drop-In or Countertop, Scratch Resistant Eurokera Glass, 60°C-95°C, 65 x 53 x 7.5H mm, 1200W, 230-240V





EcoBurner offers a more sustainable buffet system, designed for flexibility which provides an eco-friendly alternative to chafing fuel. As a refillable burner that is placed under chafing dishes, it is used to power the full range of EcoServe, but can also be used with any chafing dish. EcoBurner maintains a stable, consistent flame even in draughty dining areas or outdoor settings, ensuring reliable heat and food kept safely at serving temperature. It is the SAFER, CLEANER and GREENER alternative to gel or wick chafing fuels and is changing the way buffets are presented around the world. Simply swap single-use gels or wicks for EcoBurner to improve the safety of your staff and the sustainability of your venue.





ECO-BURNER



Eco-Burner Chafo

ECO-FUEL



Eco-Burner Fuel (Pack of 6 canisters)

ECO-PAN



Eco Pan to fit GN1 Chafing Dishes

ECO-SERVE-GN1



Eco-Serve Buffet Stand GN1, Base Only



Black (BLK)



White (WH)

ECO-SERVE-R3S



Eco-Serve Buffet Stand, 3 Leg Small Size



Brushed Stainless Steel (BSS)



Polished Stainless Steel (PSS)

ECO-SERVE-R3L



Eco-Serve Buffet Stand, 3 Leg Large Size



Copper (PVD-RG)



Gold (PVD-G)

ECO-SERVE-GN1-GLASS LID



Eco-Serve GN1 Toughened Glass Lid with hinge and fittings included

ECO-SERVE-GN1-COOL PACK



Eco-Serve GN1 Cool Pack, Unit is 2 half size pieces 52.7 x 32.5 x 3.5H cm

ECO-SERVE-COOL-35



Eco-Serve Cool Pack for Eco-Serve Large Stand

ACCESSORIES



ECO-BOOST-MAX
Eco-Boost MAX
Bracket, Adhesive



ECO-BOOST-MINI
Eco-Boost MINI
Bracket, Adhesive



ECO-STORAGE RACK
EcoBurner Storage Rack,
stores 8 EcoBurners,
stackable, 51x25x10H cm



ECO-EZFILL
Eco-Burner EZFill tool
for refilling burners



ECO-SCALE
Eco-Burner Scale/
Filling Station

ECO-SERVE-SOLAS-GN1



Eco-Serve Classic Waterless Buffet Stand, GN1/1, Includes frame, body and lid, Stainless Steel

ECO-SERVE-SOLAS-ROUND



Eco-Serve Classic Waterless Buffet Stand, Round, Includes frame, body and lid, Stainless Steel

ECO-SERVE-SOLAS-SQUARE



Eco-Serve Classic Waterless Buffet Stand, Square GN 2/3, Includes frame, body and lid, Stainless Steel

ECO-TROLLEY



Complete EcoBurner Storage Trolley with EZFill

ECO-SERVE-CLARA-GN1



Eco-Serve Clara Waterless Buffet Stand, GN1, Includes frame, body and lid, powder coated black stainless steel

ECO-SERVE-CLARA-ROUND



Eco-Serve Clara Waterless Buffet Stand, Round, Includes frame, body and lid, powder coated black stainless steel

ECO-SERVE-CLARA-SQUARE



Eco-Serve Clara Waterless Buffet Stand, Square GN2/3, Includes frame, body and lid, powder coated black stainless steel

ECO-ECOHOLD16



Food Service Trolley with hot and cold food holding technology (no power required). Holds 16 GN1 trays.

ECO-SERVE-NIVO-SQUARE



Eco-Serve Nivo Waterless Buffet Stand, Square GN2/3, Includes frame, body and lid, brushed stainless steel

ECO-SERVE-NIVO-GN1



Eco-Serve Nivo Waterless Buffet Stand, GN1, Includes frame, body and lid, brushed stainless steel

ECO-SERVE-NIVO-ROUND



Eco-Serve Nivo Waterless Buffet Stand, Round, Includes frame, body and lid, brushed stainless steel

ECO-ECOHOLD32



Food Service Trolley with hot and cold food holding technology (no power required). Holds 32 GN1 trays.

LIVE STATIONS

Designing a portable live cooking station is easier than you might think. The modular Chef Buffet system starts with an elegant nesting table, which is then customised with a choice of cooking, carving, beverage, buffet and service components to create a solution tailored to your venue. A wide range of frame, top and panel finishes ensures each station complements your décor while delivering a premium guest experience. Powered by the Smith & Hubble Pulse 5kW portable battery, your live station can operate almost anywhere without the need for a fixed power source, giving you complete flexibility for events and functions.







The Evinoks Nesting Table is the foundation of every Chef Buffet Live Station, offering a flexible platform that can be customised with a choice of frame, top and panel finishes to suit any venue aesthetic. Combined with the Smith & Hubble Pulse Power Pack, your live station is no longer limited by power outlets, delivering the freedom to create exceptional live cooking experiences wherever they're needed.



Design your ideal live station by selecting from our extensive range of interchangeable Chef Buffet components. Each component integrates seamlessly with the Evinoks Nesting Table, allowing you to create a station tailored to your menu, venue and service style.



Cooking & Warming Components



Active Air Filtration System



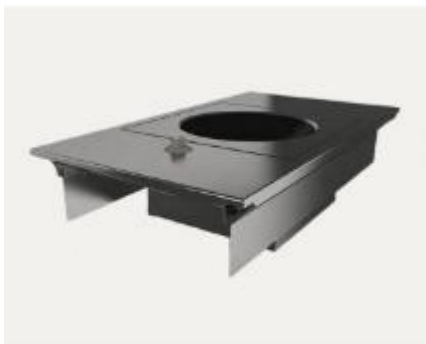
GN1 Bain Marie Set



GN1 Hot/Cold Plate



Pasta Cooker Set



Induction Wok Cooker



Dim Sum Set



Induction Plate



Fryer Set

Cooling Components



GN1 Hot/Cold Plate



Ice Well GN1 or GN2 sizes



Quartz Cold Plate GN1 or GN2 sizes



GN1 Refrigerated Dole Plate



GN2 Ventilated Cold Well



GN1 Ventilated Cold Well with Shelf



Refrigerated Display with Night Blind

The industry's only drop-in, blown air technology is available as a component for our live stations.



Complimentary Components



GN1 Induction Chafing Dish



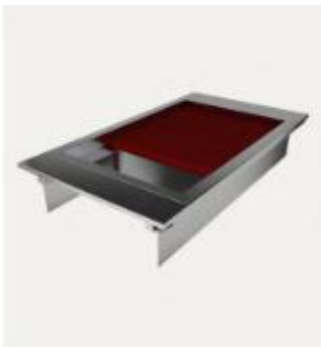
GN2/3 Induction Chafing Dish



Induction Chafing Dish for Soup Kettle



Heat Lamp



GN1 Chef Prep Table



GN1 Neutral Stainless Steel Top



Double Plate Dispenser - 18cm-24cmØ



5kW LiFePO4 Battery Inverter



GN2 Heat Bridge with Halogen Lighting



GN2 Sneeze Guard



GN3 Sneeze Guard



GN2 Sneeze Guard with LED Lighting



GN3 Sneeze Guard with LED Lighting



GN4 Sneeze Guard with LED Lighting



GN3 Sneeze Guard with Halogen Lighting



GN4 Sneeze Guard with Halogen Lighting

Complimentary Components



Function Transport Trolley
840x1137x1483mm



Function Transport Trolley
930x955x1683mm



Body Transport Trolley
757x2010x812mm



Body Transport Trolley
757x1730x668mm





COOKING





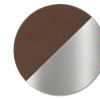
Kopa delivers exceptional performance for venues that demand speed, consistency, and authentic flavour. These ovens provide powerful, consistent heat without food scorching, ensuring perfectly cooked results and enhanced flavour even during peak service. With precise heat control and even heat distribution, chefs can confidently achieve high-quality outcomes every time. Highly customisable, Kopa Ovens are designed to integrate seamlessly into commercial kitchens, offering flexible configurations that suit a wide range of hospitality environments while adding striking visual appeal.







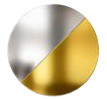
Black & Silver



Brown & Silver



Dark Red & Silver



Shiny & Gold

Kopa Charcoal Oven Basic Layout



Colour Options
Black & Silver
Brown & Silver
Red & Silver
Shiny & Gold

Size Options
50 covers
80 covers
110 covers

Kopa Charcoal Oven C Layout



Colour Options
Black & Silver
Brown & Silver
Red & Silver
Shiny & Gold

Size Options
50 covers
80 covers
110 covers

Kopa Charcoal Oven OS Layout



Colour Options
Black & Silver
Brown & Silver
Red & Silver
Shiny & Gold

Size Options
50 covers
80 covers
110 covers

Kopa Charcoal Oven S Layout



Colour Options
Black & Silver
Brown & Silver
Red & Silver
Shiny & Gold

Size Options
50 covers
80 covers
110 covers

Kopa Charcoal Oven SOS Layout



Colour Options
Black & Silver
Brown & Silver
Red & Silver
Shiny & Gold

Size Options
50 covers
80 covers
110 covers

Kopa Parilla Grill



Colour Options
Black & Silver
Red & Silver

Size Options
Single
Double

Kopa Parilla Retro Grill



Colour Options
Black & Silver
Red & Silver

Size Options
Single
Double

Kopa Yakitori Countertop Grill



Colour Options
Black & Silver
Red & Silver

Kopa Hibachi Countertop Grill



Colour Options
Black & Silver
Red & Silver





AluChef cast aluminium cookware delivers professional results with everyday ease. Made from high-quality cast aluminium, it ensures fast, even heat distribution for perfectly cooked meals, while remaining very lightweight and easy to handle. Compatible with all cooking methods (including induction), it features a durable ceramic, non-stick coating that is PFAS-free for healthier cooking and effortless cleaning. Finished with an advanced AluShield exterior coating that withstands temperatures up to 320°C, AluChef cookware combines strength, safety, and style for reliable performance in any kitchen.



PFAS Free

HIGH DURABILITY NON-STICK
CERAMIC INTERIOR COATING

AluShield®

ADVANCED ORGANIC SILICONE ENAMEL EXTERNAL
COATING. EXTREME HEAT RESISTANCE UP TO 320°C.







Blue
04



Green
05



Red
08



Matte Black
11



Charcoal/Grey
12

AP-1100



Round Casserole Dish, 11cmD,
0.36L, not induction compatible

AP-1600



Round Casserole Dish, 16cmD,
7.5cmH, 1.3L

AP-2000



Round Casserole Dish, 20cmD,
8cmH, 2.5L

A P-24 0 0



Round Casserole Dish, 24cmD,
10cmH, 4.5L

AP-2800



Round Casserole Dish, 28cmD,
11.5cmH, 7L

AP-2807



Round Casserole Dish, Shallow,
28cmD, 7cmH, 3.8L

AP-2828



Square Casserole Dish with
Glass Lid, 28cm x 28cm x
7.2cmH, 5.6L

AP-3200



Round Casserole Dish, Shallow
with Glass Lid, 32cmD, 8.2cmH,
6L

AP-3529



Oval Roaster, 35cm x 29cm x
10.5cmH, 8.1L

AP-4000



Round Casserole Dish, Shallow
with Glass Lid 40cmD, 8.5cmH,
10.6L

AP-GN1



Gastronorm 1/1 Pan, 53cm x
32.5cm x 6.5H cm, 7.9L

AP-GN1-LID



Gastronorm 1/1 Tempered Glass
Lid, with Black Silicone Edge
and Handle, 51 x 31.3 x 5.5H cm



PFAS Free
HIGH DURABILITY NON-STICK
CERAMIC INTERIOR COATING

AluShield®
ADVANCED ORGANIC SILICONE ENAMEL EXTERNAL
COATING. EXTREME HEAT RESISTANCE UP TO 320°C.

Accessories

AP-ACC-DIVIDER



Gastronorm Pan Divider,
Removable, 285 x 50mm

AP-ACC-HOLDER



Lid/Spoon Holder

AP-ACC-LHG



Silicone Lid Handle Grips,
4.2cmD, 10 pieces per pack

AP-ACC-LIFTER



Sturdy lid holder with soft close
capability. Attaches to AluChef
pot handles.

AP-ACC-PHG



Silicone Pot Handle Grips, 1 pair,
10cm x 14cm

AP-SL-GN1



Air tight seal and dishwasher
safe. Green alternative to plastic
film. Available in a variety of
sizes.

AP-SP-G-GLASS



Gold Knob for Glass Lid

AP-SP-G-SOLID



Gold Knob for Solid Lid

AP-ACC-TRIVET



Silicone Trivet, 18cmD



FOOD PRESENTATION





Smith & Hubble's Elevate Buffet Collection brings flexibility and sophistication to modern food presentation with its innovative modular, lego-style system. Designed to mix, match, and reconfigure with ease, the Elevate range allows hospitality professionals to create customised buffet layouts that adapt to any event or space. Crafted from premium materials with a clean, contemporary aesthetic, the collection delivers versatility, and elevates visual impact – making every buffet both functional and memorable.







Smith&Hubble Elevate

SH- CBD101E



Timber and Slate Cold Buffet Display, Cooling Tray, 26.5cm x 32.5cm x 8cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-CBD201E



Timber and Slate Cold Buffet Display, Cooling Tray, 53cm x 32.5cm x 8cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-E02-101



Cereal Dispenser, 5L, 20.5cm x 18.5cm x 63.5 cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-ELBD11



Single Bread Drawer, GN1/3 compatible, 17.6cm x 32.5cm x 17cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-ELBD13



Triple Bread Drawer, GN1/1 compatible, 53cm x 32.5cm x 17cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-ELCD301E



Bottle Display with Stainless Steel Cooling Insert and Glass Bottles, 50cm x 18cm x 21cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-ELCD302E



Bottle Display with Stainless Steel Cooling Insert and Glass Bottles, 50cm x 18cm x 31cmH

Colour Options :
Coastal Beech, Acacia Walnut

SH-ELE-HD081



Glass Jar with Timber Lid and Sealing Ring, 0.3L, 9cm x 7.5cm H

SH-ELE-HD082



Glass Jar with Timber Lid and Sealing Ring, 0.7L, 9cm x 15cm H

SH-ELE-HD083



Glass Jar with Timber Lid and Sealing Ring, 0.93L, 9cm x 20cm H.

SH-ELGN

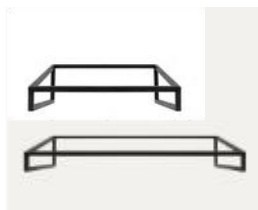


Flat Buffet Riser, Black, Powder Coated S/S, 18.5 cmH

Size Options :
GN1/1 - 11F185
GN1/2 - 12F185

Colour Options :
Black, Gold

SH-ELGN



Low Angled Buffet Riser, Black, Powder Coated S/S, 10cmH

Size Options :
GN1/1 - 11S100
GN1/2 - 12S100

Colour Options :
Black, Gold

SH-ELGN



High Angled Buffet Riser, Black, Powder Coated S/S, 16cmH

Size Options :
GN1/1 - 11S160
GN1/2 - 11S160

Colour Options :
Black, Gold

SH-ELGN24 5 01E



Narrow Buffet Riser, GN2/4 Black, Powder Coated S/S, 10cmH

Colour Options :
Black, Gold

SH-ELGN24 5 02E



Narrow Buffet Riser, GN2/4 Black, Powder Coated S/S, 18.5cmH

Colour Options :
Black, Gold

SH-ELGN11



Timber Tray, GN1/1, 53cm x 32.5cm x 4 H cm

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELGN12



Timber Tray, GN1/2, 26.5cm x 32.5cm x 4cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELGN24301



Shallow Timber Tray, GN2/4, 53cm x 16.5cm x 4.5cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELGN24302



Deep Timber Tray, GN2/4, 53cm x 16.5cm x 8cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELGR11



Bread Cutting Grate Insert, Compatible with GN1/1 trays (ELGN11)

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELIN12



Partition Insert, GN1/2

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELM



Marble Tray, GN1/3, 17.7cm x 32cm x 1.5cmH

Colour Options :
"Black - B13
White - W13"

SH-ELMT5 01E



Marble Tray, GN2/4, 53cm x 16.5cm x 5cmH, Compatible with SH-ELGN24501E

Colour Options :
"Black - B, White - W"

SH-ELP SW T11



Two-Tier Pastry Stand with Trays, GN1/1, 53cm x 32.5cm x 44cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELP SW T12



Two-Tier Pastry Stand with Trays, GN1/2, 26.5cm x 32.5cm x 44cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELPS11



Two-Tier Pastry Stand, GN1/1, 53cm x 32.5cm x 44cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-ELPS12



Two-Tier Pastry Stand, GN1/2, 26.5cm x 32.5cm x 44cmH

Colour Options :
Coastal Beech, Acacia
Walnut

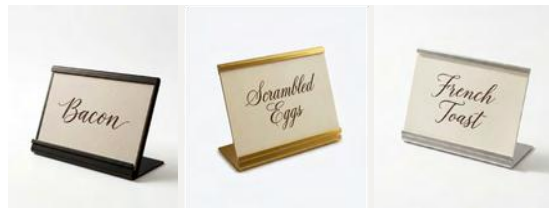
SH-ELSCJ16



Cold Beverage Dispenser, 6L, 19.5cm x 30.5cm x 57.7cmH

Colour Options :
Coastal Beech, Acacia
Walnut

SH-EL ZB 6 0



Buffet Sign Holder, 8.5cm x 6.5cm, Aluminium

Colour Options :
Black, Gold or Silver

SH-ESSRS-001



Silicon Spoon, Black, 22.5cm x 6.9cmW

SH-ES S SL- 0 01



Silicon Soup Ladle, Black, 29.6cm x 8.5cmW

SH-ES S ST- 0 02

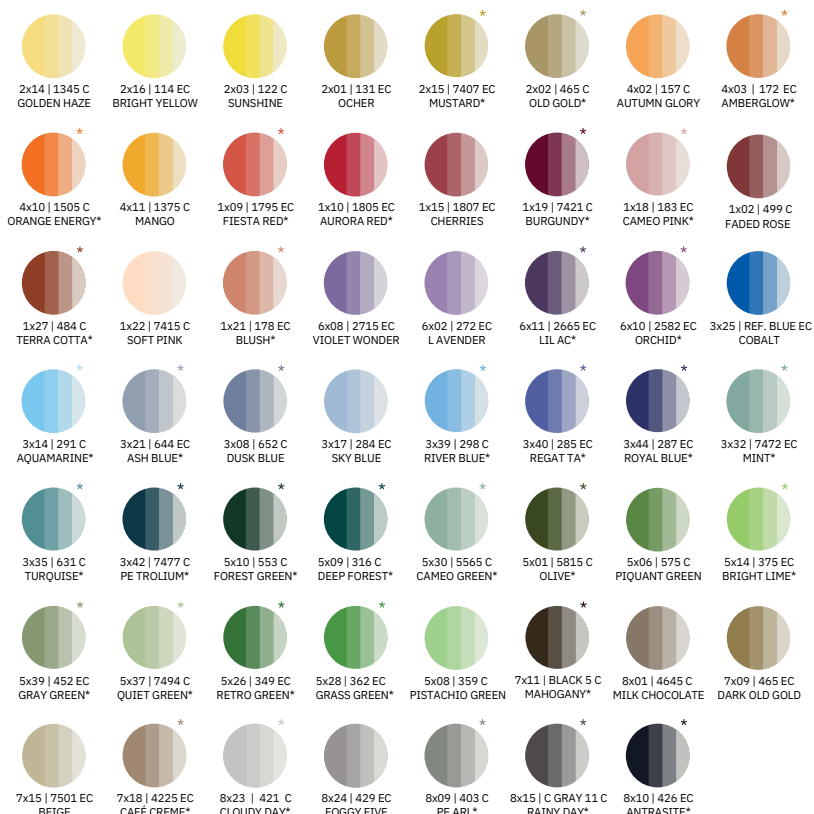


Silicon Slim Tongs, Black, 29.5cm x 1.5cm x 6cmW



Figgjo is a premium Norwegian porcelain brand renowned for its timeless design, exceptional durability, and commitment to sustainability. Crafted to meet the demands of professional hospitality, Figgjo tableware combines clean Scandinavian aesthetics with superior strength, making it ideal for high-volume foodservice environments. With a wide range of customisable colours and forms, Figgjo allows chefs to present food beautifully while ensuring long-lasting performance.





All colours are available to order. The MOQ for buffetware is only 6 pieces.

FG-1711HH



Klassik Tray High Edge, 35 x 6.5cm, 4.5L

Colour Options and Codes :

White (000), Skygge Blue (SKYBA), Skygge Light Green (SKYLG), Skygge Retro Green (SKYRG), Skygge Black (SKYSV)

FG-1712HH



Klassik Bowl, 30 x 8cm 3.8L

Colour Options and Codes :

White (000), Skygge Blue (SKYBA), Skygge Light Green (SKYLG), Skygge Retro Green (SKYRG), Skygge Black (SKYSV)

FG-2117HH



GN Tray 1/1, White, 53 x 32.5cm

Colour Options and Codes :

White (000), Skygge Blue (SKYBA), Skygge Retro Green (SKYRG), Skygge Black (SKYSV)

FG-2117LH



GN Plastic Lid 1/1, Clear, 54.5 x 33.5 x 7cm

FG-2114LH



GN Plastic Lid 1/2, Clear, 27.5 x 33.5 x 7cm

Frilich delivers premium buffet and beverage presentation solutions designed for modern hospitality environments. Renowned for sleek German engineering, Frilich products combine innovative functionality with refined aesthetics, that enhance guest experience while supporting efficient service. From elegant beverage dispensers to versatile buffet systems, Frilich offers durable, hygienic, and visually striking solutions that elevate food presentation.





Frilich GUARD Hygienic Cover
Available in 4 sizes:
'300' - 37 x 42 x 60H cm
'400' - 47 x 42 x 60H cm
'GN' - 65 x 42 x 60H cm
'700' - 74.5 x 42 x 60H cm

FR-ESC



Carafine Inox "Quintet", double wall stainless steel bowl with insulated centre ice tube. Available in multiple finishes. Carafes 1.2L available in glass or plastic.

FR-LSC030



Carafine Nature "Trio", cooling pack holder, untreated spruce wood crate. Carafes 1.2L available in porcelain, glass or plastic.

FR-RMC030X004



Frilich PURE NATURE Milk Can 3L Stainless Steel, on a Beech Wood base, 22cm x 22.5cm x 38.3cmH

FR-NFC000B



Frilich PICKNICK Freshness Plate, Porcelain Plate 41cmD x 7cmH with Wicker Basket base, insulated basin and cooling cushion

Colour Options and Codes :

Beige - 402
Grey - 403

FR-NFC030B



Frilich PICKNICK Freshness Dish, Porcelain Dish 31cmD x 14.5cmH with Wicker Basket base, insulated basin and cooling cushion

Colour Options and Codes :

Beige - 302
Grey - 303

FR-NFC000E401



Frilich EARTH Freshness Plate, Porcelain Plate 41cmD x 7cmH, Base made of handcrafted soapstone & S/S hoop, insulated basin with cooling cushion

FR-NFC030E301



Frilich EARTH Freshness Dish, Porcelain Dish 31cmD x 14.2cmH, Base made of handcrafted soapstone with S/S hoop, insulated basin with cooling cushion

FR-NB001E



Frilich EARTH/PICKNICK Hood System with two opening levels, transparent plastic hood (Acrylic) with stainless steel knob

Colour Options and Codes :

40cmD (FR-NB001E)
30cmD (FR-NB004E)

FR-ESC040E101



Frilich Connect Juice Dispenser, Stainless Steel 4L with Acrylic Container, Drip Tray and Cooling Pack (also available in 3L size)

FR-E TO25 0E10 0



Connect Hopper, rotary muesli dispenser, stainless steel, acrylic container with stainless steel lid. Available in 2.5L, 3.5L and 4.5L

FR-ECO 024



Unison "Jam Bar" Trio, stainless steel tray, 600mL plastic containers with stainless steel lids

MEAL DISTRIBUTION & PRODUCTION





Smart meal distribution systems and a supporting ecosystem of equipment now underpin safe, efficient and high quality catering across healthcare and institutional environments. Electro Calorique tray and bulk trolleys, combined with appropriate upstream and downstream equipment, allow operations to support cook fresh, cook chill and cook freeze models without compromising food safety or presentation.

Smart meal distribution for modern healthcare and production kitchens

Across hospitals, aged care, prisons and large production kitchens, meal distribution has become a technical discipline in its own right. As service models evolve from traditional cook serve to cook chill and cook freeze, equipment choice directly shapes food safety, labour efficiency and the experience at the point of service.

Electro Calorique Groupe in overview

Electro Calorique Groupe is a specialist manufacturer of meal distribution systems designed for healthcare and institutional catering, with solutions deployed in hospitals, aged care, medico social facilities and correctional environments. Under the Electro Calorique and Iseco brands, the group covers the pathway from central production kitchen to bedside, ward pantry or unit servery through a range of tray and bulk distribution trolleys.



Advanced Heating Technology – thermo contact with real world benefits

Unlike conventional hot air systems, thermo contact heating delivers energy directly through the tray base, allowing much finer control over how each meal component is brought back to temperature. This more delicate form of regeneration helps protect texture, colour and moisture, so plated meals arrive looking and tasting closer to freshly cooked.

Because energy is applied where it is needed – at the contact surface – rather than heating a large volume of air, thermo contact can reduce overall energy consumption while shortening or standardising regeneration cycles. With no fans or moving parts in the heating system, there are fewer wear items, less noise on the ward and a lower maintenance burden over the life of the trolley.



Advanced Cooling Options – compressor, glycol and CO₂

Cold chain performance is just as critical as hot holding, particularly in cook chill and cook freeze environments. To support different infrastructure and service strategies, modern meal distribution trolleys can be configured with several cooling technologies:

Compressor refrigeration: Integrated refrigerated circuits for active chilling and holding.

Glycol / eutectic modules: Charged plates or circuits that provide passive cooling during distribution, reducing on board mechanical complexity.

CO₂ cassettes: Liquefied CO₂ is injected into a dedicated cassette, delivering rapid pull down and stable holding via sublimation, with no moving parts on the trolley itself.

This range of options allows sites to balance capital cost, maintenance profile, energy use and docking infrastructure to suit their operational model.



Designed for cook fresh, cook chill and cook freeze

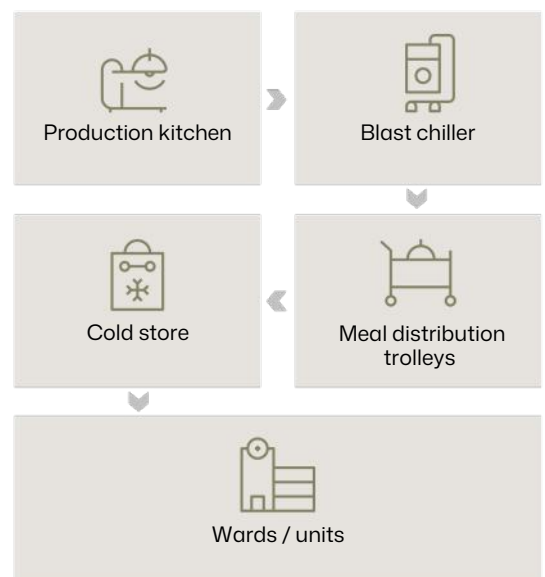
Whether meals are served immediately after production or held for later service, the distribution system has to align with the overall process. In practice this means:

Cook fresh / cook serve: Meals are prepared and portioned close to service time, with trolleys used mainly for short term hot holding and transport.

Cook chill: Meals are cooked, rapidly chilled, held under controlled refrigeration, then regenerated in trolleys near the point of service to meet time temperature limits.

Cook freeze: Extended holding times are possible, with controlled thawing and regeneration cycles built into the distribution plan.

Well matched trolleys are engineered to interface with blast chillers, cold rooms and service pantries, forming a consistent temperature controlled chain from production to plate.



BULK DISTRIBUTION

Restiself Bulk Service Cook-Chill Trolley



Fully integrated cook-chill bulk service system. Ensures ease of distribution by safely regenerating and holding food. Uses thermocontact heating on the hot side and forced-air or static refrigeration on the cold side.

Restiself Compact Bulk Service Cook-Chill Trolley



Compact, high capacity cook-chill bulk service system. Independent management of hot and cold levels (on mixed versions) allows simultaneous service of chilled starters and regenerated hot main courses on a single trolley. Designed for space-conscious operations.

Restiself Split System Bulk Service Cook-Chill



A fully modular split-system bulk service trolley that separates heating, cooling, and control functions to maximise flexibility, efficiency, and seamless high-volume cook-chill meal distribution

PLATED DISTRIBUTION

Erg' Elec Monobloc Retherm Tray Trolley



Precision engineered meal retherm and distribution technology. Thermocontact heating plates are used on every level for gentle reheating and precise temperature control.

Erg' Elec Split System



The same thermocontact regeneration performance as the Monobloc in a modular two-part configuration. A fixed terminal installed in the kitchen or ward area provides cold management and power connection, while the mobile trolley incorporates the thermocontact heating plates and insulated dual-cavity design.

TRANSPORT

Electro Calorique CPA Trolley



Insulated, aluminium transport trolley. Highly customisable air craft design.

Iseco Navis Caldo Duo



Dual temperature transport combines isothermal insulation and a silent integrated heating system. Designed to maintain precise hot and cold separation.

RESTAURANT TROLLEYS

TD Innovations excels at sourcing high-quality trolleys tailored to the exact needs of hospitality environments. Leveraging a global supplier network and strong manufacturing partnerships, TD Innovations delivers durable, functional and design-led solutions that meet performance, hygiene and compliance standards. From standard ranges to fully customised designs.

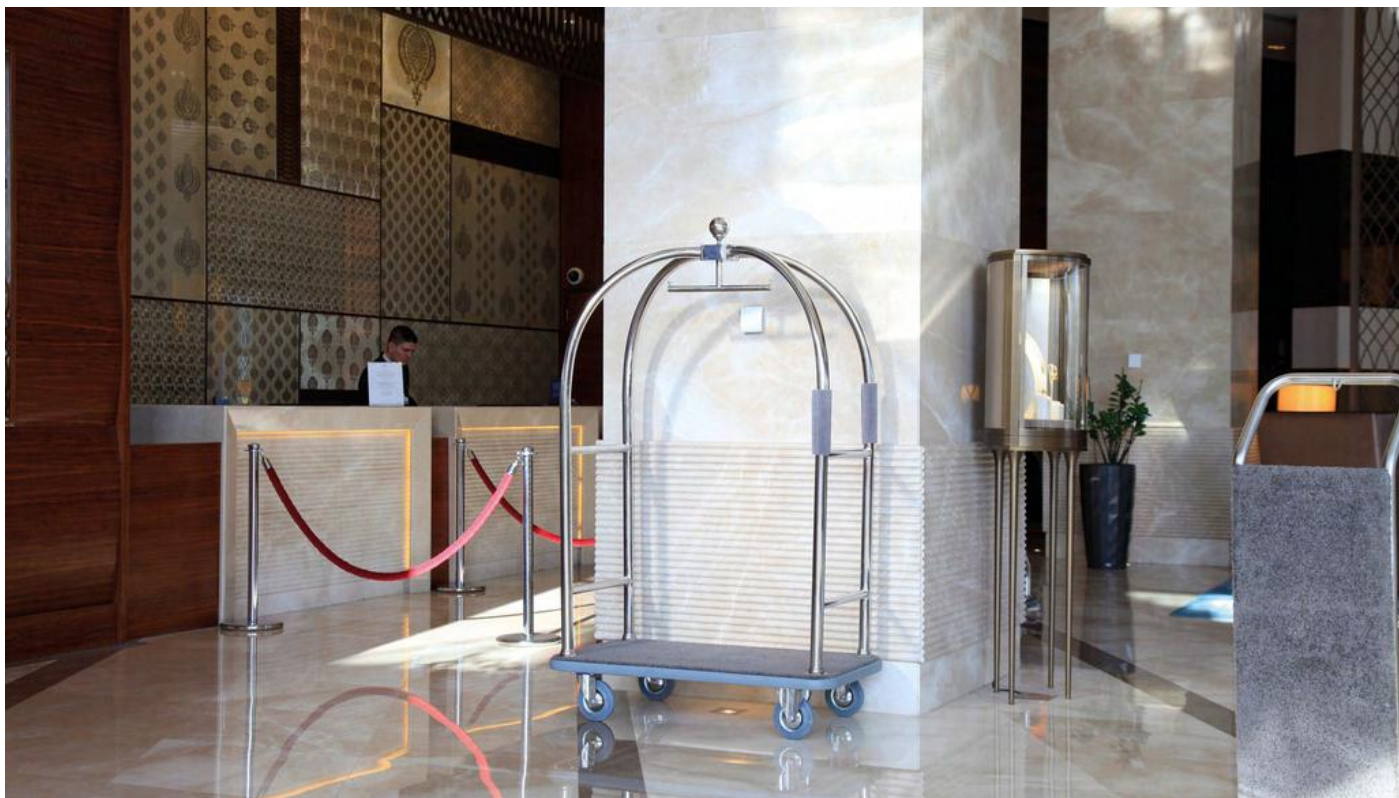




BANQUETING & HOTEL EQUIPMENT

Designed to impress and built to perform, our premium banqueting and hotel equipment combines elegant styling with practical functionality. With customisable finishes and configurations available across many products, it's easy to create a cohesive look tailored to your venue.





WINE PRESERVATION

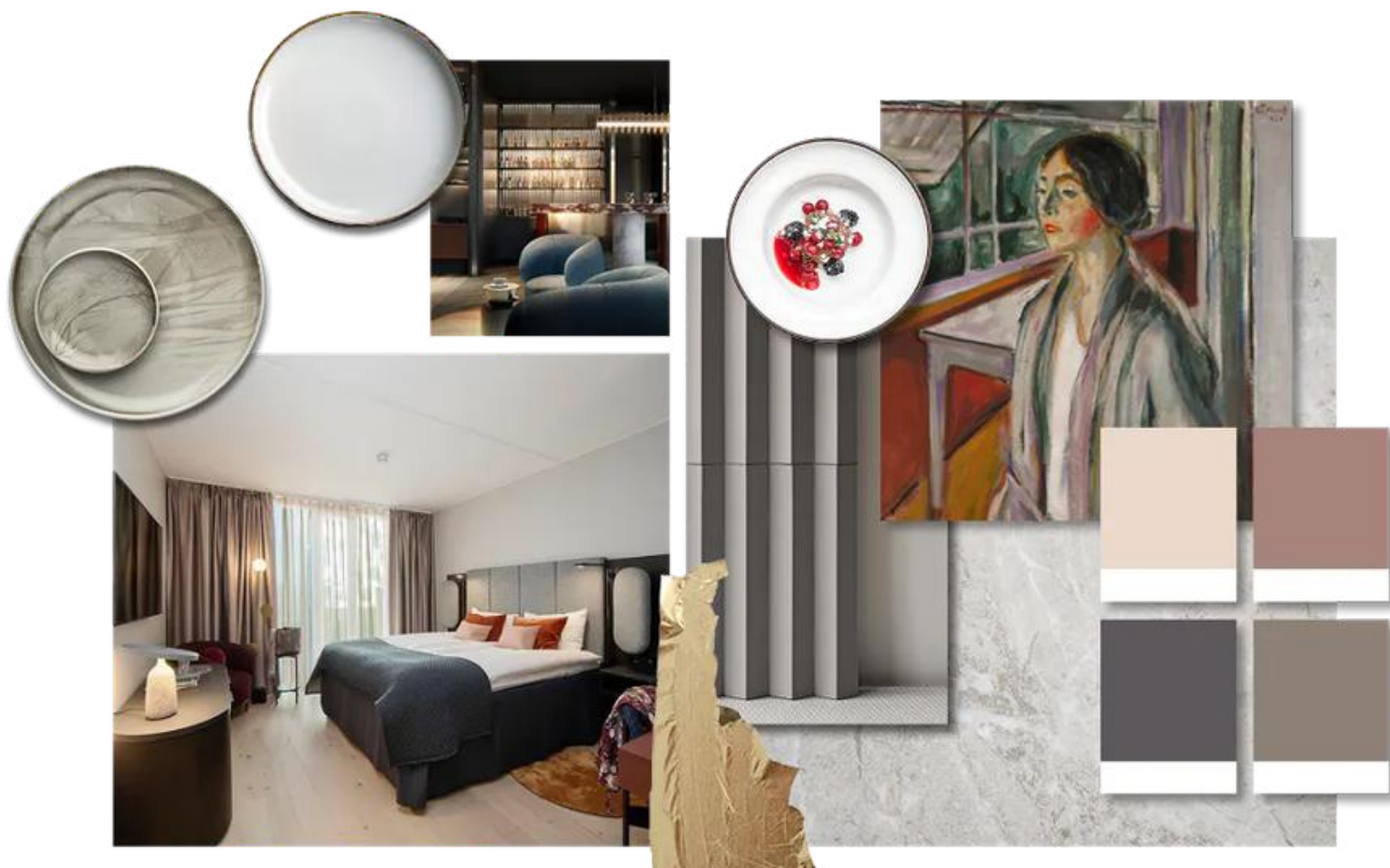


We can source professional wine preservation systems designed for venues that want to serve premium wine by the glass without waste. Using advanced preservation technology for both still and sparkling wines, open bottles can be kept fresh for weeks, maintaining aroma, flavour, and bubbles. This technology reduces spoilage and gives greater flexibility to expand wine-by-the-glass offerings.



PREMIUM PRESENTATION

Here at TD Innovations, we have a premium presentation portfolio sourced from leading global brands. Our team are ready to bring your vision to life with beautifully designed, high-quality buffet and banqueting equipment. We source stylish buffet display systems, contemporary dispensers, elegant glassware, luxurious tabletop items and more to enhance service and visual impact for events, hotels, restaurants and catered functions.



Bring your vision to the table with Figgo's custom colours, perfectly matched to your decor for a seamless, branded dining experience.









