



TD INNOVATIONS

CATALOGUE 2026

CONSULTANT EDITION

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.

WEBSITE:

<https://tdinnovations.com.au>

ADDRESS:

9 Palmer Place, Murrarie, QLD 4172

PHONE:

(07) 3397 0595

1300 822 533

EMAIL:

info@tdinnovations.com.au

support@tdinnovations.com.au





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HEATING & COOLING





STAYHOT

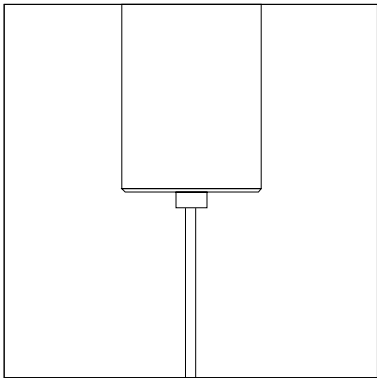
StayHot food warmers are designed and manufactured in Sweden, combining clean Scandinavian aesthetics with exceptional durability. Built to maintain safe, consistent serving temperatures, they preserve food quality while offering hospitality professionals a reliable, long-lasting solution that looks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



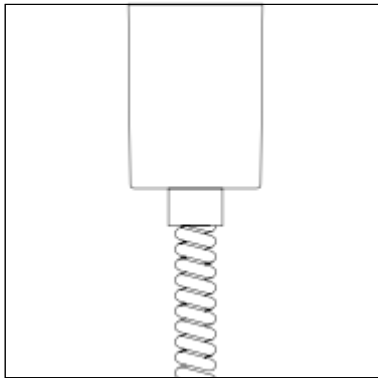


STAYHOT

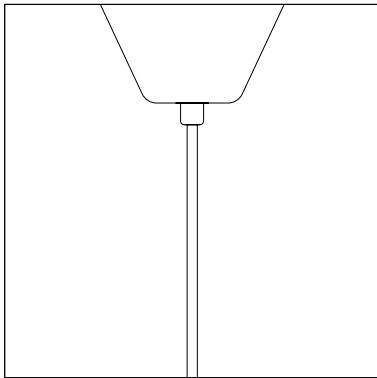
Cord Options



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



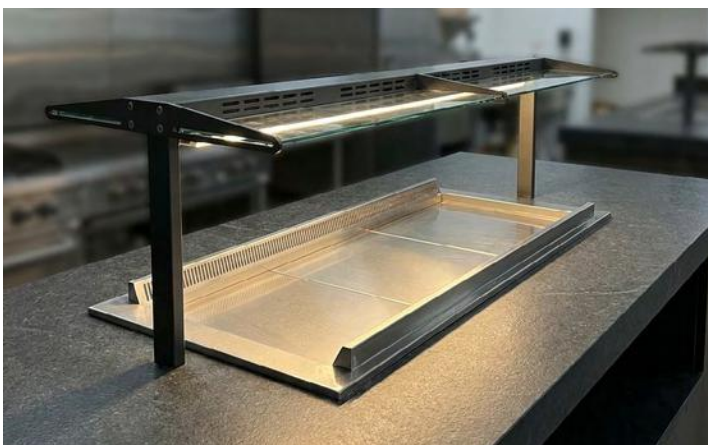
Focus Strip Heater, Anodised Aluminium with Ceramic Heating Element and Adjustable Mounting Plates 230V, 20cmW x 7cmH

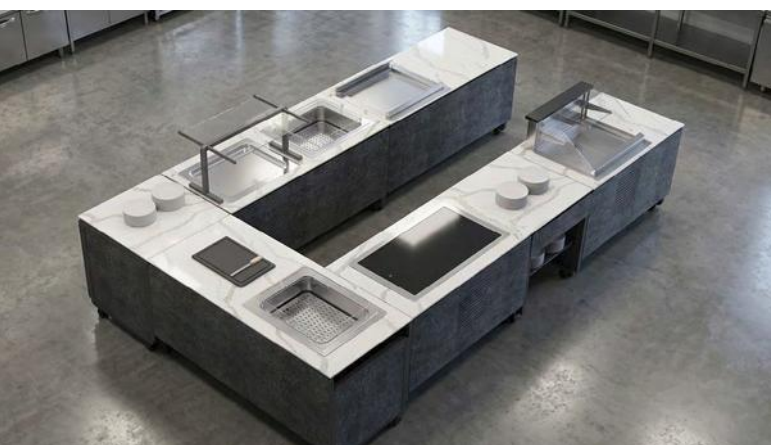
Length Options:

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



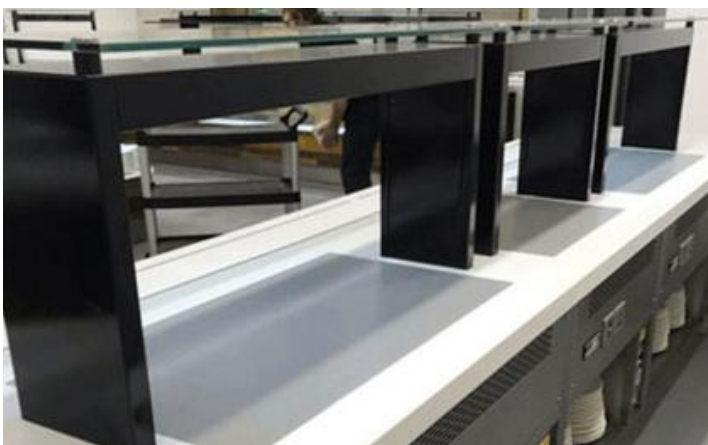
Timber



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° to 140° C, 660x530x70 mm, 1000 Watts, 230V, 50/60 Hz

JH-11300000



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

JH-11400000



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

JH-12300000



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

JH-14200000



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

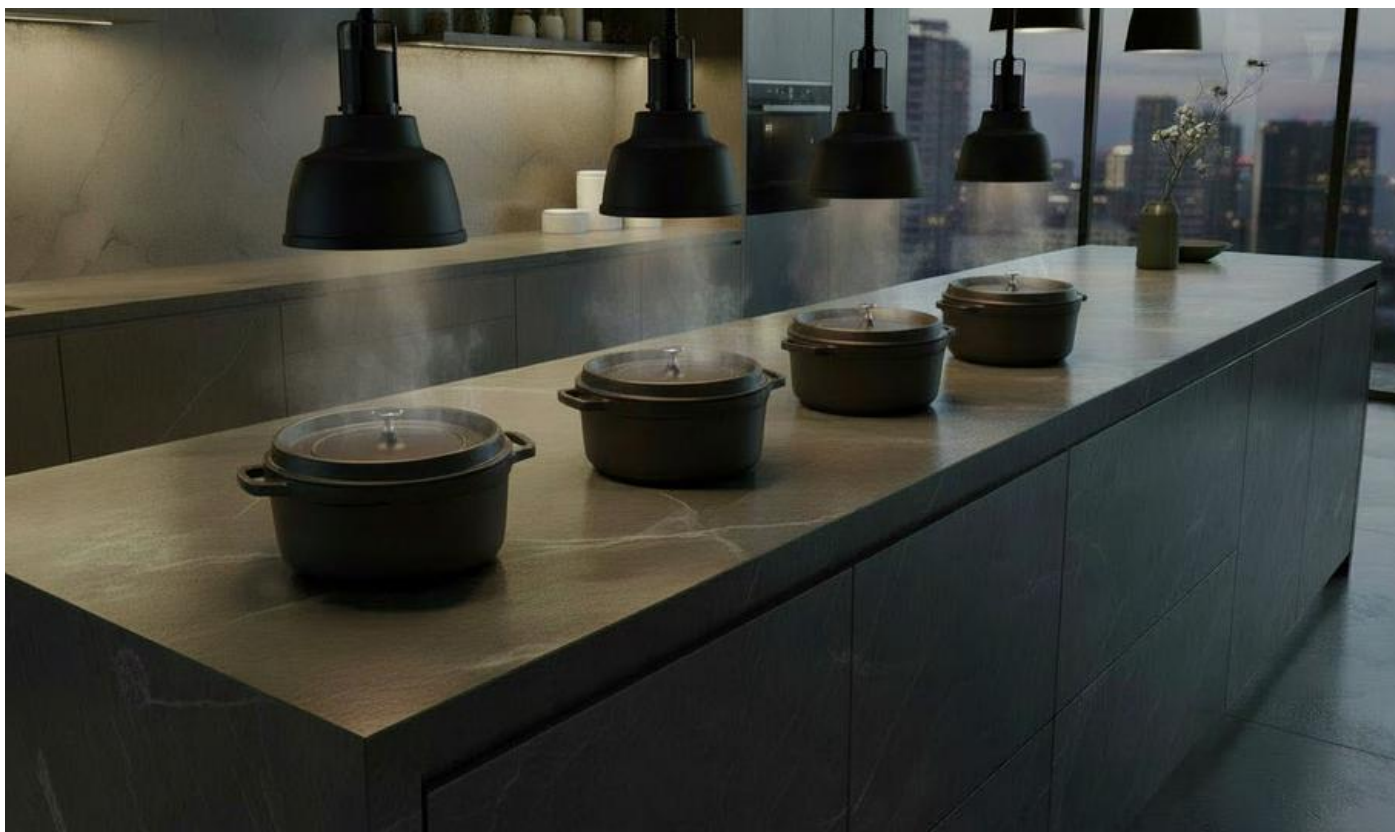


All Hoeller plates are also available in "On Counter" versions with steel or timber housing.



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, 60C-95C, 35.5 x 35.5 x 9.1H cm, 300W, 230V, 50/60Hz. Now also available as a drop-in version with EuroKera glass.



Model B Induction Warmer, Matte Black, 2 x Multi-Coil Zones, Countertop or Built-In, Scratch Resistant Glass, 60C-95C, 80 x 38 x 7.55H cm, 3500W, 230V



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



Model C Induction Warmer, Matte Black, Full GN2 Heating, Countertop or Built-In, Scratch Resistant Glass, 60C-95C, GN2/1 size, 1200W, 230V



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



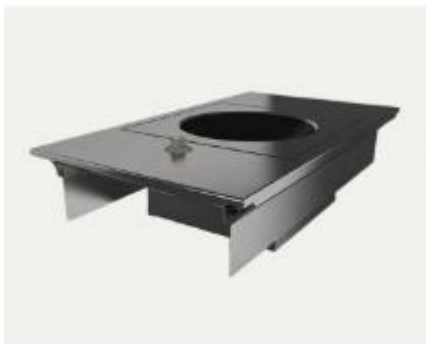
GN1 Bain Marie Set



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



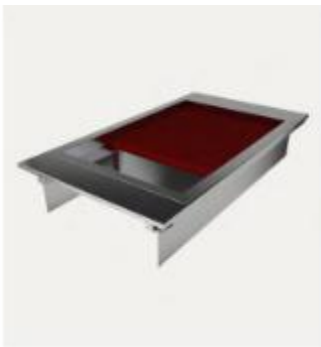
GN2/3 Induction Chafing Dish



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





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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.



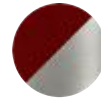




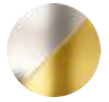
Black & Silver



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



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

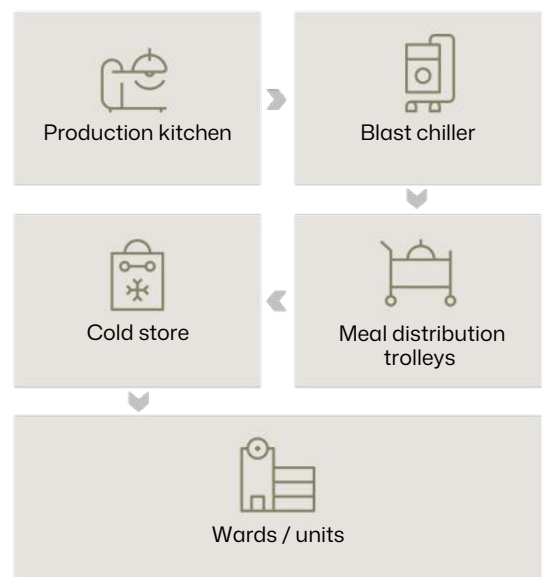
Whether meals are served immediately after production or held for later service, the distribution system has to align with the overall process. In practice this means:

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.

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.







