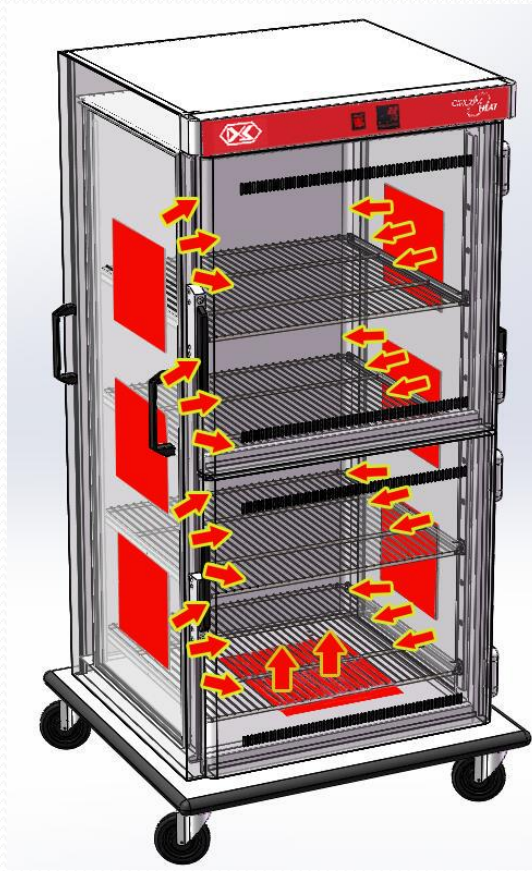
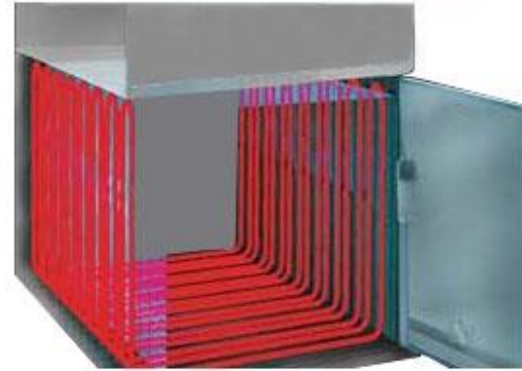


Presentation on Dedicated Serving System

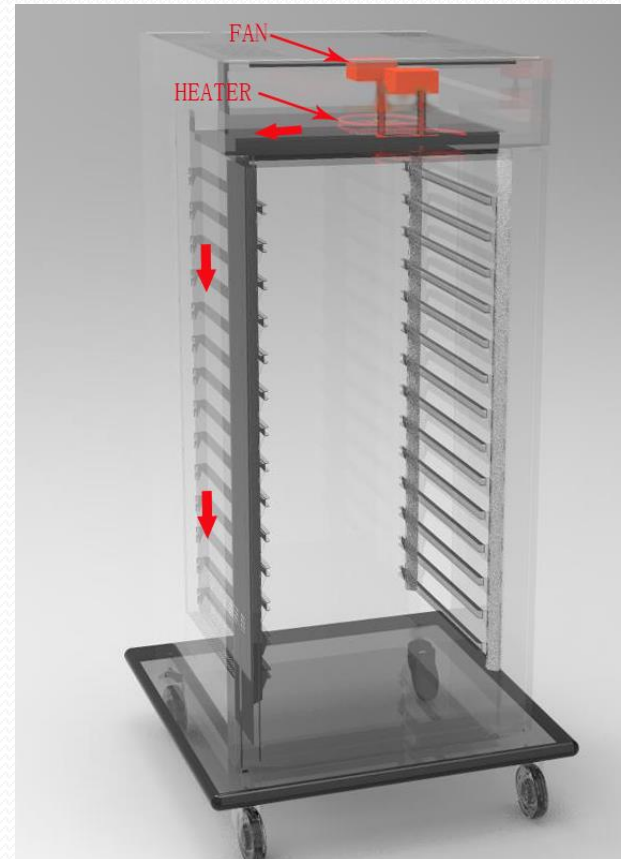
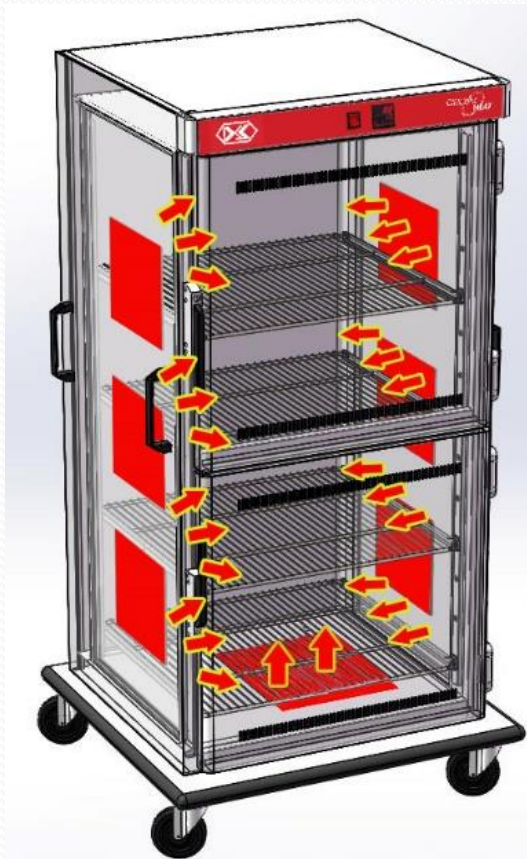




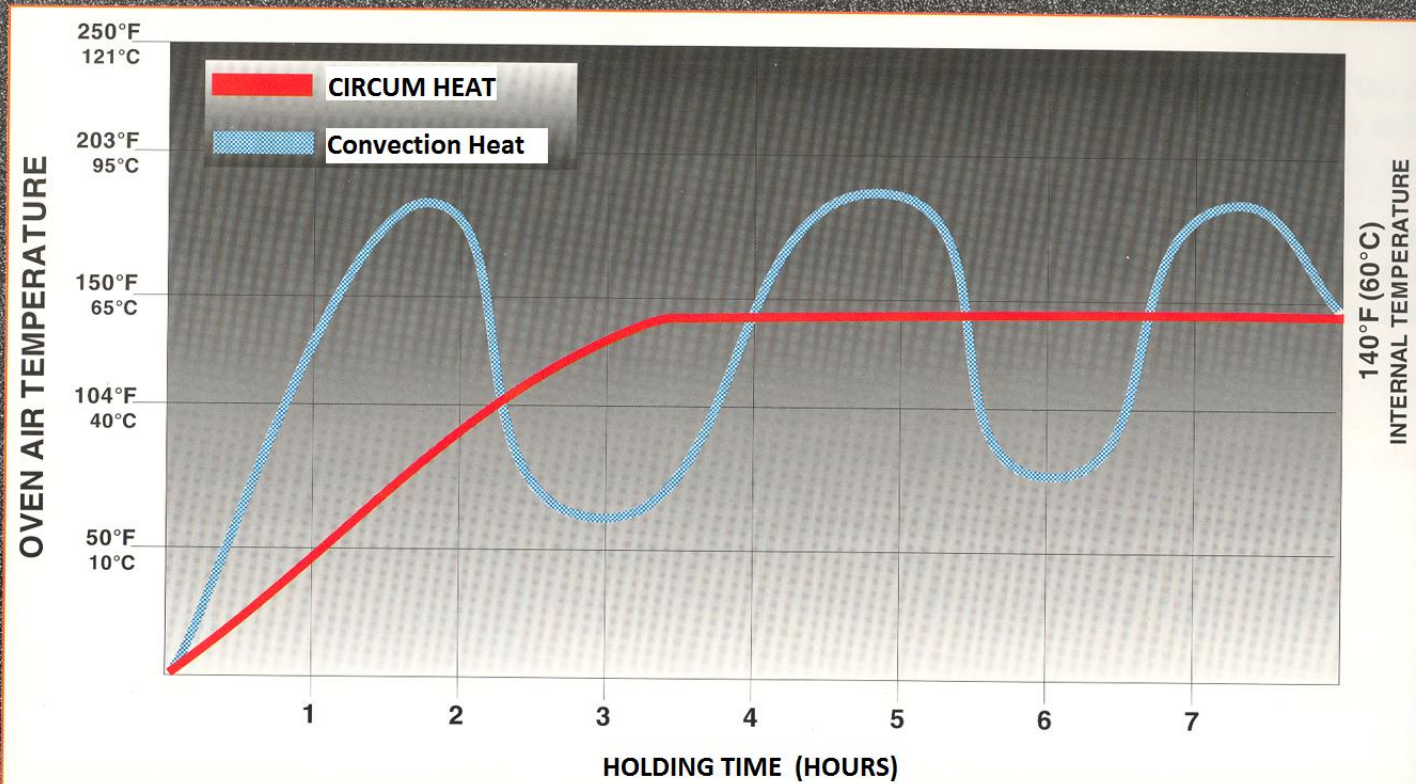
HALO HEAT



CIRCUM HEAT[®] vs. Others



TEMPERATURE CONTROL COMPARISON





TM

Product Features



Product Features





Heated Holding Cabinets

Narrow (Slim) Version for GN 1/1 or ½ Pans



DS-CH-MH8/NV



DS-CH-MH10/NV



DS-CH-MH12/NV



DS-CH-MH14/NV



DS-CH-MH16/NV



Refrigerated Carts

Narrow (Slim) Version for GN 1/1 or ½ pans



DS-MR6/NV



DS-MR8/NV



DS-MR10/NV



DS-MR12/NV

Heated Holding Cabinets with Doors Opening Left or Right For GN 1/1 or 1/2 Pans – Vertical Insertion

NEW!



DS-CH-MH16/VI



DS-CH-MH20/VI



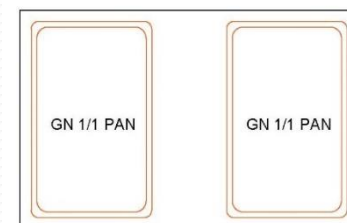
DS-CH-MH24/VI



DS-CH-MH28/VI



DS-CH-MH32/VI



Refrigerated Carts with Doors Opening Left or Right

For GN 1/1 or 1/2 pans – Vertical Insertion



DS-MR16/VI



DS-MR20/VI



DS-MR24/VI



DS-MR26/VI



Hot & Cold Cabinets Integrated (Combined)

Hot Food in the Upper Compartment & Cold Food in the Lower Compartment



DS-MH5 + MR5



DS-MH7 + MR7



DS-MH14 + MR14

Hot & Cold Cabinets Integrated (Combined)

Hot Food on the Left & Cold Food on the Right



DS-MH8+MR8/LR



DS-MH10+MR10/LR



DS-MH12+MR12/LR



DS-MH14+MR14/LR

Heated Holding Cabinets

(For GN 1/1 Pans & GN ½ Pans)



DS-CH-GN3
3 GN 1/1 pans;
or 6 GN ½ pans



DS-CH-GN6
6 GN 1/1 pans;
or 12 GN ½ pans

Heated Holding Cabinets

(For GN 1/1 & GN 2/1 Pans)



TM



DS-CH-GN10

10 GN 1/1 pans (65mmD);
or 6 GN 1/1 pans (100mmD);
or 5 GN 2/1 pans



DS-CH-GN16

16 GN 1/1 pans (65mmD);
or 8 GN 1/1 pans (100mmD);
or 8 GN 2/1 pans



DS-CH-GN32

Same pan capacity as
DS-CH-GN16 in each
compartment



Mobile Heated Banquet Carts (For Plated Foods)



DS-CH-BQ96

96 plates sized in 254mm dia. max.



DS-CH-BQ128

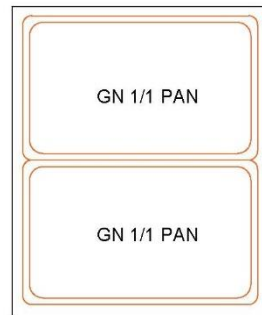
128 plates sized in 254mm dia. max



DS-CH-BQ192

192 plates sized in 254mm dia. max

CIRCUM HEAT® Holding Cabinet
for Banqueting & Catering
(1/1 and/or 2/1 GN Pans)



DS-CH-MH30/2D

30 GN 1/1 pans;
or 15 GN 2/1 pans

Refrigerated Cart for
Banqueting and Catering
(1/1 and/or 2/1 GN Pans)



DS-MR24

24 GN 1/1 pans;
or 12 GN 2/1 pans



TM

Narrow (Slim) Version

Heated Holding Cabinet for
Banqueting & Catering
(1/1 GN Pans)



DS-CH-MH16/NV

16 x GN 1/1 pans;
or 32 x GN 1/2 pans



CE

Refrigerated Cart for
Banqueting and Catering
(1/1 GN Pans)



DS-MR12/NV

12 x GN 1/1 pans;
or 24 GN 1/2 pans



**Heated Holding Cabinet for
Banqueting & Catering
(1/1 and/or ½ GN Pans)**



DS-CH-MH32/VI

32 GN 1/1 pans;
or 64 GN ½ pans



**Refrigerated Cart for
Banqueting and Catering
(1/1 and/or ½ GN Pans)**



DS-MR26/VI

26 GN 1/1 pans;
or 52 GN ½ pans



Banqueting with Plated Foods



DS-CH-BQ96

96 plates sized in 254mm dia. max.



DS-CH-BQ128

128 plates sized in 254mm dia. max



DS-MR24

24 x GN 1/1 pans;
or 12 x GN 2/1 pans



™

Banqueting with Plated Foods



DS-CH-BQ192

192 plates sized in 254mm dia. max



DS-MR48

48 GN 1/1 pans or 24 GN 2/1 pans

Mobile Freezer for Banqueting & Catering



DS-MF24

**24 x GN 1/1 pans;
or 12 x GN 2/1 pans**



DS-MF48

**48 GN 1/1 pans;
or 24 GN 2/1 pans**



Combi Warmer Designed & Built for Rational Combi Oven Model 202



DS-CH-CW/R202
40 GN 1/1 pans;
or 20 GN 2/1 pans



DS-CH-CW/R202M
40 GN 1/1 pans;
or 20 GN 2/1 pans



Combi Warmer Designed & Built for Rational Combi Oven Model 201



DS-CH-CW/R201
20 GN 1/1 pans



DS-CH-CW/R201M
20 GN 1/1 pans

An Integrated System with Compatibility, Complementarity & Companionship for Rational Combi Oven 202



Rational Combi Model 202



Rational's Roll-in Trolley



DS-CH-CW/R202



DS-CH-CW/R202M



Combi Warmer Designed & Built for Convotherm Combi Oven Model 20.20



DS-CH-CW/C20.20
40 GN 1/1 pans;
or 20 GN 2/1 pans



DS-CH-CW/C20.20M
40 GN 1/1 pans;
or 20 GN 2/1 pans

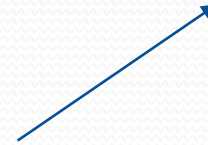
An Integrated System with Compatibility, Complementarity & Companionship for Convotherm Combi Oven 20.20



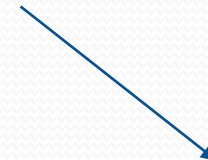
**Convotherm Combi
Model 20.20**



Convotherm's Roll-in Trolley



DS-CH-CW/C20.20



DS-CH-CW/C20.20M



TM



Cook – Hold – Serve System



Can be with any brand
of combi ovens



Re-thermalizing the foods in a combi
oven with GN Pans in the Roll-in Pan
Cart.

Into the **DSS CIRCUM HEAT
Companion (Combi) Warmer**



Transporting and/or
serving the foods with
the same Roll-in Pan
Cart from the Companion
(Combi) Warmer





DSS Blast Chillers/Freezers

Designed & built for Rational Roll-in Pan Carts 202 or 201
(Can be made for any brand of combi ovens')



DS-BCF/R202
40 GN 1/1 pans;
20 GN 2/1 pans

- Blast Freeze range: -22°C to -12°C
Soft Chill range: -4°C to 2°C
Hard Chill range: -11°C to -5°C
Holding range: -21°C to 4°C
- Designed and built for an even and consistent chilling/freezing.
- Automatic hot-gas defrost at the end of every blast cycle or in storage mode.
- Designed and engineered to operate efficiently up to a 43°C ambient temperature.
- HACCP data access records all operating modes, time and temperatures used during the previous 30 days, all downloadable to a USB device.
- Three (3) detachable internal-product-temperature probes are provided and equipped for convenient and easy food temperature tracking and monitoring.



DS-BCF/R201
20 GN 1/1 pans;
40 GN ½ pans



DSS Blast Chillers/Freezers

Designed & built for Rational Roll-in Pan Carts 202 or 201
(Can be made for any brand of combi ovens')





Cook – Chill/Freeze – Storage System



Can be with any brand
of combi ovens



Cooking foods in a combi oven with
G/N Pans in the Roll-in Pan Cart.

Into the **DSS Blast
Chiller/ Freezer**



Blast chilling/ freezing the
foods with the same Roll-
in Pan Cart, then rolling
into the cold room for
inventory.



Models (Systems) for High Volume and Efficient Food Production, Storage and Serving

Cook – Chill/Freeze - Inventory

Cooking foods in a combi oven with G/N Pans in the **Roll-in Pan Cart**.



(Can be with any brand of combi ovens)



Into the **DSS Blast Chiller/Freezer**



Blast chilling/ freezing the foods with the **same Roll-in Pan Cart**, then rolling into the cold room for inventory.



Re-thermalizing the foods in a combi oven with GN Pans in the **Roll-in Pan Cart**

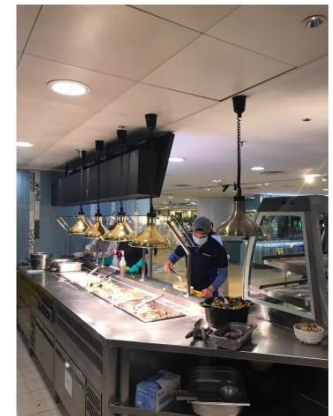
Cook – Hold - Serve



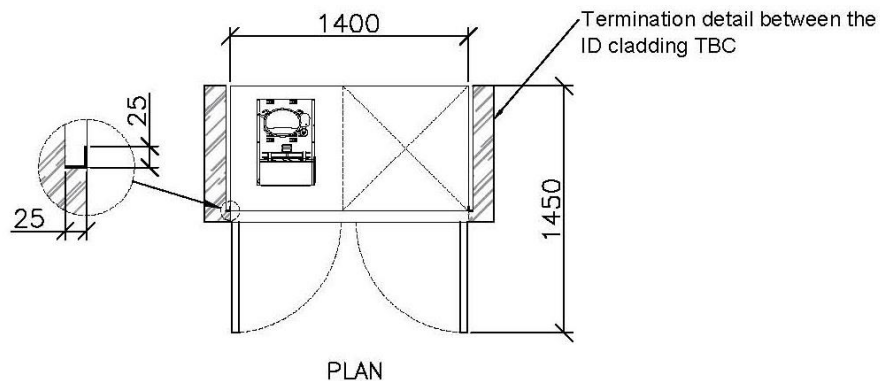
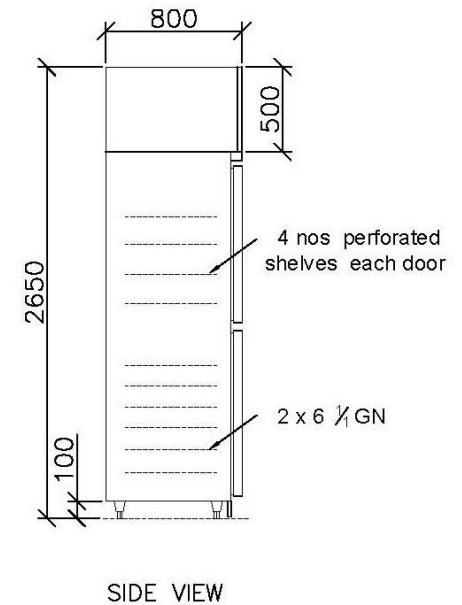
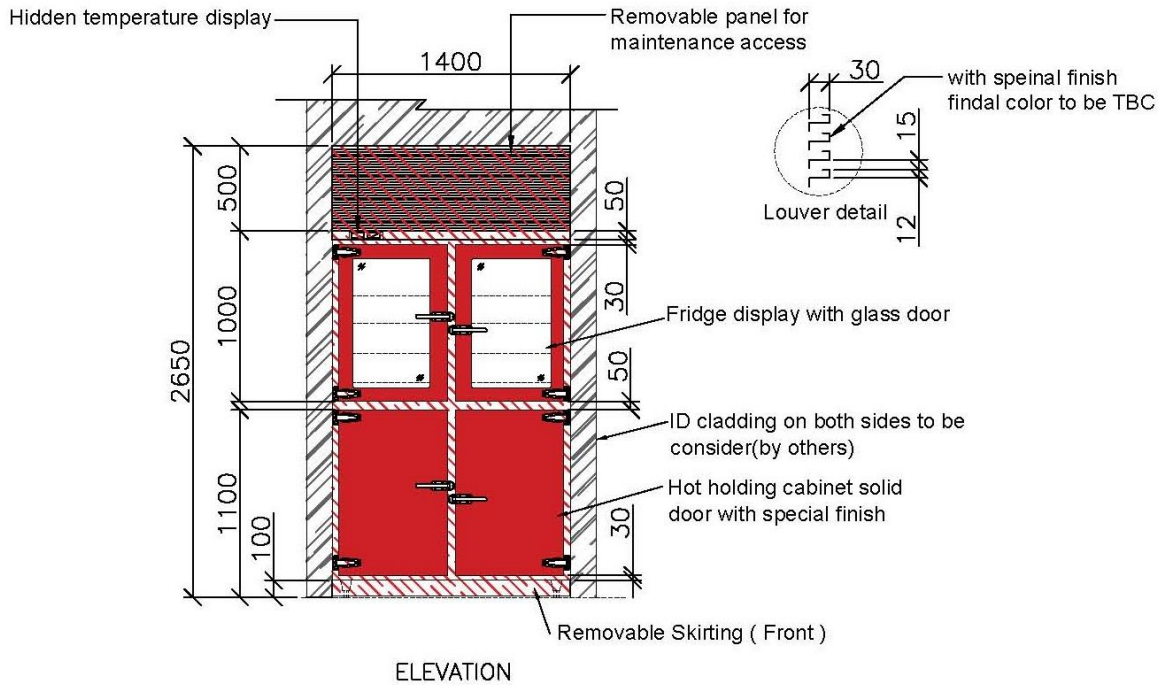
Into the **DSS CIRCUM HEAT Companion (Combi) Warmer**



Transporting and/or serving the foods with the **same Roll-in Pan Cart** from the Companion (Combi) Warmer

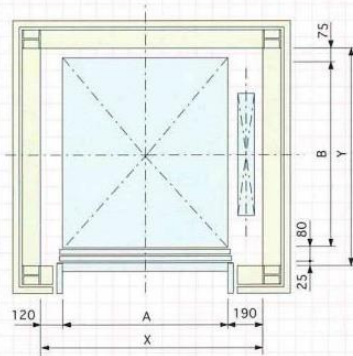


Custom-Made Hot & Cold Display Cabinet for Front of House (Using CIRCUM HEAT® Technology)

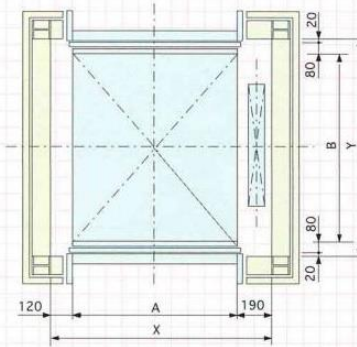


Bespoke Products

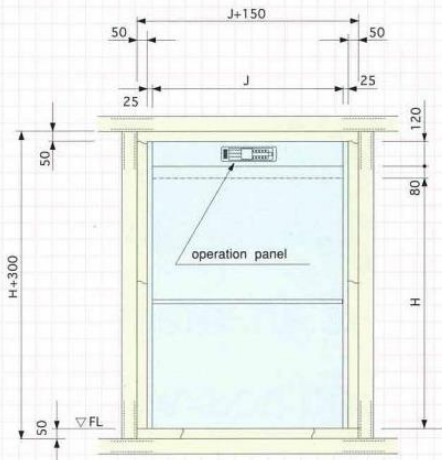
Dumb Waiter Details



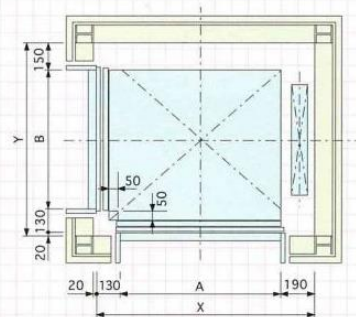
S OPENING



D OPENING

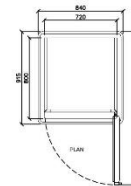
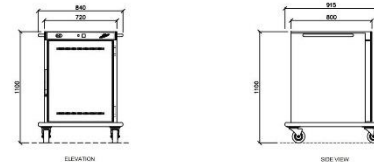


ENTRANCE OPENING



LD OPENING

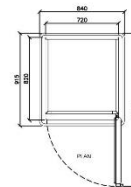
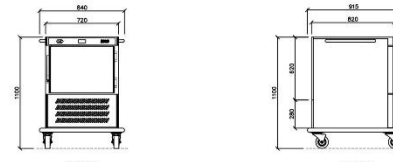
CIRCUM Heat Holding Cabinet Customized for Dumb Waiter



-Temperature: $+78/+86^{\circ}\text{C}$
 -Capacity: GN 1/1 Pan (65H)x16
 GN 1/1 Pan (100H)x8
 GN 2/1 Pan (65H)x 8
 GN 2/1 Pan (100H)x4
 -Exterior: 0.7 304 S/S
 -Interior: 0.6 304 2B
 -Electrical: 220V/50Hz/1PH 1.2KW

DSS			Project		Model		Date		Revision	
Drawing Number	Issue	Item	1	Drawn	Y.L.	Date	2017-08-09			
F210706-101	1	Qty	1	Checked		Date				
		Scale		Approved		Date				
			Monday		Day		Occupancy			

Refrigerated Cart Customized for Dumb Waiter



-Temperature: $-1/-4^{\circ}\text{C}$
 -Capacity: GN 1/1 Pan (65H)x 8
 GN 1/1 Pan (100H)x4
 GN 2/1 Pan (65H)x 4
 GN 2/1 Pan (100H)x2
 -Exterior: 0.7 304 S/S
 -Interior: 0.6 304 2B
 -Electrical: 220V/50Hz/1PH 350W

DSS			Project		Model		Date		Revision	
Drawing Number	Issue	Item	2	Drawn	Y.L.	Date	2017-08-09			
F210706-102	1	Qty	1	Checked		Date				
		Scale		Approved		Date				
			Monday		Day		Occupancy			



™

Heated Drawer Warmers



DS-CH-DW/1D

1 x GN 1/1 pan in 6" (152mm depth)



DS-CH-DW/1DN

1 x GN 1/1 pan in 6" (152mm depth)

Innovative Design for Versatility & Multi-Functional Operational Needs





TM

Heated Drawer Warmers



DS-CH-DW/2D

2 x GN 1/1 pan in 6" (152mm depth)



DS-CH-DW/2DN

2 x GN 1/1 pan in 6" (152mm depth)



TM

Heated Drawer Warmers



DS-CH-DW/3D

3 x GN 1/1 pan in 6" (152mm depth)



DS-CH-DW/3DN

3 x GN 1/1 pan in 6" (152mm depth)



TM

Waterless Drop-In Hot Food Well with Individual Temperature Control



Horizontal Layout

1 GN 1/1 Pans;
or 2 GN 1/2 Pans;
or 3 GN 1/3 Pans



Vertical Layout

1 GN 1/1 Pans;
or 2 GN 1/2 Pans;
or 3 GN 1/3 Pans

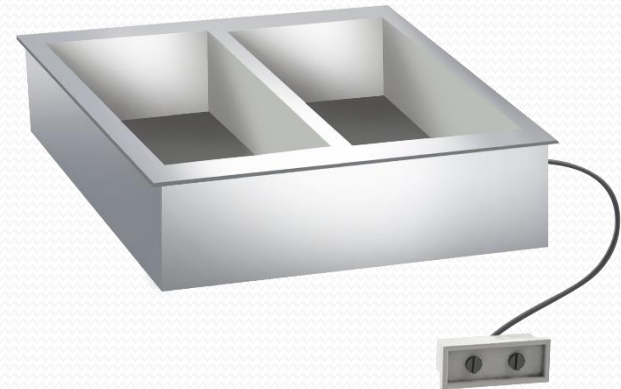


Waterless Drop-In Hot Food Wells with Individual Temperature Controls



Horizontal Layout

2 GN 1/1 Pans;
or 4 GN 1/2 Pans;
or 6 GN 1/3 Pans



Vertical Layout

2 GN 1/1 Pans;
or 4 GN 1/2 Pans;
or 6 GN 1/3 Pans



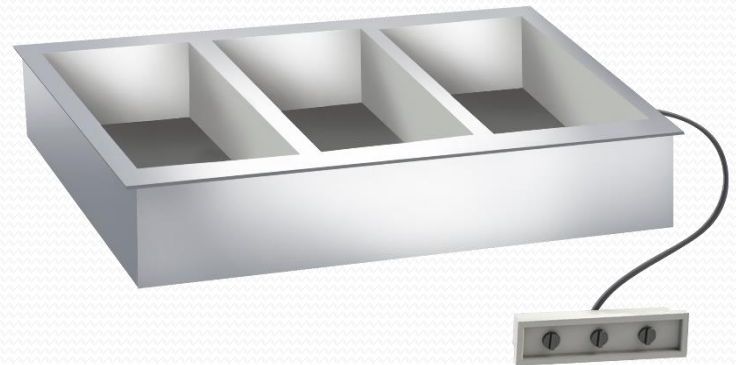
Waterless Drop-In Hot Food Wells

with Individual Temperature Controls



Horizontal Layout

3 GN 1/1 Pans;
or 6 GN 1/2 Pans;
or 9 GN 1/3 Pans



Vertical Layout

3 GN 1/1 Pans;
or 6 GN 1/2 Pans;
or 9 GN 1/3 Pans



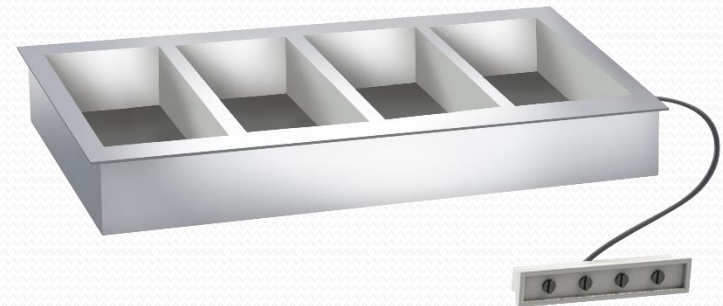
Waterless Drop-In Hot Food Wells

with Individual Temperature Controls



Horizontal Layout

4 GN 1/1 Pans;
or 8 GN 1/2 Pans;
or 12 GN 1/3 Pans



Vertical Layout

4 GN 1/1 Pans;
or 8 GN 1/2 Pans;
or 12 GN 1/3 Pans



TM

Waterless Drop-In Hot Food Wells

with Individual Temperature Controls



Horizontal Layout

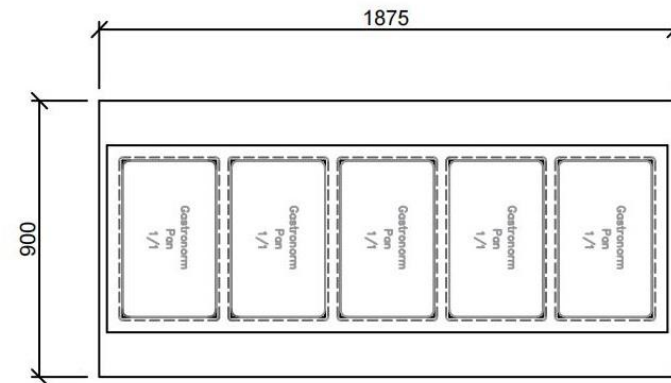
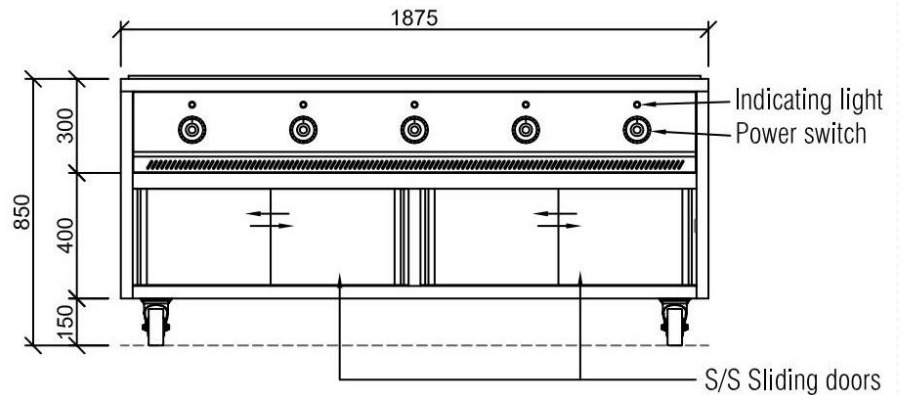
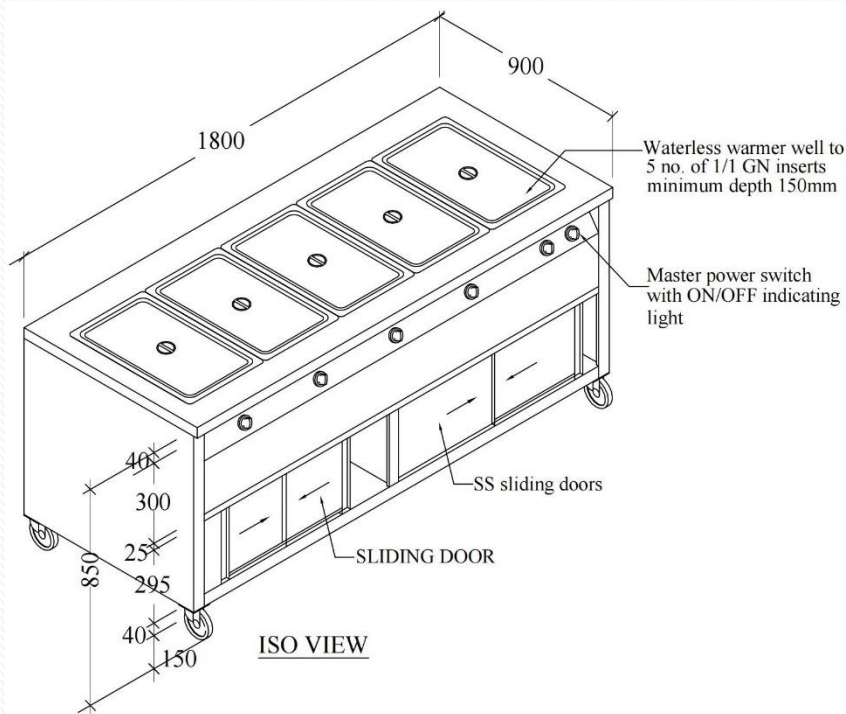
5 GN 1/1 Pans;
or 10 GN 1/2 Pans;
or 15 GN 1/3 Pans



Vertical Layout

5 GN 1/1 Pans;
or 10 GN 1/2 Pans;
or 15 GN 1/3 Pans

Custom-Made Waterless Hot Food Wells with Mobile Cabinets as A Mobile Hot Food Dishing & Serving Station



DS-CH-HW/V5/MC

Custom-Made Waterless Hot Food Wells on A Mobile Trolley as A Mobile Hot Food Dishing & Serving Station



DS-CH-HW/V3/MT

Refrigerated Drop-In Cold Food Wells



DS-CW-V1

1 x GN 1/1 pan;
2 x GN 1/2 pans;
3 x GN 1/3 pans



DS-CW-V2

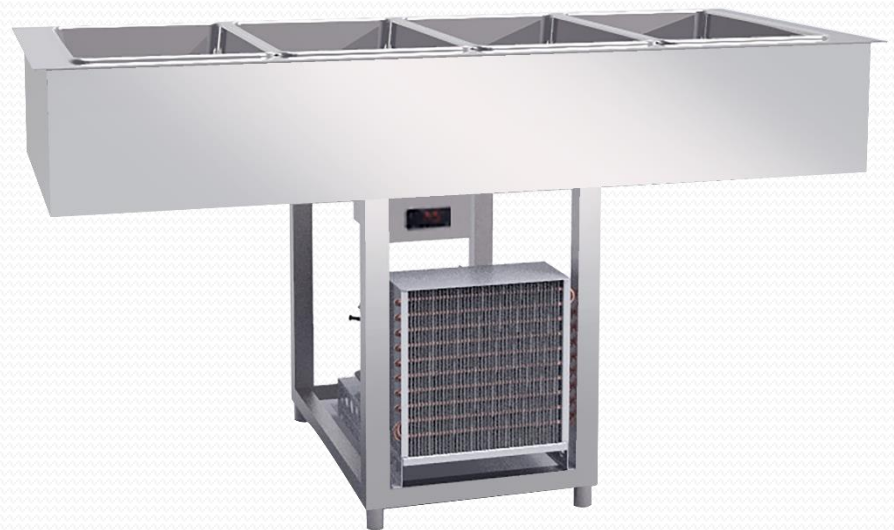
2 x GN 1/1 pan;
4 x GN 1/2 pans;
6 x GN 1/3 pans

Refrigerated Drop-In Cold Food Wells



DS-CW-V3

3 x GN 1/1 pan;
6 x GN 1/2 pans;
9 x GN 1/3 pans



DS-CW-V4

4 x GN 1/1 pan;
8 x GN 1/2 pans;
12 x GN 1/3 pans

Refrigerated Drop-In Cold Food Wells



DS-CW-V5

5 x GN 1/1 pan;
10 x GN 1/2 pans;
15 x GN 1/3 pans

**DSS CIRCUM HEAT® Waterless Hot Wells
(installed & operational in Galaxy Macau)**



Installation References

(Since Product Launching in 2018)

Australia

Ritz Carlton (2019)

W Hotel (2019)

Courtyard Marriott Hotel Melbourne (2020)

China

Shangri-la Nanning Guang Xi (2021)

Jia Shi Fund, Bei Jing (2021)

Zheng Da Center, Bei Jing (2021)

Ai Wen International School III, Shen Zhen (2021)

Deputy Center Petition Office, Bei Jing (2021)

Nan Jing Andaz Hotel (2022)

Bi Jie Wan Feng Hotel (2022)

Fiji

ADD Sheraton, Denarau Island, Fiji (2020)

Hong Kong, China

Novotel Century Hong Kong (2020)

Residential Care Homes in Hong Kong (2020)

Jun Yi Xin Xu Residential Care Homes in Hong Kong (2020)

Novotel Century Hong Kong (2020)

新萬福護理院@大角咀 (2020)

Hong Tat Elderly Home (2020)

香港博愛醫院屯門養護院 (2020)

Granyet Wah Ming Home for the Aged (2021)

WPH 靈寶 (2021)

HKCC (2021)

Devon House Foodhall (2021)

华庭居@青衣 (2021)

博愛醫院屯門養護院 (2021)

歐樹熊院舍 (2021)

Island Shangri-La, Hong Kong (2021)

L39 Atrium and Library Renovation (2021)

Goodnoted Hong Kong Office (2021)

华创老人院@火炭骏湖楼1F (2022)

大家樂 (2022)

Shatin Hospital (2022)

Sai Kung Primary School (2022)

Green cafe@TMH (2022)

福臨門 (2022)

Devon House Foodhall (2022)

W Hotek (2022)

Rosita (2022)

India

The Oberoi Hotel Bangalore (2019)

Prestige Falcon Tower Bangalore (2019)

The Oberoi Amarvilas at Agra (2019)

Trident at Agra (2019)

The Camellias, Club House Gurgaon (2019)

Vivanta Panjim Goa (2020)

CY Aravali (2020)

SEZ Bio Tech Services Pune- India (2020)

ITC Grand Goa (2021)

Indian Railways (2022)
McKinsey (2022)
Gogo Gurgaon (2022)
JW Marriott Goa (2022)
Lulu Pool Side (2022)
Mulberry Hotel Bangalore (2022)

Indonesia

Pullman Vimala Hills Bandung (2019)
Shangri La Hotel Bali P.4 (2019)
IKEA Sentul (2019)
Renaissance Hotel Bali (2019)
DFM (2021)
HGI (2021)
HTS (2021)
Lagoon Beach Resort Manado by Marriott Hotel (2022)
Luxury Hotel Bali (2022)

Macau, China

Galaxy (2019)

Zhong Dian (2020)

Galaxy 3C (Concession 1 & 2) (2021)

Galaxy 3C (2021)

Putian, Galaxy(2021)

Malaysia

KGPA Hotel & Resort, TTDI, P.J. (2019)

Double Tree By Hilton Putra Jaya (2019)

JBCC Hotel (2019)

Sabah Convention Centre (2019)

South Key Hotel @ JB (2019)

Holiday Inn JB (2020)

Double Tree Putrajaya (2020)

Park Royal Langkawi (2020)

Courtyard Setia Alam by Marriot (2020)

KGPA Hotel & Resort (2020)

Kempinski 8 Conlay, KL, Malaysia (2020)

KGPA Hotel , TTDI @ Malaysia (2021)
Petronas Learning Centre Bangi (2021)
Four Points By Sheraton KLCC (2021)
Hyatt Centrick KK Sabah (2021)
Conrad Hotel KL (PNB) (2021)
Park Royal, KL (2022)
Hyatt (2022)
Indigo Hotel KL (2022)
New Marriott Penang (2022)
Capri Bukit Bintang (2022)

Maldives

Gili Lankanfushi, Maldives (2019)
Avani Fares Island (2021)
Deruhfinolhu, Maldives (2022)

Philippines

Seda Hotel (2018)

Westin Sonata (2018)

Aliver (2018)

Tagaytay Highlands (2019)

Baguio Plaza Lodge (2019)

ACH Bacolod Hotel (2019)

Uber (2019)

Paypal (2019)

Modala Hotel (2019)

Toyoflex (2019)

Jones Lang Lasalle (Phils) Inc (2020)

Holiday Inn Cebu (2020)

Widus Marriott Clark Tower 4 Project (Italian Restaurant) (2020)

Widus Italian (2020)

Savano Hotel (2021)

IKEA New Cafe (2021)

Sheraton Malate (2021)

Royce Hotel (2021)

Grand West (2022)

Okada (2022)

Plaza Premium Group (2022)

Block 12 (2022)

Belmont Iloilo (2022)

Malacanang Palace Kitchen Renovation (2022)

Ibis Hotel (2022)

Singapore

MBS Theatre (2018)

IBIS Mandalay (2018)

Qatar Lounge @ Changi Airport (2019)

Google (2019)

Capitol Italian Restaurant (2019)

ME OUE (2019)

Swiss Hotel (2019)

Google Campus Singapore (2019)

Conrad Hotel (2019)

Parkway (2020)

Mandai Resort (2021)

Mandarin Orchard Refurbishment, Singapore (2021)

Collin @ Central Kitchen (2021)

Mandarin Orchard Hotel, Singapore (2021)

W Hotel (2021)

Mandarin Orchard Refurb (2021)



Global Indian School (2022)
Gleneagles Hospital (2022)
Holiday Inn (2022)
NTUC Foodfare (2022)
Mandai Birdpark Singapore (2022)
Pan Pacific Hotel @ Singapore (2022)
Grand Hyatt (2022)
Central Production Kitchen @ Mandai (2022)
Singapore Island Country Club (2022)
Mondrian Hotel Singapore Level 1 (2022)
Mandai West Node (2022)
Mandai Rainforest Singapore (2022)
Best World (2022)
Legend/Spectra Secondary School (2022)
Conrad Singapore (2022)

Sri Lanka

ITC One Colombo (2021)
Cinnamon Red Candy (2022)

Thailand

Four Point by Sheraton Patong (2018)
BDMS Moven Pick Hotel (2018)
Central Plaza Ladprao Bangkok (2019)
Carlton Hotel Bangkok (2019)
Como Bangkok (2019)
Holiday Inn & Suites (2019)
Sima Kempinski BKK (2019)
Sindhorn Midtown Hotel (2019)
Novotel Sriracha (2019)
Banyan Tree Krabi (2019)
Holiday Inn Sriracha (2019)
Choengmon Samui Resort, Thailand (2019)
Hilton Huahin (2019)
Chatrium Hotel, Pathumwan (2019)

JW Marriott Khaolak Banquet & Ballroom (2020)
Montien Surawong (2020)
Four Points by Sheraton (2020)
Melia Chiangmai Hotel (2020)
Metropole Hotel Phuket (2020)
Andaz Pattaya Resort (2020)
Khon Kaen Innovation Center, Thailand (2021)
Shrewsbury International School (2021)
Millennium Hilton Bangkok(2021)
SILQ SOI 24 (2021)
Top Golf Mega Bangna (2021)
Innside Bangkok Sukhumvit (2021)
Ayara Villas 9 Vip Guest House (2022)
Sri Panwa (2022)
Shrewsbury International School EY Kitchen (2022)
Dusit D2 Hotel Samyan (2022)
The Unicorn Retail Bangkok (2022)
Intercontinental Hotel Ploenchit (2022)
Le Meridien Hotel Chiangmai (2022)
Avista Grand Karon (2022)
Kitopi (2022)



Vietnam

Lulu Hyatt Regency Trivandrum (2022)

Dalat (2022)

Club House - Onsen (2022)

USA

The Westin Resort Guam (2021)

Middle East

Al Jaddaf (2019)

Yotel Hotel (2019)

Mandarin Oriental Dubai UAE (2019)

Vida Hotel (2019)

Hampton By Hilton – Rak, Abu Dhabi (2020)

Yotel Hotel, Abu Dhabi (2020)

Omniyat (2020)

Marriot Residence Inn Dammam KSA (2020)

Holiday Inn Dubai (2021)

Courtyard by Marriot-Madina KSA (2021)

CoEx Campus- Expo 2020 (2021)

DAB (2021)

Expo food hall 2 Dubai (2021)

MAF Dark Kitchens Me'aisem City Centre & Masdar City Centre (2021)

HIA Mourjan Lounge Hilton Garden (2022)

Nandos Al Jimi (2022)

Hudayriyat Surf Ranch - AUH, Abu Dhabi (2022)



Thank You!