

COMPANY PROFILE 2026

# The whole kitchen. Kept running.

Commercial catering equipment for restaurants, take-aways, butcheries, bakeries, hotels and institutions across South Africa — specified, delivered, installed, commissioned, and repaired in our own workshop.

**26**

YEARS TRADING

**17**

DEPARTMENTS

**70+**

BRANDS STOCKED

**9**

PROVINCES SERVED

**2**

BRANCHES



SINCE 2000

## Specified, installed, and kept running.

Excell Catering Equipment has supplied South African kitchens since 2000. We specify the equipment, deliver it, install and commission it, and maintain it from our own workshop — the part of the relationship most customers come to rely on. From Kimberley and Bloemfontein we serve restaurants, hotels, bakeries, butcheries, schools, hospitals, mines and institutional caterers nationwide.

01

### Our own workshop

Certified technicians and OEM spares in-house. When equipment fails we assess, repair and sign it off ourselves rather than handing the customer a manufacturer's phone number.

02

### Nationwide delivery and installation

All nine provinces plus Lesotho, delivered and installed by our own team, then commissioned, tested and handed over working.

03

### No-obligation expert quotes

A consultant prices the actual kitchen — current stock, real lead times, and the equipment that suits the volume, not the one with the best margin.

04

### See it working first

A newly renovated showroom and test kitchen, so equipment can be seen running, on your own food, before you commit.

05

### One supplier for the whole kitchen

17 departments and 70+ brands under one account, one delivery and one number to call when something needs attention.

**“We only sell what we  
can fix.”**

# Everything from a cold room to the teaspoons.

17 departments, 70+ brands, one supplier — listed in the order our customers ask us to quote them.



## Restaurant and Take Away Equipment

Front-of-house and takeaway essentials — heating, cooking, fast-food kitchen equipment.



## Utilities & Smalls

Smallwares, utensils, kitchen tools, accessories and the small things that keep a kitchen moving.



## Tableware

Crockery, cutlery, glassware, buffet serving ware and front-of-house essentials.



## Butchery Equipment

Bandsaws, mincers, sausage fillers, slicers, vacuum packers and complete butchery setups.



## Processing and Preparation

Food processors, mixers, peelers, slicers and prep equipment from Robot Coupe, Hamilton Beach and more.



## Refrigeration

Upright fridges, freezers, underbar units, blast chillers and walk-in cold rooms.



## Bakery Equipment

Mixers, ovens, dough rollers, bread slicers and bakery essentials for production at every scale.



## Display & Retail

Display fridges, heated displays, buffet ware and retail merchandising.



## Stainless Steel Tables, Sinks and Shelves

Stainless prep tables, sinks, shelving, work stations and kitchen furniture.

# Stocked, quoted and serviced by one team.

Whatever the department, the same consultants quote it and the same workshop services it.



## Industrial / Institution Equipment

Heavy-duty cooking, mixing and prep equipment for hospitals, prisons, mines and large-scale catering.



## Coffee Equipment

Espresso machines, grinders, brewers and barista tools from Bravor, Pavoni and more.



## Fun Food Equipment

Popcorn makers, candy floss, slush machines and event-friendly food equipment.



## Meal Distribution

Insulated transport, holding cabinets and food distribution equipment for off-site catering.



## Chefwear

Chef jackets, aprons, hats, trousers and protective wear for professional kitchens.



## Cleaning & Dishwashing

Commercial dishwashers, glasswashers, sinks, scullery and hygiene equipment.



## Ice Machines

Cube, flake, nugget and ice shaver machines — Scotsman, Brema and more.



## Smeg Professional Range

Italian-built Smeg dishwashers, ovens, induction and food prep for professional kitchens.

## ONE ACCOUNT

**From a walk-in cold room to the teaspoons.**

One quote, one delivery, one invoice — and one number to call when something needs attention.

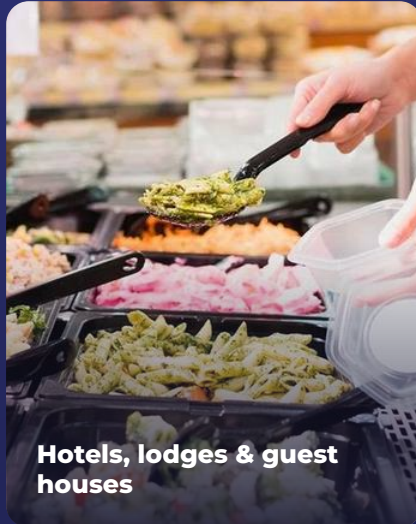
[excellcat.com/categories](https://excellcat.com/categories)

# Kitchens of every kind, every size.

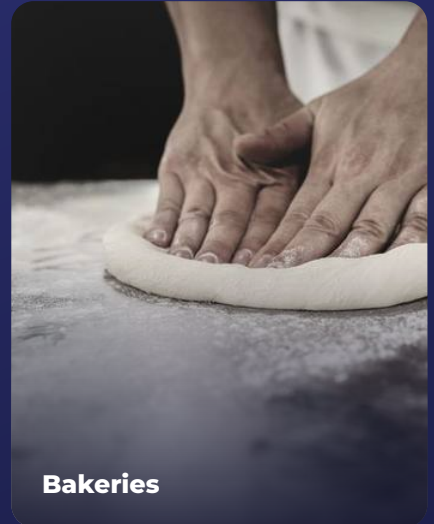
From a single-counter coffee shop to a mine canteen feeding a shift of thousands, the equipment changes and the service does not.



**Restaurants & take-aways**



**Hotels, lodges & guest houses**



**Bakeries**



**Butcheries & meat processing**



**Coffee shops & roasteries**



**Retail & forecourt food**



**Schools, hospitals & care**



**Mines & industrial canteens**



**Contract & event caterers**

# We stock what we are equipped to **service.**

## Repairable in our workshop

Our technicians are equipped and trained for every brand we list.

## A warranty we can honour

Assessed, repaired and signed off in-house, not referred to the manufacturer.

## Spares held, not indented

OEM parts in stock, so a repair takes days rather than import lead time.

## Rated for local supply

Specified for South African power, water quality and service intervals.



### 1-5 years

Manufacturer's warranty on all equipment



### Carry-in to on-site

Cover to suit the equipment



### Parts, labour, travel

Spares, labour and travelling are covered



### No hidden costs

No call-out fees, no travelling-time charges



The exact cover for each brand and model is stated on every quote, and listed in full at [excellcat.com/brands/why-these-brands](http://excellcat.com/brands/why-these-brands). Warranty covers manufacturing defects under normal commercial use; consumables, incorrect installation and third-party servicing fall outside it.

# From specification to after-sales service.

Supply is one step of five. This is what a typical Excell project runs through, from the first site visit to ongoing maintenance.



**01**

## Specify

A consultant works from the menu, the covers and the space. Layouts, an equipment schedule and a no-obligation quote.



**02**

## Deliver

Our own vehicles and crews, to all nine provinces and Lesotho, equipped for bulky and cold-chain equipment.



**03**

## Install & commission

Positioned, connected, levelled and tested, with gas, electrical and refrigeration commissioning, then a working handover.



**04**

## Train

Hands-on operator training on the equipment as installed, for the team who will use it every day.



**05**

## Service & repair

Certified technicians and an in-house workshop holding OEM spares. Warranty work assessed and completed by us.

### AFTER-SALES & SUPPORT



Fully equipped in-house workshop



Travelling technicians



OEM spares held in stock



Manufacturer technical support in all major centres



## KIMBERLEY HEAD OFFICE

# Come and see the new Excell.

Our Kimberley head office has been renovated from the showroom floor to the workshop.

**01**

### Newly renovated showroom

The latest products on display, set up so you can see them working.

**03**

### Executive lounge

A quiet room for planning meetings and layout reviews.

**02**

### Test kitchen

Bring your menu: we demonstrate the equipment on your food before you buy.

**04**

### Upgraded workshop

A new test bench and wash bay, so repairs are tested and turned around faster.

## HEAD OFFICE & FLAGSHIP SHOWROOM

### Kimberley

21 Schmidtsdrift Road, Rhodesdene, Kimberley 8301

|           |               |
|-----------|---------------|
| Mon – Thu | 08:00 – 17:00 |
| Fri       | 08:00 – 16:30 |
| Sat       | 09:00 – 12:30 |
| Sun       | Closed        |

**053 861 4301 • sean@excellcat.com**

## FREE STATE BRANCH

### Bloemfontein

45 Brill Street, Westdene, Bloemfontein 9301

|           |               |
|-----------|---------------|
| Mon – Fri | 08:00 – 16:30 |
| Sat       | Closed        |
| Sun       | Closed        |

**051 880 0702 • barry@excellcat.com**

## Book a visit to either branch

Tell us what you cook and we will have the right equipment running when you arrive.

WhatsApp

**066 0770 965**

## COVERAGE

# Two branches, national coverage.

Delivery, installation and after-sales service across all nine provinces and Lesotho, from our branches in Kimberley and Bloemfontein.



Northern Cape

Free State

North West

Gauteng

Limpopo

Mpumalanga

KwaZulu-Natal

Eastern Cape

Western Cape

Lesotho

**Send us the kitchen.  
We'll send back a plan.**

Kimberley 053 861 4301

Bloemfontein 051 880 0702

WhatsApp 066 0770 965

[excellcat.com](http://excellcat.com)

**EXCELL**  
CATERING EQUIPMENT