



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

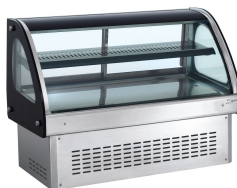
PROVINCES
SERVED

3

DAYS TO A
QUOTE



COOKING & GRILLING



DISPLAY & RETAIL



BAKERY & PREPARATION

KIMBERLEY

21 Schmidtsdrift Road, Rhodesdene
Kimberley, Northern Cape 8301
053 861 4301 • sean@excellcat.com

BLOEMFONTEIN

45 Brill Street, Westdene
Bloemfontein, Free State 9301
051 880 0702 • barry@excellcat.com

WHATSAPP 066 0770 965

EXCELLCAT.COM

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 — which is the part of the relationship most customers come to rely on.

From two branches — Kimberley and Bloemfontein — we serve restaurants, hotels, lodges, bakeries, butcheries, schools, hospitals, mines and institutional caterers nationwide. A single account covers the whole kitchen, from a walk-in cold room to the teaspoons.

WHAT MAKES THE DIFFERENCE

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 Three-day quote turnaround

Every quote request is answered within three trading days. Stocked items are faster by phone.

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.



BUTCHERY



REFRIGERATION



STORAGE & HANDLING



PACKING &
PROCESSING

Everything from a cold room to the teaspoons.

17 departments, 70+ brands, one supplier. Everything below is stocked, quoted and serviced by the same team — listed in the order our customers actually ask us to quote it.



Restaurant and Take Away Equipment

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



Tableware

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



Processing and Preparation

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



Bakery Equipment

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



Stainless Steel Tables, Sinks and Shelves

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



Coffee Equipment

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



Meal Distribution

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



Cleaning & Dishwashing

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



Smeg Professional Range

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



Utilities & Smalls

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



Butchery Equipment

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



Refrigeration

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



Display & Retail

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



Industrial / Institution Equipment

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



Fun Food Equipment

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



Chefwear

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



Ice Machines

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

We stock what we are equipped to service.

A brand earns its place in the catalogue by meeting four criteria. A long warranty on paper does not on its own satisfy them.

Repairable in our workshop

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

Spares held, not indented

OEM parts carried in stock, so a repair is measured in days rather than import lead time.

A warranty we can honour

Assessed, repaired and signed off in-house rather than referred to the manufacturer.

Rated for local supply

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

BRAND	WARRANTY	TERMS & EXCEPTIONS
 Anvil	2 years	Standard manufacturer terms
 Fridge Star	1 year	Standard manufacturer terms
 Summit	1 year	Standard manufacturer terms Summit milkshake machines — 2 years
 Forge	2 years	Standard manufacturer terms
 Avenia	1 year	Standard manufacturer terms
 Piron	2 years	Standard manufacturer terms
 Cambro	5 years	Standard manufacturer terms Camtray shelving — lifetime warranty
 Butcherquip	1 year	Standard manufacturer terms
 Trespade	1 year	Standard manufacturer terms Electric mincers — 2 years
 Ankor	1 year	Standard manufacturer terms
 Smeg	2 years	Standard manufacturer terms
 Salvadore	1 year	Standard manufacturer terms
 Robot Coupe	1 year	Standard manufacturer terms
 Brema	2 years	Standard manufacturer terms

Generated directly from our current brand records, ordered by what customers asked us to quote. 25 further brands carry a warranty and are listed in full, always current, at 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. The sequence below 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 inside three trading days.

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 followed by a working handover.

04

Train

Hands-on operator training on the equipment as installed, plus food-safety and hygiene short courses for the team who will use it daily.

05

Service & repair

Certified technicians and an in-house workshop holding OEM spares. Warranty work assessed and completed by us, with nationwide dispatch for parts.

Why the workshop matters.

The cost of a failure is not the repair; it is every trading hour the equipment stays out of service. The catalogue is selected on that basis, so that time to repair is measured in days rather than shipping weeks.



Commissioned



Warranty in-house



Spares on the shelf

Two branches, national coverage.

Two branches, national coverage. The Kimberley head office carries the showroom and the main workshop; Bloemfontein serves the Free State and Lesotho.

CORE TERRITORY — OWN DELIVERY AND SERVICE

Northern Cape · North West · Free State · Lesotho

NATIONWIDE — DELIVERY AND INSTALLATION

Eastern Cape · Gauteng · KwaZulu-Natal · Limpopo · Mpumalanga · Western Cape

SECTORS WE SUPPLY

Restaurants & take-aways

Bakeries

Coffee shops & roasteries

Hospitals & care facilities

Contract & event caterers

Hotels, lodges & guest houses

Butcheries & meat processing

Schools, hostels & universities

Mines & industrial canteens

Retail & forecourt food

WHATSAPP — EITHER BRANCH **066 0770 965**

HEAD OFFICE & FLAGSHIP SHOWROOM

Kimberley

21 Schmidtsdrift Road, Rhodesdene
Kimberley, Northern Cape 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, Free State 9301

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

051 880 0702
barry@excellcat.com



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

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