

IME GROUP
omniWASH[®]
Italian foodservice specialist



INTRODUCING OMNIWASH

Omniwash serves the commercial foodservice market. The main product range includes glasswashers, dishwashers and utensil washers. The warewashing machines are designed for distinct market positions: The Premium, Mid and the Economy market. This positioning of the product ranges ensures that there is an Omniwash warewashing solution to meet different global requirements. In 2011 a range of ice making machines was added. Further products and services are being developed and will be added over the coming years.

ABOUT OMNIWASH

“Italian Foodservice Specialists”. This simple phrase perfectly summarises Omniwash. We are Italian and passionate about our Italian heritage, Italian design and Italian flair. Our specialised market is the global foodservice market, those industry professionals serving food – from a quick espresso to a gourmet meal.

The main markets served by IME Omniwash include:

- Hotels
- Full service restaurants
- Quick service restaurants
- Bars and Clubs
- Education
- Hospitals and Care Homes
- Bakeries
- Delicatessens
- Food retail

HIGH STANDARD OF QUALITY

Our quality control is guided by our ISO 9001 certification. This helps Omniwash to design and build quality into every machine that is built. Suppliers are subjected to rigorous quality control checks to ensure that each component meets its specification.

OMNIWASH AND THE ENVIRONMENT

Omniwash recognise that the products that we make can have a significant impact on our environment. Commercial warewashing machines are usually in use for many hours in the day. These machines use hot water, require electricity for heating, and use chemicals to assist in their cleaning function. That is why Omniwash has developed a detailed Environmental Policy - to guide the Marketing and R & D teams in their development of new machines. By considering each aspect of their environmental impact in the development stage, we can continue to build ever more efficient machines for future generations.

To read the complete Omniwash Environmental Policy please go to:
www.omniwash.eu/environmental



THE IME GROUP

OMNIWASH - COMINOX - IMES

The IME Group is a family owned Group of specialised companies highly focussed on specific markets. Each one is dynamically managed to address customer needs – but each one sharing common values and understanding.

HISTORY

The Company (**MESS**) was founded by Mr Renato Scarpa in 1962. The first production was of electro-mechanical components. In 1980, the company developed a specialised business manufacturing foodservice equipment: pasta machines, food cutters and warewashing machines.

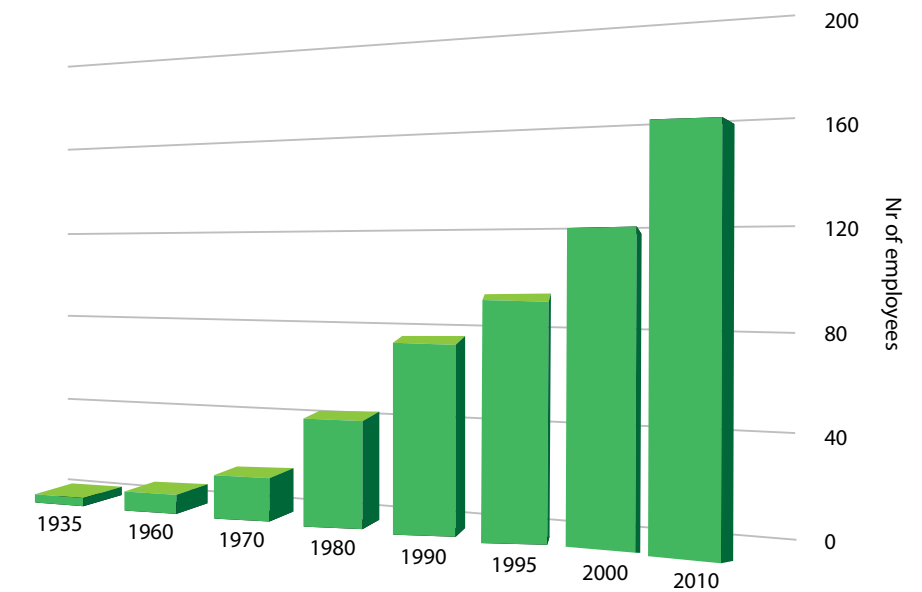
In 1984 Mr Simone Scarpa, son of the founder joined his father and began to develop autoclaves for the sterilization of medical instruments under a new company, **Cominox**. So began the birth of the Group – IME. Soon these companies required large quantities of stainless steel. To meet this demand, a specialised steel production site was built in 1987.

The production of commercial warewashing machines grew rapidly. In 1990 a specialised factory was built to meet this developing need. This warewashing business was named **IME Omniwash**.

Fabricated metal parts – known as sintered parts – were required by Cominox, MESS and Omniwash. The IME Group entered this market in 1998 with **IME Sinterazzati**. These sintered parts were also marketed to Global manufacturers.

In 2008, having created the IME Group, Mr Renato Scarpa retired, handing over the future to Simone Scarpa.

In 2011, the IME Group reorganized and the **IME Sinterazzati** and **Mess** businesses were integrated, serving a common market. The companies were renamed **IMES**.



GROWTH

From a one-man business in the 1960's, the IME Group has shown exceptional and consistent growth. This took the IME Group from being a localised Italian manufacturer to an international supplier, with products being exported to all continents of the globe.

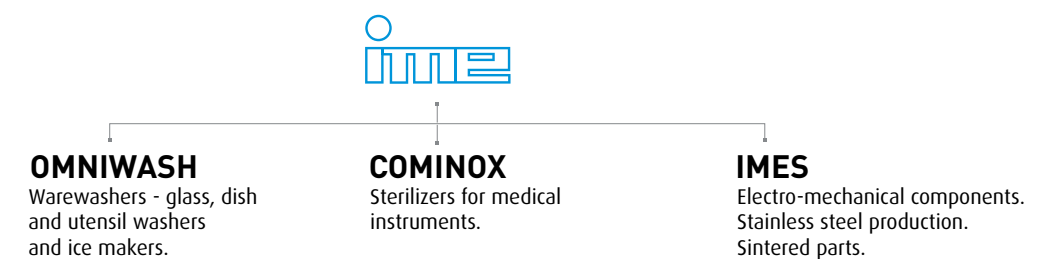
TODAY

Today the IME Group is focused on serving specific Global commercial markets:

- The Foodservice Equipment Market - Omniwash
- The Dental and Medical Instrument Sterilization Market - Cominox
- The Industrial Manufacturing Market - IMES

The IME Group manufacture over 120,000 products per annum and export to all corners of the globe.

Today the IME Group management is headquartered in Biassono. The Group operate 4 manufacturing sites in the Milan area. The Group continues to broaden its strength in the global market by developing innovative new products. Growth in emerging markets is achieved by identifying business partners who share our passion and dedication.





OMNIWASH

A COMPANY OVERVIEW

“IME Omniwash is dedicated to meeting the needs of the global foodservice equipment market. We seek to build on our Italian heritage, using the strengths within the Group. Innovation, passion and dedication continue to serve us well”.

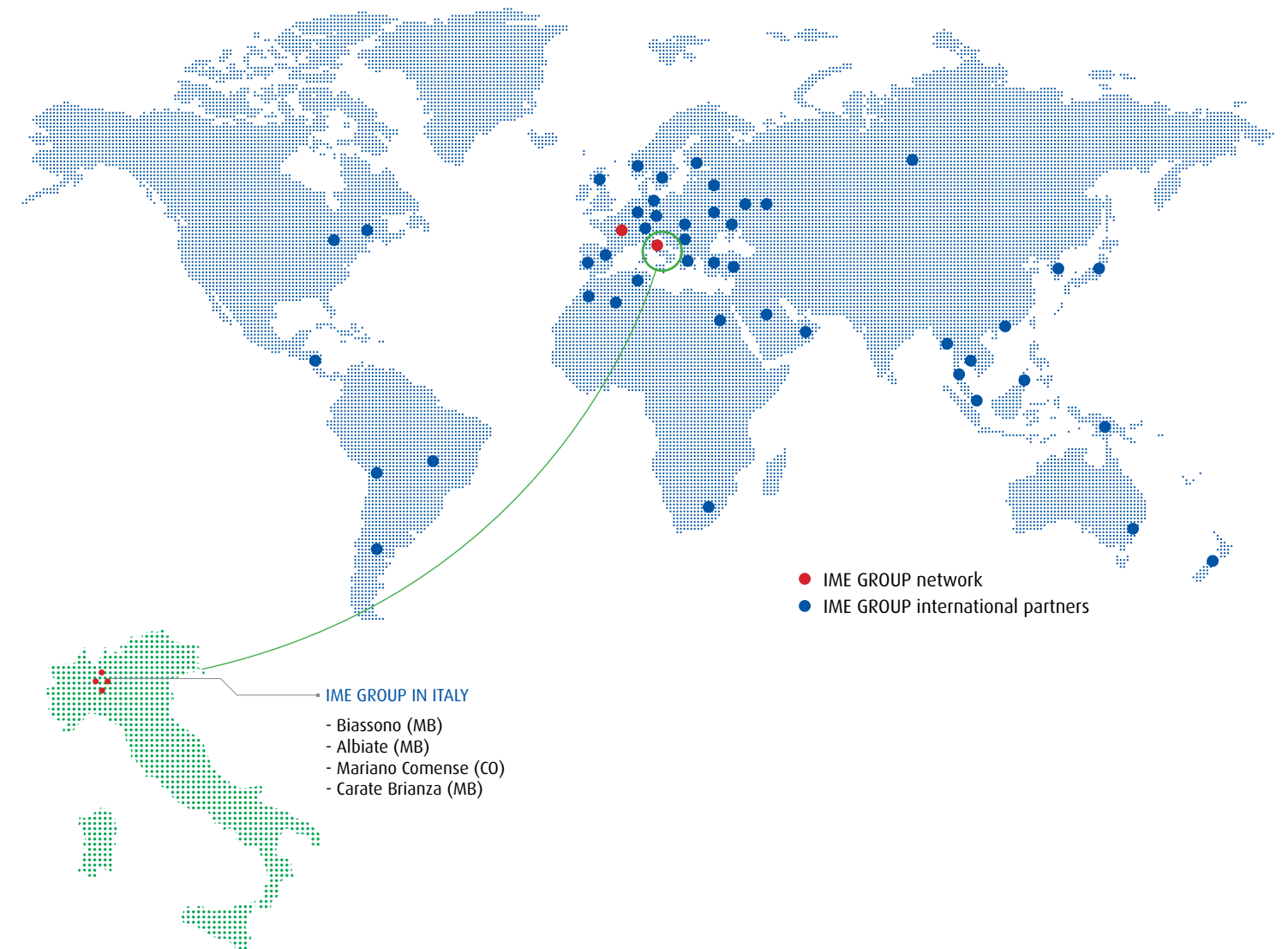
Claudio Laidelli
Sales and Marketing
IME Omniwash

OMNIWASH PHILOSOPHY

Omniwash are specialists. We understand the needs of our target customer. We serve our customers efficiently and clearly by focussing our efforts on the main needs of this target group.

Omniwash stays close to the market. By following the global market with a dedicated team of International sales and support personnel, Omniwash stays close to market trends and is ready to adapt.

We are a warewashing leader. We offer our customers the best possible technology and quality - in each market segment. Omniwash solves customer problems effectively - better than anyone else!



THE WORLD – FROM ITALY

Centred in northern Milan, the four manufacturing facilities of the IME Group are all within 15 kilometres of each other. From Milan, IME Group products are exported globally. The sales and support teams are able to support our customers, dealers and importers in a variety of languages.

CUSTOMER AND DEALER SUPPORT

Omniwash support teams are available to support customers and dealers. These support teams are experts in warewashing and have an intimate knowledge of local markets.

Support is available for:

- Advice and training
- Ordering, production schedules and delivery dates
- Technical assistance
- Spare parts
- Marketing support materials
- Exploded diagrams of machines
- Local adaptations for local markets





THE STRENGTH OF A GROUP

“Each IME Company understands the other Companies in the Group and their customer’s needs. This deep understanding allows for shared values, the cross fertilisation of ideas and innovative problem solving. This covers the Sales, Marketing, R and D and Production functions in the Group”.

Simone Scarpa
CEO IME Group

PRODUCT PHILOSOPHY

The Omniwash Company has undertaken detailed market research in order to understand the needs of the global foodservice market. In summary, the four key market needs that foodservice operators tell us that they require from our warewashing equipment are:

- The delivery of clean ware - consistently
- Equipment that is easy - to use, and to clean
- Reliable, durable equipment
- Equipment with low lifetime running costs

In the Economy and Mid Market sectors, our philosophy is to provide equipment with an extensive list of options. This allows the end user to order a machine with the most appropriate options that meet specific needs. In summary, a tailor made solution. In the Premium sector, our philosophy is to provide the most technologically advanced equipment solutions available, all-inclusive.



Omniwash warewashing machines are built using a very high percentage of in-house components. The steel is cut, shaped and welded by IME in Mariano. Pumps and electrical components are designed and built by IMES. The IME Group Research and development team oversees new developments. IME Omniwash is where the machines are built. This optimal number allows strict control of the manufacturing process and for quality control checks to be made.

And finally – all machines are wet tested, using state of the art testing equipment. A number of tests are performed on every machine while it is running with water. Each machine must pass these rigorous tests to obtain its test certificate. It is then passed to the dispatch department for packaging and transporting to its destination.

PRODUCT RANGE

Warewashing machines

ST - Entry level range

The ST range of electronic machines is the entry-level range into Omniwash. A choice of three undercounter machines: 350mm, 400mm or 500mm basket sizes. ST machines are functional, economical and compact.

Jolly - Budget machine range

The Jolly range of electro-mechanical machines offer undercounter machines in 350mm, 400mm and 500mm basket sizes. Two Jolly pass through dishwashers, the 1P and 1PS models.

Elite - The Mid market range

Our largest range of electro-mechanical machines. Elite machines are available for glasswashing, dishwashing and utensil washing. Undercounter machines in 400mm and 500mm basket sizes. Front-loading dishwashers with either one or two pumps. A front-loading utensil washer for washing pots and pans. A choice of two pass-through models, each features two wash pumps. A twin tank pass through machine that is capable of washing 120 racks/hour.

Stellar - The Premium range

The Stellar range - when only the best will do. An innovative range of undercounter and pass through machines designed and built to the highest standard. A thoroughly modern range with advanced features to deliver superlative washing results. Each Stellar machine uses minimal amounts of water, giving very low running costs. The Stellar glasswasher has its own unique inbuilt water treatment system to guarantee superb glasswashing results.

Ancillaries

A wide range of Omniwash ancillary equipment supports your warewashing machine. Chemicals, racks and baskets, tabling, water treatment equipment and pre-flushing equipment. Omniwash ancillary products mean that your entire warewashing requirements are easily available from one source.

Ice makers

Ice Makers

The Omniwash range of Ice makers cover every requirement. Ice cubers are available in sizes from 22 Kg of ice / day, up to 300 Kg/day. A choice of Ice cubes in 22 gram or 37 gram. Ice flakers are available from 42 Kg / day to 305 Kg / day. Machines can be air or water-cooled. Front venting allows the machines to be installed in tight spaces.

For further details on the machines and ancillary equipment, please refer to our product brochures or visit us at www.omniwash.eu



CERTIFICATION

As a major manufacturer and exporter of manufactured goods, the IME Group holds all of the required international certifications to meet our market needs. The IME Group are ISO 9001 quality system certified and hold ISO 14001 Environmental certification.



IMQ is a services company specialised in product and company management system certifications, in conformity testing for European directives and international standards. IMQ gives manufacturers the chance to regulate the quality of products and to certify the safety of their products and the quality of their company.



NSF International is a Health and Safety Company specialised in the specification and issue of standards relating to Public Health and Hygiene. It inspects and certifies the compliance of equipment, public water treatment and supply systems.



UL is concerned with products and component safety, particularly electrical safety, including all aspects of their installation.



CE is the European symbol of conformity that indicates that the product complies with all relevant European safety regulations and directives.



WRAS The Water Regulations Advisory Scheme helps companies to comply with the water requirements in the UK.



KIWA is a National Certification company for water-using products.



GOST Certificate is a Russian Certification confirming the quality of the goods and their compliance with the Russian terms.



IME GROUP
omniWASH®
Italian foodservice specialist

IME s.r.l.
Via Brenno, 21
20853 Biassono MB, Italy
Tel. (+39) 039.47.01.13
Fax (+39) 039.47.01.20
e-mail: comm@imesrl.com
website: www.omniwash.eu