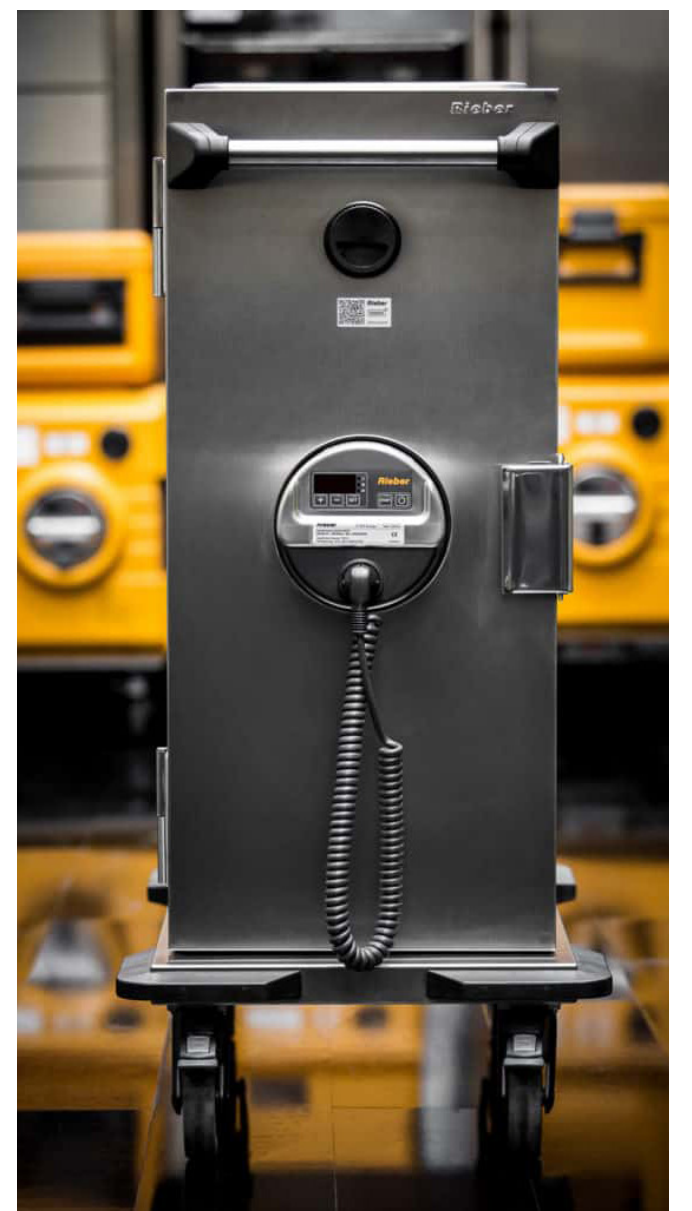
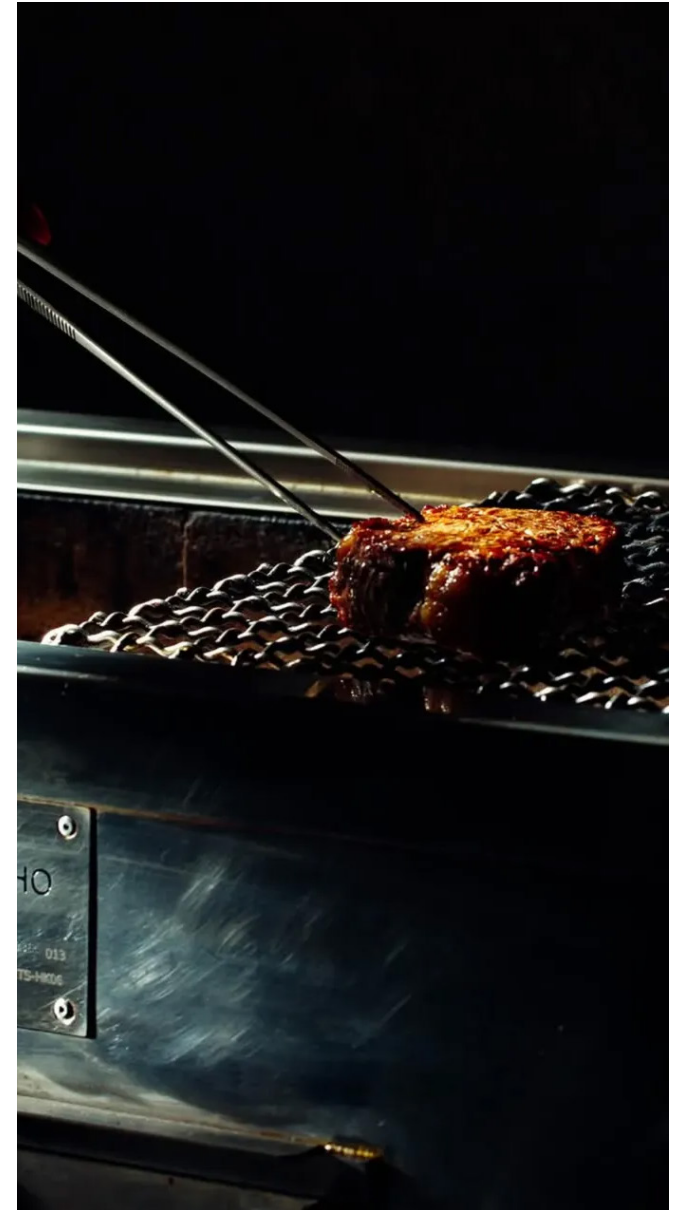




RUITER FAR EAST

INDUSTRY TRENDING PRODUCTS 2026





FRXSH MOUSSE CHEF

The FRXSH Mousse Chef is a **next-generation frozen food processor** designed for modern professional kitchens. It transforms frozen ingredients directly into **ultra-smooth mousses, purées, and fine textures in seconds**, preserving flavour, colour, and nutrients without the need for thawing.

A large intuitive touchscreen with animated guidance allows chefs to operate the system with ease while ensuring consistent results. Integrated **smart detection systems** help prevent misuse, while intelligent controls allow precise processing for a wide range of culinary applications

Quieter and more efficient than conventional preparation methods, the Mousse Chef improves workflow, reduces preparation time, and helps kitchens deliver high-quality dishes with greater productivity, usability, and performances.

- Consistent high-quality results
- Relieve kitchen team
- Reduce food cost
- Multi-purpose functionality
- Sustainable friendly



TECHNICAL DATA

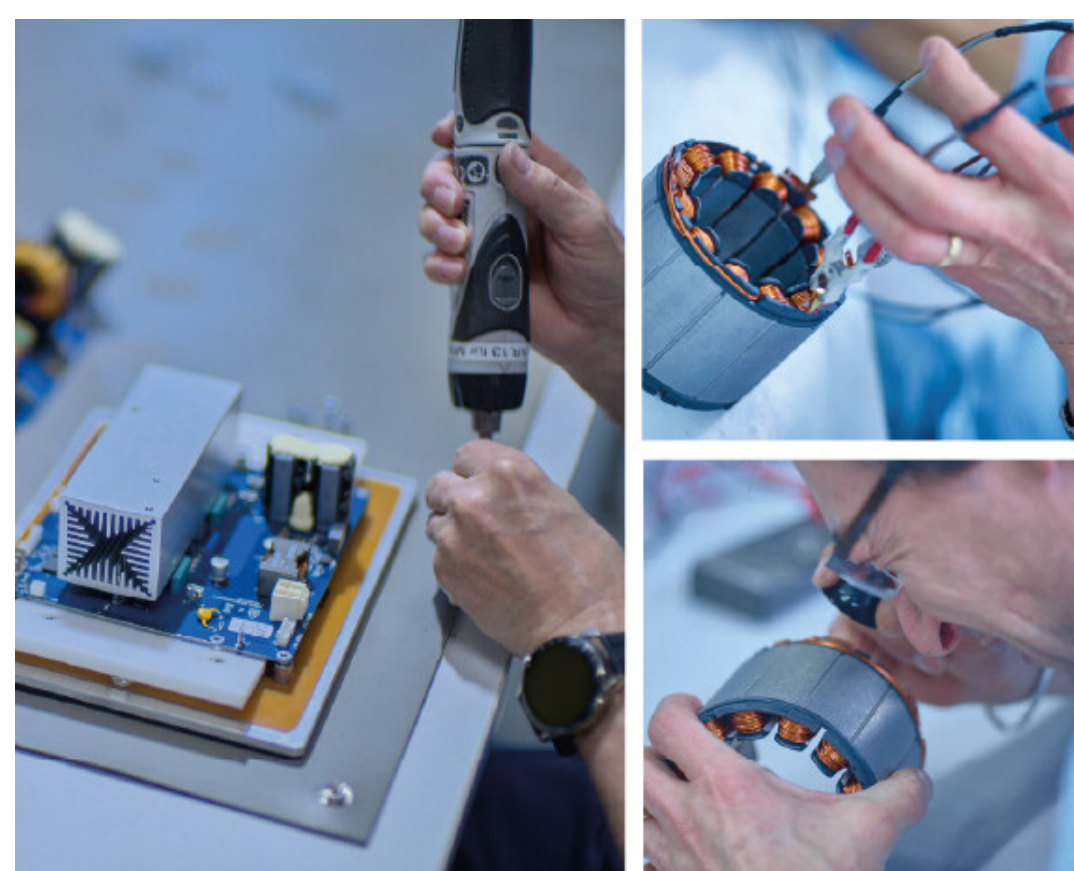
Nominal power consumption: 1500 W
 Network connection: 802.11 b/g/n 2.4 Ghz
 Dimensions (mm): 497 x 204 x 365 (H x W x D)
 Net weight: 22.5 kg
 Overpressure: approx. 1 bar
 Sound emission: 76.4 dB (A)
 Mains voltage (variants): 220-240 V / 50-60 Hz



Swiss Precision Engineering



Efficient Kitchen Workflow



Versatile Processing Capabilities



Tradition . Innovation . Creation

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炭匠 | TANSHO

FIRE BRICK CHARCOAL GRILL



FIREBRICK CHARCOAL GRILL

The 炭匠 | TANSHO Firebrick Charcoal Grill is a professional Konro grill designed to deliver authentic charcoal grilling performance for modern commercial kitchens. Built with high-density firebrick, the grill captures and radiates intense infrared heat, allowing chefs to achieve perfectly seared meats, delicate skewers, and deeply flavorful ingredients with precision.

Engineered to withstand **temperatures of up to 1400°C**, the TANSHO grill absorbs and distributes charcoal heat evenly across the cooking surface, creating the signature smoky flavor and perfect char associated with traditional Japanese grilling.

Its **durable stainless steel exterior** resists sauces, oil, and dirt, ensuring easy maintenance and long-term reliability. With adjustable airflow control for precise heat management, 炭匠 | TANSHO brings the timeless craft of charcoal grilling into modern professional kitchens.

- Authentic Charcoal Grilling
- Extreme Heat Performance
- Precision Heat Control
- Professional Durability
- Versatile Culinary Applications



TECHNICAL DATA

- Model: TS-YK06**
Dimensions: W600 x D245 x H295 mm Weight: ~55 kg
- Model: TS-YK09**
Dimensions: W900 x D245 x H295 mm Weight: ~85 kg
- Model: TS-YK12**
Dimensions: W1200 x D245 x H295 mm Weight: ~125 kg



Intense charcoal cooking



Adjustable airflow vents



Firebrick construction + Stainless steel



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TAIJI

HOT & COLD PLATE

TAIJI COLD PLATE

The Taiji Cold Plate is a sleek, countertop cooling solution designed to maintain optimal serving temperatures for delicate items such as seafood, poultry, and chilled displays. Using advanced thermoelectric (Peltier) technology, it delivers consistent cooling without the need for bulky compressors, making it ideal for front-of-house presentation with minimal noise and maximum reliability.

TAIJI TOWEL WARMERS

Taiji Towel Warmers are compact, high-performance cabinets engineered to deliver consistently heated towels for hospitality, spa, and F&B environments. Designed for reliability and ease of use, these units maintain precise internal temperatures while operating quietly, enhancing customer comfort without disrupting the environment.

Made in Japan

Low noise operation

No compressor (Peltier cooling system)

Slim, modern countertop design

Stable temperature control for chilled display

Ideal for seafood, sashimi, and buffet



Creates rich, silky foam



TECHNICAL DATA

Capacity: 6L (approx. 25-30 hand towels)
 Temperature: 70-80°C internal cabinet temperature
 Power Consumption: 120W
 Dimensions (WxDxH): 300 x 307 x 230 mm
 Weight: 4 kg
 Temperature Control: Bimetal thermostat



TECHNICAL DATA

Cooling Temperature: -7°C ±5°C (at 25°C ambient)
 Power Consumption: 450W
 Plate Size: 900 x 400 mm
 Dimensions (WxDxH): 940 x 440 x 122 mm
 Cooling System: Thermoelectric (Peltier device)



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tableReady™

PROFESSIONAL COOKWARE



COOK & SERVE DIRECTLY FOR BUFFET & LOUNGE

TableReady is a professional cookware system designed for **seamless transition from kitchen to service**. Built with a detachable handle structure, each piece allows chefs to cook, plate, and serve directly without transferring, preserving heat, presentation, and efficiency.

Ideal for buffet lines, lounges, and hotel environments, TableReady combines functional cookware performance with elegant tableware aesthetics. With stackable designs for space-saving storage, **multi-heat source compatibility**, and **durable easy-clean ceramic coating**, it enables a streamlined workflow while elevating front-of-house presentation.

Enhanced heat retention & presentation

Improved operational efficiency

Dual function: cookware + tableware

Space-saving stackable design

Multi-heat source compatibility

Easy-clean ceramic coating

Durable for professional use



Seamless kitchen-to-service workflow



Detachable handle flexibility



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SMOKE & AROMA BUBBLES FOR BEVERAGES AND FOOD

The Flavour Blaster Pro Kit is a professional aroma gun designed to elevate cocktails and culinary presentations through **scent, smoke, and theatrical visual effects**. With patented technology, the handheld device allows bartenders and chefs to create **aromatic bubbles, fragrant mist, and vapor clouds** that enhance both flavour and presentation.

Designed for bars, restaurants, and experiential dining, the Flavour Blaster delivers dramatic sensory moments that engage sight, smell, and taste. With over 20 natural aromas available, **chefs and mixologists can easily add distinctive aromatic layers to drinks and dishes**.

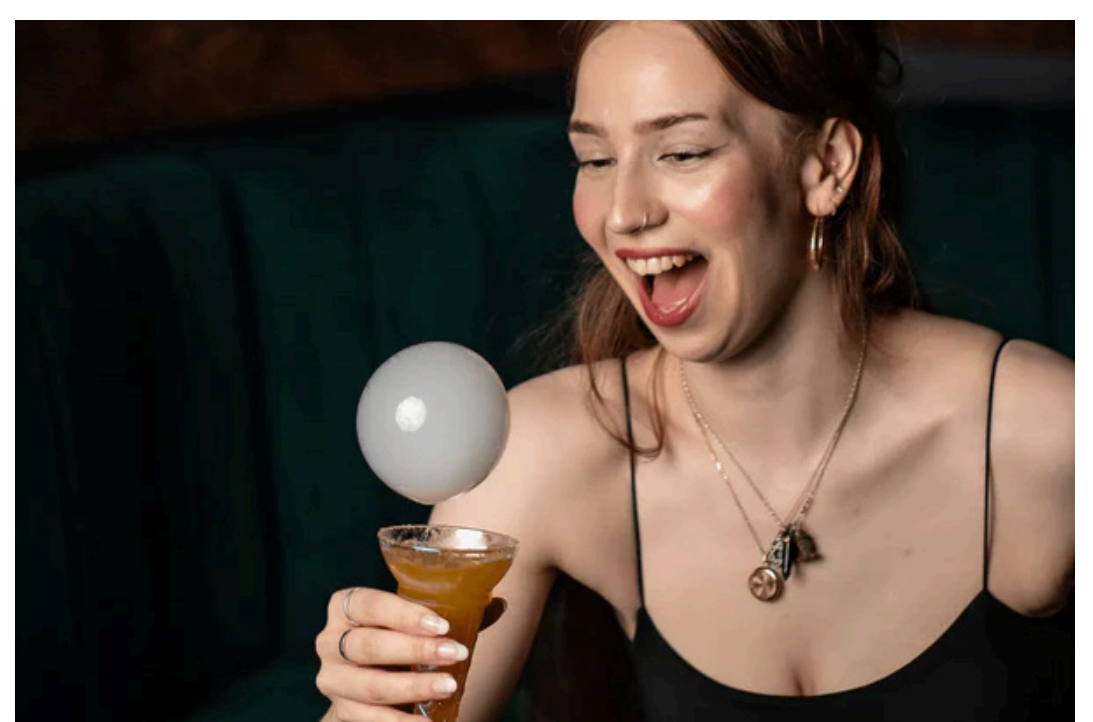
Its plug-and-play operation, rechargeable battery, and durable construction make it a reliable tool for high-volume service environments while maintaining simplicity of use for the entire team.

- Multi-Sensory Presentation
- Portable & Rechargeable
- Easy Plug-and-Play Operation
- Extensive Aroma Library



TECHNICAL DATA

Battery: Rechargeable lithium-ion (~5000 mAh)
 Battery Life: Up to 8 hours continuous use
 Output Capacity: Approx. 500 drinks per day
 Charging: USB-C / magnetic charging
 System: Thermally vaporised aroma delivery (non-smoke based)



Create aromatic bubbles



Enhances guest engagement



Minimal training required



la • mouss

NATURAL FOAMING AGENT FOR COCKTAILS



BEVERAGE FOAMER

La Mouss is a natural, zero-proof foaming agent designed to create rich, **stable microfoam for cocktails, mocktails, teas, and cold brews**. Just a few drops produce a silky, long-lasting foam that enhances both presentation and texture without altering the flavour of the drink.

Developed as a **modern alternative to egg whites** and traditional foaming agents, La Mouss offers bartenders and beverage professionals a cleaner, faster, and more consistent way to produce perfect foam. The formula is neutral in taste, colour, and aroma while remaining completely allergen-free and shelf-stable.

With no refrigeration required and the ability to produce over **600 drinks per bottle**, La Mouss is a practical and efficient solution for bars, cafés, restaurants, and events looking to elevate beverage presentation with minimal preparation.

Perfect Microfoam

Vegan Egg-Free Alternative

Highly Efficient

Versatile Beverage Applications

Made in Singapore



TECHNICAL DATA

Dosage: 1-4 drops per drink
Yield: Approx. 625+ beverages per bottle
Storage: Shelf-stable at 5-30°C
Shelf Life: Up to 2-3 years
Refrigeration: Not required
Origin: Made in Singapore



Creates rich, silky foam



Replaces egg whites - No Aftertaste



Tradition . Innovation . Creation

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KOPIO

ORIGIN
COFFEE LIQUEUR



KOPIO - COFFEE LIQUEUR

KopiO is a modern coffee liqueur crafted in Singapore that captures the **bold, roasted character** of traditional Southeast Asian kopi culture. Built around dark-roasted coffee beans, the liqueur delivers deep roasted notes, balanced bitterness, and restrained sweetness designed to highlight coffee rather than mask it.

Unlike many sugar-heavy coffee liqueurs, KopiO is developed as a **coffee-first spirit**, providing structure, body, and clarity in cocktails while maintaining the intensity of real coffee.

Versatile and expressive, KopiO can be enjoyed neat, over ice, or as the foundation for classic coffee cocktails such as the Espresso Martini, **bringing depth and balance to both drinks and desserts.**

Intense Authentic Coffee Character
Coffee-First Liqueur Design
Versatile Culinary Applications
Perfect for Coffee Cocktails or Desserts
Crafted in Singapore



TECHNICAL DATA

Type: Coffee Liqueur
ABV: 20%
Volume: 700 ml
Origin: Crafted in Singapore



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Designed to perform reliably in drinks



Superb in Desserts - Elevated Tiramisu



Makes the best Espresso Martinis





Breville | Commercial

PRECISION TEMPERATURE CONTROL FOR PROFESSIONAL COOKING

The Control °Freak is a **commercial-grade induction cooking** system engineered for absolute precision and consistency in professional kitchens. Designed to accurately measure, set, and hold exact temperatures across a wide range, it allows chefs to execute techniques with repeatable perfection, from delicate sauces to high-heat searing.

Featuring real-time temperature sensing, probe-controlled cooking, and programmable presets, it transforms heat into a controllable variable, giving operators unmatched control, speed, and reliability in both prep and service environments.

- Precise temperature control
- Consistent, repeatable results
- Real-time temperature monitoring
- Probe-based cooking capability
- Faster heat response & recovery
- Programmable presets for efficiency

TECHNICAL DATA

Temperature Range: 30°C - 250°C
 Temperature Stability: ±1°C
 Power Output: 100 - 2400 W
 Voltage: 220-240V / 50Hz
 Control Settings: Up to 397 temperature increments
 Probe Range: 0°C - 300°C (dual NTC probe)
 Dimensions (W×D×H): 350 × 470 × 110 mm
 Cooling System: Dual fan cooling



Unmatched Precision Temperature Control



Real-time surface sensing



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Rieber

M E T A cooking

FRESH, ON-SITE MICROGREENS FOR SUSTAINABLE KITCHENS

urbanfarmup is a **next-generation indoor farming solution that enables the cultivation of fresh, nutrient-rich microgreens** directly at the point of preparation. Using advanced vertical farming technology, it delivers consistent, high-quality produce year-round in a controlled, hygienic environment— independent of climate or season.

Designed for professional kitchens, hotels, and catering operations, it combines sustainability with performance, offering pesticide-free, **locally grown superfoods with intense flavour, high nutritional value, and full transparency from production to plate.**

- Vertical indoor farming with year-round production
- Up to 95% water savings vs conventional agriculture
- CO₂-neutral operations powered by renewable energy
- 100% plastic-free cultivation, harvesting, and transport
- Fully controlled environment (AI-energy management)
- High automation for consistent quality and efficiency
- Certified food safety (QS certified)
- Pesticide-free, non-GMO, and chemical-free cultivation
- High yield, intense flavour, and vibrant presentation
- Full transparency on origin and CO₂ footprint



NEW
urbanfarm

Ihre eigene Indoor-Farm für maximale Frische & Nährstoffe

Sustainable, Zero-Waste Production



**Ultra-Fresh, Nutrient-Dense
Microgreens On Demand**



Tradition . Innovation . Creation

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