



aircraft galley excellence







delivering galley service excellence

The Ipeco range of electrical galley inserts combines superior technological innovation and robust performance with easy-to-use features, improving food service and safety for airlines and operators worldwide. Lightweight and reliable, our aim is to ensure that cabin crew have equipment they trust to deliver perfect results. Power efficiency combined with precision settings ensures in-flight delivery service excellence on every flight.

Microwaves

Refrigerator Freezer Chillers

Convection and Steam Ovens

Water Boilers

Beverage Makers

Espresso Machines

a world leader in the global crew seat market



a significant share of the executive jet passenger seat market

award winning innovation



world class engineering and manufacturing capabilities

our pedigree

Founded in 1960, Ipeco Holdings Limited is now in its third generation of family ownership. During this time the Company has continued to develop valuable long-term relationships with customers and suppliers. Underlying this is a determination by Ipeco to invest, train, and coach its employees to cultivate a high level of opportunity, integrity and performance throughout the business.

These principles, which have been continuously honed through research and development in pursuit of design excellence, form the basis of a work ethic at Ipeco that extends throughout the organisation. From pilot comfort and safety, to stylish and durable executive jet seating, to the ultimate galley environment it's all about enhancing the flight experience.

Ipeco provides the infrastructure, management and vision to deliver excellence. It is a socially responsible organisation with exceptional health, safety and environmental practices. Ipeco is resolute in its ambition to be an outstanding employer of choice and a company that customers want to do business with.



“Ipeco is focused on developing galley innovation for airlines to meet the ever changing demands of today’s passengers worldwide. Different cuisines, hot and cold menu options, open kitchen environments throughout the flight and fast snacks on busy commuter routes - all require flexible solutions.”

Ben Harrold, Business Development Executive

design and manufacture

Ipeco offers a range of galley inserts for new and upgraded installations which are available in both ATLAS and ARINC standards. Our portfolio comprises refrigerators - for a wide range of chilling and cold storage needs; ovens and microwaves - to quickly and evenly heat snacks and gourmet meals; water boilers, beverage makers and espresso machines - designed to withstand continuous use without compromising on taste and temperature.

Ipeco has invested heavily in the design and development of innovative solutions to deliver reliable, efficient, low energy and weight saving equipment. These enable cabin crews to provide an efficient and enjoyable experience for all flight classes: from first to low-cost, for short and long haul journeys.

[Commercially attractive galley insert packages](#)

[Worldwide inventory and repair service network](#)

[Technical innovation, excellence and reliability](#)





The modern passenger catering process places a greater reliance on the microwave oven. Faster defrosting and heating of foods and beverages is essential for streamlined in-flight service.

Ipeco's ARINC size 4 microwave operates on a reduced power input without compromising heating performance.



Generation 2 Microwave Oven



Microwave 916 ARINC standard

mmmmm microwave magic

Microwave 916 ARINC standard

With a capacity of 12.35L the unit is easy to operate. A clear and intuitive control module allows cabin crew to set a number of power adjustable and pre-programmable cooking cycles. A clear indication of the oven's cooking status is shown on a large display.

The microwave is compliant with NSD350 galley system communication requirements and is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.

Essentials

External Dimensions: 269mm x 287mm x 570mm
or 10.59 x 11.30 x 22.44 inches

Internal Dimensions: 190mm x 250mm x 260mm
or 7.48 x 9.84 x 10.24 inches

Empty Weight: 16.2kg or 35.7lbs

Allowable Load: 2kg or 4.41lbs

Galley insert inspection and testing





Generation 2 Refrigerator

Refrigerator Freezer Chiller 907 ATLAS standard, 919/921/928 ARINC standard

temperature control precision



Galley insert manufacturing

The Ipeco 907 ATLAS standard refrigerator is on board several aircraft, including A380, and it provides an exceptional level of performance and reliability.

Our new 3-mode ARINC size 2 refrigerator 919/921/928 delivers a new benchmark in aircraft chiller technology. With its improved chiller performance, reduction in weight and low noise and heat dissipation, the refrigerator enables an airline to offer a premium catering service without a high cost of ownership. This refrigerator is the first in its class to utilise both forced air and conduction cooling so that performance is delivered in all circumstances.



chilled or frozen

Refrigerator Freezer Chiller 907 ATLAS standard, 919/921/928 ARINC standard

The unique structure of the 3-mode refrigerator is made from composite materials, including a high performance foam which increases thermal insulation. All internal surfaces of the cabinet incorporate conduction cooling elements to ensure uniform temperature.

Cooling of the refrigeration cabinet is achieved by way of a vapour-compression cycle using CFC-free refrigerant. The unit is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.

Ipeco's 3-mode refrigerator is easy for cabin crew to operate. The control module is intuitive and a range of pre-programmed temperatures are available including a boost cycle for rapid cooling. A clear indication of the refrigerator's status is shown on a large display.

Essentials

Three operating modes - refrigerate (+4°C), beverage chill (+8°C) and freeze (-18°C)

Empty cavity from +24°C to +4°C in 5 minutes

Empty cavity from +24°C to -18°C in 15 minutes

Twelve (70cl) wine bottles from +21°C to +8°C in less than 60 minutes

External Dimensions: 563mm x 287mm x 570mm
or 22.17 x 11.30 x 22.44 inches

Empty Weight: 23.5kg or 51.8lbs

Capacity: 12 upright wine bottles or 35 litres

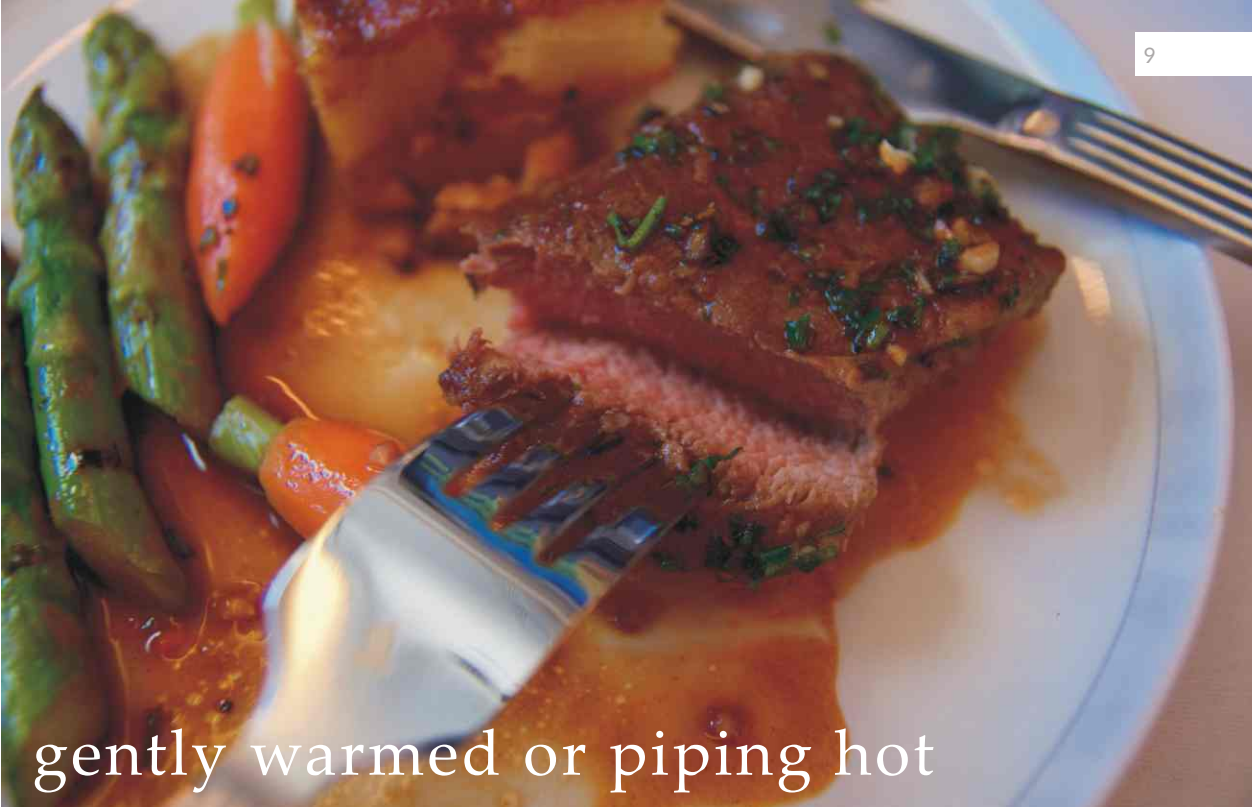
temperature control precision

Ipeco's new ARINC size 2 convection and steam ovens, incorporate proprietary technologies to improve efficiency and reliability. Ground-breaking element design optimises temperature exchange within the unit whilst innovative insulation materials entrap the heat for optimal cooking and safety.

The ovens are made from composite materials including a structural foam which increases strength and thermal insulation without transferring heat to external surfaces. This ensures the oven will maintain its performance throughout the unit's lifetime.



Generation 2 Oven



gently warmed or piping hot

Oven 922 Convection and Steam ARINC standard options



Oven 922 Convection and Steam
ARINC standard options

The steam chamber of the oven does not expose the heating element to cold water preventing thermal shocks. It is also protected by a non-stick coating, reducing limescale build-up.

Our ovens are easy to operate with a number of pre-programmed cooking cycles and clear cooking status indicators shown on a large display. Both ovens are suitable for NSD350 galley system communications and designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.

Essentials

Convection Mode: Temperature adjustment in 5°C increments from 70°C to 190°C (158°F to 374°F)

Time adjustment in 1 minute intervals

Steam Mode: Temperature adjustment in 5°C increments from 120°C to 170°C (248°F to 338°F)

Time adjustment in 1 minute intervals

External Dimensions: 563mm x 287mm x 570mm or 22.17 x 11.30 x 22.44 inches

Empty Weight: 17.5kg or 38.6lbs

Allowable Load: 20kg or 44.1lbs

first class water heaters

Water Boiler 906/909/3002
ATLAS standard

We can provide both rail mounted and fixed position water boilers which are simple and easy to operate, with a robust structure utilising reliable low-maintenance components.

To further improve component life and reduce the risk of overheating, these units have an auto-fill sensor feature which prevents the start of the heating process until the incoming water has reached the correct level. The water boiler is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.



Final insert assembly

Essentials

These water boilers are designed to provide rapid heating of water to:

A maintained temperature of 85°C or

Heating of 4L of water to 85°C in 4 minutes

Heating of replacement water in 1.5 minutes after 1L water dispensed

External Dimensions (including faucet):

*Non rail mounted 332mm x 165mm x 372mm
or 13.07 x 6.50 x 14.72 inches*

*Rail mounted 305mm x 159mm x 372mm or
12.00 x 6.25 x 14.72 inches*

Empty Weight: 8.8kg or 19.4 lbs



Generation 2 Water Boiler



Water Boiler 906/909/3002 ATLAS standard



beverage makers designed and manufactured to last

Ipeco's innovative ARINC 1 size beverage maker delivers hot beverages on demand via independent routes for coffee and hot water to ensure an excellent taste experience.

It transfers all ground coffee flavours via elevated pressure and temperature.

Beverage Maker 920 ARINC standard

The unit incorporates a unique flow-through heating technology which allows water to move through the system at the same time as it is being heated with no initial heating or recovery time, significantly reducing limescale growth. Reliability is enhanced by positioning valves in the cold water areas of the system and fill-level sensing technology elements that are not in direct contact with jug contents.

The unit is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply and is compliant with NSD350 galley system communication requirements.



Generation 2 Beverage Maker and Espresso Machine



Beverage Maker 920
ARINC standard

Essentials

Dispenses 1.1L of beverage in 4 minutes

Thermo-insulated jug maintains beverage temperature with no additional power

External Dimensions (excluding handle): 307mm x 162mm x 279mm or 12.09 x 6.38 x 10.98 inches

Empty Weight (including jug): 7kg or 15.4lbs

Espresso Machines

Ipeco is currently developing a new generation espresso machine which will embody a number of enhancements to those machines currently in use, and will deliver a perfect cup of coffee to the most discerning of passengers.

innovation, practicality
and reliability
combined



new product development

The high pressure galley environment on board today's commercial aircraft has to perform to the highest standards around the clock and produce a wide range of hot and cold refreshments that embody the service levels of each airline. Ipeco's ambitious galley insert product development programme remains on track to transform cabin service and productivity and will see the introduction of several new inserts and a much larger equipment portfolio by 2020.



new choices for aircraft operators

Operators and airframe manufacturers expect equipment to be robust, instinctively easy to operate, and to provide the flexibility to cope with 24/7 catering requirements. Increasingly it has to look good too with passengers regularly passing through the galley environment not only as they board the aircraft, but also as they indulge in self-service snack options.

The Ipeco Generation 2 range will bring a wealth of choice, focused on cutting-edge designs that can effortlessly adapt to airline brand identity and configuration complexity.

the future

Streamlining design, optimising weight and durability, testing high-performance materials, and delivering modular, customisable designs that capture a customer's brand image, Ipeco does it all.

Using proprietary technologies and honed practical experience, our pioneering design and product development studio investigates materials and break-through engineering solutions to sustain a range of galley inserts that adhere to all industry certification standards, whilst embracing continuous improvement and refinement.

At Ipeco, innovation and determination are our guiding values. The future of electrical galley inserts has never looked so good.

Generation 2 insert portfolio





transforming hospitality





Manufacturing • Distribution • MRO