

J.L.LENNARD
ESTABLISHED 1879

FOOD EQUIPMENT



J.L.Lennard is a strong, service-focussed Australasian company that distributes leading food equipment brands for many of the world's foremost producers, providing comprehensive solutions to customer needs.

Our family-owned company – founded in 1879 – showcases the best of world technologies for fast food outlets, restaurants, supermarkets and hotels, backed by an outstanding network of sales, service and technical support facilities throughout Australia, New Zealand and the Pacific Islands. Our food equipment brands include AyrKing, Frigomat, Henny Penny, Pratica, Somerset, Taylor and XLT Ovens.

Our modern capabilities, innovative ranges and proud traditions are focused on customer satisfaction and complete food service solutions, not just machines. J.L.Lennard prizes strong, open relationships in our dealings with customers, suppliers and staff, so as to deliver consistently high standards of quality, service, technical expertise and integrity.

Global brands, complete solutions, and expert service – J.L.Lennard



▲ J.L.Lennard's Head Office in Sydney Australia

Our modern headquarters (*above*) at 42 Giffard Street, Silverwater provide extensive (3500sqm) service, warehouse and distribution facilities stocked with ample spare parts to ensure that any production interruption can be dealt with promptly. Our premises feature fully equipped demonstration kitchens (*below*) for customer product trials, technical service training, sales training and open days. The purpose-built facility accommodates the more than 50 employees of J.L.Lennard.

Complementing our national capabilities is our extensive network of Food Equipment Sales Representatives, Corporate Chefs, National Accounts Manager and factory-trained Service Technicians and Technical Service Managers. This highly skilled and responsive team reinforces our outstanding network of dealers and service agents, to give our customers a truly comprehensive product

support solution backed by the experience and technical expertise that sets us apart.

Importantly, our sales, service and technical staff are trained product specialists and solution providers, who are imbued with the customer relationship values built up within J.L.Lennard over four generations of the Boekemann family, who are dedicated to extending our proven success formula into the future.

To be vigorously expanding after achieving so much in partnership with our world suppliers and loyal customers is living proof of the worth of business philosophies extending directly to the original founders of the business, Julius Levy Lennard who founded the company in 1879 and William Boekemann, who joined the company in 1884, and whose grandson David and great-grandson Henry are strongly involved with the company's operations today.



J.L.Lennard has fully equipped ►
test kitchens for equipment
demonstrations, equipment
training and customer product trials



Taylor provides equipment for dispensing soft serve ice-cream, frozen yogurt, frozen beverages, milkshakes, smoothies and batch gourmet ice-cream.

FROZEN YOGHURT

Taylor is the pioneer of all things Frozen Yoghurt! From a countertop machine for your café to a high capacity unit for a specialty frozen yoghurt shop, Taylor has it all.

NON-DAIRY

Taylor Machines can also be used for the latest in non-dairy trends. From coconut soft serve, acai berry soft serve, fruit sorbet and more.

SOFT SERVE

Soft serve ice-cream is a great added value for your café or family restaurant. Soft serve can also be a business in its own right, and Taylor has a solution for any size or menu offering.

FCB

For slushies with a difference! Frozen Carbonated Beverages are a great addition to your convenience store or take-away restaurant.





Fast Two Sided Cooking with the L Series Grill

EASIER

The L Series' modular design and multiple configurations allow for a much smaller footprint than flat grill cooking. The L Series is fully automatic, which reduces labour requirements and reduces product waste.

FASTER

The L Series cooks both sides of the product simultaneously with cooking times up to eight times faster than traditional flat grills. For example, chicken fillets cooked in 35 seconds, bacon cooked in 30 seconds and burger patties cooked in 45 seconds. Cooking speed eliminates the need to hold product before serving.

SMARTER

The L Series uses intuitive, solid state controls, which are customisable to suit your menu, expandable to allow for future product additions and self diagnosing to easily correct problems.

SAFER

Food safety is critical in your business and the L Series provides consistent temperatures across the entire cook surface. The grill automatically applies the exact pressure to the product to ensure consistent product temperatures.





Frigomat has been designing and producing its ice-cream machines for more than forty five years.

Frigomat is the technological partner for ice-cream and pastry makers, thanks to their complete range of artisan gelato equipment.

Frigomat is synonymous with quality. Key components, including doors, are made from stainless steel, guaranteeing that your investment will last and stand up to the demands of your business.

MIX PREPARATION

Frigomat has a complete range of equipment for the preparation of gelato mix, including mix heaters, pasteurizers and ageing vats.

BATCH FREEZERS

From vertical cylinder and horizontal cylinder countertop batch freezers to freestanding units, Frigomat has the perfect solution for your requirements.

COMBINED UNITS

The Frigomat Twin Units contain a mix heater and batch freezer in the one unit. This solution is perfect for maximising space and production.

ALL IN ONE GELATO SOLUTIONS

The GX Range is an all in one vertical cylinder batch freezer and serving cabinet in one. Perfect for small batches and adding some theatre to your artisan gelato business.





World famous for their Pressure Fryers, Open Fryers, Rotisseries Warming, Holding and Merchandising Equipment, Henny Penny is a global household name when it comes to chicken cooking and supermarket/convenience store components.

GAS & ELECTRIC PRESSURE FRYERS

Pressure frying locks in the products natural juices and flavour which also reduces the absorption of the cooking oil. Pressure frying offers faster cook times than traditional open frying plus energy savings due to lower cooking temperature.

OPEN FRYERS

Henny Penny really are the experts in frying. That means offering a complete line of energy efficient, open fryers with the same durability, attention to detail and signature features, including rectangular fry pots, precision controls and built in multi well filtering systems.

EVOLUTION ELITE

The newest range of Henny Penny fryers offer 40% oil savings, automatic filtering on the fly, contactless oil handling system and electronic controls make the Evolution Elite the new revolution in frying technology.

ROTISSERIES

Load after load of tender, golden roasted birds basting in their own juices as they turn past the customers' eyes... Henny Penny helps you make the most of this traffic building opportunity with fast cooking rotisseries that combine infrared heating with gentle, cross-flow convection for uniform browning and even cooking throughout. Customers love the home style taste of rotisserie chicken. You'll love the looks, the features and the profits!

HEATED MERCHANDISERS

Frontline merchandising capabilities can set the pace for overall menu variety and throughput. That's why Henny Penny's HMR Heated Merchandisers are designed to give operators the ultimate in flexibility and performance. Four different glass profiles are available.





Quality Fry is an innovative way to fry.

Using ventless and smokeless technology to fry products in an enclosed chamber, Quality Fry is a safe, clean and risk-free fryer.

SMOKELESS, ODOURLESS

It only releases dry air free of odour particles.

RISK FREE

The chamber isolates the high temperatures and protects the operator. Anti-fire system with double sensor and control software.

CLEAN AND EASY

The frying process does not dirty the surroundings or other components of the machine.

ECOFRY SYSTEM

- Protects oil from the light
- Precise temperature control
- Minimises oil contact with oxygen
- Continuously moves the oil
- Condenses and filters

FASTCHEF Elite⁺ CARROUSEL



FASTCHEF Elite⁺ GOURMET





SEMI-AUTOMATIC BREADERS, MARINATORS AND BREADING MIXERS AND SIFTERS.

As a leading manufacturer of fresh fried food preparation equipment, AyrKing offers durable, efficient products that allow operators to more quickly and more consistently prepare the fried foods customers love. AyrKing has been engineering foodservice equipment solutions in Louisville, Kentucky, since 1972. AyrKing products are built to deliver unmatched reliability and a perfectly prepared menu item every time.

AyrKing products are in use in tens of thousands of locations around the world, serving a number of large, international QSR chains.

BLENDER, BREADER, SIFTER

The **Blender, Breeder, Sifter** reduces the time it takes to sift 13kgs of breading by completing the entire blending and sifting cycle in just 50 seconds versus the typical 4-8 minutes, for hand-sifting.

DRUMROLL AUTOMATED BREADER

With the **DrumRoll Automated Breeder** from AyrKing, operators can maximise valuable ingredients, increase batch efficiency, reduce the need for skilled labour and eliminate inconsistencies. While hand-breading can leave excess breading on product and shorten the life of cooking oil as it burns away, the DrumRoll is designed to not overcoat the product — reducing “blow-off” in the fryer and extending the life of your oil and your breading.

TUMBLE MARINATOR

The **Tumble Marinators** timed operation takes the guesswork out of the marinating process, allowing for on-demand production and avoiding waste. AyrKing’s innovative design allows operators to provide a freshly marinated product to customers without the fear of running out of product. It reduces the time needed to marinate proteins, taking the typical process from hours to just minutes, while its vacuum option eliminates the need for multi-hour marinating by removing the air from the chamber, opening up the fibres of the product and allowing quick and deep penetration by the marinade.





The state of the art XLT Oven is setting new standards of excellence for pizza ovens. From the ground up, its smart design delivers unsurpassed baking performance and quality.

Both exterior and interior exposed surfaces on all ovens are made of easy cleaning stainless steel. Replacement parts are readily available nationwide at a fraction of the cost of our competitors. all models can be double and triple stacked.



GAS AND ELECTRIC CONVEYOR OVENS

XLT manufactures gas and electric conveyor ovens, featuring air impingement for faster cooking times. This outstanding technology is suitable for hotels, restaurants, cafes, bistros and pizza shops, and includes higher capacity models for hot food production kitchens. Electric models use the latest technology to bake as quickly as gas ovens, using a common electrical connection. Gas models can be connected to natural gas or liquid propane.

All XLT ovens are available in 3 configurations - single, double, and triple stack, with 18", 24", 32" and 38" belt width options.

All XLT Ovens come with an unrivaled 5 Year Warranty.



SOMERSET

Dough • Pastry • Fondant Icing PRODUCTION MACHINES



- ▶ Reduce labour costs to increase profits
- ▶ Improve productivity with faster production
- ▶ Produce consistent product without relying on skilled staff

FEATURES:

- Heavy duty, stainless steel adjustment mechanisms
- Ergonomic designs for easy operation
- Synthetic rollers eliminate dough build up
- Spring loaded nylon roller scrapers are easily removable for cleaning
- Constructed in high grade stainless steel for hygiene and durability
- Heavy duty, powerful drive motors are reliable and give many years of reliable operation
- Maintenance free drive mechanism
- Safety sensor for automatic shut off

Somerset has a machine for all of your dough & fondant shaping, moulding & rolling needs



DOUGH, PASTRY & FONDANT SHEETERS

Roll doughs, pastries and fondant icing quickly and evenly. From 25cm to 76cm wide rollers.

DOUGH ROLLERS

Ideal for fast and consistent production of pizza bases. Available with automatic docking.



DOUGH & BREAD MOULDERS

Shapes dough for specialty breads, sub rolls, baguettes and breadsticks, dinner rolls and pretzels.

DOUGH PRESSES

Press an even pizza base or tortilla in seconds. Available with heated top, with pizza base mould or heated top & bottom.



TURNOVER & PASTRY ROLLER

Folds, crimps, trims and seals all in one motion. Fast production of calzones, empanadas, samosas, turnovers and other pastries.

DOUGH BALLER

Roll dough portions into uniform dough balls. Up to 7200 dough balls per hour.





Chef Express



Rocket Express



Copa Express

Pratica has been engineering and manufacturing high-speed ovens since 2007.

The first model, Gourmet Express, revolutionised the company's perspective of rapid cooking.



RAPID COOK TECHNOLOGY

The **Chef Express, Rocket Express** and **Copa Express** rapid cook ovens utilise a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to reduce cook times by more than 80% with chef-quality results. Faster cooking times lead to increased profits and allow for menus to be extended with additional pre-prepared options.

IMPINGEMENT

The **Pratica Range** of ovens utilise precisely controlled impinged air and infrared element to deliver increased heat transfer rates, resulting in up to 50% faster cook times.

*The **Chef Express, Rocket Express** and **Copa Express** are equipped with a removable catalytic converter, which breaks down grease-laden vapours, allowing for ventless operation.*

VENTLESS OPERATION

Pratica Express ovens have an internal catalytic converter that eliminates grease laden vapours before they escape the oven. The Express ovens have been tested allowing them to be certified as non-grease emitting appliances. When following proper installation and operation procedures, Pratica Express ovens can be installed without the use of a hood.*

Ventless operation reduces power usage and improves ease of installation – allowing the ovens to be installed in cabinets or tight spaces – because no clearance needs to be left for a ventilation hood.

**Ventless cooking operation supported with the exception of foods classified as 'raw fatty proteins' such as bone-in, skin-on chicken, raw bacon, raw hamburger, etc.*

DISTRIBUTORS FOR LEADING GLOBAL MANUFACTURERS

Founded in 1879, the J.L.Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

J.L.Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

COMPLETE FOOD EQUIPMENT SOLUTIONS

J.L.Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing responsive after sales service and preventative maintenance programs. We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

AFTER SALES SERVICE AND SPARE PARTS

What sets J.L.Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

TECHNICAL SUPPORT FOR FOOD EQUIPMENT

J.L.Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.

AUTHORISED DEALER

