



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.

Cooktops

Microwaves

Refrigerator Freezer Chillers

Convection and Steam Ovens

Water Heaters

Beverage Makers



a world leader
in the global
crew seat market



a growing share
of the galley
inserts market



award-winning
innovation



a significant share
of the executive jet
passenger seat market



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 options. Our new *Saros*® range of galley inserts is designed to provide operators with optimum performance."

Ben Harrold, Sales Manager, Galley Inserts



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 heaters, beverage makers – 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](#)



Induction Cooking Platform

a smart galley solution
from Ipeco



With a variety of applications including pan, toaster and rice cooker – the Ipeco Induction Cooking Platform (ICP) is the perfect tool for fresh cuisine on-board. The ICP allows for fast and simple in-flight cooking, enabling crew to prepare and serve outstanding dishes of the highest quality.

The ICP is a safe appliance. The smart pot containment system covers and holds each application in place during preparation and cooking, which allows for one-handed operation even during turbulence. The ICP also includes an integrated fume hood and odour filter system, eliminating cooking smells and delivering a first class solution to meet the expectations of your first class customers.

First and
business class
passengers
can now enjoy
freshly cooked cuisine –
whenever they fly



freshly cooked every time



Pan



Pot



Toaster

Essentials

External Dimensions:

269mm x 287mm x 570mm
10.60 x 11.30 x 22.44 inches (ARINC size 4)

Empty Weight: 14kg or 30.9lbs

Power Supply: 115V AC 360-800Hz
variable frequency 3 Phase (3 wire)

Maximum power consumption:
2500VA

Allowable Load: 5kg or 11lbs

Interfaces: Electrical and mechanical interface
compliant with ARINC 810



microwave magic



Faster defrosting and heating of foods and beverages is essential for streamlined in-flight service especially for first and premium class passengers.

The Ipeco 932 ARINC Microwave offers an improved cooking experience over and above its popular predecessor with significant enhancements in performance and reliability based on in-service experience. Designed to provide a first class service in a relatively compact ARINC size 4 space in the galley, the 932 is based on a modular design for ease of maintenance and is able to provide regular and frequent hot meals and beverages on demand to discerning passengers.

The clear and intuitive controls enable cabin crew to set a number of power adjustable and pre-programmable cooking cycles, and a large visual display indicates the oven's cooking status.

Essentials

External Dimensions:

269.30mm x 287mm x 568.75mm or
10.60 x 11.30 x 22.39 inches (ARINC Size 4)

Internal Dimensions:

227.1mm x 250mm x 252mm or
8.96 x 9.84 x 9.92 inches, 11.9 litres

Empty Weight: 18kg or 39.7lbs

Allowable Load: 2kg or 4.41lbs

Power Supply: 115V AC 360-800Hz
variable frequency 3 Phase (3 wire)

Maximum power consumption:
1250VA @ 400Hz, 1310VA @ 800Hz

Interfaces: Electrical and mechanical interface
similar to ARINC 810



faster turn around . . .



Exceptional in-flight catering tools for improved customer satisfaction

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.



Microwave 932 ARINC standard



Refrigerator Freezer Chiller
921/928



Refrigerator Freezer Chiller
921/928 with optional
glass door

temperature control precision



Galley insert manufacturing

Our new 3-mode ARINC size 2 refrigerator 921 and 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 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*

Internal Dimensions:

*218.6mm x 345mm x 457mm or
8.60 x 13.58 x 18 inches, 11.9 litres*

Empty Weight: 25kg or 55.1lbs

Capacity: 12 upright wine bottles or 35 litres

Interfaces: Electrical and mechanical interface similar to ARINC 810

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 trap the heat for optimal cooking and safety.

The ovens are made from materials specifically selected to increase both the structural integrity and thermal insulation, providing strength to the unit and safety to the user. This ensures the oven will maintain its performance throughout the lifetime of the unit.



Saros® Oven
Available for
Boeing applications
from June 2022



gently warmed or piping hot

Oven 922 Convection and Steam ARINC and ATLAS standard options



Convection and
Steam Oven 922

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 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: 18kg or 39.67lbs

Allowable Load: 19.5kg or 43lbs

Interfaces: Electrical and mechanical interface similar to ARINC 810

water heaters

Water Heater 906/909/3002
ATLAS standard

We can provide both rail mounted and fixed position water heaters 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, our 906 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 heater is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.



Final insert assembly

Essentials

These water heaters 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 or
Replacement water heated 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

Interfaces: Electrical and mechanical interface similar to ARINC 810



Water Heater 909/3002 standard



Water Heater 906

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.

Beverage Maker 943 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, delivering limescale reduction benefits. 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 also able to accept universal jugs.

The unit is designed for operation on a 115 V, 360-800Hz, 3-phase electrical supply.



Beverage Maker 943



Saros® Beverage Maker
Available for Airbus applications
from January 2021

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

Interfaces: Electrical and mechanical interface similar to ARINC 810

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. It will see the introduction of several new inserts and a much larger equipment portfolio by 2021/22 including our new *Saros*[®] range.

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 *Saros*[®] range will bring a wealth of choice, focused on cutting-edge designs that can effortlessly adapt to airline brand identity and configuration complexity.

Introducing *Saros*[®]



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 and we are delighted to introduce our new *Saros*[®] portfolio.

transforming hospitality



aircraft galley excellence



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