

Elesa quality handles for commercial catering equipment

When manufacturers of commercial catering equipment are looking for standard components with high-quality style and robust ergonomic execution, they are likely to find the growing Elesa market-leading range highly suitable. [Their expanded series of standard and custom bridge handles](#) being a case in point, and especially compatible with ovens, combination ovens, microwave ovens, and other worktop preparation and storage equipment. Usually being held with one hand while the other is occupied, these handles are also used on stand alone heating cabinets and refrigerators, which call for high quality handles with concealed fixings.

Commercial kitchen equipment manufacturers operate in a small and very competitive market – a true niche where quality and design are major differentiating factors. This type of equipment requires handles that are simple, elegant, quick, and easy to use and clean, for doors and other opening panels.

Modern equipment styling in stainless steel and glass calls for compatible hardware to match, and incorporating top-quality production values that ensure long service life. They are usually required to withstand multiple daily cleaning cycles, often using aggressive chemicals and equipment e.g. brushes, hoses, cloths.

The Elesa [EBP series bridge handles](#) in reinforced technopolymer fits the need for a small bridge style handle and is also available in a [sanitised version \(SAN\) with silver ion inclusion](#). For lifting of bench top equipment or handling of large removable panels the [series EPR](#) offer a simple



Press Box

Elesa Contact: Daniel Hodson
E-mail: marketing@elesa.co.uk

ELESA (UK) Ltd.
26 Moorlands Estate – Metheringham, Lincolnshire LN4 3HX
tel. 01526 32 26 70 – sales@elesa.co.uk

www.elesa.com
STANDARD MACHINE ELEMENTS WORLDWIDE

Ref: ELESA3757 – handles for commercial catering equipment

Editor's PR Contact: Ian Deavin
@The Industrial Marketing Agency

E-mail: ian@theindustrialmarketingagency.co.uk
tel. 01462 850040
Mobile. 07860 218334

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solution with multiple colour options.

Where style and colour are important then the larger [ETH bridge handles](#) in Technopolymer and aluminium provide an ergonomic solution. For heavier duty stainless steel equipment, the [Elesa GN 333.6](#) are highly finished and highly functional to match modern clean designs of kitchen equipment for all levels of professional installations.

These Elesa handles offer excellent haptic properties that are easy to grab in a hurry and provide a positive “feel” so that the operator has confidence that the equipment will open and close comfortably, as expected, day after day.

Further information regarding Elesa products may be [found here](#).

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The Elesa logo consists of the word "elesa" in a bold, lowercase, sans-serif font. The letters are orange, and there is a registered trademark symbol (®) to the upper right of the letter 'a'. The background of the logo area is white.