PROFILE+

A REPRESENTATION OF OUR CAPABILITIES

The most recognised, accomplished and technologically advanced end to end solutions provider for all catering equipment supplies in Sri Lanka.

WAVERLEY

PRIVATE LIMITED

CATERING TO EXCELLENCE



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COMPANY PROFILE 2017

THIS IS WHAT WE DO

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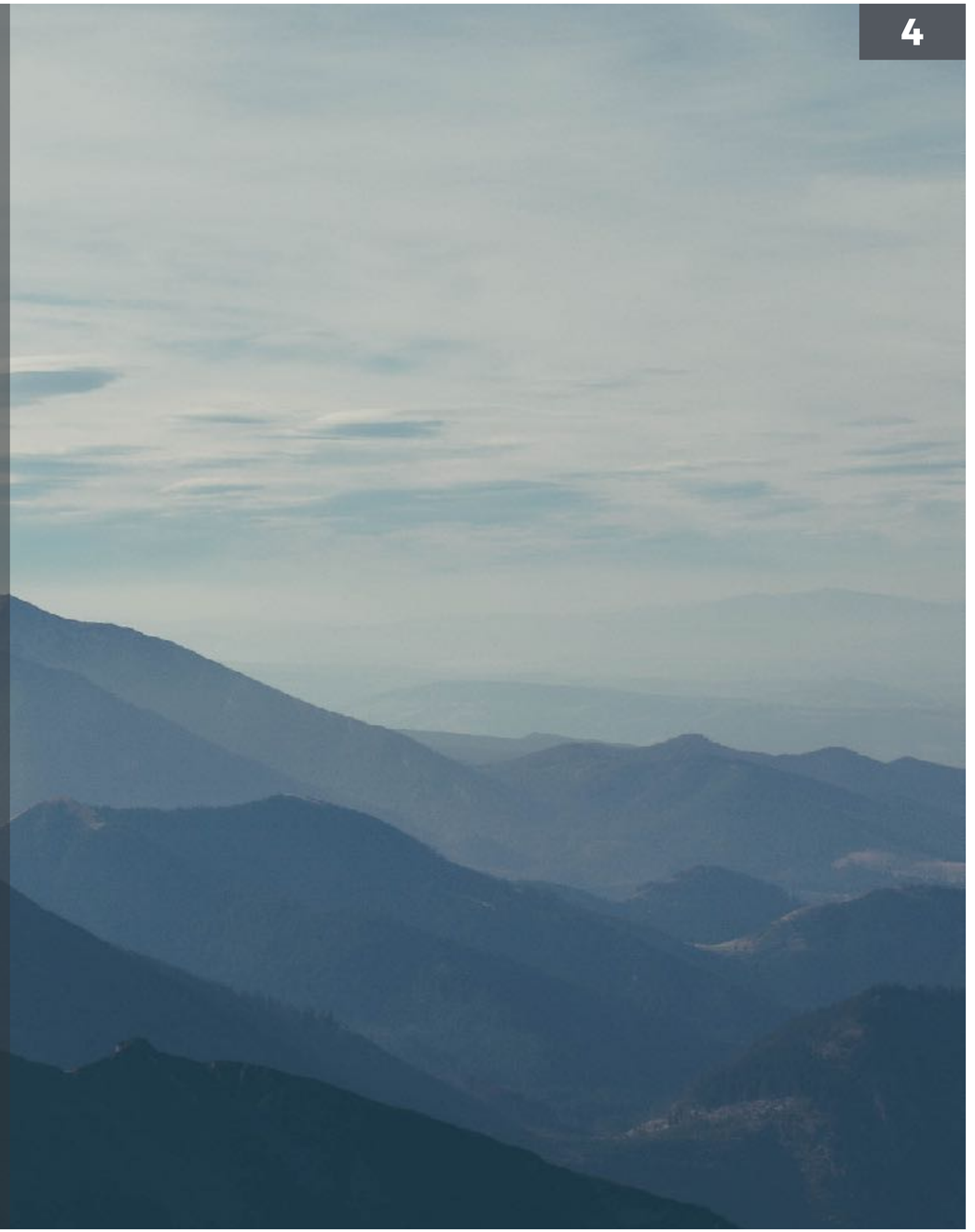
1993 :

THE BIRTH OF WAVERLEY

The evident and clear gap in the market for high quality kitchen equipment in Sri Lanka and the progressive technological development he foresaw then, led to him placing his faith, his career and his personal savings in the Company he formed – Waverley Pvt Ltd in the year of 1993.

His wide international exposure and participation in several exhibitions, while fulfilling his senior management responsibilities are Le Meridien Hotels, had given him a clear and precise idea of the way forward for his fledgling business. He recognised that his new and challenging journey had to begin with the best of the best in world equipment supplies, and inspired by their futuristic orientation and technologically advanced equipment, he reached the doorstep of RATIONAL AG, a German company who were already showing the world the way forward for modern commercial kitchens. This began his tactical imports of high quality kitchen equipment into Sri Lanka, starting with Rational's Combi-Ovens.

Till date Waverley supplies innovative intelligent kitchen products to the Sri Lankan restaurant, foodservice and hospitality industry, bringing the very latest global cutting-edge brands in catering equipment from global innovators behind these industry-transforming solutions to Sri Lanka. Waverley has since show how technology will fundamentally shift the way food is made in the future.





SINCE 1993

100% Satisfied Customers.

THE WAVERLEY JOURNEY

Waverley lagged in its early years trying to convince hoteliers about the benefits of technology while working against an inconsistent tourism sector. Waverley's management albeit saw an opportunity o address another area of equipment supply moving rapidly towards automation – the laundry.

Club Palm in Marawila was the first significant contract at LKR 20 million for laundry equipment, and Waverley was on its way. With their partnership in place with US based Maxi for supply, their second contract, this time for LKR 50 million, with John Keells was quick to follow.

In 2002, when Waverley bagged the order for Hilton Colombo's proposed fine-dining restaurant "Spoons", it was clear that strategic partnerships being built by Waverley would hold it in good stead for future high end projects. The LKR 30 million contract; in the face of stiff competition from international companies and Hilton's exacting standards, was testimony to the faith and perseverance of Waverley in pursuing its goals.

Successful execution of this project positioned Waverley firmly as the "go-to" local company for kitchen equipment of international standards. When Cinnamon Grand wanted to modernise its 12000 sqft kitchen, Waverley was the natural choice for this LKR 100 million project, followed by many more prestigious and challenging installations including the USD 6.7 million Sri Lankan Catering project.

CHARACTER. LEADERSHIP. PERSEVERANCE.

OUR FOUNDER

The hallmark traits of a successful sportsman. And succeed in sports did Mr Gnana Samaratunga, the founder of Waverley. Be it as a Captain of the First Eleven Cricket, or as Captain of the Athletic Team at Nalanda Vidyalaya, Colombo or with sheer perseverance and absolutely no Rugby background, to play successfully along with the famed B's – Bean, Bowsfield and the captain, Bretherton for the Darrawella Planters Sports Club. The same traits which have seen him steer Waverley from its humble beginnings to its position of strength in the industry today.

Beginning his career as a planter in 1964, and reaching the position of a Superintendent within a period of 10 years at Ms Whitall Bousted Pvt Ltd Tea estates, Mr Samaratunga moved instinctively to the hospitality industry in 1979, which was to later become his calling, becoming eventually Director, Marketing & Sales, Le Meridien Hotels.

It was from this position that Mr Samaratunga made the biggest professional decision of his career to start his own business for the professional catering industry, under Waverley Pvt Ltd.

Mr Samaratunga is a happily married man for the last 42 and lives in Colombo with his wife. His 2 children, son a hotel and daughter, an accountant with international work experience are well placed to continue in the further development of the business.

The secret to his successful domestic life, he believes, is as Gerald R Ford said "Tell the truth, work hard and come to dinner on time".

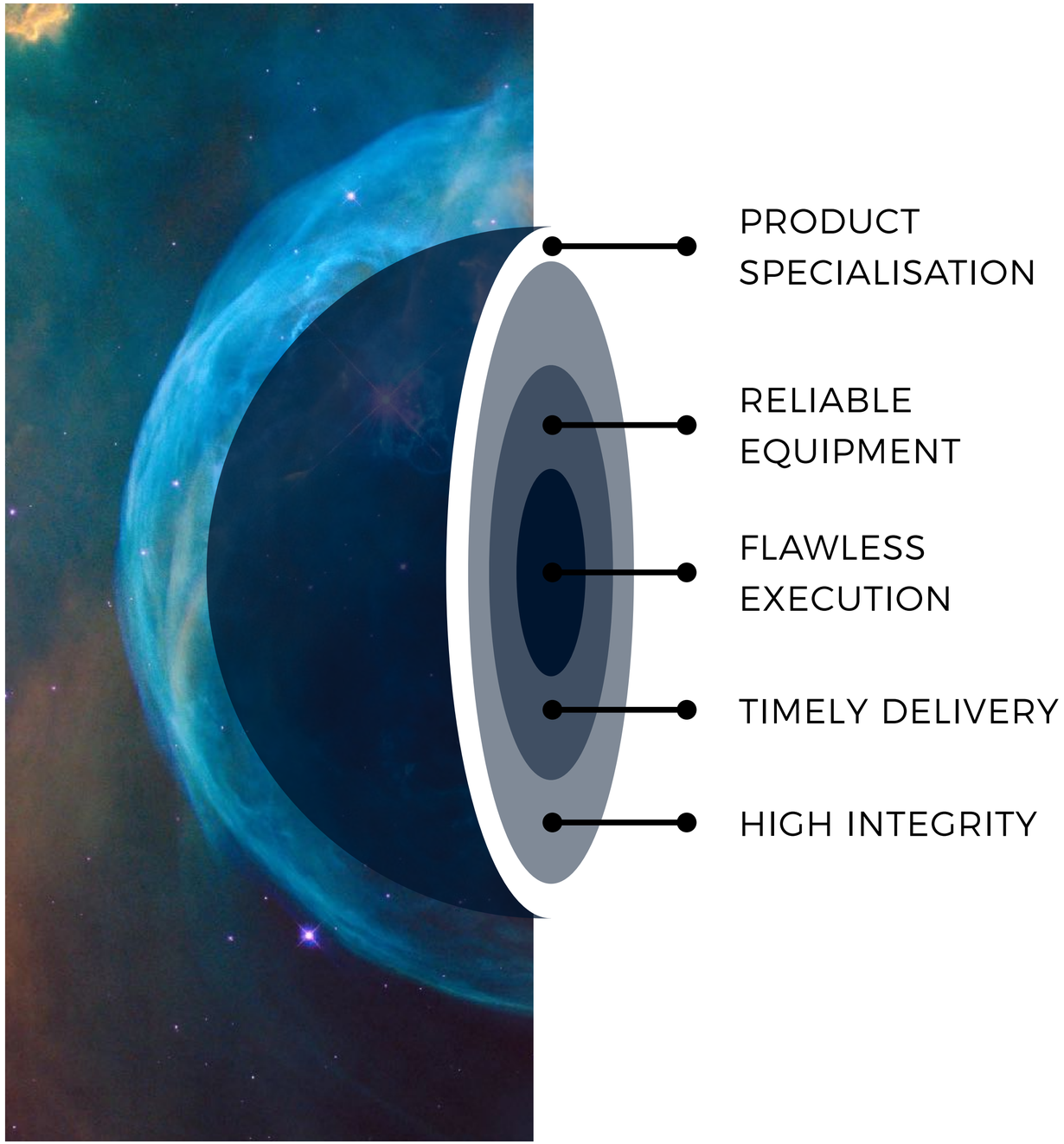


GNANA SAMARATUNGA
Founder & Chief Executive Officer



THE WAVERLEY VISION

“To deliver world standards with local expertise.



THE WAVERLEY PHILOSOPHY

Waverley operates on 5 key principles, as laid down by its founder and CEO, Gnana Samaratunga. Waverley stands for:

SINCE 1993

An Impeccable Track Record

100%

Satisfied Customers.

OUR EXPERTISE

1. Tying up with world leaders for equipment supplies.
2. Bringing their best and latest offerings to Sri Lanka.
3. Nurturing and maintaining a strong association with its principals.
4. Developing in-house expertise in all equipment supplied.
5. Developing expertise from installation, commissioning to service.
6. Developing a technical team who understands requirements, equipment manuals and project management.
7. Working closely with clients to train & optimise the use of equipment.
8. Maintaining the highest principles of business and trade.



OUR PRINCIPALS AND

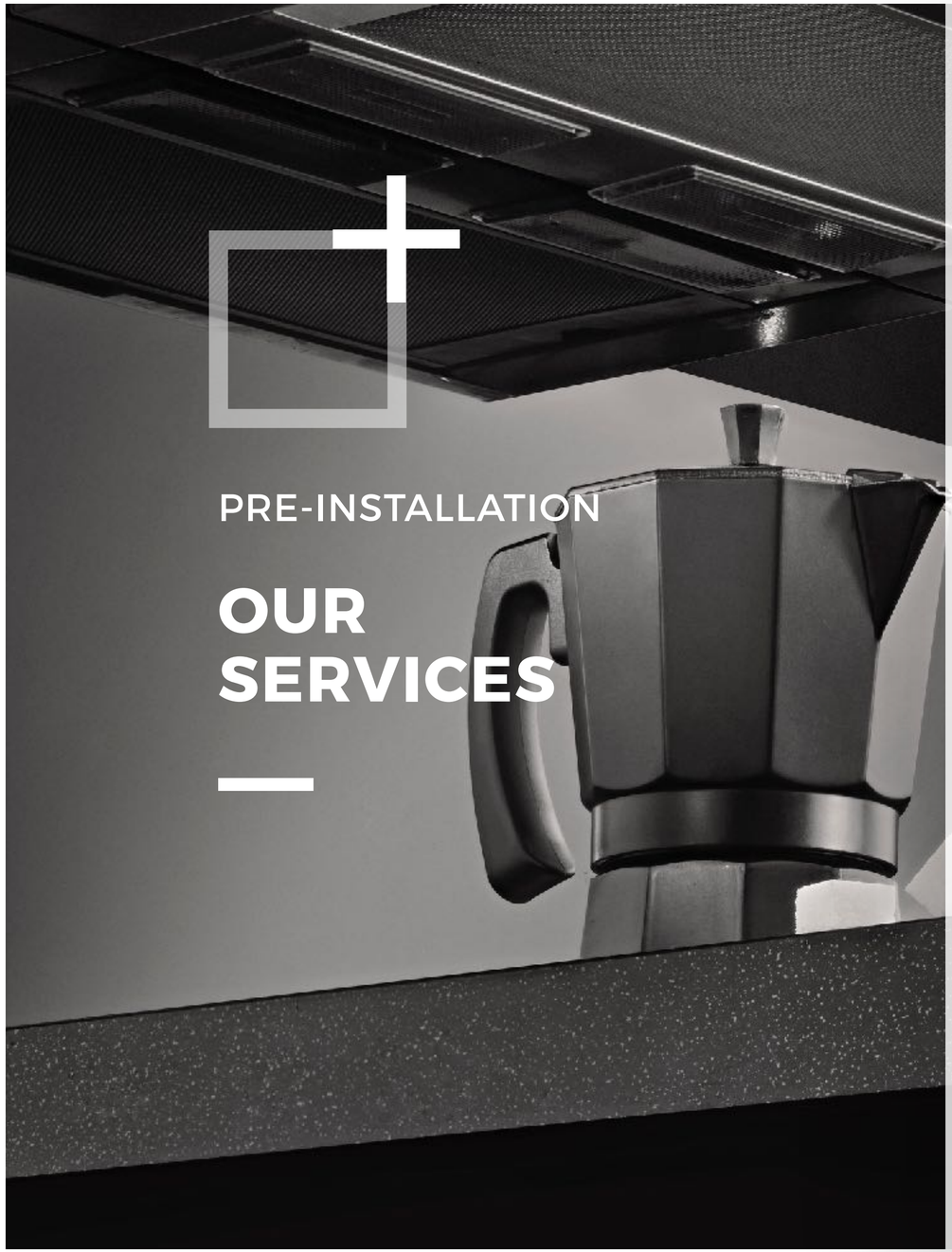
SOLUTIONS

FOR THE KITCHEN

Self Cooking Centres from Rational, Complete Hot Range including Cookers, Grills, Char Grills, Deep Fat Fryers, Salamanders, Brat Pans, Tilting Boilers from Ambach and Mareno, Hot Range from Garland. Refrigeration Solutions (Reach-ins, Under the Counter, Sandwich Preparation) from Foster and Williams. Preparation Equipment Including Vegetable Cutters, Potato Peelers, Meat Slicers, Bandsaw and Buffalo Choppers from Hobart, Ice Cubes from Manitowoc, Custom made stainless steel tables and sinks and refrigerated displays from Prisma, Dishwashers from Winterhalter, Espresso and Cappuccino Machines from La Cimbali, Bakery equipment including mixers, dough sheeters, dough dividers and baking ovens from Kolb

FOR THE LAUNDRY

Complete laundry equipment from Maxi and Stahl



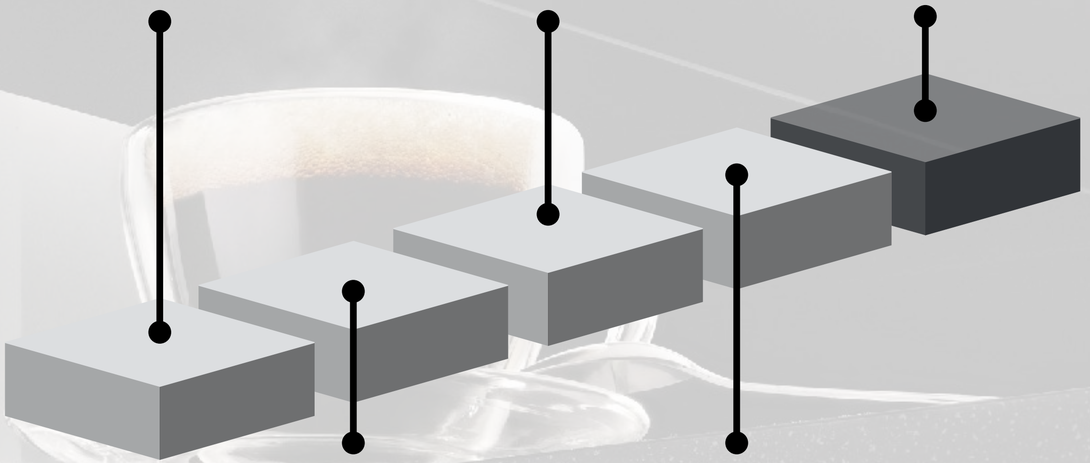
PRE-INSTALLATION

OUR SERVICES

Establishing the Process of Delivery.

Designing the Flow of Operation in a Kitchen & Laundry.

Installation and Commission.



Mobile Communication System.

Designing the Services Required for Commissioning.

Methodical Libraries of Installed Equipment (Identify the Client, Brand, Serial Number, Date of Commissioning & Repairs Effected).

Well Equipped Workshop Supported by Adequate Spare Parts Contributing to Efficient Technical Services.

Regular After Sales Preventive Maintenance.

Separate Secretary & Engineers to Coordinate the Records of Installation, Manuals of Equipment. Separate Department With Competent Draftsmen.



POST-INSTALLATION

OUR SERVICES



UIQUENESS

THE WAVERLEY ADVANTAGE

100%

Satisfied Customers

The operational strategy of your facility, combined with our detailed knowledge of commercial kitchen equipment; is integral to a successful commercial kitchen layout concept. It is here where our commercial kitchen layout and design consultants bring our true value to a project.

THE WAVERLEY ADVANTAGE

DEDICATED DESIGN STUDIO

A lot of detail goes into developing a layout, Waverley designed layouts ensure service is run smoothly and quickly, by taking into consideration Kitchen Space, Mobility, Health & Safety, Ergonomics, Energy Efficiency & Flexibility; thereby enabling your team to keep up with high demands.















THE WAVERLEY ADVANTAGE

OTHER KEY FACILITIES

01 Project Management Team

02 Methodical Libraries

03 Dedicated Secretary

04 Equipped Workshop & Stores

MISSION STATEMENT

The Solutions Leader

To be the most recognised, accomplished and technologically advanced end to end solutions provider for all catering equipment supplies in Sri Lanka through strategic partnerships with world leaders in equipment supplies and in-house expertise to execute;
We will build a unique portfolio, striving to surpass our competitors in quality, innovation and value, and elevating our image to become the go-to company in the island. We will approach and execute every single customer requirement following standardised international methodologies in project management while offering the convenience of multiple brands and channels, and providing a personal high touch experience that helps create lifelong customer relationships.

EXECUTE FLAWLESSLY

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We will pride ourself on our ability to provide excellent after sales service to our clients , supported by a technical team through an efficient communication system while maintaining safety precautions to the highest international standards.

BEST PLACE TO WORK

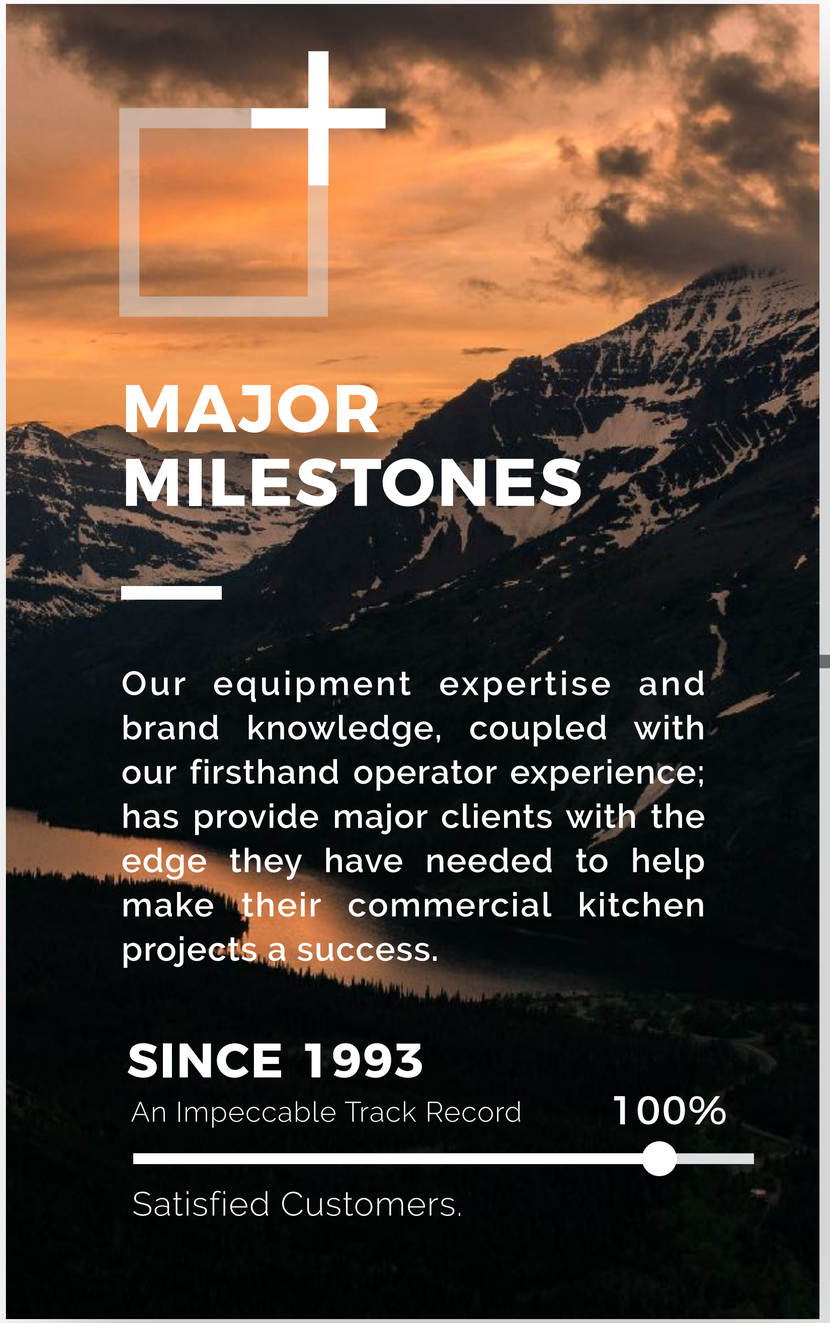


We will be known for our leadership edge, through our passion for high standards, our respect for diversity and our commitment to create exceptional opportunities for professional growth so that our staff can fulfil their highest potential.

MOST ADMIRED COMPANY



We will deliver superior returns to our shareholders by tirelessly pursuing new growth opportunities while continually improving our profitability, a socially responsible, ethical company that is watched and emulated as a model of success.



MAJOR MILESTONES

Our equipment expertise and brand knowledge, coupled with our firsthand operator experience; has provide major clients with the edge they have needed to help make their commercial kitchen projects a success.

SINCE 1993

An Impeccable Track Record — 100%

Satisfied Customers.

2000

HILTON COLOMBO
'Spoons' Fine Dining Restaurant.
Rated The Best fine dining Restaurant & Best fine dining kitchen.

2005

CINNAMON GRAND
Main Kitchen,
12,000 SqFt
Total Turnkey

2006

CINNAMON LAKE
Main Kitchen,

2006/7

SRI LANKAN AIRLINES CATERING
Main Kitchen.
USD 6.7 Million

2012

NEW HOTEL SCHOOL KUNDASALE
Main Kitchen.
Design, Supply, Install & Commission.

2015

HERITANCE NEGOMBO
'Banyan Tree'
Restaurant Kitchen
& New Laundry.



2017

Waverley is helping to reinvent food, cooking and the kitchen by marrying gastronomy and technology. By taking our vision to the next level with new applications of partner technologies and broader distribution to our consumers we continue to achieve and deliver major project milestones such as these while helping to drive the future of food in the nation.

PROJECTS COMPLETED

The purpose of this visual presentation is to submit irrefutable proof of Waverley's achievements in the ability to select the right equipment and deliver the technical expertise required for 100% client satisfaction.

SINCE 1993

An Impeccable Track Record

100%

Satisfied Customers.





CINNAMON LAKE



SALAD & DESSERT COUNTER

THE MAIN COUNTER
CLIENT: CINNAMON LAKE



SALAD & DESSERT COUNTER

THE MAIN COUNTER
CLIENT: CINNAMON LAKE



SALAD & DESSERT COUNTER

FACING THE MAIN COUNTER
CLIENT: CINNAMON LAKE



SALAD & DESSERT COUNTER

FACING THE MAIN COUNTER
CLIENT: CINNAMON LAKE



SALAD & DESSERT COUNTER

FACING THE MAIN COUNTER
CLIENT: CINNAMON LAKE



CINNAMON GRAND



PREVENTIVE MAINTENANCE

WAVERLEY TECHNICAL TEAM
CLIENT: CINNAMON GRAND



HERITANCE NEGOMBO



KITCHEN

BANYAN TREE RESTAURANT
CLIENT: HERITANCE NEGOMBO



KITCHEN

BANYAN TREE RESTAURANT
CLIENT: HERITANCE NEGOMBO



NEW LAUNDRY

CLIENT: HERITANCE NEGOMBO
BRANDS: STAHL



NEW LAUNDRY

CLIENT: HERITANCE NEGOMBO
BRANDS: STAHL



NEW LAUNDRY

CLIENT: HERITANCE NEGOMBO
BRANDS: STAHL

OUR LATEST PROJECTS

Last year we undertook our largest project to date. Providing smart and world trending equipment to the Colombo Hilton's seven new kitchens and three bars. Prior to that we have completed Cinnamon Grand's main 12000 square foot kitchen. The Kingsbury Hotel's main kitchen. Sri Lankan Airlines Catering main kitchen, Cinnamon Lakeside's main kitchen, the new Hotel School kitchen in Kundasale, the Seymond Restaurant run by Sri Lankan Catering and Sri Lankan Catering's kitchen at Mattala Airport.





THE HILTON COLOMBO



HOT RANGE FACING SERVING

CLIENT: HILTON
BRANDS: AMBACH WITH PRISMA



HOT RANGE
BULK COOKING

CLIENT: HILTON
BRAND: AMBACH



SELF COOKING CENTER

CLIENT: HILTON
BRAND: RATIONAL GERMANY



DISH WASHING

CLIENT: HILTON
BRAND: HOBART



HOT RANGE
WESTERN RANGE

CLIENT: HILTON
BRAND: AMBACH



HOT RANGE WOK COOKING

CLIENT: HILTON
BRAND: YPT



COLD KITCHEN

CLIENT: HILTON
BRAND: PRISMA



ICE CUBE MACHINES

CLIENT: HILTON
BRAND: MANITOWAC



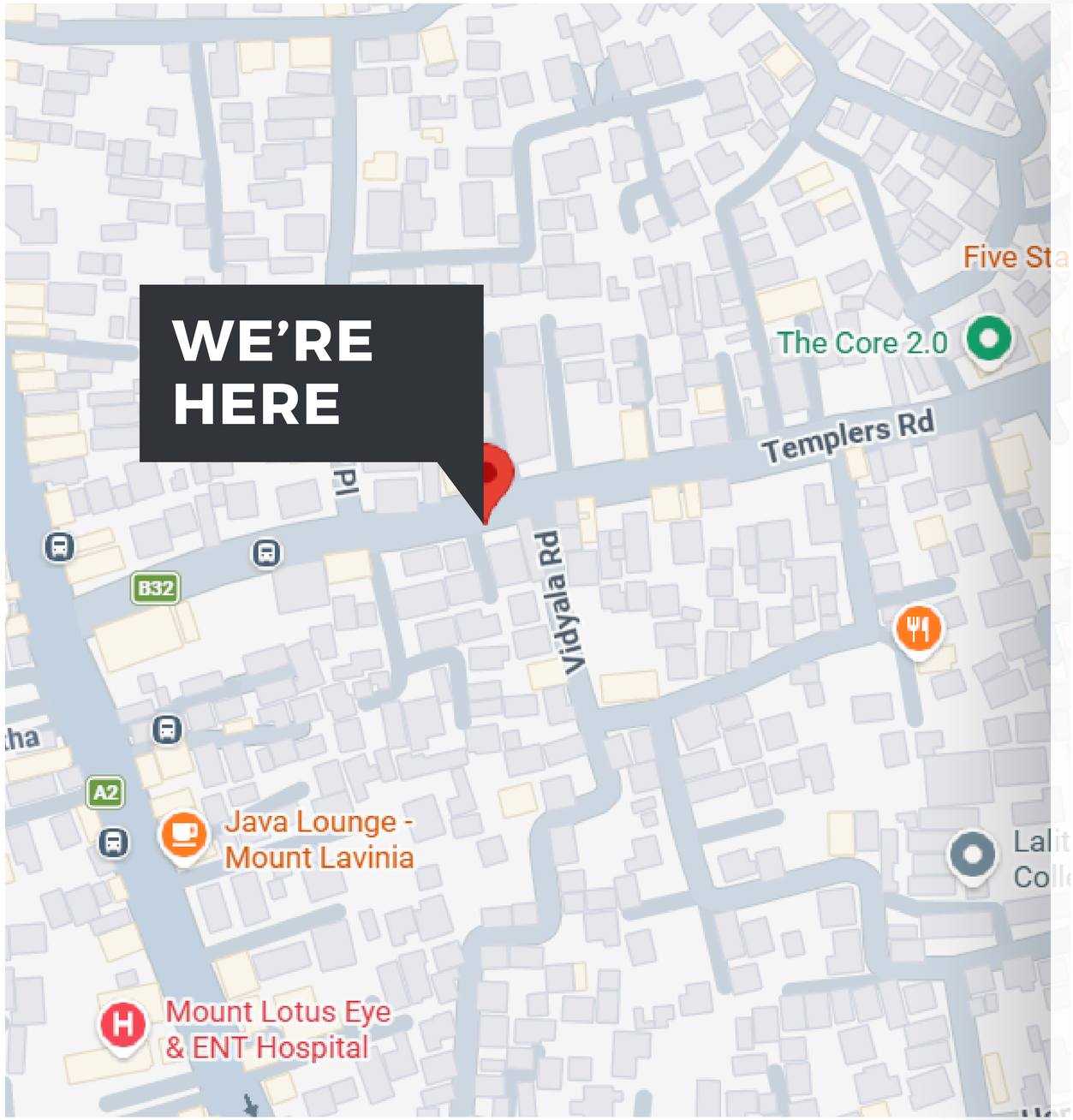
DEMONSTARTION & TRAINING

BY RATIONAL GERMANY
CLIENT: HILTON



DAILY MORNING MEETINGS

THE WAVERLEY
TECHNICAL TEAM
CLIENT: HILTON



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