



COMPANY PROFILE

CEO's STATEMENT



FRED AKUNO
Chief Executive Officer

As Merican Ltd continues to grow, we have established the need for adapting to the current consumer needs within the market. In the past three years, we have experienced a global pandemic which inevitably put a pause in the speed of growth of our business. As you are well aware the hospitality industry, which we are the main supplier for, was immensely affected and is now only beginning to regain its vigor. Hence, we are excited about what the future holds.

Our success is informed by the unique minds we have running our business. Merican Ltd strives to continue to be a fair employer that adopts no bias in the recruitment process. I believe that this has ensured that we have employees with diverse backgrounds who can contribute to innovative thinking and foster further growth.

We aim to continue in this light even in the future as we grow and venture further into being the leader within the Commercial Kitchen Equipment industry.

One of the focus areas as we continue to grow is our investment in Corporate Social Responsibility (CSR) activities. We cannot question the impact of the community on our growth and are excited to give back, with our key focus being on environmental conservation. Climate change effects continue to affect our nation and the world at large, and we believe in active involvement in providing solutions for the same. Doing so will not only result in societal improvement but will also increase the level of impact Merican Ltd has in our country.



Don't worry about being successful but work toward being significant and the success will naturally follow.

OPRAH WINFREY

ABOUT US

Merican Limited is a reputable organization specializing in tailor made stainless-steel fabrication and commercial food and beverage equipment solutions. Merican's goodwill has been built over the years due to attention to product detail, consistency in quality, product engineering and product improvement. These are backed by excellent and knowledgeable manpower in manufacturing, sales & after sales support in the East Africa region.

Our strength lies in execution of turnkey projects across all segments of hotels, restaurants, coffee shops, Lodges, catering ventures, clubs and bars, staff canteens/cafeterias, institutional kitchens, school kitchens, hospital kitchens, factories and food processing companies and supermarkets. Having years of experience and engineering strength to back us up, we manufacture and supply the right products that motivate exquisite creation, increase space efficiency, minimize waste substantially and deliver superior results time and time again. Our products have been tried, tested and used by the best players in the industry.

We are capable of handling any diverse requirement you may have from any segment of the industry. Our team will give you the right solution & design at the right price and service support. Whether you are looking for bespoke stainless-steel fabrication, refrigeration, ventilation, cooking, ware washing, preparation or storage essentials, we will be glad to guide you in best possible way to meet your requirements. We have been supporting our clients with the right products and for us your requirements and needs are foremost as our guiding principle.

We continue to form long term relationships with our customers and build our reputation as a one-stop shop that provides knowledgeable, fair and professional service that's on time and on budget. With a retail facility, distribution centre and workshop – we're uniquely positioned to serve our clients.



Our Vision

To be the leading manufacturer and supplier of quality commercial food and beverage equipment in the region



Our Mission

MERICAN endeavors to deliver consistent quality, innovation, affordability and reliability in every project within agreed turnaround times. To achieve these, we undertake careful selection of raw materials and suppliers, seamless processes, employ highly skilled and experienced workforce, matched with most advanced design software and equipment





QUALITY POLICY STATEMENT

Merican Limited is committed to producing and supplying superior quality commercial stainless-steel food and beverage equipment solutions to our customers throughout the region.

Our quality culture is ingrained in all our processes, staff levels, suppliers and service providers to ensure the final product carries with it the Merican Quality Promise (MCP).

We work closely with top industry stakeholders to tailor-make innovative and targeted solutions that are unique to specific set ups and needs. All our products undergo rigorous pre-delivery inspection (PDI) to check for quality, functionality and consistency.

Further, Merican invests in research and development, innovation and training of technical staff both locally and internationally to ensure we keep up with emerging technologies.

Merican Limited is committed to implementing a Quality Management System in accordance with ISO 9001:2015 Standards.



We have continual commitment to;

Comply with the requirements of ISO 9001:2015 Quality Management System, customer requirements, statutory and regulatory requirements.

Maintain and continually improve the Quality Management System processes for efficiency and effectiveness in line with requirements of ISO 9001:2015.

Understand the risks and opportunities that need to be addressed to give assurance that the management system is effective.

Ensure that our products and services always satisfy and exceed our customer requirements.

Ensure that quality objectives are established, implemented and monitored at all functional levels within the organization.

Periodically review this policy for adequacy and continued suitability.

CORE VALUES



Excellence

We shall continually produce quality products and services to our customers and strive to be the market leader



Creativity & Innovation

We shall endeavor to utilize the latest, up-to-date and most appropriate technology in achieving our objectives.



Integrity

We shall be honest, truthful and reliable in the provision of services to our customers



Team Spirit

We shall maintain a culture of teamwork to ensure synergy in the conduct of our activities.



Customer Delight

Customer is Key. Exceed customer expectations with quality products and service to create long lasting relationships.



Professionalism

We shall emphasize on competency, reliability and remain ethical in the conduct of our activities and provision of services to all stakeholders.



Partnerships

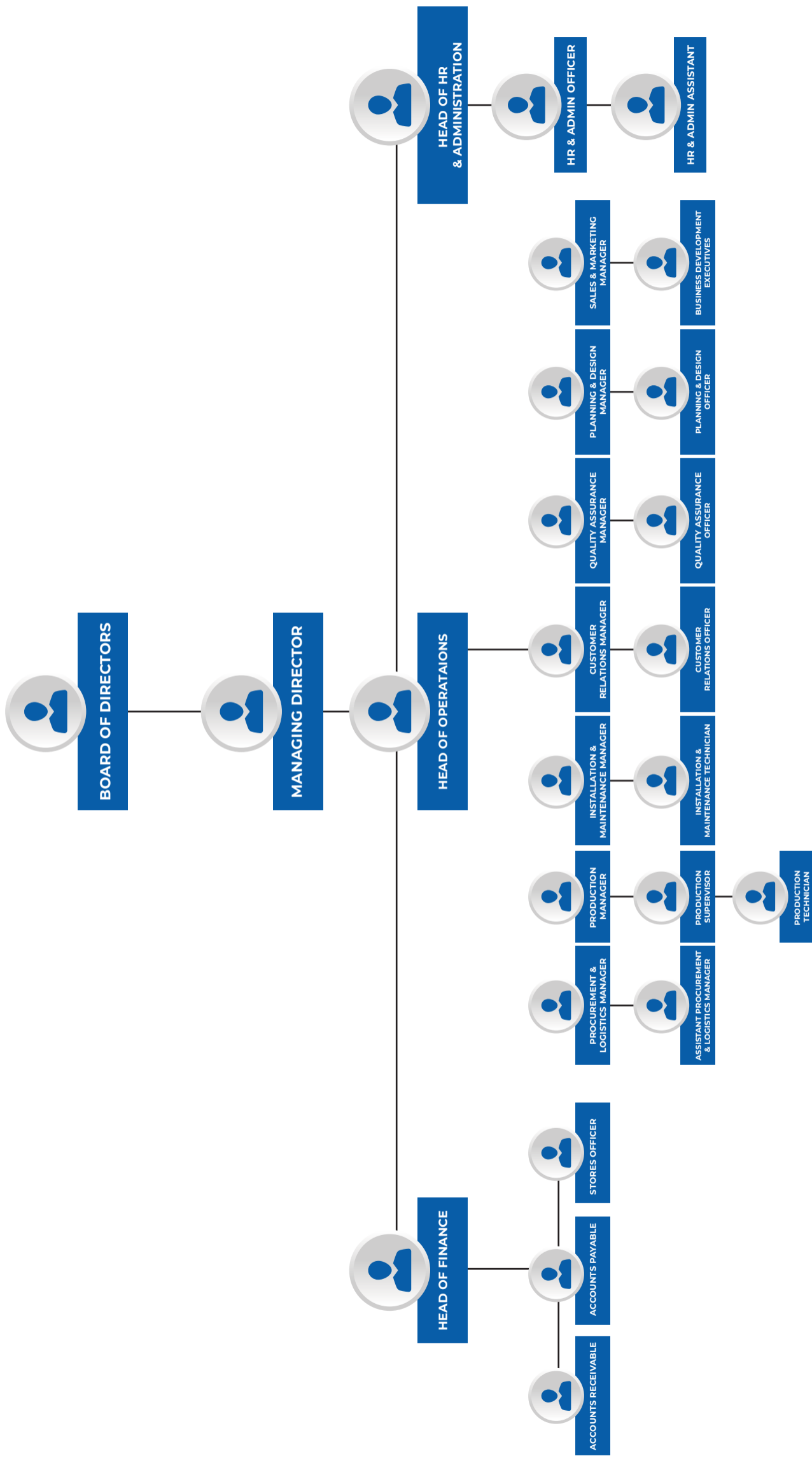
Forming collaborations with business entities, Government agencies both locally, Nationally and Internationally to promote and expand Merican to market leadership position



Diversity

We are an equal opportunity employer. We value employees with varying characteristics, religious and political beliefs, gender, ethnicity and education background.

ORGANIZATIONAL CHART



OUR TEAM

Management

The highly experienced and knowledgeable personnel are well conversant with client's needs and are able to assist you with all your enquiries. We have dedicated ourselves in ensuring that they are frequently trained to improve their skills. We hold our team in high regard as they understand the core value and service to the client.

Production and Service Unit

Merican Limited has highly trained staff that are capable of fabricating even most complex products with excellent aesthetics & functionality. The team take utter most care from the moment of raw material reception through to the final process of installing the finished equipment. We have a process of stage wise inspection on shop floor for each process to avoid defects in the final product. The final products are tested on very rigid parameters to ensure the best quality was achieved



OUR CSR ACTIVITIES

Merican Limited set a commitment to achieve corporate social responsibility since its establishment. We understand that we have a responsibility to our society and we have made CSR an integral part of our business culture. We have so far achieved to focus on the following areas and are determined to expand our scope as we grow.

EMPLOYMENT

We believe in developing the community around us by empowering and creating employment. Merican has over the time period since its inception grown the number of its employees and created programs where youths are trained and imparted with skills related to our scope of business. We created a welfare group that empower and supports employees' family in building their businesses.

COMMUNITY DEVELOPMENT

Merican is aware of the role community plays in our lives. As such, we support local schools, children homes and churches with furniture and necessary donations required. We have also managed to partner with some of them in supporting needy children through school.



WHAT WE DO FOR YOU

Choosing Merican Limited means you save time, money and frustration. We coordinate every detail of your project from the design stage through to commissioning. Whether yours is a small, family-owned restaurant or a large commercial operation, we can help you design your dream kitchen and install the equipment you need to get the job done. Our experienced installation team, in-house technicians, electricians, licensed gas fitters and refrigeration experts ensure you receive high-quality equipment and timely, effective service.

Our commitment to you does not end after your project is complete – we offer a Preventative Maintenance Program. We'll work with you to schedule regular inspection and maintenance of your equipment – this helps you increase reliability, reduce downtime and save even more money and frustration on surprise repairs. We have worked with and built long-term relationships with many satisfied customers.

Contact us today and tell us how we can help you achieve your ideal kitchen.

WE'VE DESIGNED, INSTALLED AND SUPPLIED EQUIPMENT FOR:

Large Commercial Kitchens

Hotels

Restaurants

Bars

Hospitals

School Institutions



OVERVIEW OF SERVICES

Design

- We use AutoCAD to custom design projects of all sizes and specialties, with expertise in kitchen efficiency and cost effectiveness
- We to coordinate and execute projects to give you a durable, beautifully crafted kitchen

Supply

- We fabricate the equipment in-house this means you get high quality products when you need them at best price
- Personalized and ordering system lets you purchase equipment quickly and efficiently
- Partner with industry leading shipping companies to ensure you receive your purchases on time, every time

Installation

- In-house technicians with expertise in gas fitting, refrigeration, electricals and exhaust provide turnkey services
- Complete installation (including gas lines) by experts
- Professional, reliable expertise in project management means we can ensure tight deadlines are met, to help you open on time and on budget

Commissioning

- No sub-contractors; in-house technicians and on-site team perform services
- Service manager and technical staff resolve maintenance issues
- Training on;
 - How equipment works
 - Upkeep, servicing and long-term reliability tips

Maintenance/ After Sales Services

- Program includes semi-annual maintenance
- Minimize disruptions and equipment downtime
- Maintain validity of manufacturer warranties
- Increase long-term equipment life expectancy
- In-house technicians available 24 hours, 7 days a week
- Gas fitters and refrigeration experts can make adjustments on-site
- Huge inventory to ensure repairs are made quickly

Extended Maintenance

- Annual contract is signed by the client for future maintenance coverage



DESIGN

We custom design projects of all sizes and specialties using AutoCAD (Computer Aided Design) to ensure precision, accuracy and consistency in the plan. While our focus is in the restaurant markets, hotels and hospitals, we work with all sectors of the food service industry.

We custom design beautifully, crafted, durable kitchens with your productivity, efficiency and safety in mind. Whether you are building a kitchen as part of a construction project or need to redesign an existing one, hiring design experts is one of the first cost effective decisions to make.

Our expertise is in kitchen efficiency and cost effectiveness. We come highly recommended for our impeccable customer service, attention to detail and high quality products and services. When you work with us, you open on time and on budget with a space that's built to last and withstand the daily rigours of a busy operation. From the original tender process to drawings and project management, our team will work hand in hand to take care of all the details of coordination and execution so you'll have a durable, organized and effective kitchen you'll love working in.

We can also help you optimize your kitchen's performance and space efficiency, so you can maximize your productivity while ensuring clean, safe working conditions.

BENEFITS OF USING AMERICAN LIMITED FOR DESIGN:

Save the time, expense and frustration of designing a kitchen yourself

Our in-house consultants and professionals use their decades of experience to coordinate and seamlessly manage projects

Our in-house teams can review your designs and suggest improvements





INSTALLATION

Proper installation of any food service equipment is critical to your safety, productivity and efficiency.

We have completed numerous small and large scale projects across Kenya, Uganda, Tanzania and Rwanda, working on tight deadlines to finish work on time and on budget. From the time you sign the contract to when the last piece of equipment is installed, our leadership and experience allow us to efficiently resolve any issues that may arise.

Our dedicated in-house, expert installation technicians, including electricians, licensed gas fitters and refrigeration experts, provide turnkey services to ensure you receive an efficient, timely and complete installation that's done right the first time. We stand behind our work with guaranteed warranty coverage.

Our team has years of experience with the products we supply and an intimate knowledge of the models involved, so you receive the state-of-the-art equipment you need, completely installed (Including gas lines). We come highly recommended for our professionalism, reliability and expertise in project management. Whether you need a single piece of equipment or a complete design installation project expertly planned and coordinated, we look forward to working with you.

BENEFITS OF USING MERICAN LIMITED FOR INSTALLATION:

Able to handle any challenges and day-to-day issues

Costly breakdowns, delays and downtime are minimized

Our expert installation team ensures your equipment operates at peak performance, saving energy costs



Merican provides turnkey installation services, with in-house technicians for every required function. This ensures a timely and efficient installation, never at the mercy of subcontractors' schedules. We deploy multiple specialized trades, including;



GAS FITTING

Merican Limited's licenced gas fitters are equipped with the expertise and tools to install connectors, fittings, valves and positioning systems required to keep gas fuelled equipment running smoothly and safely

EXHAUST/VENTILATION

Venting and exhaust are critical to any kitchen installation and Merican Limited ensures every detail is properly handled for safe and energy efficient operations.

REFRIGERATION

Merican Limited properly connects everything from your basic mobile and fixed storage equipment to cold storage units, ice making machinery and food processing and preparation equipment

END-TO-END EXHAUST SOLUTIONS

- Hoods
- Grease filtration
- Grease ducts
- Fire protection
- Energy management systems



COMMISSIONING

After any installation, we ensure the new state-of-the-art equipment is commissioned to our clients' satisfaction. Our in-depth experience with our fabricated equipment and models from major manufacturers allows us to properly test and calibrate equipment for optimal performance. Our in-house technicians and onsite team perform training services.

Our competitors often limit training to operational instruction – suppliers simply send a representative to train your staff on how to use the products or equipment.

At Merican Limited, our service department's knowledge and professionalism is one of the many benefits of hiring us. We work with your operations, engineering, maintenance, electrical and any other staff to demonstrate how equipment works. Our service manager and technical staff also ensure maintenance issues and other matters are resolved to preserve the equipment's long-term reliability and efficiency.

BENEFITS OF USING MERICAN LIMITED FOR COMMISSIONING:

- We service and maintain equipment, and are attuned to the needs and schedules of a busy 24/7 operation
- Our in-house technicians perform service, allowing us to correct problems within a reasonable amount of time.
- We keep your kitchen running smoothly and your equipment operating reliably with our comprehensive Preventative Maintenance Program
- Quick turnaround with one-stop approach for commissioning and training



PREVENTIVE MAINTENANCE PROGRAM

A proactive approach to equipment maintenance keeps your kitchen running, revenue coming in and your employees productive. We work with you to develop a Preventative Maintenance schedule customized to your business and your budget. Our program includes semi-annual Preventative Maintenance and an Annual Maintenance Contract.

COMMON MAINTENANCE TASKS INCLUDE:

- Equipment checks (gas valves, thermostats, filters, etc.)
- Partial or complete overhauls at specified periods
- Other actions suggested by the manufacturer for each specific unit

SCHEDULED INSPECTIONS & MAINTENANCE HELP YOU:

- Minimize disruptions and equipment downtime increasing productivity and profitability
- Keep your equipment running safely, efficiently and reliable
- Maximize the life span and reduce overall life cycle costs of your equipment
- Enable more predictable and steady budgeting for equipment maintenance
- Reduce costs of parts and control labour costs
- Maintain validity of manufacturers' warranties

After each inspection, we provide a report of all your appliances, as well as quotes on all repairs.

We recommend having this done quarterly.

EXTENDED MAINTENANCE SERVICE

We understand that any downtime is bad for business. That's why our technicians are available within a reasonable amount of time 7 days a week. Our huge inventory of factory machines and tools means we are very ready to expedite repairs. This gives us a distinct competitive advantage and saves you downtime.

We aim to keep your kitchen running smoothly for years on end. That's why we are here to ensure that we give you complete freedom from your worries. Just pick up your phone and we will be there.

CUSTOM FABRICATION

We work with industry leaders in custom stainless steel food service equipment manufacturing to execute your vision precisely, and ensure you get to use every inch of your commercial kitchen efficiently. Our in-house mechanical engineers and experienced designers use the latest 3D modelling software to design kitchens built for easy cleaning and maintenance. We ensure the highest quality control and quick turnaround. The equipment is covered under warranty and fully serviced by our technicians.



COLD AND FREEZER ROOM SOLUTIONS

Cold rooms and Freezer rooms provide the perfect solution when a standard commercial refrigeration unit just doesn't suffice. Merican Limited cold and freezer rooms are ideal for large scale catering settings that require maximum storage capabilities. Our walk-in fridges and freezers give you ample cold storage capacity for all types of ingredients and foods, without having to waste time trying to figure out how to fit everything in. Organizing produce and rotating stock is simple, meaning that everything is on hand whenever it's needed. Perfect for busy kitchens working on tight schedules.

Whether your business requires refrigerated or freezer cold rooms or integral options, we can supply exactly what you need. To ensure that any investment made meets individual demands there is a full range of sizes, dimensions and capacities available to accommodate the smallest or largest premises. Bespoke options are also available for businesses that require something a little more tailored to their personal requirements.

Merican gives you a storage solution with all spare parts and complimentary necessary for the units. We supply, maintain and service the units to release you from the burden and frustrations of downtime, loss and food poisoning. Organization and order have never been simpler to achieve!

OUR APPLICATION AREAS INCLUDE;

Hotels, Resorts and Restaurants

Hospitals and Learning Institutions

Food Processing Units

Logistic Centers

Large Scale Distribution Centers



LAUNDRY SOLUTIONS

There is increasing demand for instancy in commercial laundry services. Merican Limited meets these demands by supplying our clients with laundry solutions from leading brands in the industry that save time as one gets to wash a lot on the go or even a clean and move. We do not only supply and install these high-quality units, we maintain and service to save you the frustrations of downtime and loss. We stock a variety of laundry equipment ranging from washers to dryers to ironing and pressing machines with different features and capabilities.

OUR RANGE OF SOLUTIONS INCLUDE;

Inhouse Solutions

A laundry solution for hospitals, hotels, restaurants, institutions e.t.c

Containerized Solutions

These are self-service solutions that can be moved/relocated when the client wishes to. They range from normal machines to coin operated machines and are on the go/move. These are great for businesses



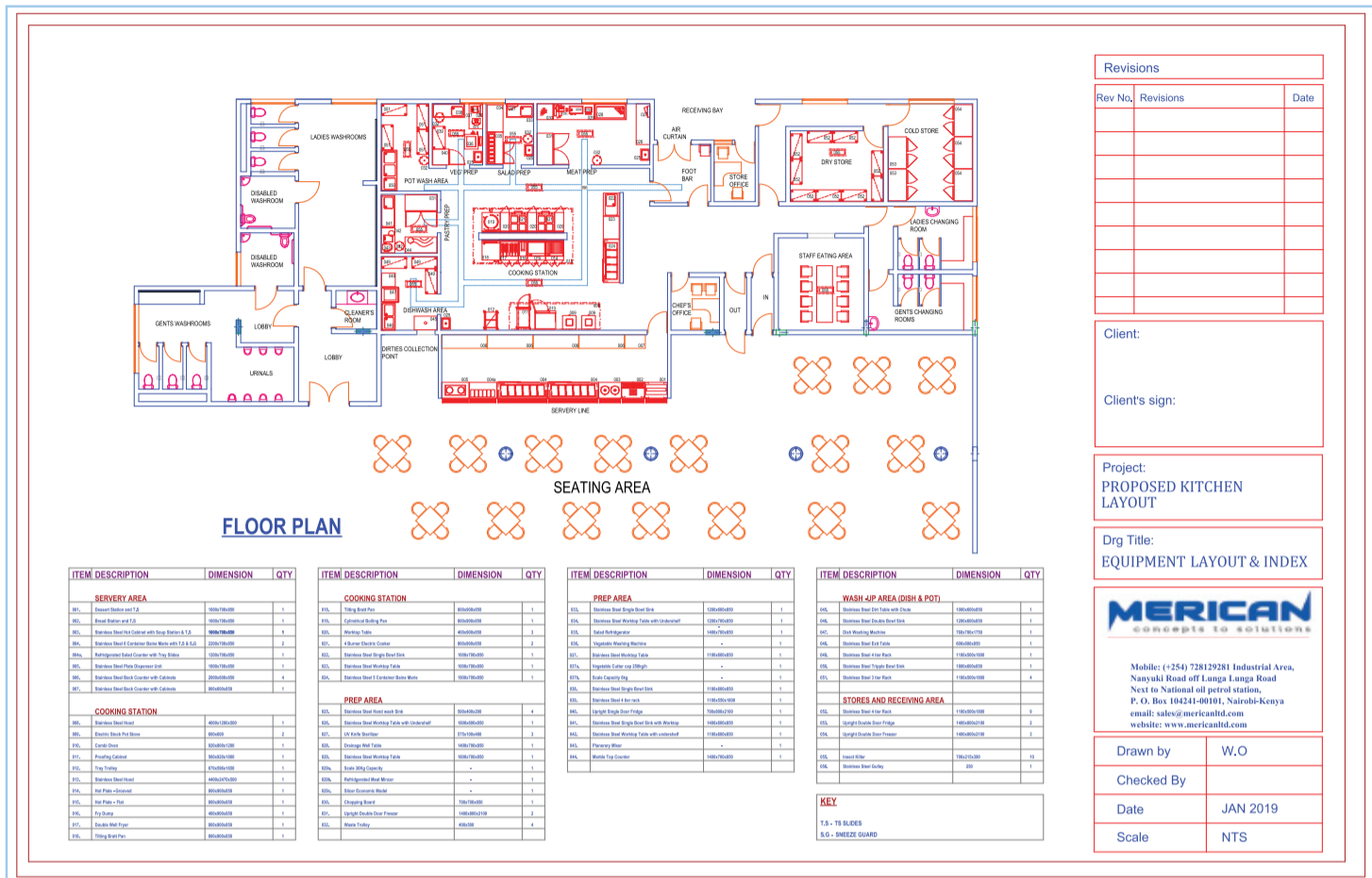
BENEFITS OF USING MERICAN LIMITED FOR COMMISSIONING:

- **Outstanding Results:** in under an hour with clean, disinfected machines, simple operations, and happy customers who return again and again.
- **Peace of mind:** knowing you've chosen a premium solution supported by the global leader.
- **Right Size Solution:** with the ideal capacity and flexibility for your business, designed for years of leading vended laundry performance.
- **Greater Opportunity:** with premium wet cleaning, fast customer turnaround and fully integrated and networked digital payment systems.
- **High Profitability:** with low cost of ownership, savings in energy, water and labor. Plus, less downtime, higher durability and easy-to-service equipment.
- **Quick turnover time:** with replacement parts dispatched the same day in most markets and, and expert support and advice when you need it.

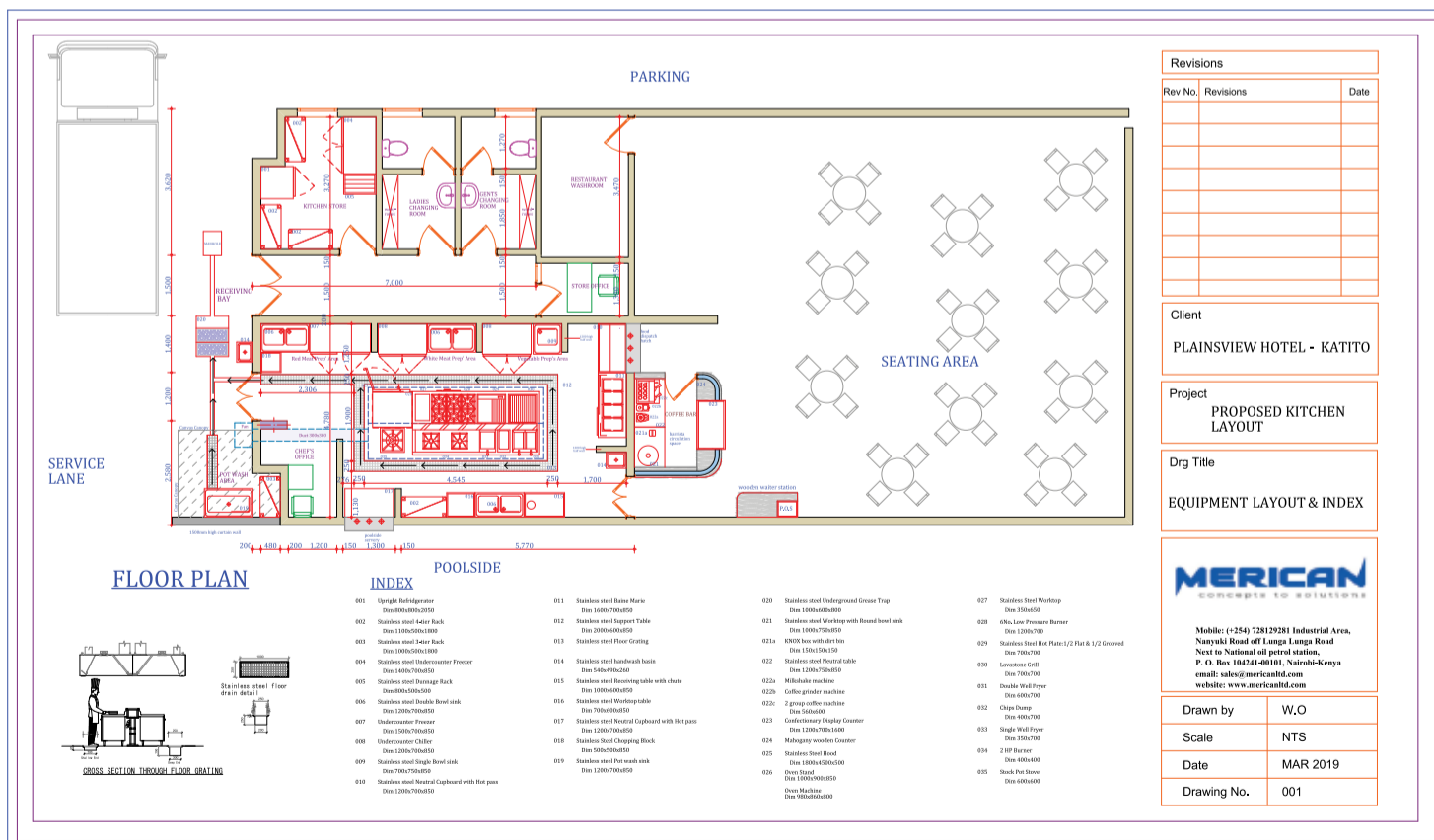


SAMPLE PROJECT DESIGNS

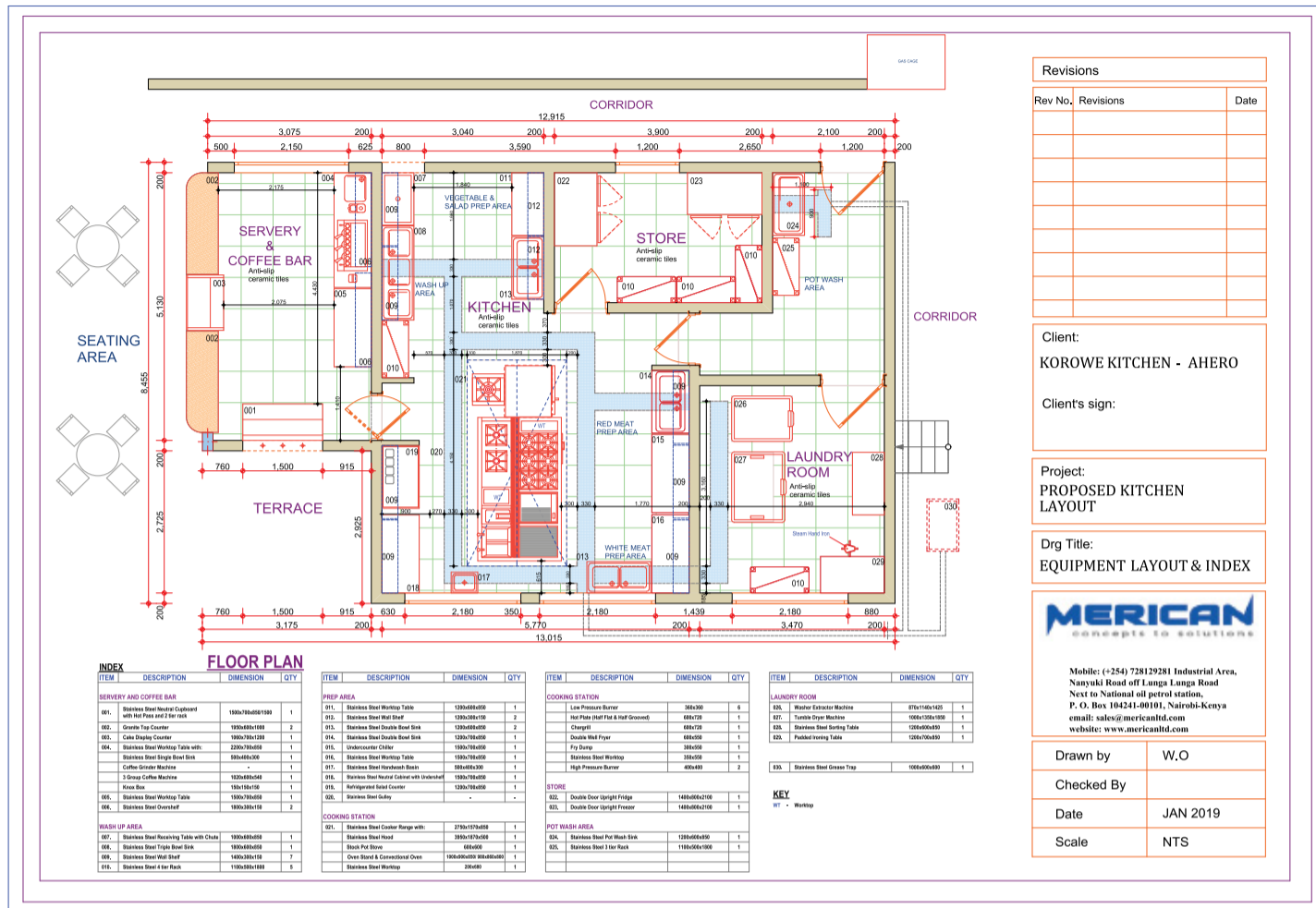
CONFERENCE AND BANQUET KITCHEN



RESTAURANT KITCHEN



HOTEL KITCHEN WITH COFFEE BAR



Rev No.	Revisions	Date

Client:
KOROWE KITCHEN - AHERO

Client's sign:

Project:
PROPOSED KITCHEN LAYOUT

Drq Title:
EQUIPMENT LAYOUT & INDEX



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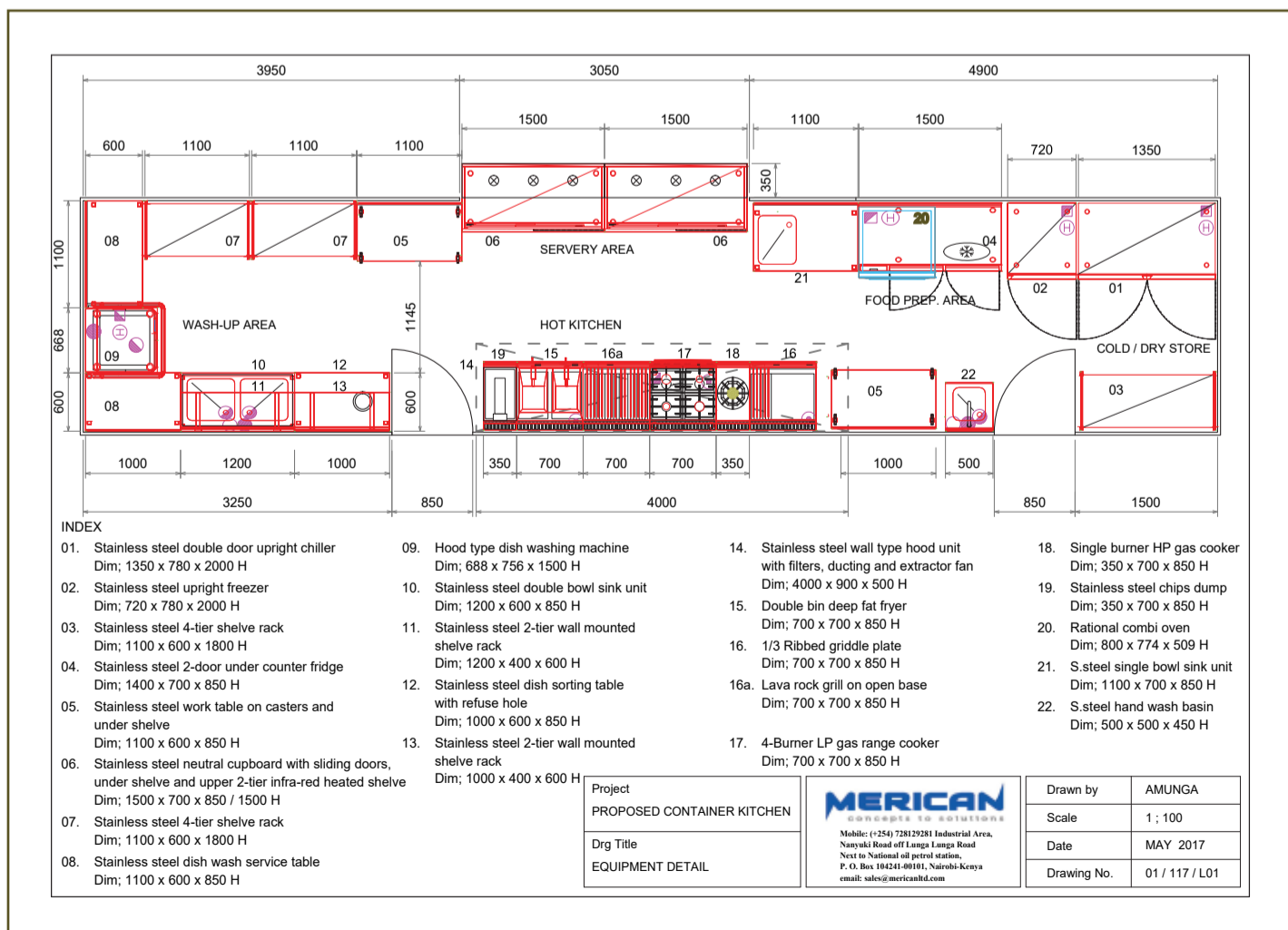
Drawn by: W/O

Checked By:

Date: JAN 2019

Scale: NTS

CONTAINER KITCHEN



Project:
PROPOSED CONTAINER KITCHEN

Drq Title:
EQUIPMENT DETAIL



Drawn by: AMUNGA

Scale: 1 : 100

Date: MAY 2017

Drawing No.: 01 / 117 / L01



CLIENT LIST

RESORTS & LODGES

Lake Naivasha Resort
Burch Resort
Southern Palms Beach Resort
The Warwick Nanyuki
Lake Bogoria Spa and Resort
Great Rift Valley Lodge
Cottars Camp
Sekenani Camp - Maasai Mara
Epashikino Resort and Spa

CLUBS

Royal Nairobi Golf Club
Limuru Golf Club
Sigona Golf Club
VetLab Golf Club

HOTELS

The Social House
The Kyaka Hotel
Eka Hotel
Serena Hotel Nairobi
Sandalwood Hotel and Resort
Plains View Resort
Mbita Paradise Hotel
Nomad Palace Hotel
Brackenhurst Hotel and Conference Centre

RESTAURANTS

Golden Stool Kitchen and Bar
Java House Limited
Nandi's Kitchen
Kingstone Beach Lounge
La Baita Lounge
Yacht Lounge
Café Tribes
Sippers Bar and Restaurant
Kuche Kuche Bar and Restaurant
Dari Restaurant and Coffee House
Spring Valley Oven
About Thyme Restaurant
Golden Sport Bar and Restaurant – Kilimani

CLUBS

Libertine Cuisine
Divine Caterers

SCHOOLS & INSTITUTIONS

Andela
Moi Education Centre
MPESA Foundation
JICA
Nova Pioneer Schools
The Riara Springs Girls High School
Nairobi School
United States International University
Brydges Centre and School

HOSPITALS

The Karen Hospital
M.P Shah Hospital
Chiron Hospital
Kenyatta National Hospital
Mediheal Hospital

FOOD COURTS

Street Bistro
Zucchini Greengrocers Limited
Mama Rocks

B2B

Papyrus Limited
Seweco Paints
Airtouch Cooling Systems Limited
Spinners and Spinners Limited
Swissport Cargo Service
Citibus Limited



SERVICED APARTMENTS

Heri heights Serviced Apartments/Kolobot gardens
Executive Residency by Best Western
Palacina Residence and Suites
Nelson's Court
Golf View Serviced Apartments
Batians Peak Serviced Apartments
Suite Life Serviced ApartmentS

SUPERMARKETS

Naivas Supermarket
Tuskys Supermarket



BRANDS

 **nuova
SIMONELLI®**

**EMPERO**
G|R|O|U|P

**ARISTARCO**
A FAMILY OF WASHING & ICE

**INOXSAN**

**arisco®** **ÇÖZÜM**

**KARACASAN**

**FRENOX**
PROFESSIONAL REFRIGERATION

**Kroom®**
Profesyonellerin Tercihi

**VITAL**

**Bilgeinox**

**CRYSTAL®**

**Tribeca**

**ROLLER
GRILL**

**UNOX®**

**BERJAYA®**
Quality Variety Reliability

**Turhan Çelik**

**MAKSAN**
Endüstriyel Mutfak Ekipmanları

**eka®**
make it easy

**salva**

**KAPP**

**TECNODOM®**
spa

**Scotsman®**
Ice Systems

**BERTO'S®**
the best catering equipment

**Hamilton Beach.**
COMMERCIAL

MERICAN

concepts to solutions

📍 Nanyuki Road, off Lunga Lunga Road,
Next to National Oil Depot, Industrial Area

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📘 Merican Limited -
Commercial Kitchen

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