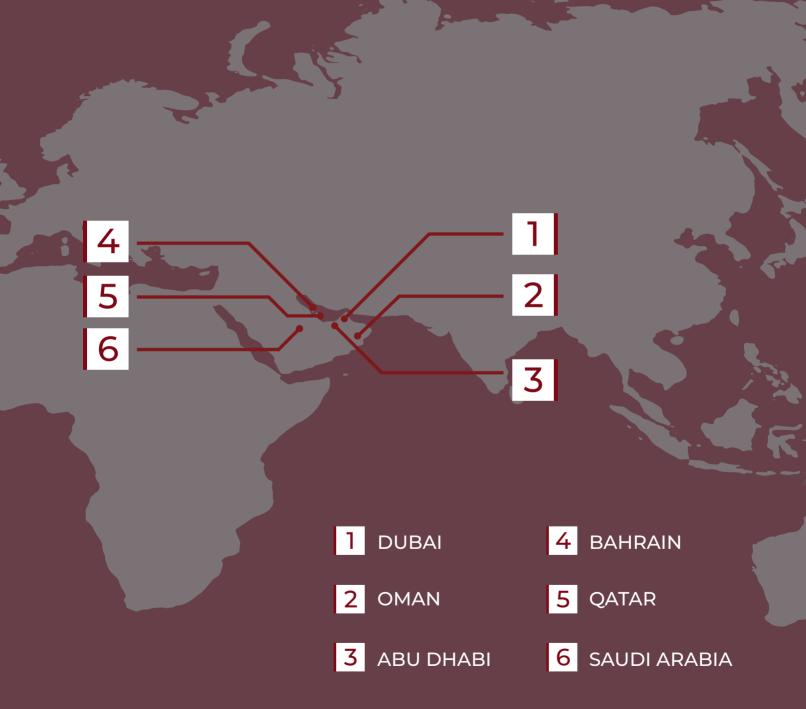


One-Stop Solution for HORECA Supplies

Quality has no Alternative

WE ARE GROWING...

LOCALLY INTERNATIONALLY



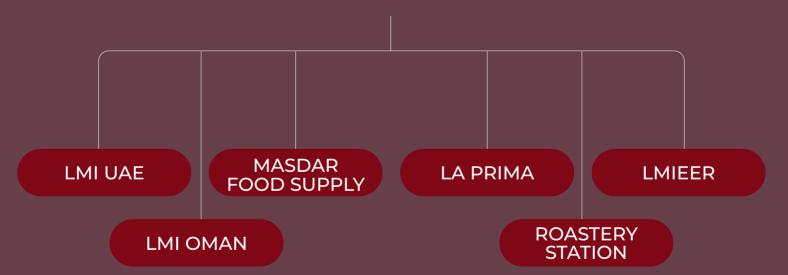
With our commitment to sustainability in all domains of our company, we thrive to expand to a local and global market. Our main business hub is located in Dubai, United Arab Emirates with several productions and warehouse facilities.

WHO WE ARE

Welcome to the **La Marquise International** – established in 2002, we are one of the leading distributor companies in Professional Equipment, F&B Products and Ingredients for Pastry, Bakery and Gelato in the UAE. Today we represent over 20 prestigious brands from Italy, France, Germany, Ireland and USA, having ambitious plans for expansion.

La Marquise International is your business partner from supporting you all over from shop fitting to menu making. We pride in providing our customers with full product support including 7/24 emergency equipment maintenance by LMIEER replacement as well as academic product training in our facilities by LMI Academy.

LMI Group of Companies



Our Vision



Be a trusted partner to HORECA by driving the success of our customers.

Our Mission 👫



To fulfill the requirements of HORECA with unique concepts, supreme products, excellent services, and up-to-date knowledge and technologies.

Our Values



Respect, Integrity, and Commitment are the core elements of our philosophy and we do treat our Customers, Suppliers, Vendors, Employees, and Community accordingly.



Our Solutions



Equipments



Beverages



Ingredients



Food



LMIEER - Technical Support



LMI Academy-Training

ACTIVITIES

Through innovation and the fast-paced technology in the recent time, the industry of Food and Beverage brings a great transformation to businesses locally and internationally. Our active participation in local exhibitions helps us bring more innovative solutions that we offer to our valued clients. Our valued clients are one of our core pillars to success, thus the lifecycle from on-boarding to delivery is significant and product servicing is provided to them.



We have highly experienced and skilled staff who thrives to provide quality-oriented services. We believe in providing the personalized services, so we serve you in the manner you deserve and want. Moreover, we have curated various programs available, such as sales programs, placement programs, and rental programs. In addition to the programs, we are established enough to handle the maintenance, service, stocking, and cleaning (LMIEER).



Riyadh, its geographic, cultural, social, demographic and economic advantages have enabled The Kingdom of Saudi Arabia to take a leading position in the world. To build a progressive future for the country, the Kingdom of Saudi Arabia's has developed a vision based on three pillars that highlight its unique competitive advantages; Vibrant Society, Thriving economy and an Ambitious Nation. The regional status of KSA and it's stature enables it to take a leading role as the "heart" of Arab and Islamic nations, the Kingdom will use its investment power to create a more diverse and sustainable economy, and finally, The Kingdom will use its strategic location to connect the three continents of Africa, Asia and Europe together.



MASDAR actively involves and participates in region's FNB shows and events. And displaying and sharing the innovations of the food industry to our clients and emphasizing on the one stop solution.

OUR COMPANIES

LMI UAE LMI Oman Masdar Food Supply La Prima Roastery Station LMIEER

MANUFACTURING

La Prima Roastery Station

WAYS TO SHOP

Dedicated Sales Team Showroom (DXB, AUH, & KSA) E-Commerce

BEVERAGES

Maison Routin 1883
Te Reval
Jaf Tea
Pellini
Colac
MIA FNB

EQUIPMENTS

Carpigiani Manitowoc Merrychef Convotherm Crystal Tips BWT

COFFEE MACHINES

Slayer La Cimbali WMF Delonghi

INGREDIENTS

Fruffi ICAM MIA Pernigotti

コレヘソヒマ

Make coffee better.

Slayer is a premium brand of espresso machines that is well-known in the coffee industry for its innovative designs and exceptional quality. Slayer designs and manufactures professional espresso machines for a discerning global clientele. Since 2007, our revolutionary products have been provoking innovation in coffee and elevating the worldwide standard for specialty.

Slayer leads the resurgence of espresso machine innovation with radical products, unassailable vision, and a fanatical team of coffee professionals. They do espresso like you've never tasted, to Make Coffee Better. Slayer has been pushing the boundaries of espresso machine technology for over a decade. Slayer Steam EP comes at a very high feature specification for its class. With individual brew boilers, no steam valve rebuilds and easy to program volumetric output this is the benchmark for specialty coffee espresso machines.

One of the key features of Slayer espresso machines is their unique brewing system, which uses adjustable pressure profiling to allow baristas to customize the flavor and body of each shot of espresso. With precise control over the pressure and flow rate of the water, baristas can fine-tune the extraction process to create the perfect shot of espresso every time.

In addition to its innovative brewing system, Slayer espresso machines are also known for their stylish and modern design. With clean lines, high-quality materials, and attention to detail, Slayer machines are a beautiful addition to any coffee shop, café, or restaurant.

One of the most popular models in the Slayer line is the Slayer Single Group, a compact and powerful machine that is perfect for small coffee shops and cafes. With its precise pressure control, large brewing capacity, and stylish design, the Slayer Single Group is a popular choice among coffee professionals who demand the best.

For those who are looking for a larger, more advanced machine, Slayer also offers the Slayer Dual Group. This powerful machine features two independent brewing groups, allowing baristas to produce multiple shots of espresso at the same time. With its innovative design, precise brewing controls, and stylish appearance, the Slayer Dual Group is a popular choice for high-volume coffee shops and cafes.

Apart from its espresso machines, Slayer also offers a range of accessories and support services to help keep your machine in top condition. From grinders to water filtration systems, Slayer has everything you need to create the perfect cup of espresso every time.





Professional espresso coffee machines.

La Cimbali is a well-known and respected brand in the world of espresso coffee machines. Founded in Milan, Italy in 1912, it has been at the forefront of coffee machine innovation and design for over a century.

La Cimbali offers a range of high-quality, commercial-grade espresso machines that are designed to meet the demands of busy coffee shops, cafes, and restaurants. From traditional lever machines to cutting-edge, fully automatic models, La Cimbali has something for every type of coffee professional.

In addition to its coffee machines, La Cimbali also offers a range of accessories and maintenance products to keep your machine in top condition. From grinders to cleaning products, La Cimbali has everything you need to keep your coffee machine working smoothly and delivering delicious coffee drinks.

Whether you are a seasoned coffee professional or just starting out, La Cimbali has the right coffee machine for your needs. With its commitment to quality, innovation, and customer satisfaction, La Cimbali is a brand you can trust to deliver exceptional coffee every time.





Designed to perform.

WMF is a German-based company that is well-known in the world of coffee machines for its high-quality, innovative products. With a history that dates back to 1853, WMF has been at the forefront of coffee machine technology for over a century and a half.

WMF offers a range of commercial-grade coffee machines that are designed to meet the demands of busy cafes, coffee shops, and restaurants. From traditional espresso machines to fully-automated, high-tech models, WMF has a machine that is perfect for every type of coffee professional.

The world loves coffee like no other beverage. WMF Professional Coffee Machines stands as a beacon of expertise in the realm of coffee. With a diverse range of high-quality appliances, accompanied by unparalleled coffee knowledge, an array of digital offerings, and a wide range of additional services, they have firmly established themselves as one of the foremost market leaders in the world of fully automatic coffee machines. From small cafés to renowned hotel chains, customers around the globe place their trust in WMF for innovative and dependable machines.

At the heart of WMF Professional Coffee Machines lies an unwavering commitment to coffee perfection. Each cup is a testament to their passion, expertise, and unwavering dedication. With their cutting-edge technology and meticulous craftsmanship, WMF delivers a coffee experience unlike any other.

Under the motto "Designed to Perform", we offer companies the perfect solutions to meet their needs – from fully automatic coffee machines to filter coffee machines and automatic portafilters. The appliances are designed for maximum performance, guaranteeing excellent results – to satisfy the taste of users and customers. Thanks to their high quality, reliability and performance, each machine is a safe investment. And through our service operations, we guarantee qualified support and appliance availability at all times.

Discover the essence of excellence with WMF Professional Coffee Machines and elevate your coffee journey to new heights.



Incorporated in 1946, Carpigiani quickly established itself as the market leader in the production of machines for gourmet gelato, better known as Italian-style ice cream. As the culture of Italian ice cream spread across the globe during the 1960s and 1970s, Carpigiani began to expand rapidly all over the world, opening its first overseas branches and developing a sales network of exclusive dealerships which have since guaranteed widespread distribution and continuous, prompt support for end users.

Since 1989, Carpigiani has been part of the Milan-based Ali Group, one of the world's largest manufacturers and suppliers of equipment for the foodservice industry. Today Carpigiani is the global leader in the production of equipment for fresh ice cream, pastry and much more. Over the years the company has also continued to consolidate its position as the leading manufacturer of equipment for soft serve, frozen yogurt, shakes, slush and whipped cream.

Innovative technology

Carpigiani's position as a technology leader is underpinned by its commitment to innovation. A significant portion of the company's turnover is consistently reinvested in research, design, the selection of premium components, the safety of its equipment, and the promotion of a balanced diet. The area managers and engineers at Carpigiani diligently monitor the performance of their equipment, providing invaluable feedback that contributes to enhancing the specifications and design of their products.

Worldwide support

Carpigiani offers worldwide support through an extensive network of over 500 service centers. These centers are backed by engineers and specialists stationed at Carpigiani's headquarters and its seven branches across the globe. This network ensures that customers can rely on the reliability and availability of their equipment at all times, regardless of their location. Carpigiani's technical support service provides spare parts, conducts repairs, and offers guidance and recommendations on maximizing the equipment's potential. Carpigiani's Customer Quality Service (CQS) is a highly efficient after-sales support facility established in 1995, offering rapid response callout services and practical call center support from the company's headquarters to customers worldwide.

By choosing Carpigiani equipment, customers are guaranteed to produce top-quality gelato. Additionally, they can have confidence in the equipment's user-friendly nature, durability, and exceptional hygiene standards. These benefits result in long-term cost savings and a high return on investment.







Expanding Your Opportunities.

Merrychef is a high-speed cooking equipment brand that is part of Welbilt, a global leader in commercial food service equipment. With over 75 years of experience, Welbilt is dedicated to providing innovative and reliable food service solutions that meet the ever-changing needs of the industry.

Merrychef is known for its high-speed ovens, which can cook a wide range of menu items in just minutes. These ovens use microwave and convection technology to cook food evenly and quickly, without sacrificing quality or taste. Some of the most popular menu items that can be cooked in a Merrychef oven include pizza, sandwiches, paninis, and baked goods.

Increase your turnover with great food fast with the touch of an icon. Merrychef was one of the first commercial food equipment manufacturers in the world to apply microwave technology to cooking. Want to speed up service without sacrificing food quality then check out our complete eikon $^{\text{TM}}$ series of rapid and accelerated cook speed ovens. With the new Merrychef eikon $^{\text{TM}}$ series there's no need to limit yourself – from toasted sandwiches to fresh, hot and beautifully prepared salmon. Cook practically anything a traditional oven can up to 15x faster-with touch-screen ease.

One of the key benefits of Merrychef ovens is their ability to significantly reduce cooking times, which can increase efficiency in busy kitchens. This can result in faster service and higher customer satisfaction, as well as increased profits for businesses.

Merrychef ovens are also designed for ease of use and maintenance. They feature intuitive controls and are easy to clean, which can save time and reduce costs associated with cleaning and upkeep. Merrychef by Welbilt is a brand that provides high-quality and reliable high-speed cooking equipment for commercial kitchens. Their ovens are designed to increase efficiency, reduce cooking times, and improve overall customer satisfaction.





Advancing your ambitions.

Convotherm is a brand of commercial kitchen equipment manufactured by Welbilt, a leading provider of foodservice equipment solutions. The Convotherm brand is known for its innovative and high-quality combi ovens, which are used in a variety of foodservice settings, including hotels, restaurants, and caterers.

Convotherm combi ovens are designed to offer flexibility, efficiency, and precision in cooking, baking, and steaming. These ovens use advanced technology to create an optimal cooking environment, allowing chefs to prepare a wide range of dishes with consistent results.

Some of the key features of Convotherm combi ovens include:

Intuitive controls: The ovens feature easy-to-use controls that allow chefs to select cooking modes, adjust temperature and humidity, and monitor cooking progress.

Advanced cooking technology: Convotherm combi ovens use advanced cooking technology, such as gentle air technology, to ensure that food is cooked evenly and to perfection.

Energy efficiency: Convotherm ovens are designed to be energy efficient, using less energy than traditional ovens and reducing operating costs.

Easy cleaning: The ovens feature removable components and easy-to-clean surfaces, making cleaning and maintenance a breeze.

Flexibility: Convotherm combi ovens are versatile and can be used for a wide range of cooking methods, including baking, steaming, roasting, and more.

Overall, if you are looking for a high-quality combi oven for your commercial kitchen, Convotherm by Welbilt is an excellent choice. With its innovative technology, ease of use, and commitment to quality, the brand is trusted by chefs and kitchen operators around the world.







Introducing Crystal Tips by Welbilt – Redefining Ice Innovation!

Experience the next level of ice production with Welbilt's Crystal Tips ice cuber. Unleash impressive production capacity while optimizing space in your kitchen or pantry. Expertly designed to meet and exceed industry standards, Crystal Tips ice machines offer effortless cleaning and maintenance, ensuring a seamless experience. Discover the cutting-edge Rainbow treatment, featuring Nanotechnology that safeguards the evaporator grid from contaminants and reinforces it against tough cleaning agents. Embrace advanced hygiene with our Ozone sanitizing technology, effectively curbing the formation of bacteria and germs, ensuring your ice is both safe and pure.

Built to set new benchmarks, Crystal Tips ice machines exemplify innovation and reliability. Join us in shaping the future of ice quality and hygiene with Crystal Tips – Where Excellence Meets Ice Perfection!



BWT(Best Water Technology)

BWT stands for Best Water Technology and it is a leading European company in the field of water treatment. The company is dedicated to providing high-quality products and solutions that help to improve the quality of drinking water. BWT offers a wealth of innovative products and technologies for a wide range of applications, all meeting the water quality needs of private households, industrial sites, public facilities, the Hotels & Hospitality sector and hospitals. You'll find BWT wherever you come into contact with water, whether it's clean, soft-to-the-touch water at home, water to enhance the taste of food in restaurants, or presented in the form of hydrogen as a future energy source.

BWT offers a wide range of water treatment solutions, including:

Water filters: These are designed to remove impurities and contaminants from drinking water, ensuring that it is safe and healthy to consume.

Softening systems: These systems help to reduce the level of hardness in water, making it gentler on skin and hair.

Desalination systems: These are designed to remove salt and other minerals from seawater, making it suitable for drinking and other uses.

Reverse osmosis systems: These systems use a membrane to filter out impurities from water, making it pure and safe to drink.

Mineralization systems: These systems add essential minerals back into water to make it healthier and improve its taste.

BWT prides itself on its commitment to sustainability, and many of its products are designed with eco-friendliness in mind. For example, the company's reverse osmosis systems are energy-efficient, reducing the carbon footprint of the treatment process.

Ultimately, if you are looking for a reliable and high-quality water treatment solution, BWT is an excellent choice. With its commitment to innovation, sustainability, and customer satisfaction, the company is a leader in the water treatment industry.

WT bestaqua

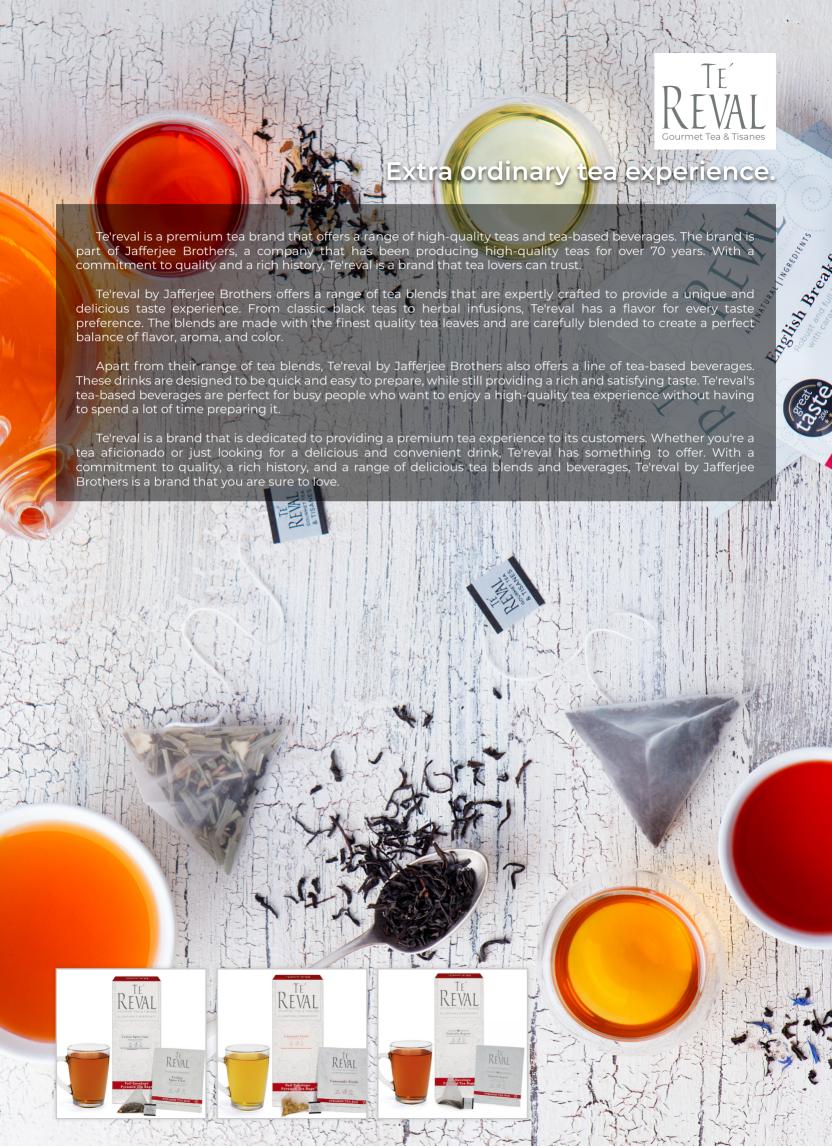
DE

Change the world. Sip by sip.



Good taste as a commitment. To creativity, to purify, to intensity.







Only exceptional teas.

JAF TEA, the flagship brand of Jafferjee Brothers, is a family business established in 1944 and headquartered in Sri Lanka. With a global presence in over 30 countries, JAF TEA has gained a renowned reputation for its superb quality and exceptional taste.

Quality is the cornerstone of JAF TEA, and they uphold an unwavering commitment to it. Their teas are exclusively sourced from Single Origin plantations, allowing the unique characteristics of each tea region's terroir to shine. Among the world's finest black teas, Ceylon is renowned for producing distinct flavors, aromas, and appearances. Carefully handpicked, JAF TEA selects the topmost two leaves and tender bud to enhance the tea's flavor and strength. Their black tea collection comprises only the purest and finest Ceylon tea.

Expertly curated, each tea in JAF TEA's collection is meticulously selected by a team of master tasters. These experts undertake the arduous task of tasting and evaluating more than 10,000 lots of black tea from over 600 estates across Ceylon every week. Their goal is to find the perfect teas that meet JAF TEA's high standards. Additionally, JAF TEA continuously develops new and innovative blends to captivate and satisfy their discerning clientele.

As a family-owned business, JAF TEA deeply values ethical considerations, which are integral to their decision-making process. They firmly believe that for a sustainable Ceylon tea industry, benefiting all stakeholders involved, their teas should be packed in Sri Lanka. By doing so, they maximize the value brought to local communities while ensuring that the final product is delivered in its purest form directly to customers worldwide.



Pellini

Partner of your success.

Pellini Coffee is a brand that has been producing premium quality coffee beans for over 100 years. Based in Italy, the company has a rich history and a reputation for producing high-quality, delicious coffee. Whether you're a coffee connoisseur or simply someone who loves a good cup of coffee, Pellini Coffee is a brand that you can trust.

Pellini Coffee is made from only the finest coffee beans, carefully selected from the best coffee-growing regions around the world. The company uses traditional Italian roasting techniques to bring out the full flavor and aroma of each coffee bean, resulting in a coffee that is rich, smooth, and full-bodied.

Pellini Coffee is available in a range of blends, each designed to offer a unique taste experience. From rich and bold espresso blends to smooth and mild filter coffee, Pellini has something to offer for every coffee preference. The company's commitment to quality means that every cup of Pellini Coffee is a delicious and satisfying experience.

In addition to producing high-quality coffee beans, Pellini Coffee is also committed to sustainability and ethical sourcing. The company works closely with its coffee-growing partners to ensure that all of its coffee is grown and harvested in a sustainable and responsible manner. This means that when you choose Pellini Coffee, you're not just getting a great cup of coffee, you're also supporting a brand that is committed to making a positive impact on the world.

Whether you're a coffee professional or just someone who loves a good cup of coffee, Pellini Coffee is a brand that you can trust. With a commitment to quality, sustainability, and ethical sourcing, Pellini Coffee is a brand that is dedicated to providing its customers with the finest coffee experience possible.



MIA FNB

Mia Powder mix for frappes is a popular ingredient used to make cold and refreshing blended drinks. It's typically made from a combination of milk, sugar, and other flavorings that are mixed together in a dry powder form. This makes it easy to store and use, as you only need to add liquid and ice to create a delicious frappe. Available in 4 flavors such as Chocolate, Vanilla, red Velvet and French chocolate.

One of the great things about MIA powder mix for frappes is its versatility. It can be used to make a variety of different beverage options, from classic hot chocolate, latte, frappes and more. You can even mix and match flavors to create your own unique blends!

When selecting a powder mix for frappes, it's important to choose a high-quality product that uses premium ingredients. Mia FNB uses real ingredients like dairy, as well as natural flavorings and sweeteners.

To use MIA FNB powder mix for frappes, simply blend it with ice and your preferred liquid, such as milk or water. You can also add in other ingredients like whipped cream, syrups, or toppings to create your perfect frappe. Experiment with different flavors and combinations to find your favorite, and enjoy a refreshing cold beverage any time of day!









Rich in fruit and ready to use!

Fruffi - Rich in fruit and ready to use, be inspired by Fruffi! It is a premium, ready to use fruit filling with pieces of fruit, suitable for various applications.

Fruffi fillings contain up to %79 of fruit, which can be used in both cold and baked applications. It can even be frozen in your mousses, your filling and the decorations. It is infinitely adaptable which blends artfully with all types of dough, creams and any other ingredients one can think of.

Fruffi offers a great choice of different fruits to decorate the desserts all year round.







The spreadable creams for artisanal gelato, which win you over at the first taste.

Pernigotti – It's an Italian Master Gelato Chefs . For over a 160 years Pernigotti Maestri Gelatieri tells an all-Italian story, made with love for gelato and respect for tradition.

Driven by passion, Pernigotti is the ambassador of tradition and incessant researchers for quality. From this immeasurable passion and knowledge, a range of semi-finished

products for gelato parlors based on the finest chocolates was born and has grown over time.

Pernigotti is a premium brand of confectionery products that have been crafted by the renowned Italian chocolatier, Pernigotti. Founded in 1860, Pernigotti has a long history of producing high-quality confectionery products, and their expertise and experience are evident in every bite of their delicious creations.

Pernigotti's range of products includes a variety of chocolates, nougats, and spreads, each made from the finest ingredients and crafted to perfection. Their famous Gianduiotti chocolates, for example, are made from a blend of Piedmont hazelnuts and cocoa, resulting in a rich and creamy chocolate that is sure to delight the taste buds.

Pernigotti stands out from the rest with their commitment to quality. All of their products are made with natural ingredients and are free from artificial preservatives, colors, and flavors, ensuring that you can enjoy the delicious taste of Pernigotti with the peace of mind that you're eating something that's good for you.

Pernigotti's master confectioners are dedicated to creating the perfect balance of sweetness, flavor, and texture in each and every one of their products. Whether you're looking for a sweet treat to enjoy on your own, or a gift to share with loved ones, Pernigotti's delicious confectionery creations are the perfect choice.

Pernigotti is a premium brand of confectionery products that combines a long history of confectionery expertise with a commitment to quality. Whether you're a chocolate lover or simply looking for a sweet treat, Pernigotti's delicious creations are sure to delight.









Where coffee meets perfection.

Founded in 2019, Roastery Station was created with a single vision - to bring a quality cup of coffee closer to people. Our passion for coffee is what prompted us to serve as an outlet for coffee lovers across the UAE to access the best quality coffee from top coffee producing regions. We aim to share to the world the hard work of every individual involved in the coffee chain. From Brazil to Ethiopia, we bring you the finest coffee beans roasted to perfection. Roastery Station – where coffee meets perfection.

The ripest coffee cherries, delicate process, and a precision roast was made to create a perfect cup of coffee. Every coffee cherry is hand-picked to ensure the quality of each and every batch.

A one-of-a-kind roasted coffee was made from the best coffee producing regions which highlights the distinct characteristics of each origin.

Our goal is to not only provide a desirable cup of coffee but also to share to the world the hard work of every individual who is involved in the coffee chain.

OUR OFFERING OF SPECIALTY COFFEE Our coffee beans were carefully roasted with precision to ensure the quality in each and every batch. Giving a smooth and very distinct taste, each coffee origin will leave an experience that is worthy and unforgettable. We are showcasing coffees from the best coffee producing regions such as, Brazil, Ethiopia, Colombia, Rwanda and Burundi, as well as our very own signature blend.

Roastery Station Café - The experience of Roastery Station is not just about a great cup of coffee. It's an experience encompassing all aspects of coffee culture and the reach that extends worldwide. Our aim for Roastery Station Cafe is to bring a quality cup of coffee closer to people. Located in Grand Service Station, Sheikh Zayed Road, we are determined to give you the ultimate coffee experience for coffee lovers across the UAE.



LMIEER LAMARQUISE INTERNATIONAL ELECTRICAL EQUIPMENT REPAIRING



We are providing competitive annual maintenance contracts and full product support including 24/7 emergency equipment maintenance and replacement with a multi-skilled task force of professionally trained technicians. LMIEER also provides the spare parts, cleaning chemicals and lubricants for our branded machines in addition to the rental services for a variety of coffee and ice machines.

LMIEER is the leading provider of electrical equipment repairing industry in UAE. LMIEER holds an exceptionally high level of client retention and steady growth since its formation in 2002 as a part of LMI. We provide a range of innovative solutions for the electrical equipment repairing for many brands worldwide like WMF, La Cimbali and Welbilt.



LMI UAE

LMI UAE - A growing market in the United Arab Emirates – LMI UAE , our very own branch with a variety of profiles in hospitality for HORECA.



LMI Oman

The proven track record of our current and previous projects have been made possible with the help of our professional team, here we take pride to introduce that we have established another branch in the Sultanate of Oman.







La Marquise International offers Pastry & Bakery Training based on high quality ingredients from Italy, France and Belgium. The training delivers an amazing wealth of skills and knowledge. Our experienced Chef will guide your path toward the preparation and techniques of baking to create your own masterpieces.

Bakery and Pastry training - Now is the time - Embark on a career in food preparation; Barista training-Your key to success in specialty coffee.; Mixologist Consultancy - Inspired by flavors and more!

Pastry and Bakery Training



Now is the time - Embark on a career in food preparation

Barista Training



Your key to success in specialty coffee.

Mixologist Consultancy



Inspired by flavours

Equipments Training

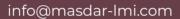


Training Center



Several Ways to Shop







KSA, RIYADH

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masdarfoodsupply



in masdar-food-supply