

COMPANY PROFILE

EXPERGLOBAL
COMMERCIAL KITCHEN SPECIALIST

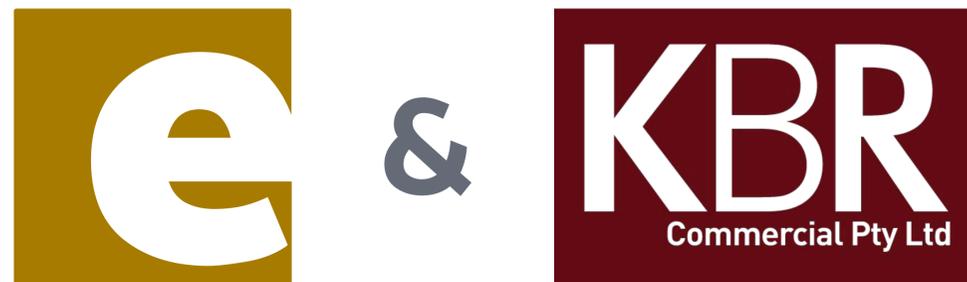
Proudly partnering with KBR Commercial Pty Ltd - Australia





Coles Head Office - Australia

An official partner of KBR Commercial (Australia)



Complete Commercial Kitchen, Bar Contracting & Refrigeration Solutions

Experglobal (Maldives) and **KBR Commercial (Australia)** formed a Joint Venture in the Maldives to strengthen the distribution, installation, service, and spare parts support for commercial kitchen and food service equipment across the islands.

DESIGN CONSULTANCY • SOURCING • INSTALLATION & SERVICES • COMMISSIONING • MAINTENANCE

EXPERGLOBAL

COMMERCIAL KITCHEN SPECIALIST

Experglobal Company was established in 2020 as a specialized commercial kitchen solutions provider in the Maldives. The company delivers comprehensive, end-to-end services for large-scale commercial cafes, restaurants, bars, and food service operations, with core expertise in design consultancy, equipment supply, installation, commissioning, staff training, and ongoing maintenance.

Experglobal works with multiple internationally renowned commercial kitchen and food service equipment manufacturers across **New Zealand, Italy, Spain, Germany, Australia, and the United States**, representing and distributing leading global brands within the Maldivian market. This diverse international portfolio enables **Experglobal** to offer reliable, high-performance, and innovative equipment solutions tailored to the demanding requirements of the hospitality industry.

To further strengthen its operational capacity and technical excellence, **Experglobal** operates through a strategic joint venture partnership with **KBR Commercial Australia**. This collaboration enhances distribution efficiency, installation standards, after-sales service, and spare parts support, ensuring consistent and dependable coverage across the Maldivian islands.

By combining global partnerships, international best practices, and deep local market knowledge, **Experglobal** is committed to delivering sustainable, efficient, and future-ready commercial kitchen solutions that support the continued growth of the Maldives' hospitality and food service sectors.



KBR Commercial Pty Ltd is one of Australia's leading suppliers and fit-out specialists in commercial food service equipment. The company has evolved from long-serving industry professionals whose combined expertise delivers informed consultation, practical design solutions, and high-quality project outcomes.

With an integrated approach covering design, manufacture, installation, and ongoing maintenance, **KBR Commercial** provides end-to-end solutions tailored to each client's operational requirements.

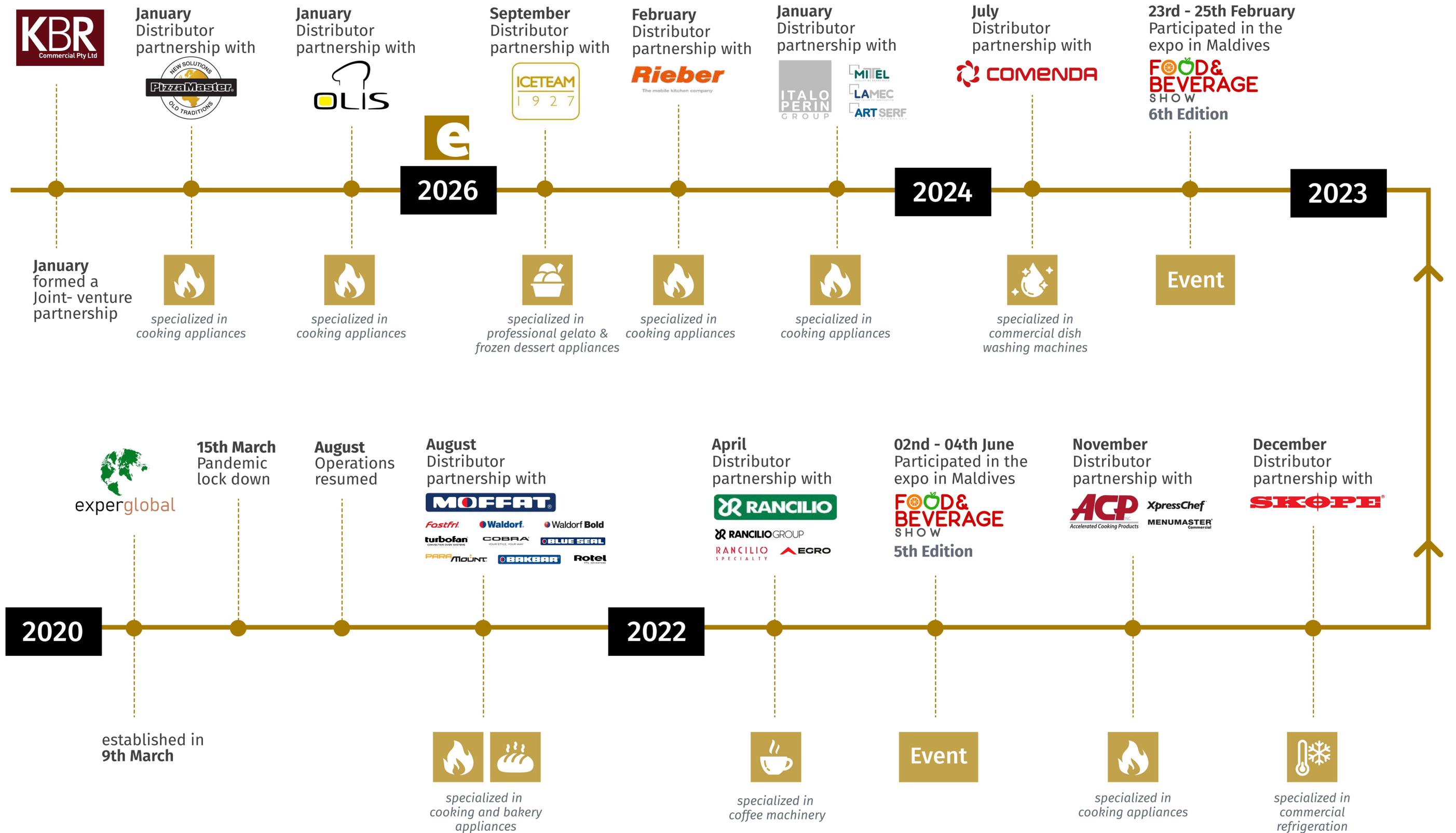
Manufacturing Capabilities

KBR Commercial operates in-house manufacturing facilities specializing in:

- Custom-built and display refrigerated cabinets
- Stainless steel fabricated benching and joinery

KBR manufacturing team combines craftsmanship with engineering precision to deliver durable, hygienic, and visually refined solutions for demanding commercial environments.

KBR Commercial has extensive experience in producing computerized isometric drawings for custom-manufactured refrigerated cabinets and stainless steel fabrication. This process ensures clients have a clear understanding of the final product prior to manufacture, supporting accuracy, transparency, and confidence throughout the project life cycle.



Client Brief and Due Diligence

Translate business vision into a build-able kitchen.

Key Actions:

- Validate client menu vs equipment reality
- Assess site constraints
- Identify code risks early
- Confirm budget realism

Handled by: Project Planning



Detailed Design and Coordination

Ensure Design and Compliance

Key Actions:

- Final equipment specs with utility data
- Coordination with: Architect, MEP consultants, Fire Consultant, Health Authority
- Shop drawings and Builder coordination

Handled by: Design & Technical Team



Concept & Layout Design

Create an efficient, compliant workflow.

Key Actions:

- Food flow and staff flow diagrams
- Zoning layout (prep, cook, wash, storage)
- Preliminary equipment schedule
- Hood and exhaust concept

Handled by: Design Team



Fabrication and Processing

Product Management and Quality Control

Key Actions:

- Select service-supported brands
- Verify voltage, gas type, pressure
- Custom fabrication approvals
- Factory inspections

Handled by: Fabrication & Procurement

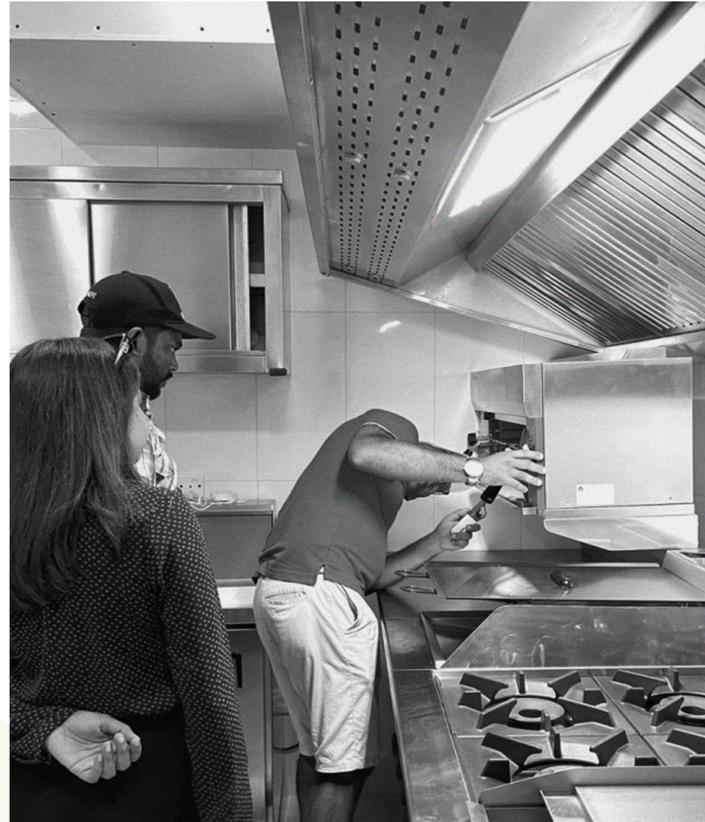
Site Installation & Construction

Deliver exactly what was designed

Installation Scope:

- Equipment placement and leveling
- Utility Connections (as per local responsibility)
- Hood and fire suppression coordination
- Stainless steel installation
- Equipment anchoring

Handled by: Project Team



Warranty and Defects Liability Period

Maintain Warranty and Support Records

Key Actions:

- Register all warranties
- Log Equipment serial number

Handled by: Technical Team



Testing Commissioning and Handover

Ensure Operational readiness

Commissioning Tasks:

- Equipment start-up
- Gas and electrical safety testing
- Air balance and hood performance
- Fire suppression sign-off
- Staff basic operation Training

Handled by: Technical Team



Service & Maintenance Support

Create long term value beyond installation

Key Actions:

- Preventive maintenance

Handled by: Tech Support

As part of our commitment to delivering fully functional and efficient commercial kitchens, we provide comprehensive training and consultation services to ensure your team can operate equipment safely, efficiently, and with confidence from day one.

Training Services

Our training programs are conducted on-site, & remotely with live cooking by experienced professionals and are tailored to the specific equipment and operational needs of your kitchen.



Consultation Services

Our consultation services help clients make informed decisions and optimize kitchen performance through expert equipment selection and operational guidance. We ensure the right equipment matches your menu and production needs, improves workflow and layout, maximizes energy efficiency, and enhances safety and ease of use—driving higher productivity while reducing costs and downtime.

Operational Training

We provide hands-on operational training to ensure kitchen staff understand the correct use of all installed equipment. This includes:

- Start-up and shutdown procedures
- Proper operating techniques
- Daily workflow optimization
- Avoiding common operational errors

The goal is to maximize performance while extending equipment lifespan.



Maintenance and Cleaning Procedures

Proper maintenance is essential for safety, hygiene, and longevity. Our training covers:

- Daily, weekly, and periodic cleaning routines
- Safe cleaning methods and approved products
- Basic preventive maintenance checks
- Identifying early signs of malfunction

This helps reduce breakdowns & unnecessary service calls.

Equipment Demonstration (Live Cooking & Theory)

We conduct live equipment demonstrations combined with theoretical explanations to give users a complete understanding of functionality.

- Live cooking demonstrations using installed equipment
- Explanation of cooking principles, controls, and settings
- Capacity, limitations, and best-use practices
- Energy efficiency and performance optimization

This approach ensures staff are confident using the equipment in real working conditions.



Health and Safety Procedures

We emphasize compliance with safety standards and best practices to protect staff and equipment.

- Safe handling and operation of equipment
- Electrical, gas, and heat-related safety precautions
- Emergency shutdown procedures
- Workplace hygiene and food safety considerations



We are committed to delivering commercial kitchen solutions that meet the highest standards of safety, hygiene, performance, and sustainability. All our designs, specifications, and equipment selections follow recognized international best practices while complying with applicable local regulations and operational requirements in the **Maldives**.

Our kitchen planning process aligns with global food service design principles, including food safety and hygiene standards, fire and workplace safety requirements, energy-efficient system design, and ergonomic workflow planning to ensure safe, compliant, and high-performance operations.

We work with internationally reputable manufacturers such as **MOFFAT (New Zealand)** and other various international brands, whose products are engineered for export markets and built to meet stringent quality and compliance standards:

- ISO 9001 Quality Management Systems for consistent manufacturing quality and reliability
- International electrical and appliance safety standards (**IEC/CE** compliance)
- Gas appliance safety and performance compliance (**AGA certification**)
- Food equipment hygiene and performance standards (**NSF/ANSI** where applicable)
- Environmentally responsible and energy-efficient refrigeration practices, including carbon reduction and sustainable manufacturing initiatives

By integrating certified equipment with industry best practices and local authority guidelines, we ensure every commercial kitchen we design is safe, compliant, durable, and optimized for long-term efficiency and operational success.

Energy efficiency and environmental sustainability are central to our approach in every commercial kitchen we design. By specifying energy-efficient equipment, optimizing kitchen layouts, and integrating smart operational solutions, we help reduce energy consumption, lower operating costs, and minimize environmental impact.

Our focus on sustainable technologies and responsible manufacturing practices ensures kitchens that deliver high performance while supporting long-term environmental stewardship.



The Role of Energy Efficiency in Commercial Kitchens

Energy-efficient appliances in commercial kitchens reduce utility costs, minimize waste, and boost operational productivity. Optimizing energy use helps businesses save money while improving overall effectiveness.

The partnership between **Experglobal** and **KBR Commercial** brings together strong local presence with proven industry knowledge and experience.



Manufacturing Capabilities

- **Stainless Steel Fabrication** - KBR specializes in high-quality stainless steel solutions for commercial kitchens, including cabinets, counters, and others. All fabrication is carried out internally, eliminating reliance on third-party manufacturers and ensuring strict quality control throughout the production process
- **Custom-Built Solutions** - Tailored stainless steel items are manufactured to meet each project's unique requirements, ensuring precision, durability, and functionality.



International Manufacturers and Renowned Brands

- The joint venture represents a portfolio of renowned commercial kitchen brands, trusted worldwide for quality and performance.
- **Certified & Quality Assured** - Each brand and product is certified to international standards, ensuring reliability, safety, and superior performance. A carefully curated selection of high-performing products provides clients with trusted solutions tailored to the needs of their commercial kitchens.



Local Company - Team Presence



Faster Response When It Matters

- Quick site visits, surveys, and problem-solving
- Rapid support for breakdowns or urgent repairs
- Less downtime means less lost revenue



Better Aftercare & Ongoing Support

- Local engineers available for servicing and maintenance
- Easier training, handovers, and follow-up visits
- Long-term reliability instead of “install and disappear”



Solutions That Fit Their Operation

- Layouts designed for their space, menu, and workflow
- Advice based on real experience with similar local venues
- Practical recommendations rather than generic catalogue



Peace of Mind

- Knowing help is nearby if something goes wrong
- Confidence that understands the local environment
- A partnership that supports their business as it grows



One-stop Solution

- **Complete Commercial Kitchen Solution** - We provide end-to-end commercial kitchen solutions under one roof, covering design consultancy, equipment supply, installation, and ongoing maintenance. Our scope includes cooking, ware washing, refrigeration, food preparation, pastry and bakery, back-bar and bar stations, front-of-house and buffet setups, as well as supermarket and specialty food service facilities.

Our services extend beyond equipment to include full exhaust and ventilation systems, mechanical works, gas line installations, electrical systems, and plumbing—delivering a fully integrated, turnkey commercial kitchen solution from concept to completion.



Reliable Delivery & Installation Timelines

- Shorter lead times and fewer logistics issues
- Flexibility for last-minute changes or phased installations
- Projects stay on track and on budget



Smoother Compliance & Fewer Delays

- Maintain local health, safety, gas, electrical, and fire regulations
- Fewer failed inspections and project delays
- Confidence that the kitchen will pass sign-off on schedule



One Point of Accountability

- Ownership from supply through installation and after-service
- No finger-pointing between distant suppliers and installers
- Face to face communication



Lower Hidden Costs & Risks

- Reduced travel, call-out, and delay costs
- Less risk of rework or replacement due to poor site knowledge
- Better value over the life of the kitchen, not just the price



We represent a curated range of leading international commercial kitchen and bakery brands in the Maldives, delivering trusted solutions through strong global partnerships.

MOFFAT an Ali Group Company

Part of the Ali Group, one of the world's largest industry leaders, Moffat delivers value-added solutions globally while designing and manufacturing a comprehensive range of cooking, baking, and meal distribution equipment.



ACP an Ali Group Company

ACP is a member of the Ali Group – a privately held company based in Milan, Italy that specializes in designing, manufacturing and servicing of commercial food service equipment. Manufacturer XpressChef™ high-speed ovens, as well as Amana® and MenuMaster® specialty, steam and microwave ovens.



SKOPE a World-Renowned Company

SKOPE Refrigeration is a New Zealand based, family owned company with a global reputation for designing and manufacturing premium commercial refrigeration solutions. SKOPE products are designed and developed to a high standard with reliability, durability and sustainability in mind.



ITALO PERIN A New Group, A Long History

ITALO PERIN GROUP is the organization that currently oversees ART SERF, LAMEC, and MITTEL. It pays tribute to the individual who initiated an entrepreneurial venture rooted in family values, embodying a spirit deeply ingrained in the culture of the local community, Mr. Italo Perin.



COMENDA an Ali Group Company

Comenda is a springboard company of Ali Group. Its founder Luciano Berti recognized that as the post-war boom generated more restaurants, it also created the demand for professional dishwashers. By seizing the moment, Berti started what would become a global company. Established over 50 years ago in Italy.



T&S Reliability Built In

T&S Brass and Bronze Works, Inc. is a leading manufacturer of faucets, fittings and accessories for the food service, industrial, commercial plumbing and laboratory markets. Founded in 1947, the company introduced the industry's first pre-rinse unit, followed by key innovations like the foot pedal valve over the next decade.



RIEBER made in Germany Since 1925

To be the technology leader in the professional kitchen market - with standardized system solutions that are digitally networked and organized, energy-saving, safe, sustainable and durable. Made in Germany since 1925 - family-run. Rieber offers mobile catering systems that are consistently designed.



KLARCO Professional Faucet Manufacturer

Klarco has been designing and manufacturing faucets, pre-rinse units, hose reels and accessories for professional kitchens and the food industry since 1985. Now part of the American T&S Brass and Bronze Works, it is one of the strongest and most established companies in the industry in Italy and many other countries.



OEM an Ali Group Company

Pizza is our passion! Here's what we can do for you. You're a pizza artist, but also a businessman. OEM work alongside you in order to enhance the taste of your pizzas and make your business more efficient. From mixing to baking, our vast range of products will facilitate your task at every stage of the process.



FRUCOSOL a Benchmark Brand

Founded in 1991, the company began its activity in the field of citrus juicing equipment. Frucosol is a benchmark brand as a provider of solutions for the hospitality professional, manufactures an extensive range of products for the hotel and restaurant equipment sector in general.



BREMA a Hoshizaki Company, proud ice makers, since 1985

Since 1985 Brema have been thinking of ice as the evolution of water, designing it in the ideal shapes to meet all kinds of needs. Then and now, continuous creative effort, research into high product standards, the use of high-quality materials and attention to technological innovation are the strengths



RANCILIO an Ali Group Company

As a leader in the Horeca industry. Four brands, the strength of an international group. Manufacture and sell professional coffee machines in over 115 countries worldwide. Product range includes the traditional Rancilio espresso machines, the Egro fully automatic coffee machines, a "Home Line" and coffee grinders.



IceTeam 1927 an Ali Group Company

Ice Team 1927 is an Italian manufacturer specializing in high-quality refrigeration and cold room solutions. With decades of expertise, the brand delivers reliable, energy-efficient systems designed for commercial kitchens, food service, and hospitality environments worldwide.



OLIS a History of Tradition and Innovation

Established in 1972, Olis has been a respected name in the catering industry, known for its high-quality machinery, appliances, and components. A member of the Ali Group since 2004, the brand combines traditional craftsmanship, particularly in stainless steel, with a strong focus on innovation, technology, and contemporary design.



PIZZAMASTER the World's Largest Range of Deck Ovens in the World

Since 1991, PizzaMaster has set new standards in electric deck oven performance and innovation. From its beginnings in a Swedish garage, the brand has grown into the world's largest range of electric deck ovens, trusted in over 170 countries and driven by a continued commitment to quality, innovation, and customer success.



PARTNERSHIP BRANDS - KBR Commercial

KBR Commercial Pty Ltd was established in August 2005. KBR has grown into one of Australia's largest Commercial Kitchen Contractors and is recognised internationally with completed projects in the Maldives and the Pacific regions. We specialise in Custom Made Refrigeration Cabinets and Stainless Steel Fabrication.

KBR Commercial Australia works closely with trusted suppliers and industry partners through relationships built and strengthened over many years, ensuring dependable quality and smooth project delivery.





Benchmark in performance

The creative possibilities are almost endless

The Waldorf 800 Series continues the tradition of bulletproof performance and dependability with a range of European inspired equipment that redefines how the ultimate kitchen should be.



BY KBR COMMERCIAL

International Resorts

- Outrigger Resort, Fiji
- Plantation Island, Fiji
- Kokomo Island, Fiji
- Nando's, Suva Fiji
- Hilton Resort & Spa, Fiji
- Sheraton- Tokoriki Island, Fiji
- The One & Only Resort, Maldives
- One & Only Villas, Maldives
- Conrad - Rangali Island, Maldives
- Veligandu Island Resort, Maldives
- Lilybeach island Resort, Maldives

Australia

Hotels, Pubs & Clubs

- Lily Black – Melbourne
- Hotel Sorrento – Sorrento
- Sorrento Hotel – Sorrento
- The Ritz-Carlton – Melbourne
- The Meeting Place – Melbourne
- Portarlington Hotel – Portarlington
- voco Hotel – Melbourne
- Chadstone Hotel – Chadstone
- Vibe Hotel – Melbourne
- The Australia Club – Melbourne
- Craigieburn Sports Club – Craigieburn
- Deer Park Hotel – Deer Park
- The Esplanade Hotel – St Kilda
- Village Belle Hotel – St Kilda
- Royal Mail Hotel – Dunkeld
- Club Officer – Officer
- Pakenham Racing Club – Pakenham
- Knox Tavern – Wantirna South
- Mornington Racecourse (Members) – Mornington
- Bended Elbow Hotel – Bendigo
- Grand Hotel – Melbourne
- Mitre Tavern – Melbourne
- Torquay Sands Golf Club – Torquay
- Highway Tabaret – Melbourne
- Caulfield Tabaret – Caulfield
- RACV City Club – Melbourne
- RACV Inverloch Resort – Inverloch
- RACV Healesville Country Club – Healesville
- True South Brewery – Brighton
- Edgewater Tavern – Maribyrnong
- Riversdale Golf Club – Mount Waverley
- Lorne Hotel – Lorne
- Metropolitan Golf Club – Oakleigh South
- Portsea Golf Club – Portsea
- Crown Sports Bar – Melbourne
- Kingpin Crown – Melbourne
- Mariner Towers – Melbourne
- Pullman Melbourne – Melbourne
- Albert Park Hotel – Albert Park
- The Sebel Yarrowonga – Yarrowonga
- W Hotel Melbourne – Melbourne
- Hotel Indigo – Melbourne
- Rose Hotel – Fitzroy
- Camden Hotel - Star City Casino
- Camden Hotel – Sydney
- Star City Casino (The Star Sydney) – Sydney
- Currambine Tavern – Currambine
- Riverview Hotel – East Fremantle
- Newman Hotel – Newman

- Fremantle Esplanade Hotel – Fremantle
- Clancy's Fish Pub – Fremantle
- Clancy's Seafood – City Beach
- Busselton Bowling Club – Busselton
- Prince of Wales Hotel – Bunbury
- Margaret River Districts Club – Margaret River
- The Amberton Bar & Grill – Eglinton
- CY O'Connor Tavern – Piara Waters
- The Camfield Tavern – Burswood
- The Adnate – Art Series Hotel – Perth
- SkyCity Casino – Darwin
- Weipa Bowls Club – Weipa
- The Ville Resort-Casino – Townsville
- One&Only Hayman Island Resort – Hayman Island
- The Darling – Gold Coast
- Jupiters Casino (The Star Gold Coast) – Broadbeach
- Ardo Hotel – Townsville

Restaurants & Cafe's

- BDO – Melbourne
- Batard – Melbourne
- Barragunda Dining – Cape Schanck
- Gurner's Beach House – St Kilda
- Onigiri – Melbourne
- Antara – Melbourne
- Rubens – Melbourne
- Brunetti – Carlton
- Totti's – Melbourne
- Lorne Hotel – Lorne
- Benetas – Melbourne
- Grill Americano – Melbourne

- Society – Melbourne
- Yakimono – Melbourne
- Courtyard by Marriott – Melbourne
- Urban SPK Kiosk – Melbourne
- Ground – Melbourne
- MAHA – Melbourne
- RACV Cape Schanck Resort – Cape Schanck
- Sunda – Melbourne
- Two Johns – Melbourne
- Brunetti's – Melbourne Airport
- Butler Lane – Melbourne
- Jetbase – Melbourne Airport
- QT Building – Melbourne
- KPMG – Melbourne
- A Fish – Melbourne
- Maddocks Lawyers – Melbourne
- Westend – Crown Casino, Melbourne
- Emerald Café – Crown Casino, Melbourne
- Bosch – Melbourne
- Mazda – Melbourne
- Etihad Lounge – Melbourne Airport
- San Antone Bar – Melbourne
- Chinta Ria – Melbourne
- KoKo's – Crown Casino, Melbourne
- Coda – Melbourne
- Tonka – Melbourne
- Quarter Café – Melbourne
- Abbey Road Café – Melbourne
- Medina Restaurant – Melbourne
- Man Tong – Crown Casino, Melbourne
- Season's – Melbourne
- Rosco's – Melbourne
- The Rocks – Melbourne
- Wine & Cheese Providore – Melbourne
- DOC Espresso – Carlton
- Grill Americano – Melbourne

- DOC – Mornington
- DOC – Albert Park
- EAST – Melbourne
- Chophouse Restaurant – Melbourne
- Alfresco's – Melbourne
- Mambo – Melbourne
- Terindah Estate Winery – Bellarine Peninsula
- Port Phillip Estate Winery – Red Hill
- St Katherine's – Melbourne
- Merchant of Venice – Melbourne
- Sartago Restaurant – Melbourne
- Epicurean – Crown Casino, Melbourne
- Burnham Beeches – Sherbrooke
- Springvale Cemetery – Springvale
- Ten Minutes by Tractor – Mornington Peninsula
- Pleschenault Recreation Pavilion – Bunbury
- The Happy Wife Café – Perth
- Piari & Co – Perth
- Little Fish – Fremantle
- Playford Bar – Adelaide
- Sean's Kitchen – Adelaide
- Madame Hanoi – Adelaide Casino, Adelaide
- Carlotta – Canberra
- Qantas Chairman's Lounge – Melbourne Airport
- Grill Americano – Sydney
- Wine Towers – Sydney
- Qantas Business Class Lounge – Perth Airport
- Sail's Café – Fremantle
- Squid Lip Fish & Chips – Fremantle
- Margaret River Silk Road Café – Margaret River
- Cowtown Diner & Deli – Perth
- Chefz Table – Perth

- Hobson Gate – Perth
- Bunbury Farmers Market – Bunbury
- Gino's Café – Fremantle
- Il Cibo Café – Perth
- Raw Kitchen – Perth
- Roe & Co – Perth
- Vasse Bar & Café – Vasse
- Al Forno – Perth
- Aravina Estate & Winery – Yallingup
- Voyager Estate & Winery – Margaret River
- Palmer Wines – Dunsborough
- Salt House – Cairns
- Mamacita Restaurant – Suva, FIJI
- Nando's – Suva, FIJI

Sporting Facilities

- Craigieburn Sports Club – Craigieburn
- VRC Members Stand – Flemington
- Adelaide Oval – Adelaide
- MCG – Southern Stand – Melbourne
- Marvel Stadium – Melbourne
- Melbourne City Football Club – Melbourne
- West Coast Eagles Headquarters
- Darling Ranges Sports College
- Lakelands Golf Club

Tafes & Colleges

- Scotch College – Hawthorn
- Monash University – Alexander Theatre – Clayton
- Melba College – Croydon
- St John of God Hospital – Geelong
- Emmy Monash – Clayton
- Camberwell Grammar School – Canterbury
- Deakin University – Burwood Campus – Burwood
- Mentone Grammar School – Mentone
- University College – Melbourne
- State Library of Victoria – Melbourne
- Geelong Arts Centre – Geelong
- Mt Bundy Training Camp – Adelaide River
- Balcatta Senior High School – Balcatta
- Yanchep Senior High School – Yanchep

BY EXPERGLOBAL

- Cinder - Hulhumale', Maldives
- Adlyn Bakery - Male' Maldives
- Ocean Kitchen - Hulhumale', Maldives
- Bite Club - Male' Maldives
- Ambaa Cafe' & Bistro - Feridoo Island, Maldives
- Scoop Restaurant - Male', Maldives
- Jazz Cafe' - Male', Maldives
- Holm Deli- Male', Maldives

SHERATON TOKORIKI ISLAND - FIJI

Project done by KBR



HILTON BEACH RESORT - FIJI

Project done by KBR



HILTON BEACH RESORT- FIJI

Project done by KBR



PLANTATION ISLAND - FIJI

Project done by KBR



ARDO HOTEL TOWNSVILLE - FIJI

Project done by KBR



KOKOMO ISLAND RESORT - FIJI

Project done by KBR



TAPASAKE REETHI RAH - MALDIVES

Project done by KBR



SOCIETY RESTAURANT - AUSTRALIA

Project done by KBR



MAISON BATARD - AUSTRALIA

Project done by KBR



ST EUGENES COLLEGE - AUSTRALIA

Project done by KBR



THE RITZ CARLTON - AUSTRALIA

Project done by KBR



LILYBEACH RESORT - MALDIVES

Project done by KBR - 2009



THE VILLE CASINO - AUSTRALIA

Project done by KBR



ROYAL MAIL HOTEL - AUSTRALIA

Project done by KBR



ONE & ONLY VILLAS - MALDIVES

Project done by KBR



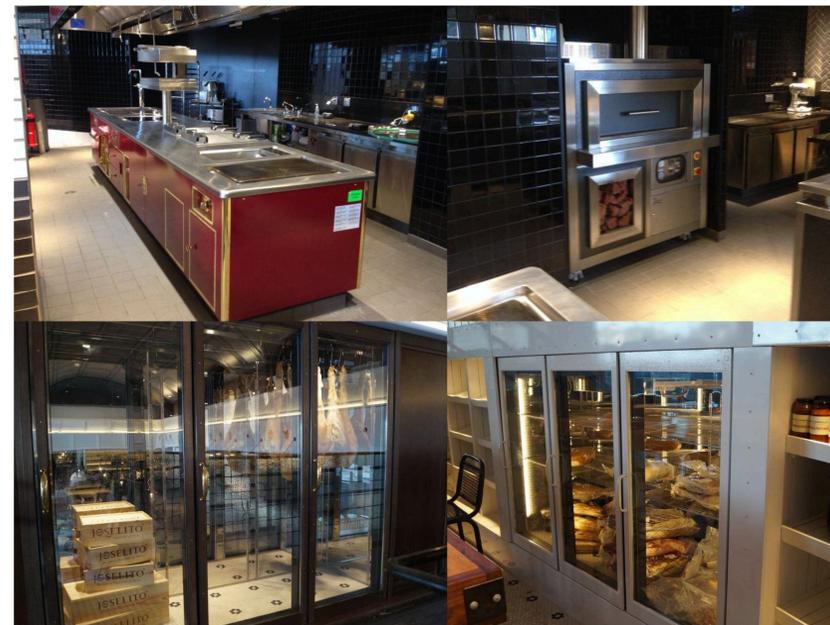
COLES HEAD OFFICE - AUSTRALIA

Project done by KBR



ADELAIDE CASINO – SEAN’S KITCHEN – AUSTRALIA

Project done by KBR



ADELAIDE CASINO – MADAME’ HANOI – AUSTRALIA

Project done by KBR



KOKO'S - CROWN CASINO - AUSTRALIA

Project done by KBR



PORT PHILLIP ESTATE – AUSTRALIA

Project done by KBR



CARLOTTA – AUSTRALIA

Project done by KBR



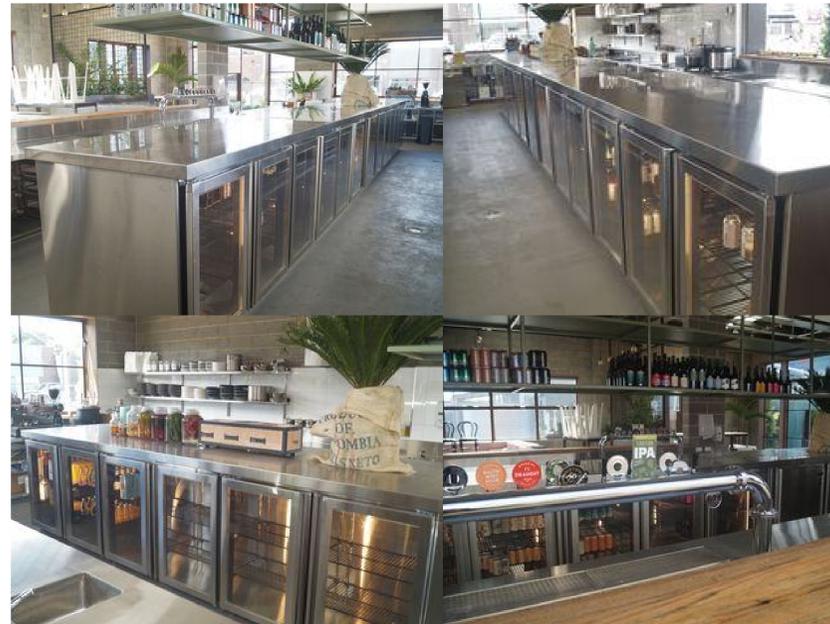
BOSCH - AUSTRALIA

Project done by KBR



URBAN GROUND -AUSTRALIA

Project done by KBR



DEACON UNIVERSITY - AUSTRALIA

Project done by KBR



CAMBERWELL GRAMMAR - AUSTRALIA

Project done by KBR



MONASH UNIVERSITY - AUSTRALIA

Project done by KBR



ADELAIDE OVAL - AUSTRALIA

Project done by KBR



BOX HILL HOSPITAL - AUSTRALIA

Project done by KBR



EPWORTH HOSPITAL - AUSTRALIA

Project done by KBR



LAGERFIELD BAR CROWN CASINO – AUSTRALIA

Project done by KBR



**PULLMAN MELBOURNE ON THE PARK –
ADD – AUSTRALIA** *Project done by KBR*



ADLYN'S BAKERY - MALDIVES
Project done by Experglobal



CINDER - MALDIVES
Project done by Experglobal



AMBA CAFE' & BISTRO - MALDIVES
Project done by Experglobal



HOLM DELI- MALDIVES
Project done by Experglobal



OCEAN KITCHEN - MALDIVES
Project done by Experglobal





Hear from our clients as they share their experiences with the expertise **KBR Commercial** and **Experglobal** deliver in providing specialized, high-performance commercial kitchen solutions. These testimonials reflect our commitment to quality, innovation, and end-to-end project execution tailored to the unique demands of each operation.

“

“I am absolutely in awe of your company’s workmanship and attention to detail. Thank you for your help and professionalism, I am looking forward to working with you on all our future projects.”

Mr Tony Nicolini
Owner DOC

“

*“We recommend **KBR Commercial** to you for evaluation on your next project and trust that you receive the same level of excellent service that we achieved.”*

Mr Simon West
Executive Chef, Port Philip Winery

“

*“Right from the initial planning stages **KBR’s** advice and input has been invaluable to producing our “state of the art” Restaurant Kitchen, Bar Food Technology and Bakery Kitchens.”*

Mr Nick Weiler
Director Trade and Training, Catholic Regional College

“

*“Our experience with **Experglobal** has been exceptional, highlighting their commitment to high-quality products and services and unwavering dedication to customer satisfaction, making them a valuable business partner,”*

Mr Ahmed Ibrahim
Cluster Purchasing Manager - Hardrock Hotel, SaiiLagoon, Crossroads Maldives

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*“During the recent opening of Holm Deli, **Experglobal** demonstrated exceptional quality and service, showcasing a strong commitment to customer satisfaction by providing a complete solution from start to finish ”*

Mr Ibrahim Haleem
Owner - Holm Deli Cafe’, Maldives

“

*“Highly recommend the **Experglobal** team if you are looking for a one-stop commercial kitchen solution”*

Mr Maaz Afeef
Cluster Purchasing Manager - Hardrock Hotel, SaiiLagoon, Crossroads Maldives

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*“**Experglobal** provides an outstanding end-to-end service. Their after-sales support is impressive, and they consistently go the extra mile to accommodate their customers’ additional needs”*

Ahmed Didi
Business Advisory - Coffee Solutions

Every client success story represents more than an outcome—it reflects dedication, collaboration, and a step-by-step journey built on hard work and commitment. We value these stories as they showcase the trust our customers place in us and highlight the process, effort, and perseverance required to achieve lasting success.

“



*Upgrading our kitchen to a commercial equipment lineup proved to be a game-changer for our operations. To ensure a smooth and successful transition, we entrusted the full project scope to **Experglobal**.*

*During peak seasons, we previously struggled to operate efficiently with our old lineup. Since the upgrade, we have significantly improved service quality, operational functionality, and menu consistency—clear indicators of the success of this investment. From planning to execution, the **Experglobal** team demonstrated expertise, precision, and professionalism. Their commitment to quality and attention to detail exceeded our expectations, resulting in a highly functional workspace.*

From a maintenance perspective, operations are now virtually hassle-free compared to the previous challenges, service interruptions, and operational disruptions. This experience reaffirmed that partnering with the right team makes all the difference.”

Mr Junaid Ahmed
Owner - Ambaa Cafe' & Bistro, Maldives



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*“By partnering with **Experglobal**, we successfully enhanced our kitchen efficiency through the implementation of high-quality equipment and thoughtfully designed solutions.*

Their deep understanding of kitchen operations and chef requirements enabled them to deliver reliable, fit-for-purpose products tailored to our space and functionality.

The collaboration resulted in improved workflow, operational reliability, and long-term performance.”

Mr Maaz Afeef
Owner - Bite Club, Maldives

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*“Working with the **Experglobal** team was a great experience. Their high-quality products, industry expertise, and reliable service significantly improved our kitchen efficiency.*

They understand the real needs of chefs and deliver trusted solutions tailored to kitchen size and functionality.”

Ms Windy Junita
Executive Chef - Holm Deli, Maldives



Society Restaurant - Australia

Contact us



Address

EXPERGLOBAL

H.Homelet 1F, Boduthakurufaanu Magu, 20008,
Male', Maldives

Phone

+960 300 5885 Head Office

Email

sales@experglobal.com



Address

KBR COMMERCIAL

100 Micro Circuit Dandenong South VIC 3175
Australia

Phone

+613 97998377 Head Office

Email

sales@kbrcommercial.com.au