

iMS WE SHOW FOOD
WORLDWIDE



WE SHOW FOOD WORLDWIDE

IMS' essence is to show food. And we do it in every way it is required, but always from a constructive and creative excellence angle: by being innovative and committed to the end result.

To achieve that, we place ourselves in the consumers' feet, we understand and interpret them, offering them the best answer.

IMS

WE SHOW FOOD WORLDWIDE

IMS-COMPANY.COM

Who we are.

With over fifteen years of intense work in the industry, International Merchandising Solutions (IMS) is the company which produces and designs the best displays for fresh or processed food, enhancing the consumers' experience with disruptive concepts to maximize sales. We are a company of knowledge, creativity and applied art which seeks to show the best of each food and context.

**WE SHOW
FOOD
WORLDWIDE**

At IMS we generate the ideal experience for the retail customer, in pursuit of their purchase and loyalty to the store. That is why we create fresh and processed food displays with innovative concepts and designs. We create the equipment in a way that, besides fulfilling its ideal food storage function, it catches the eye of the consumer, and they pick what they want in a pleasant way.

IMS

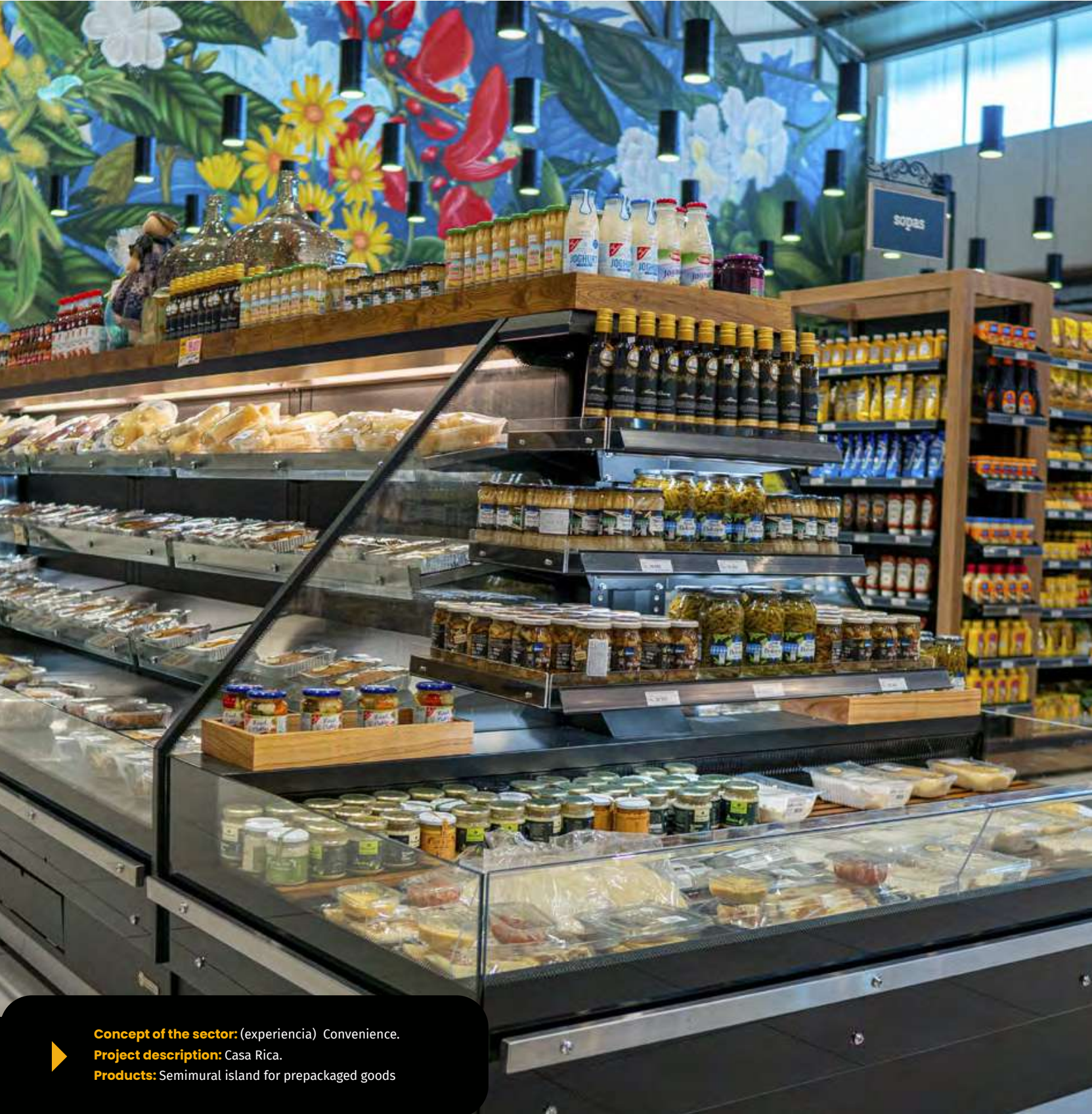
WE SHOW FOOD WORLDWIDE

We make equipment to display food in supermarkets, cafeterias and bakeries, among other stores, which fulfill the cold and hot need for the entire country, weather and culture. IMS is a company born in Argentina, which has worked in 30 countries in four continents... and we aim for more!

Our company has received, among others, the Argentina Exporta 2018 and 2019 awards, as well as the Sello al Buen Diseño 2019 and 2021 (Good Design Seal).

We are a company of knowledge, creativity and applied art, which seeks to show the best of every food and context.





Concept of the sector: (experiencia) Convenience.

Project description: Casa Rica.

Products: Semimural island for prepackaged goods





IMS is a lion. It is energy, capacity and strength. It is king of its jungle. The choice of the lion is, at the same time, a homage to the continent which allowed us to be who we are, the place where the company's history began. That is why we pay tribute to Africa, and we are committed to work like lions to display our customers' food in the best way.

Production Design Ideas

Feeling and working as a team

These concepts define how we feel, and we work to achieve our goals. We seek the ideal in every project, giving our customers the best food display spaces options.

Ideas

Great ideas based on the user experience for every project. We are their trusted partner since the beginning of the process. Thanks to our great global experience, we know how to interpret each demand and market, looking to increase the project's sales.

Design

Working side-by-side with decorators and architects, we create a space where no one can tell where the Supermarket ends and where the Restaurant experience begins.



User experience & creativity

Each project is tackled as a new challenge by our interdisciplinary team: we integrate our knowledge to understand each client's and market's identity and the requirements complexity. We value the latest world trends and the power of our ability to create new realities. We get behind innovative solutions in aesthetics and usability.

We also seek good taste and emotional connection to people, using materials chosen for their quality and warmth, to enhance the attributes of each food area.

We even rearrange the spaces, making them more navigable, accessible, transforming them in something different to tempt the consumer.





Concept of the section: (experience) Cheese & cold delicatessen island.

Project description: Checkers.

Products: Self-service Nitrox line counter.



Production

Our work in design and manufacturing is the physical reflection of IMS' knowledge on the food presentation for its sale. To do it, we have a fully equipped plant with state-of-the-art machines, which include carpentry and metallurgical areas, where we guarantee the quality of the products we make and the materials we use. We believe no one can achieve it better than us, that is why we choose each of the raw materials we use and manufacture our own pieces, to insure the strength and durability of our products. For this same reason, we work with the best professional artisans and technicians in order to achieve the best quality in our food displays.





Feeling

We trust what we create, we feel it because we put ourselves in the future users' feet. We imagine the space challenges in each store to generate the emotive and visual connection with the user that every displayed product needs. With that in mind, at IMS we develop displays for people to feel, for their perceptions to be multiplied by their senses. Sometimes it is a detail in the wood, sometimes, the granite or clearness in a curved glass, everything is designed for the food displayed to create an emotional link and project the good moment of its taste. From our part, we also feel pride and enthusiasm with every project we work on.

Our teams

It is the people and the machines that make everything we design a reality. Every addition we make to our teams is high quality. Our staff is made up of a group of over one hundred specialists who work in eight different areas: Design, Export Services, Management, Sales, Purchases, Metallurgy, Carpentry and Production.

We choose all of our employees for their talent and commitment to their work, because we believe our company's strength is based on the combination of everyone's efforts.



ANALYSIS

INSURANCE

TRENDS

MARKETING STRATEGY

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marketing
gmentation



Our areas of metallurgy, carpentry and production work together, guaranteeing the quality of the IMS equipment we produce and the materials we use. Our master traders never forget each equipment they produce will be used by a person. The art of our woodworkers which give shape to the wood -those who place the talent in their hands and eyes to perfect every detail- will manage to attract and contain those who hope to find their desired food.

Our suppliers

All the materials we use are leaders in their categories worldwide: the tempered glass comes from Italy, the marble is Carrara Arabescato, the resistors come from Germany, the window opening hinges are from Spain and the cooling temperature controllers are from Denmark.



CHEESE

world





Work process

01. Counseling and Consultancy.

Together we will analyze all the specific details of the project, its public and the objective group. Our expertise is to take full advantage of every case's potential.

02. Planning

We focus on every detail for the launch to be successful. All the way from the use of resources to the logistics and work schedules. At IMS your project is in good hands.

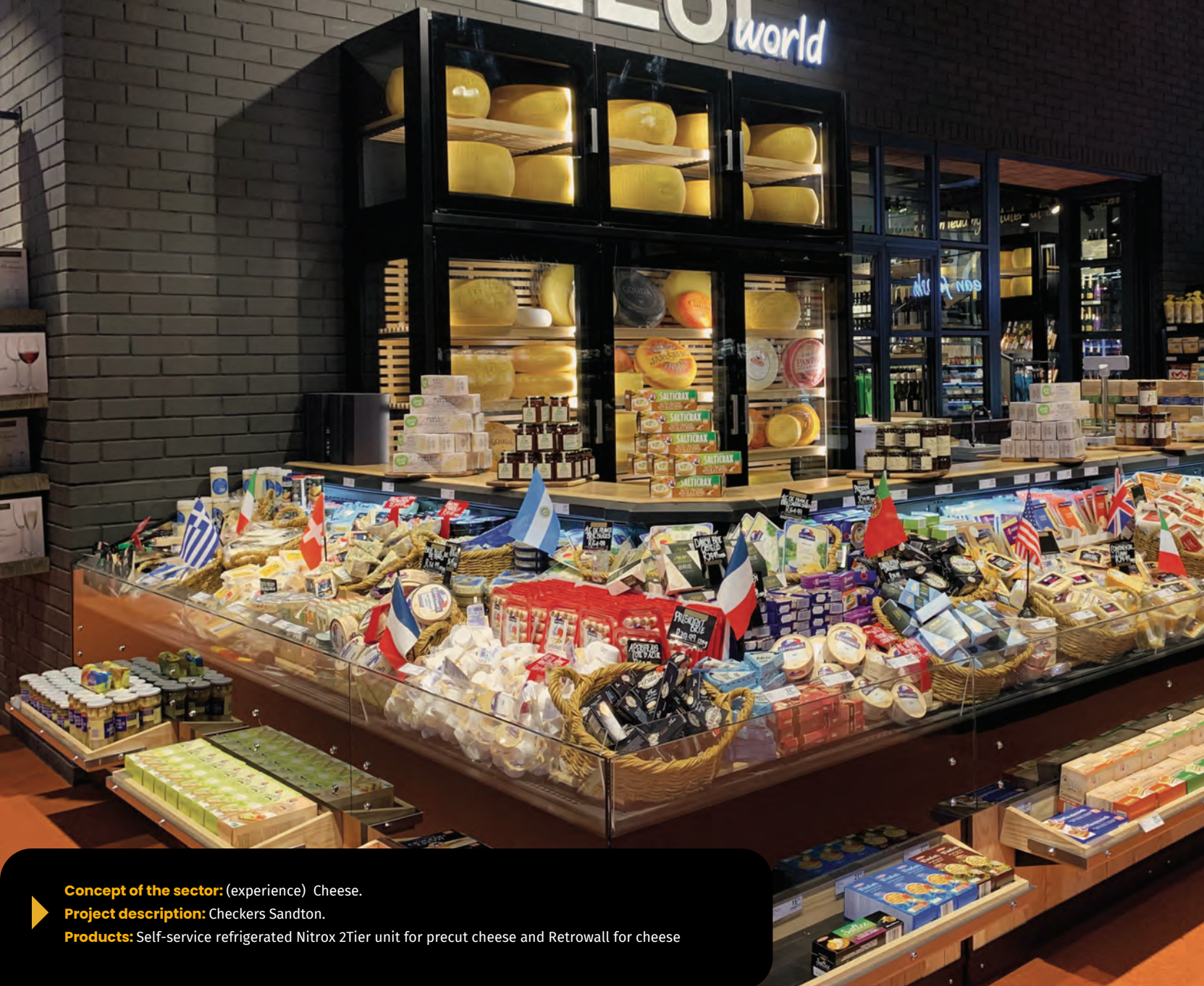
03. Design

Creativity that inspires: we count on the best industrial designers and we support them in their choice of the most suitable lighting, materials and colors, in a unique and elegant configuration.

04. Development

Creativity that inspires: we will support the use of elegant lighting, materials and colors, in a configuration as unique as its brand.

CHEESE world



Concept of the sector: (experience) Cheese.

Project description: Checkers Sandton.

Products: Self-service refrigerated Nitrox 2Tier unit for precut cheese and Retrowall for cheese



Concept of the sector: (experience) Cheese.

Project description: Checkers Sandton.

Products: Self-service refrigerated Nitrox 2Tier unit for precut cheese and Retrowall for cheese



Concept of the sector: (experience) Cheese.

Project description: Checkers Sandton.

Products: Self-service refrigerated Nitrox 2Tier unit for pre-cut cheese and Retrowall for cheese



Concept of the sector: (experience) Wine.

Project description: Checkers.

Products: Refrigerated Wall 360 for wines and interactive screen.



FRUIT



500

SLICES





Concept of the section: (experience) Cold delicatessen.

Project description: 2019 South Africa, Checkers Sandton.

Products: Self-service refrigerated Nitrox line for salads and fruits.



Concept of the section: (experience) Cold delicatessen island.

Project description: 2019 South Africa, Checkers Constantia.

Products: Nitrox line with illuminated front panels.



Concept of the section: (experience) Cold delicatessen island.
Project description: 2019 South Africa, Checkers Constantia.
Products: Nitrox line counter for salads and rotating focal unit.



Concept of the section: (experience) Cold delicatessen island.
Project description: 2019 South Africa, Checkers Constantia.
Products: The refrigerated Nitrox line is useful for cold cuts and self-service corners.



Project description: Vivanda Asia is a supermarket located near the Peruvian beach coast. The place welcomes many visitors for a short period of time every year.

Products: Fruit and juice island where cremoladas are made. Two-level unit to take and cut prepacked fruit. Self-service and service Nitrox units.



Concept of the section: (experience) Fruit island.

Project description: S6 Japan

Products: Nitrox line for displaying fruits and vegetables.



Concept of the section: (experience) Fruit island.

Project description: S6 Japan

Products: Nitrox line for displaying fruits, vegetables and nuts.



Concept of the section: Customers find fresh goods appealing and perfectly organized in the Fruit and Vegetables section.

Project description: S6 Japan

Products: Nitrox line for displaying fruits and vegetables.

FRESH

MA

PADKOS

LIVING LE

better and better
STRAWBERRY
BY
GOOD PACK
29.99
each

TOMATOES
R13.99

FRESH HERBS

TOMATO SALAD
R15.99

TOMATO SALAD
R12.99

PREPARED VEGETABLES
R12.99





Concept of the section: (experience) Green Chef.

Products: Nitrox Line for sandwiches and salads preparation. Self-service freezer for smoothies.



farm fresh

delivered daily

SOURCED
LOCALLY

SAVE

19.99

FARM
FRESH

Welcome
to

SAVE

19.99

VILLAGE
VIEW

SAVE

SAVE

pepper

pepper
green

SAVE

SAVE

pepper
yellow

tomato

6.99

19.99

18.99

4.49

6.99

18.99

39.99

SAVE

16.99

SAVE

36.99

SAVE

17.99

FRESH

Concept of the section: (experience) Kombi.

Project description: Checkers.

Products: Kombi for fruits and vegetables.



Concept of the section: (experience) OMG Oh My God Island.

Project description: Checkers.

Products: OMG Kids products.



Concept of the section: (experience) Kombi.

Project description: Checkers.

Products: Kombi for fruits and vegetables.



delimarket

delimarket

AVAILABILITY
BY REGION



Project description: 2016 Deli Market, Del Sol shopping mall – Paraguay

Products: Dry and refrigerated semimural Nitrox display for cakes and bakery with a magnificent marble front.



While moving, the equipment's rotation creates a focal point for the product, allowing the customer to easily choose their takeaway hot meals.

Project description: 2020 Checkers South Africa – Hyper Valley Nelspruit.

Products: Dry Heat Focal Unit – Dry and Refrigerated Nitrox.



Concept of the sector: (experience) Hot delicatessen.

Project description: Checkers.

Products: Rotating dry heat focal unit and Nitrox line.



Concept of the sector: (experience) Focal corner unit at hot meals delicatessen.

Project description: 2019 South Africa, Checkers Constantia.

Products: Rodizio grill corner unit for hot meat.



SEMA FUENTE DE
SABOR Y VITAMINAS
PAN MANTEQUILLA
LA PANADERIA
\$75

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SABOR Y VITAMINAS
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LA PANADERIA
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SABOR Y VITAMINAS
PAN MANTEQUILLA
LA PANADERIA
\$75

Pan Sobao

Pan Sobao



Pan Hogaza Integral

Pan Sobao

Pan Sobao

Pan Integral

Pan Integral

baos



Concept of the sector: (experience) Bakery **Project description:** Casa Rica
Products: High Nitrox line for bakery



Concept of the sector: (experience) Bakery.
Project description: Checkers.
Products: High Slim line.



Concept of the sector: (experience) Bakery.
Project description: Checkers.
Products: High Slim line.

KEN

ask our baker
HOW DO YOU OR ANY WHOLESALE OR
RETAIL BAKER HELP YOU TO
CHOOSE FROM OUR VARIETY OF BREADS.

benefits
of rye
healthy eating
RYE IS CONSIDERED FAR HEALTHIER
THAN ANY OTHER BREADS AND
PREFERRED FOR ITS LOW GI QUALITIES.
TOAST A SLICE OF RYE BREAD AND
LAYER WITH FRESH AVOCADO AND A
SQUEEZE OF LEMON TO BRING THE
FLAVOURS TO LIFE.

fresh daily

MINI PUFFS
- FROSTED -
R 15 FOR 5



Concept of the section: (experience) Bakery.
Project description: Checkers.
Products: High Slim line.



Concept of the sector: (experience) Sweet Bar.

Project description: Checkers Sandton.

Products: Low Nitrox line for dry and refrigerated chocolate.



Concept of the sector: (experience) Temptations island

Project description: Casa Rica

Products: High Nitrox line with marble finish



Concept of the sector: (experience) Chocolate island

Project description: Checkers.

Products: Low Nitrox line for dry and refrigerated chocolate.



Concept of the sector: (experience) Green Chef island- Paraguay Superseis.

Project description: Hiperseis.

Products: Green Chef.



SAVE
SAVE 65%
ANY 2 FOR
R125
Bella Vita PIZZA
All Sizes

**OVER
6 GOOD
DEALS**

HOME-COOKED TO YOUR TASTE

SAVE
69.99
ALL PRICES COME WITH
FREE DELIVERY

65.99
Per 2

27
SAVE

**KIRI
BITES**

BUY BACK
SAVING



Concept of the sector: (experience) Sushi Island

Project description: Checkers, Sandton.

Products: Self-service refrigerated Nitrox line for takeaway sushi.



Concept of the sector: (experience) Sushi Island

Project description: Checkers, Sandton.

Products: Self-service refrigerated Nitrox line for takeaway sushi.





Concept of the section: (experience) Cold delicatessen.
Project description: Checkers.
Products: Nitrox line.





Concept of the sector: (experience) Fish Area

Project description: 2019 Kenya Shoprite Westgate.

Products: (from left to right) Nitrox Ice Slim – Slim Sushi preparation unit 1240 – Slim Fish Dry Heat.



Concept of the sector: (experience) Butchery

Project description: 2019 South Africa, Checkers Sandton.

Products: Nitrox line with wooden table for gourmet cuts.



Concept of the sector: (experience) Butchery

Project description: Not specified

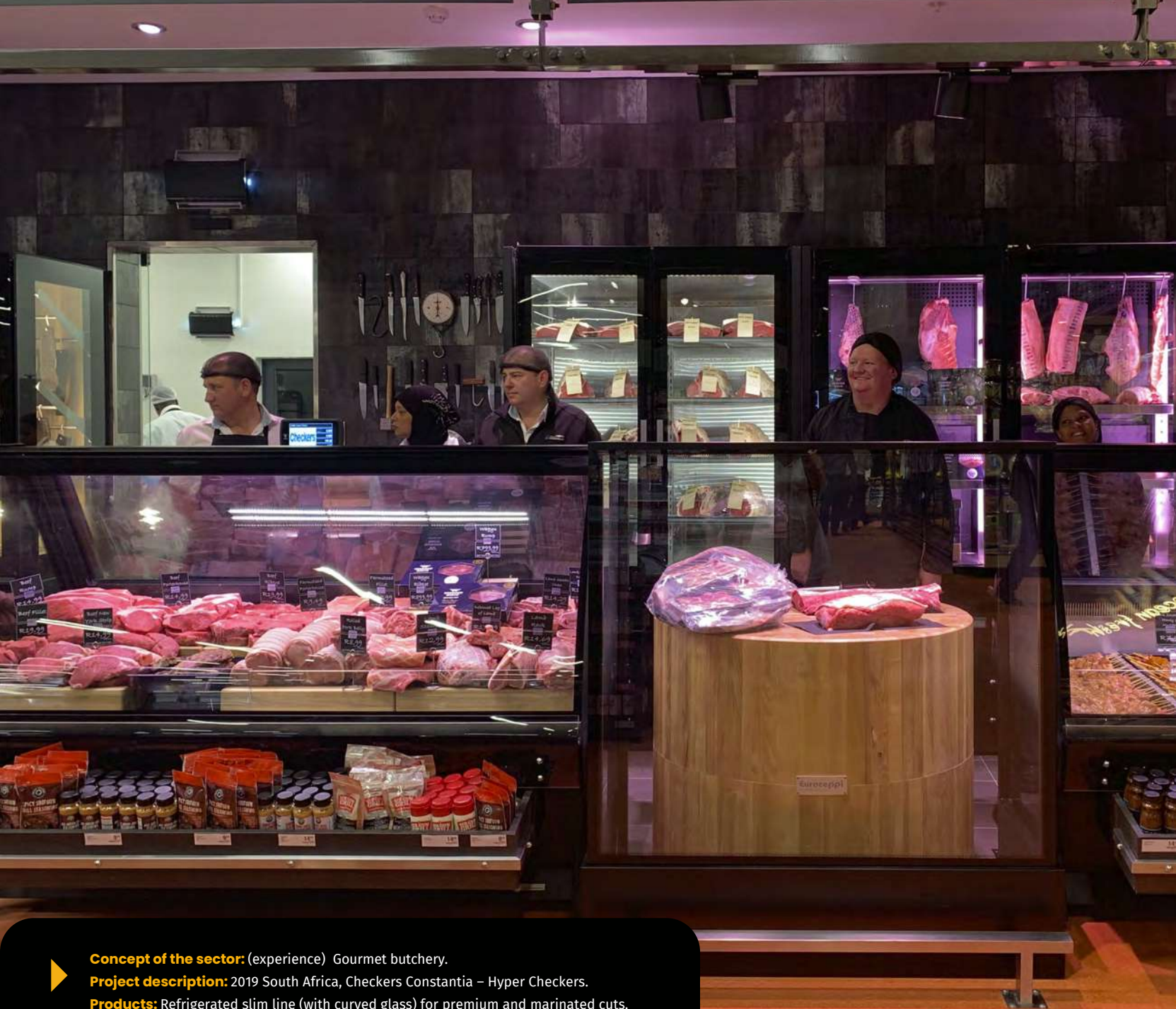
Products: Not specified



ask our
butcher

NOT SURE WHAT SEPARATES A PICANHA FROM A PORTERHOUSE, OR A DELICIOUS RUMP FROM A TASTY RIB-EYE? OUR EXPERT BUTCHERS WILL HAPPILY HELP YOU CHOOSE AND ASSIST WITH THE SPECIALITY CUT FOR YOUR NEEDS.

DRY AGED



Concept of the sector: (experience) Gourmet butchery.

Project description: 2019 South Africa, Checkers Constantia – Hyper Checkers.

Products: Refrigerated slim line (with curved glass) for premium and marinated cuts.



Concept of the sector: (experience) Butchery

Project description: Hyper Checkers.

Products: Chilled High Slim (curved glass) for premium and marinated cuts.



Concept of the sector: (experience) Ready to go

Project description: Casa Rica

Products: Dry heat slim island, cold tray and double boiler.

el día D
ESTE AÑO
50% SUPERVENTA
DESCUENTO VALIENDO
CON CUALQUIER MODO
DE PAGO

LACTEOS

Comidas Listas Frias

CON



The world is our market.

This has been our way of thinking since 2004, when we specialized in fresh and processed food displays, with the vocation of competing as equals with the most traditional companies. Nowadays, we are competing with global market leaders and we provide the world with highly added value products, which are designed and manufactured in Argentina. Our equipment is displaying food in Brazil, Bolivia, Chile, Paraguay, Peru, Dominican Republic, Mexico, Colombia, Namibia, Nigeria, South Africa and Zambia, among other countries, in supermarkets, cafeterias and bakeries, and other stores. IMS has no borders, as we operate all around the world. We commercialize 80% of our equipment outside Argentina, our country of origin and company headquarters. Our client-oriented approach has allowed us to find multiple innovations, becoming the market leaders in customization and quality. Our design, metallurgy, carpentry and production areas work together keeping in mind they are doing something unique.

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