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**For Immediate Release**

## **GILES FOODSERVICE EQUIPMENT EXPANDS INTO NEW REGIONS**

### ***Company Strengthens Sales Representative Network Nationwide***

**MONTGOMERY, Alabama, May 29, 2007** – Giles Foodservice Equipment, an industry-leader in ventless kitchen hood systems, is expanding its reach by teaming up with a network of hand-picked foodservice representatives to introduce its range of commercial kitchen equipment to new customers from New England to California and Hawaii.

Giles Foodservice Equipment, which manufactures a full-line of fryers, warmers, deli equipment, rotisseries, and ventless hoods, has signed contracts with six new foodservice representatives to support its in-house sales team and take its innovative line of equipment to restaurants and retailers across the U.S.

Koehler-Borden and Associates, based in North Canton, Ohio has been appointed to cover the Midwest territory; including Ohio, Indiana, Kentucky, West Virginia, Western Pennsylvania and Michigan.

Oxford, Massachusetts-based VP Northeast, has been appointed in the New England region, and FESMA, Food Equipment Sales and Marketing Agents from Largo, FL, are the new Florida region representatives.

From its base in San Juan Capistrano, California, Lund-Iorio Inc will manage the Southern California, Southern Nevada and Hawaii territory.

DJ Marketing, from Magnolia, Texas is responsible for the Texas and Oklahoma region with the exception of El Paso which, along with New Mexico, comes under the territory of Marjon and Associates based in Albuquerque, NM.

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## **Giles Foodservice Equipment Expands Into New Regions (2)**

“Working with a network of the nation’s top foodservice representatives allows us to bring our new, ground-breaking technology to restaurants, retailers and foodservice locations nationwide,” comments Ted Giles, President, Giles Foodservice Equipment. “The regional teams will provide a local point of contact for customers, as well as knowledgeable sales support and service; something we believe is crucial to ensuring the best possible customer care for our range of products.”

Giles’ innovative new solution, the *Ultimate Ventless* line of commercial kitchen hoods, incorporates the latest UVC light technology for more efficient emission cleaning and odor control. It also keeps the hood unit free from grease build-up, improving fire safety and leading to less maintenance. Ventless kitchen equipment provides a flexible cost-effective solution for foodservice locations in which it is difficult or expensive to install a traditional vented system such as arenas, high-rise buildings, historic buildings and airports.

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### **Giles Foodservice Equipment**

*Giles Foodservice Equipment Inc is a leading supplier of innovative and dependable foodservice products, specializing in the development and manufacture of technologically advanced ventless fryers and hoods used by all segments of the foodservice industry. A division of Montgomery, AL-based, Giles Enterprises Inc, Giles Foodservice Equipment is a privately-held corporation, founded in 1952 to provide high quality equipment and customized solutions for restaurants, retail locations and other foodservice operations. The company supplies a range of foodservice equipment including, fryers, warmers, deli equipment, rotisseries, and specializes in ventless products.*

[www.gilesent.com](http://www.gilesent.com)

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