

## PRESS RELEASE

# REPA Launches OEM Training Programs at Its Cesena Headquarters

Welbilt equipment for quick service restaurant chains takes center stage in the first course

Cesena, February 25, 2026

On February 17 and 18, REPA, the European leader in the distribution of spare parts for foodservice and refrigeration equipment, coffee machines, and vending machines, launched a series of training courses focused on the equipment of REPA's OEM partners, dedicated to authorized service centers. The first course focused on equipment by Welbilt Inc. used in quick service restaurant (QSR) chains.

For years, REPA has been committed to simplifying access to original spare parts by expanding stock availability in its warehouses, to speed up scheduled maintenance and repair interventions on OEM equipment, including machines used in QSRs.

In REPA's new training room, inaugurated specifically for the Welbilt course, Samuele Rivola, Regional Technical Manager SWE at Welbilt Iberia, and Manuel Favaro, Regional Technical Manager at Welbilt Italia, guided service managers and technicians from technical service centers across Italy through the troubleshooting of the most common malfunctions affecting two key pieces of equipment used in a leading quick service restaurant chain: the Garland grill and the Frymaster fryer.

From "gapping", calibrating the grill plate to the height required by fast-food restaurants, to the actuator and the SIB electronic board, technicians examined the function, position, and replacement of each spare part, all available at REPA's automated logistics center in Cesena and searchable on the REPA webshop using the original Welbilt code.

*"The opening of the new training space dedicated to our OEM partners and service centers wishing to deepen their technical knowledge of equipment and original spare parts marks the beginning of a path aimed at speeding up on-site interventions and increasing first-time fix rates,"* said Gabriele Nanni, Director Sales Italy at REPA, who adds: *"We believe that the combination of fast distribution and in-depth knowledge of machine models and their components - an expertise also shared by our technical support team - represents an important factor in preserving the long-term performance of OEM equipment."*

*"This first training session is much more than a learning opportunity: it is the concrete demonstration of how the daily synergy between Welbilt and REPA enables us to offer technicians a complete and integrated view of the ecosystem behind our equipment,"* says Manuel Favaro, Regional Technical Manager at Welbilt Italia, who adds:

*“Understanding not only the machine, but also the spare parts supply chain, logistics, and the processes that ensure product availability across the entire territory, means putting service centers in a position to work with greater awareness, speed, and efficiency. This is how, together, we build reliability, operational continuity, and real support for the business of quick service restaurant chains.”*

## REPA

REPA is Europe's leading distributor of spare parts for foodservice and refrigeration equipment, coffee and vending machines, and a trusted partner to OEMs, delivering the right part at the right time.

With the world's largest inventory of in-stock original and universal spare parts, consumables and accessories, and a state-of-the-art network of automated fulfillment centers across Europe and beyond, REPA ensures the fastest delivery times in the industry.

AI-powered tools, 360° images, detailed exploded views, technical manuals and other search features available on its eCommerce platform and mobile app make part identification and ordering seamless. A team of industry experts speaking more than 20 languages helps customers find the perfect solution for every repair.

With REPA, keeping foodservice equipment running at its best every day has never been easier.

REPA is the European division of Parts Town Unlimited.

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