

Take the opportunity to spruce up with some great savings on dining, kitchen and food safety products. From simple re-stock purchasing to full scale development projects, Southern Hospitality will work hard to meet your childcare centre needs.

Eurochill chillers & freezers are perfect for any kitchen area restricted by size constraints

## STORING PERISHABLES SAFELY

Kitchens in childcare centres follow specific guidelines to ensure that hygiene and proper food safety is in place in meal preparation, cooking and serving. Refrigerators provide a practical solution for storing perishable food, drinks and any other medication brought by children.





- · Capacity: 370 litres
- No. of shelves: 3 plus floor
- 600W x 740D x 1950mmH

Compact Single Door Upright Freezer (Stable Doors) ERE52

- · Capacity: 370 litres
- No. of shelves: 3 plus floor
- 600W x 740D x 1950mmH

### Compact Double Door Upright Chiller (Stable Doors) ERE51

- · Capacity: 900 litres
- No. of shelves: 3 plus floor per side
- 1200W x 740D x 1950mmH

#### Compact Double Door Upright Freezer (Stable Doors) ERE53

- Capacity: 900 litres
- No. of shelves: 3 plus floor per side
- 1200W x 740D x 1950mmH



Promote healthy eating with balanced nutritious meals and plenty of hydration. Smoothies are a delicious way to serve a nutritious and healthy drink for young children.



High Volume,
Low Noise
Perfect for childcare
centres where noise is a
consideration, the sound
enclosure cuts down on

blender noise.

## blendtec.

Connoisseur 825 Blender Set with 2 Jars

ELB21

- 150 blends a day
- Sound enclosure
- 30 pre-programmed cycles
- 229W x 229D x 475mmH



\* source: Licensing Criteria for Early Childhood Education & Care Services, New Zealand Ministry of Education

All prices exclude GST & freight. Only while stocks last.

## Southern Hospitality has everything for your childcare business ...



Refrigeration



Kitchenware & Food Prep



Dishwashing



Crockery & Cutlery



Cooking Equipment



Disposables



Cleaning & Chemicals

#### Reduce the risk of choking at mealtimes

As they are still learning to chew and swallow their food properly, children under the age of 4 have a high risk of choking. Remember to always remove high-risk foods or change their size and texture\*



Cutting food into small pieces



Cook hard food like carrots



Remove seeds, pits and tough skins/peels from fruits and vegetables



Grate, mash or puree raw fruits and vegetables



Remove all bones from fish, chicken and meat



Grind up tough meats and poultry



With round handle HL65 With flat handle HL66



HSM6



**Slicer Mandoline** 



Stainless Steel Mandoline HM110

**Matfer Tinplate Food** Mill with 3 Discs HM20

1 x 3mm Disc for Matfer **Tinplate Food Mill** HM21



A. 10cm Black Paring Knife (KV10) B. 11cm Black Serrated Tomato Knife (KV14) C. 8cm Black Paring Knife (KV2) D. 8cm Red Paring Knife (KV3) E. 8cm Green Serrated Paring Knife (KV43) F. 8cm Black Paring Knife (KV5) G. 10cm Blue Paring Knife (KV9)

\* source: Reducing food-related choking for babies and young children at early learning services, New Zealand Ministry of Health

# Cleaning

Now, more than ever, emphasis on cleaning and sanitation is of utmost importance especially in keeping the facility safe and clean for tamariki.



**SH4 Sanitiser** 750ml Application Bottle HCK432 2 Litre HCK445



**SH8 Neutral Plus** 750ml Application Bottle HCK430 2 Litre HCK443

2 Litre **Plunger** HCK65



**Premium Heavy Duty Cloth Rolls** Blue DH2 • Green DH8 • Red DH4

Items are advertised in this bulletin in good faith, however, some items may become unavailable due to unforeseen supply problems. Southern Hospitality Ltd reserves the right to change product specifications without prior notice and cannot be held responsible for any errors and or omissions.

**Heavy Duty Floor** 

Cleaner

HCK425

