

Preference for restaurant quality ready-to-eat meals have soared since the pandemic began. The demand for meal kit delivery services is expected to grow by 13% until 2028. This trend will remain as consumers continue to favour convenience, food quality and overall safety. For businesses, it offers significant opportunity in the current scenario.

Southern Hospitality offers a wide range of commercial food manufacturing equipment and products to help maximise the value from your investment and improve yields for your food production needs.



Waldorf

Bratt Pans

Bratt pans are extremely versatile for commercial kitchens that require bulk cooking. Starting from 80 litre up to 120 litre capacity, our Bratt Pans range consists of both gas and electric versions, which are dedicated to suit any application. They are ideal for any commercial environment that requires high capacity batch cooking.

BP8120GE 1200mm Gas Tilting Bratt Pan (EMW105)
BP8080E 900mm Electric Tilting Bratt Pan (EMW106)
BP8120E 1200mm Electric Tilting Bratt Pan (EMW107)
BP8120EE 1200mm Electric Tilting Bratt Pan (EMW108)
BP8080EE 900mm Electric Tilting Bratt Pan (EMW1118)
BP8080GE 900mm Gas Tilting Bratt Pan (EMW2)
BP8120G 1200mm Gas Tilting Bratt Pan (EMW3)



Ensure food production is identical in quality day in and day out.

C4ESD20.10C Combi Steamer EMC57

- 20 x 1/1 GN tray capacity—68mm shelf spacing
- easyDial—Central control unit Convotherm Dial (C-Dial) with digital display
- Direct Steam
- · Advanced Closed System
- Crisp & Tasty
- Bake Pro
- HumidityPro
- Controllable fan
- Right-hinged double glass doors with sure-shut function
- 890W x 820D x 1942mmH











High Density Shelving System

This shelving system allows a better use of the space increasing the storage capacity compared to a standard shelving installation up to 80-90%. Made of 20-micron anodized aluminium, the shelving is rust proof and ideal for cold storage. Slats are available in polyethylene or aluminium. Polyethylene is non-toxic, chemical resistant, certified for direct food contact and with low hygroscopic absorption.

Increase your stock capacity up to 65%









Reduce lower back pain and

decompress for your spine



Red HMA2

600 x 900mm Black

Anti-Fatigue Mat

НМА3

1500 x 900mm **Anti-Fatigue Mats** Black HMA4

Effectively reduces pressure on

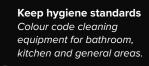
your knees, muscles and joints

Reduces the fatigue of your feet

caused by standing

Cleaning & Sanitising

Prevent cross-contamination during the cleaning process. Make sure you sanitise equipment and tools regularly to keep bugs away.





low risk areas

General food & bar use



High risk toilets / urinals



Wash basins & bathroom surfaces



with Wringer

Blue HF4 Green HF5 Yellow HF6



HF11

Mop Heads White 400g HF10

Blue 500g HF8 Green 600g HF9



Premium Heavy **Duty Cloth Rolls**

Blue DH2 Red DH4 Green DH8



120 Litre Round Bin on Wheels with Flat Lid HZ10

120 Litre Round Bin on Wheels with Flip Lid



150 Litre Square Bin HT6

Lid for 150 Litre Square Bin



Green Bin Liner DBI51 · 20 rolls per pack

Rubbish Bags

DCP13







Trusted third party credentials for the safest NZ standards.

vailable on selected products



Wide range of products designed specifically for hospitality applications



Concentrated formulations for specific health, <mark>safety and price point</mark> considerations



• 25 Pack

Sustainably sourced ingredients and environmentally responsible manufacturing processes



BioPlastic 80 Litre

Cleaning products that protect user health without harming the environment



A. Commercial Heavy Duty Floor Cleaner 2L (HCK425)

B. SH2 Multipurpose Application Bottle 750ml (HCK452)

C. SH2 Heavy Duty Multipurpose 2L (HCK441)

D. SH3 Pot and Pan 2L (HCK442)

E. SH3 Pot and Pan Application Bottle 500ml (HCK429)

F. 2 Litre Standard Plunger (HCK65)



2 Litre SH4 Sanitiser HCK445

clean then sanitise to duce the risk of harmf pacteria and virus

doesn't always remove all forms of bacteria. It's better to

Application Bottle for SH4 Sanitiser HCK432



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