



FOCUS ON FOOD PRODUCTION

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.



Cook more in less time!



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



See me in action!
Call now to book a demo



Combi Kettles

Ranging from 40–400 litre capacities. With direct steam or electrically heated version kettles, Metos kettles can be configured either as a stand-alone kettle or be installed as a group.





The ultimate solution when it comes to vege prep!



CL60 Vege Prep Workstation
ERC55

Designed to process large amounts of vegetables in no time at all. Robust, efficient, easy to clean and offering the widest variety of cuts. Gain consistency and save hours in mise en place: slice, grate, julienne, ripple cut, french fries, dice and even puree.

CL60 Vege Prep Machine
ERC81

robot coupe®

R45 Vertical Cutter Mixer
ERC86

This top of the range floorstanding cutter is a must for manufacturers or pastry and kitchen chefs processing large volumes!



See me in action!
Call now to book a demo



KNEADING



GRINDING

STARLINE
by **WASHTECH**

We offer a range of machines for food processing, manufacturing and distribution operations. The Starline W Series Warewashers are ready to clean your utensils, trays, bins, bowls and crates with high power wash pumps and an efficient, high temperature, sanitising rinse. Its High Clearance Doors are designed with a minimum of 650mm clearance, providing more versatility to meet the demands of food production.



AL8 Passthrough Warewasher EW3
AL8C High Efficiency Passthrough Warewasher EW30



PW1 Potwasher EW49
PW1C High Efficiency Potwasher EW31

When you need bigger and better, we deliver both!



PW2 Wide Body Potwasher EW9
PW2C High Efficiency Wide Body Potwasher EW32

See how you can make complex storage systems simple with Tonon.



TONON

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%





Keep essential utensils ready to avoid disruption



13 Litre Stainless Steel Colander
HK11



Conical Strainers
18cm HK38
24cm HK39



Double Mesh Strainers
20cm HL47
26cm HL48

Stainless Steel Heavy Duty Utility Tongs
24cm HK64
30.5cm HK65
40.5cm HK66



French Whisks
40cm HL52
50cm HL53

18/8 Sealed Piano Whisks
30cm HL55
35cm HL56
45cm HL57



Tablecraft High Heat Spatulas
27cm HTC10
36cm HTC116
42cm HTC12



Large Coloured Chopping Boards
510 x 380 x 13mm
Blue HY17 • Brown HY18 • Green HY19
Red HY20 • White HY21 • Yellow HY22

Ingredient Bins

- White with clear lid
- Castor

Add efficiency and space optimisation to any area



100 Litre Ingredient Bin
HG69

80 Litre Ingredient Bin
HG72



VICTORINOX



Slicing Knife
25cm KV39
36cm KV40

The knives professionals use



21cm Bread Knife
KV28



20cm Filleting Knife
KV36



French Chefs Knife
15cm KV22 • 19cm KV23
20cm KV27 • 22cm KV24
25cm KV25



26cm Pastry Knife with Wavy Edge
KV30



15cm Boning Knife
KV41



600 x 900mm Black Anti-Fatigue Mat
HMA3

1500 x 900mm Anti-Fatigue Mats
Black HMA4
Red HMA2



Anti-Fatigue Mats

- The mats lightweight form and moulded bevelled edging for trolley access makes the Delta Foodservice mats a popular anti-fatigue mat for industrial and commercial areas
- Holes allow spills to pass through
- Protection from wet floors



Anti-fatigue mats can help:



Reduce lower back pain and decompress for your spine



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.

Keep hygiene standards
Colour code cleaning equipment for bathroom, kitchen and general areas.


General
low risk areas


General
food & bar use


High risk
toilets / urinals


Wash basins &
bathroom surfaces



16 Litre Mop Bucket with Wringer
Blue HF4
Green HF5
Yellow HF6



Mop Heads
White 400g HF10
Blue 500g HF8
Green 600g HF9

135cm Aluminium Mop Handle
HF11



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
HZ11



150 Litre Square Bin
HT6

Lid for 150 Litre Square Bin
HT11



80 Litre Bin Liners
DCP18
• Box of 100



100–125 Litre Rubbish Bags
DCP13
• 25 Pack



BioPlastic 80 Litre Green Bin Liner
DBI51
• 20 rolls per pack

 **ECOWISE**
The Smarter Side of Green Cleaning



Trusted third party credentials for the safest NZ standards.
**available on selected products*



Wide range of products designed specifically for hospitality applications



Concentrated formulations for specific health, safety and price point considerations



Sustainably sourced ingredients and environmentally responsible manufacturing processes



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

Application Bottle for SH4 Sanitiser
HCK432

Cleaning doesn't always remove all forms of bacteria. It's better to clean then sanitise to reduce the risk of harmful bacteria and viruses spreading.

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.