Optimising your menu to include pizza is a great way to not only offer good value and tasty comfort food but will also help increase your margin.

From preparation to cooking and serving, we have the largest range of pizza equipment and supplies to help you serve the perfect pizza.







MECNOSUD





Italian innovation and quality

DL40P 40cm Pizza Roller

- · Dough weight: 100/700gm
- · Pizza dimensions: 40cm
- · Double pass dough roller
- 520W x 450D x 750mmH

robot o coupe

CL 50





Mecnosud is made in Italy and a well-known brand in the pastry and pizza market. They have been manufacturing this type of product for over 40 years. With strength, durability and quality of workmanship at the forefront of their design and

manufacturing process, Mecnosud leads the way in providing a

wide range of pizza equipment to suit all requirements.

Spiral Mixer

LABOUR

SAVING

Code	Speed	Capacity	Size
EBD7	1 Speed	18kg dough	697W x 390D x 690mmH
EBD4	2 Speed	25kg dough	762W x 430D x 770mmH
EBD3_	2 Speed	38kg dough	818W x 480D x 770mmH

robot @coupe°

PIZZA PREP STARTER PACK

*slicers sold separately

Waterproof Kitchen Scale 15kg x 2g

- Front LED display
- 4 keys operation
- Sealed watertight
- 236W x 287D x 108mmH

6kg x 1g Kitchen Scales EEH4

• ABS plastic housing with aluminium loadcell support

PORTION

- · Removable stainless steel platter for cleaning
- LCD display with backlight
- 250W x 308D x 200mmH

LABOUR SAVING CL50 Vegetable Preparation Machine ERC8

- Large hopper (139cm² surface area) · Processing up to 500kg/hr
- 350 x 320 x 590 mm

MEASURETEK





Refrigerated Display for Pizza and Sandwich Toppings

* Does not include pans

Code

1200W x 380D x 435mmH ERD26

ERD29 2000W x 380D x 435mmH



EUROMEHILL

2 Door Pizza Prep Counter

- Includes cutting board
- Capacity: 566 litre
- Holds 9 x 1/3 GN pans (pans not included)
- Temp range: +1 to +8°C
- 1701W x 840D x 1035mmH







EURO CHILL

2 Door Pizza Prep Chiller

- Holds 6 x 1/6 GN pans (pans not included)
- Bottom mounted compressor
- 900W x 700D x 970mmH



- NATURAL REFRIGERANT
- **ECO FRIENDLY**



SKOPE ReFlex Pizza/Salad Prep

Code 1800W x 800D x 1140mmH / 212kg **FRS243** 2285W x 800D x 1140mmH / 233kg ERS244

Door Туре RF8.PPZ.3.SD 3 3 Door RF8.PPZ.4.SD 4 4 Door



Code

Door 1225mmW x 762mmD x 1109mmH ERE19 2 Door ERE48 1530mmW x 762mmD x 1109mmH 2 Door FRF20 1846mmW x 762mmD x 1109mmH 3 Door















With its innovative and iconic design, Moretti Forni pizza ovens are guaranteed to provide you the perfect baking experience for each kind of pizza: classic, Neapolitan style, tray-baked, "gourmet, "al taglio", "in pala", and more.



Conveyor Oven

Code	Size
EMR10	910mmW x 500mmD x 80mmH
EMR11	1774W x 1353D x 1158mmH

Gas / Electric

Electric Gas

T75E

T75G

S100E 2 Deck Electric Oven with Stainless Steel Finish EMR27

- Perfect oven for baking pizza, pastries and long leavened bakery products
- High energy saving of up to 35% Capacity: 6 x 30cm pizzas per deck / 100
- pizzas per hour per deck
 Maximum temperature reached: 450°C
- Half load technology / Eco-standby / Power booster
- External: 1365W x 1443D x 1870mmH



Neapolis Electric Pizza Oven

Code	Size
Code	Size

EMR24 1085W x 1786D x 1995mmH EMR25 1465W x 1842D x 1995mmH



Moretti Forni Oven Stands Code Type EMR1 PD60.60 EMR2 PD105.65

Moretti Forni iDeck Pizza Oven Electric

Code	Size	Туре
EMR13	850W x 930D x 370mmH	PM60.60
EMR4	1320W x 890D x 660mmH	PD105.65
EMR3	850W x 921D x 660mmH	PD60.60



T64E Electric Benchtop Conveyor Oven EMR8

- Capacity: 25 x 330mm (12") pizzas per hour approx
- External: 1234W x 800D x 1080mmH
- Internal: 510W x 406D x 80mmH



T64G Gas Conveyor Benchtop Oven EMR20

- Capacity: 25 x 330mm (12") pizzas per hour approx
- Adjustable belt speed (30 secs to 20 mins)
- Total baking surface 0.2m²
- Internal chamber: 510W x 406D x 80mmH
- External: 1234W x 897D x 510mmH







Pizza Peel Aluminium Blade with Wooden Handle

Made in ITALL

 Code
 Size

 HTP3
 900mm

 HTK588
 1300mm

 HTK235
 910mm



Ceky Mosaic Tiles Woodfired Pizza Oven with Gas Assist ECP3

- 1200mm internal gas and wood burningpizza oven
- Dome and cooking surface made completely in handmade refractory firebricks
- · Electric control panel
- Energy efficient with highly effective insulation
- Mosaic finish as standard with stainless trim
- 1650W x 1650D x 1850mmH

Ceky 1200mm Woodfired Pizza Oven with Gas Assist ECP1

ceky

- Dome and cooking surface made completely in refractory firebricks
- Energy efficient with highly effective insulation
- Mechanical control with Piezo electric ignition—no power required
- · Includes stainless night door, thermometer and stand
- 1650W x 1650D x 1850mmH



Ceky Black Marble Woodfired Pizza Oven with Gas Assist ECP2

- 1200mm internal gas & wood burning pizza oven
- Dome and cooking surface made completely in handmade refractory firebricks
- Electric control panel

- Energy efficient with highly effective insulation
- Black marble finish as standard with stainless trim
- 1650W x 1650D x 1850mmH









HIGH SPEED OVENS





Kolb Atolispeed 300H Black Oven EK14

- UP to 100 pre-set programs
 - · Requires no ventilation or dust hood
- Touch screen control

Atallspeed

• 450W x 687D x 570mmH

MerryChef e4 HP High Speed Cook Oven EMY6

- 6 stages with programmable cooking times
- Oven cavity to suit up to 305mm x 369mm / 12" plate size
- Precise temperature setting range from 100°C-275°
- 584mmW x 719mmD x 591mmH

MerryChef e4s HP High Speed Cook Oven EMY7

- 6 stages with programmable cooking times
- Large oven cavity to suit up to 355mm x 371mm / 14" plate size
- 584mmW x 719mmD x 591mmH
- Best in class energy efficiency
- 0.7kWh in standby mode



PROJECTS



Southern Hospitality is your one-stop shop for all things pizza!

Opening a pizzeria? Planning to add pizza to your menu? Let us help you choose the right products for your business needs

