

**MITTS, GLOVES AND PAN GRABBERS**

Code	Description
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HC1

**Silicone Mitts**

Quilted silicone mitts offer low level hand protection for up to 205°C for warming trays and short-term contact. The non stick surface is ideal for handling frozen products. They resist grease and soiling.

Not recommended for machine washing.

HC1	406mm
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HC2

**Terry Super Thick Mitts**

Extra thick terry 100% cotton lined with cotton flannel for extra comfort and protection. Protection up to 205°C. Machine washable.

HC2	430mm
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HC4

**Terry Pan Grabbers**

HC4	240mm x 300mm
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HS8



**Silicone Gloves**

HS8	Black
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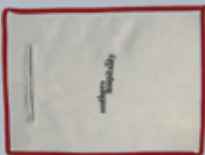
**Premium Heat Resistant Gloves**

Specially tanned leather guarantees greater resistance and longer product life than normal. Tested and certified to withstand temperatures up to 300°C.



HN2–HN3

HN2	3 Finger Oven Glove, 360mm
HN3	3 Finger Oven Glove, 450mm



HN1

HN1	Oven Pan Grabber with Slot, 250mm x 350mm
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## BAKING UTENSILS

Code	Description
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### Rolling Pins

HTK326	Wood Rolling Pin, 330mm
HTK437	Wood Rolling Pin, 380mm
HTK544	Wood Rolling Pin, 450mm

HTK471	French Rolling Pin, 500mm, Beech
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HTH15	Rolling Pin, PE, 400mm with bearing
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### Aluminium Scoops

HCH210	Scoop, 150ml
HCH211	Scoop, 350ml

### Stainless Steel Scoops

HB16	Scoop, 170ml
HB17	Scoop, 340ml
HB19	Scoop, 1L

HK3	Ice Scoop, 250mm
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HL34	Ice Scoop, 2.8L
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### Plastic Scoop

HTK796	Ice Scoop, Flat Bottom, 1.05L
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### Polycarbonate Scoops

HJB1	830ml
HJB2	180ml



### Serrated Butter Spreader

KDP52	Black Plastic Handle, 9cm
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### Beechwood Paddles and Spoons

HTK330	Spoon, 300mm
HTK329	Spoon, 350mm
HGG3	Spoon, 400mm
HGG4	Spoon, 450mm

HGG6	Paddle, 45cm
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HTK326, HTK437, HTK544



HTK471



HTH15



HCH210



HCH211



HB16-19



HK3



HL34



HTK796



HJB1



HJB2



KDP52



HTK329/HTK330/HGG3/HGG4



HGG6

## BAKING UTENSILS

Code	Description
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### Bowl Scrapers

HCH141	Rubber Spatula 35cm
HCH142	Rubber Spatula 40cm

HCH131	Silicone (300°C) Spatula 36cm
HCH136	Silicone Spatula Spoon 35cm
HCH140	Spatula Rubber Spoon 25cm

### Measuring Jugs

HIB1	Graduated, Clear plastic, 5L
HCH200	Clear, 1L

HG28	Polycarbonate, Graduated, 250ml
HG27	Polycarbonate, Graduated, 1L
HG26	Polycarbonate, Graduated, 3L

### Stainless Steel Measuring Jugs

HK46	Graduated, 1L
HK47	Graduated, 2L

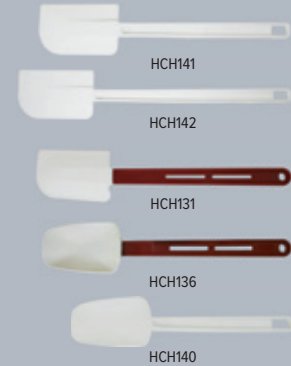
### Stainless Steel Mixing Bowls

HK5	16cm, 0.7L
HK6	20cm, 1.4L
HK109	22cm, 1.9L
HK7	24cm, 2.85L
HK8	29cm, 4.75L
HK9	34cm, 8L

HK42	38cm, 11L
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### Bonzer Can Opener

HTK555	Bench mounted hand can opener
HTK577	Spare wheel
HTK566	Spare blade



HTK555, HTK577, HTK566

## BINS AND CAKE PANS

Code	Description
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### Delta Ingredient Bins

Delta Ingredient Bins are designed to fit under standard work tables to efficiently store bulk dry ingredients. The polycarbonate lids are clear to easily identify contents. Smooth internal and external surfaces are easy to clean.

HG72	80L capacity, sliding lid, comes with scoop 330W x 750D x 75mmH
HG69	100L capacity, sliding lid, comes with scoop 394W x 750D x 755mmH

### Flour Bin

HFB1	Lidded bin 70 Litre square
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### Shelf Ingredient Bins

HG1	8L capacity
HG2	20L capacity
HG3	40L capacity

### Round Fluted Cake Pans

HTK56	180mm
HTK55	200mm
HTK53	250mm
HTK52	280mm

### Round Aluminium Cake Pans

HTK32	150 x 50mm
HTK31	200 x 50mm
HTK28	150 x 75mm
HTK26	250 x 75mm
HTK25	300 x 75mm

### Square Cake Tins

HTW1	6 inch
HTW3	10 inch
HTW2	12 inch

### Aluminium Cake Pans with Loose Base

HTK451	200 x 75mm
HTK35	250 x 75mm
HTK46	300 x 75mm

### Quiche Tin

HAR4	Loose base, 120mm
HAR5	Non stick, loose base, measurements 120mm, 110mm bottom, 25mm deep, tinplate



HG72, HG69



HFB1



HG1-HG3



HTK52-HTK56



HTK31-HTK32



HTK25, HTK26, HTK28



HTW1, HTW2, HTW3



HTK35, HTK46, HTK451



HAR4



HAR5



HTM11



HTM10



HTM12



HTM8-HTM15



HTM7



HTM1



HTM18



HTM6



HTM2



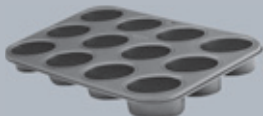
HTM3



HTM5



HTM4



HTK900

## DELTA NON-STICK BAKEWARE

Code	Description
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HTM11	Mini Flan Tin, Loose Base, 10cm
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HTM10	Mini Flan Tin, 10cm
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HTM12	Mini Springform Pan, 11cm
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HTM13	Springform Cake Pan, 20cm
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HTM14	Springform Cake Pan, 23cm
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HTM15	Springform Cake Pan, 25.4cm
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HTM8	Springform Cake Pan, 28cm
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HTM7	Mini Loaf Pan, 8 Hole
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HTM1	Loaf Pan, 24cm
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HTM18	Cookie Sheet, 38 x 25cm
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HTM6	Slice Pan, 28 x 18cm
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HTM2	6 Cup Muffin Tin
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HTM3	12 Cup Mini Muffin Tin
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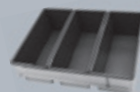
HTM5	12 Cup Muffin Tin
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HTM4	6 Cup Texas Muffin Tin
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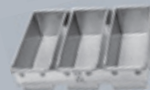
HTK900	Friand Mould, 12 Cup
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## PANS AND TRAYS

Code	Description
<b>Bread Set Pans and Covers</b>	
<ul style="list-style-type: none"> <li>Made from aluminised steel</li> <li>Finish: PANGLAZE®</li> </ul>	
HMK28	Variety Loaf Pan, Set of 3, 400 x 250 x 95mm
HMK25	Jumbo Loaf Pan, Set of 3, 450 x 260 x 120mm
HMK27	Sandwich Loaf Pan, Set of 3, 400 x 295 x 108mm
HMK4	Vienna Pan with Oval Ends, Set of 3, 403 x 320 x 30mm
HMK7	Flat Baking Tray, Non-Perforated, Aluminium 405 x 740 x 6mm
HMK8	Flat Baking Tray, Perforated, Aluminium 405 x 740 x 6mm
HMK31	French Stick Tray, Perforated, Aluminium 405 x 740 x 37mm
HMK2	Regular Muffin Tray, 32 Holes, Teflon Coated 406 x 760 x 63mm
HMK1	Texas Muffin Tray, 18 Holes, Teflon Coated 406 x 760 x 73mm
HMK3	Hamburger Roll Tray, 18 Holes, Teflon Coated 406 x 760 x 40mm
HMK53	Hamburger Roll Tray, 18 Holes, Aluminised Steel 406 x 760 x 42mm
HMK20	Pie Pallet, 12 Oval Holes, Tinplate, 360 x 460 x 27mm
HMK19	Pie Pallet, 18 Oval Holes, Tinplate, 406 x 737 x 29mm
HMK18	Pie Pallet, 24 Oval Holes, Tinplate, 460 x 720 x 29mm
HMK17	Pie Pallet, 60 Round Holes, Tinplate, 406 x 740 x 27mm
HMK16	Pie Pallet, 60 Round Holes, Tinplate, 457 x 742 x 27mm
HMK10	Pie pallet, 18 Tin Square, 720 x 405 x 29mm
HMK9	Pie pallet, 24 Tin Square, 720 x 460 x 29mm
HMK12	Pie pallet, 24 Tin Round, 720 x 460 x 29mm
HMK14	Pie pallet, 18 Tin Round, 720 x 405 x 29mm



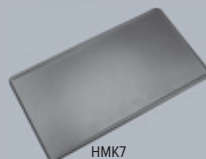
HMK28



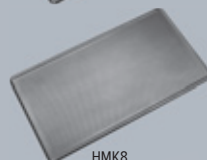
HMK25, HMK27



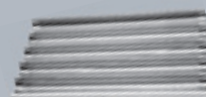
HMK4



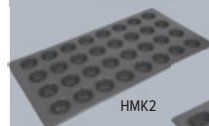
HMK7



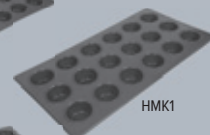
HMK8



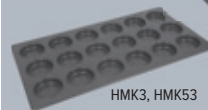
HMK31



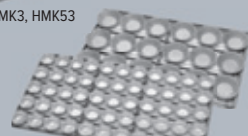
HMK2



HMK1



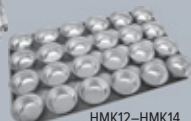
HMK3, HMK53



HMK16-HMK20



HMK9-HMK10



HMK12-HMK14

## TINS, PANS, TRAYS, MATS

Code	Description
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### Pie and Quiche Tins

HAR1	Pie Tin Oval
HAR2	Pie Tin Round
HAR3	Pie Tin Square

### Baking Tray

HWB2	Flat, Perforated, 730 x 405mm, 2.0mm aluminium alloy, swayed edges
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### Aluminium Bun Pans

HTP1	Bun Pan, 450 x 330mm
HTP2	Bun Pan, 450 x 660mm
HTP80	Mini Bun Pan, 230 x 330mm
HSF1	Bun Pan, Perforated, 450 x 330mm
HSF2	Bun Pan, Perforated, 450 x 660mm

### Aluminium Baking Sheets

HD8	400 x 300mm
HD9	480 x 360mm

## silikomart® professional

### Fibreglass Non Stick Mats

HS2	600 x 400mm
HS3	520 x 315mm
HS4	400 x 300mm

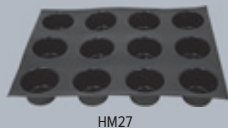
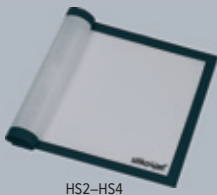
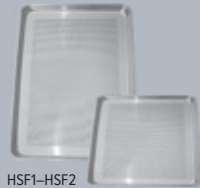
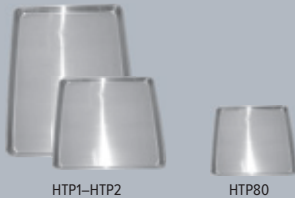


### MATFER BOURGEAT

#### Matfer Flexi Muffin Pans

HM26	Flexipan 24 Muffin, 600 x 400mm
HM27	Flexipan 12 Muffin, 400 x 300 x 35mmH

\* Many more available



## SILICONE BAKEWARE

Code	Description
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**silikomart**<sup>®</sup> professional

Professional baking sheets and muffin pans are ideal for the preparation of any recipe, whether sweet or savoury. Light, resistant and practical, they are the best alternative to all other baking products produced with other materials.

They are capable of resisting temperatures as low as  $-60^{\circ}\text{C}$  and as high as  $+230^{\circ}\text{C}$ , all of which allows foodstuffs to be taken directly from the freezer to the oven without any change in the characteristics of the material. Pure alimentary liquid silicone is not only odourless and taste free, its thermal conduction guarantees the best results for cooking and baking. Silikomart products can be easily washed with hot water and a sponge, or in a dishwasher. They occupy very little space; bend them or roll them up, they will always keep their original shape.

### Silicone Baking Sheet

HS9	595 x 395mm
HS10	300 x 400mm
HS11	310 x 510mm

### Silicone Muffin Pan

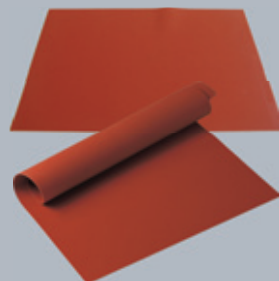
HS12	5 hole
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### Silikomart Piping Bags

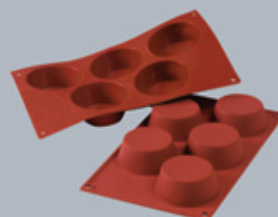
HS1

- Made of pure liquid silicone so does not give off smoke or odour
- 450mmH x 185mmdia
- Suitable for use in the freezer up to  $-60^{\circ}\text{C}$
- Suitable for use in the oven up to  $+230^{\circ}\text{C}$
- Dishwasher safe and sterilizable
- Quick to dry therefore convenient for frequent and repeated use

*For spatulas and spatula spoons, please refer to Kitchenware Section.*



HS9-HS11



HS12



HS1



## CAKE DECORATING

Code	Description
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### Piping Bags—From Germany

HTH1	28cm
HTH2	34cm
HTH3	40cm
HTH4	50cm
HTH5	60cm



HTH1–HTH5



### Cake Markers

HTH11	8/12 Piece
HTH9	14/16 Piece
HTH10	12/18 Piece
HTH12	12/16 Piece
HTH8	10 Piece



HTH8–HTH12

### Piping Nozzles

HTK160	Star No.3
HTK171	Star No.5
HTK182	Star No.7
HTK193	Star No.9
HTK204	Star No.11
HTK216	Star No.13
HTK227	Star No.15



HTK160, 171, 182, 193, 204, 216, 227

### Plain Piping Nozzle Set

HTK238	7 Piece, No.3–15
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HTK238

### Piping Nozzles

HTK249	Plain No.3
HTK260	Plain No.5
HTK271	Plain No.7
HTK282	Plain No.9
HTK293	Plain No.11
HTK304	Plain No.13
HTK315	Plain No.15



HTK249, 260, 271, 282, 293, 304, 315

### Star Piping Nozzle Set

HTK150	7 piece, size 3–15
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HTK150

## CAKE DECORATING

Code	Description
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**Cool Blue Disposable Piping Bags**

DOW5 Cool Blue, 36 x 20cm, 100 bags/roll

**Comfort Green Disposable Piping Bags**

- Special "soft touch" grip.
- Flexible, yet firm grip multi layer foil ensures clean, precise results even after hours of repetitive actions.

DOW2 Comfort Green, 46 x 26cm, 100 bags/roll

DOW3 Disposable Comfort Green on Core  
53 x 28cm, 100 bags/roll

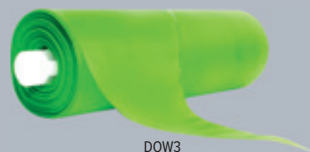
oneWay®



DOW5



DOW2



DOW3





HJ104



HJ80



HJ49



HJ47



HJ46



HTH13



HTH7



HCH220-HCH23

## CAKE DECORATING

Code	Description
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### Disposable Icing Bags

HJ104	450mm, packet 200
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### Cake Decorating Set Medium

HJ80	55 piece in plastic case
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### Cake Decorating Set Small

HJ49	8 piece
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### Decorating Comb

HJ47	Stainless Steel
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### Scraper

HJ46	Cake deco scraper, nylon
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### Lattice Matrix Cutter

HTH13	Lattice Matrix Cutter
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### Docker

HTH7	Docker, 115mm wide
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### Pastry Brushes

HCH220	25mm, 1 inch Plastic Handle
HCH221	38mm, 1.5 inch Plastic Handle
HCH222	50mm, 2 inch Plastic Handle
HCH223	100mm, 4 inch Plastic Handle

## CUTTER SETS

Code	Description
<b>Cutters</b>	
HTK402	Alphabet Cutter Set, 26pc Set
HTK411	Heart Cutter Set, 6pc Set
HTK410	Star Cutter Set, 6pc Set
HTK408	Rose Cutter Set, 6pc Set
HTK403	Animal Cutter Set, 10pc Set
HTK409	Round Crinkled Cutter Set, 11pc Set, Tin
HTK338	Round Crinkled Cutter Set, 14pc Set, Tin
HTK349	Round Plain Cutter Set, 11pc Set, Tin
HTK360	Round Plain Cutter Set, 14pc Set, Tin
HTK382	18/8 Stainless Steel, Round Plain Cutter Set 11pc Set
HTK371	18/8 Stainless Steel, Round Fluted Cutter Set 11pc Set



HTK402



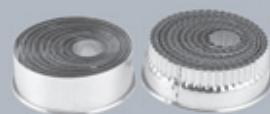
HTK411, HTK410, HTK408



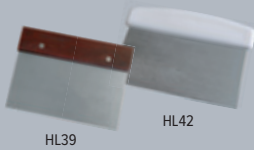
HTK403



HTK409, HTK338, HTK349, HTK360



HTK382, HTK371



HL39

HL42



HJ46



KDP49



HTH16



HTH14



HTH17



HTK327



HTB4



HTB2

## DOUGH SCRAPERS & CUTTERS

Code	Description
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### Stainless Steel Dough Scrapers

HL39	Wood Handle, 150 x 75mm
HL42	Plastic Handle, 150 x 75mm

HJ46	Dough Scraper nylon
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KDP49	Scraper, Black Plastic Handle, 10cm
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### Metal Cutter

HTH16	120 x 115mm, Blue Handle
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### Flour Brush

HTH14	Wooden with Horse Hair
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### Dough Dividers

HTH17	Heavy Duty Dough Divider, 7 expandable dough wheels
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HTK327	Dough Divider, 7 wheel
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### Brotform Proving Baskets

#### Long

HTB4	for 1kg dough, 25 x 13cm
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#### Round

HTB2	for 1kg dough, 22cm
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*\*Other shapes and sizes available*

## COOLING RACKS & TROLLEYS

Code	Description
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### Stainless Steel Measuring Spoons

HK4	Set of 4
HTK455	Set of 4



### Stainless Steel Measuring Cups

HSG47	Set of 4
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### Cake Coolers

HTK746	200 x 250mm with legs
HB8	460 x 260mm with legs
HTK757	450 x 320mm with legs

### Cooling Racks

HTK765	740 x 400mm, without legs
HTK773	740 x 400mm, with legs
HTK164	650 x 530mm

### Z Frame Bakers Trolley

- Satin polished finish
- 18 levels
- 1.5mm heavy duty runners

SD9	Fits 406mmD bakers trays Can take either: <ul style="list-style-type: none"> <li>• 18 x (400D x 600mmW) trays or</li> <li>• 18 x (406D x 730mmW) trays</li> </ul> 740W x 460D x 1800mmH
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SD10	Fits 457mmD bakers trays & 457D x 660mmD American bun pans Can take either: <ul style="list-style-type: none"> <li>• 36 x (457D x 330mmW) trays or</li> <li>• 18 x (457D x 660mmW) trays or</li> <li>• 18 x (460D x 730mmW) trays</li> </ul> 740W x 510D x 1800mmH
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Z frame design enables nested storage—reducing storage space requirements.

### Heavy Duty Bakers Trolley Covers

HKS16	16", 406mm, Green Canvas
HKS18	18", 457mm, Blue Canvas

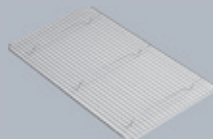


HK4

HTK455



HSG47



HTK746, HB8, HTK757



HTK765, HTK773, HTK164



SD9, SD10



HKS16

HKS18

## MOULDS

Code	Description
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### Stainless Steel Moulds

HSG70	45ml
HSG71	74ml

HK17	50 x 50mm
HK16	60 x 60mm
HK15	67 x 56mm

HK14	85 x 55mm
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HK18	65 x 65mm
HK19	70 x 70mm

### Aluminium Moulds

HK20	75 x 42mm
HK21	85 x 55mm
HK22	67 x 56mm

### Stainless Steel Round Cake Rings

HK34	80 x 60mm
HK35	90 x 60mm



HSG70

HSG71



HK17

HK16

HK15



HK14

HK18, HK19



HK20

HK21



HK22



HK34

HK35



## MATFER BOURGEAT NON STICK MOULDS

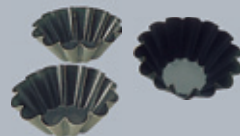
Code	Description
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**MATFER BOURGEAT**

Some of these products are available with a 4–6 week leadtime.

HM100	Brioche Mould, 100mm
HM99	Brioche Mould, 120mm



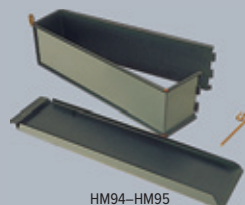
HM100, HM99

HM25	Round Deep Fluted Mould, 100mm
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HM25

HM95	Paté Mould, 300mm
HM94	Paté Mould, 500mm



HM94–HM95

HM92	Genois Mould, 85mm, Pk12
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HM92

HM90	Flan Mould, 70mm, Pk25
HM173	Flan Mould, 90mm, Pk12



HM90, HM173

HM88	Fluted Tart Mould, 20cm, Removable Base
HM87	Fluted Tart Mould, 24cm, Removable Base



HM87–HM88

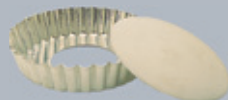




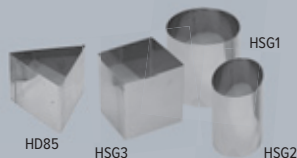
HM79, HM78



HM80



HM30-HM31



HD85

HSG3

HSG1

HSG2



EPI002



EHM1

## MATFER BOURGEAT MOULDS

Code	Description
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### MATFER BOURGEAT

Some of these products are available with a 4–6 week leadtime.

HM79	Yule Log Triangle, S/S, 500 x 90 x 75mm
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HM78	Yule Log Mould, S/S, 500 x 70mm
------	---------------------------------

HM80	Copper Cannelle Mould, 35 x 35mm dia
------	--------------------------------------

HM30	Tart Mould, 250mm, Removable Base Tin
------	---------------------------------------

HM31	Tart Mould, 280mm, Removable Base Tin
------	---------------------------------------

HD85	Diamond Food Mould, 75mm x 75mm
------	---------------------------------

HSG3	Square Food Mould, 60mm x 60mm
------	--------------------------------

HSG1	Round Food Mould, 75 dia x 75mmH
------	----------------------------------

HSG2	Round Food Mould, 45 dia x 70mmH
------	----------------------------------

## CHOCOLATE EQUIPMENT



### Mini Tempering Machine\*

EPI002

- Tempering unit for chocolate
- Suitable for melting and tempering small quantities
- Interchangeable bowls allow a quick change of different flavours and colours of chocolate (bowls optional extra)
- 420 x 400 x 400mmH



### Hayman Chocolate Melting Urn

EHM1

- Stainless steel construction with an aluminium bowl.
- High and low settings.
- 175W x 175D x 340mmH

\* Special order

## TURBOFAN OVENS & PROVERS

Code	Description
------	-------------

### Turbofan E35D6-30 Digital Convection Oven

EMT39

- Full size digital/electric convection oven (to suit SK35 stainless steel stand).
- 2 speed fan and Digital display time and temperature controls.
- Electronic thermostat control and timer with countdown modes.
- Core Probe program cooking.
- Safe touch vented side hinged door.

### Turbofan SK35 Stainless Steel Stand with castors

EMT41

### Turbofan P85M12 Prover/holding Cabinet size 12

EMT38

- Autofill standard, Stainless steel front, sides, top exterior and interior side racks.
- Designed for individual use or system installed with Turbofan E35D/E35T Convection Ovens.

**turbofan**<sup>®</sup>  
CONVECTION OVEN SYSTEMS



EMT39/EMT41



EMT38





**MECNOSUD**



EBD1



EBD2-EBD5



EBD6

## SPIRAL MIXERS

Code	Description
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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.

Strength and Durability of product and Quality of workmanship are taken very seriously, and they have a very wide range to suit all requirements.

- Solid Stainless Steel Construction
- Geared Motor System
- On castors with brake
- Standard Timer

### Spiral Mixer

EBD1—IM60D 2 Speed\*

- 60kg Dough / 40kg Flour / 75L Bowl Volume
- Threephase Motor 2 Speeds
- Bowl Dimensions: 550Dia x 370mmH
- Overall Dimensions: 1020W x 575D x 1010mmH
- Power: 3.4kW, 400V, 50Hz/3 phase

### Spiral Mixer

EBD2—IM44D 2 Speed\*

- 44kg Dough / 30kg Flour / 50L Bowl Volume
- Threephase Motor 2 Speeds
- Bowl Dimensions: 500Dia x 270mmH
- Overall Dimensions: 842W x 530D x 770mmH
- Power: 2.2kW, 400V, 50Hz/3 phase

### Spiral Mixer

EBD3—IM38D 2 Speed

- 38kg Dough / 25kg Flour / 40L Bowl Volume
- Threephase Motor 2 Speeds
- Bowl Dimensions: 452Dia x 360mmH
- Overall Dimensions: 818W x 480D x 770mmH
- Power: 1.5kW, 400V, 50Hz/3 phase

### Spiral Mixer

EBD4—IM25D 2 Speed

- 25kg Dough / 17kg Flour / 33L Bowl Volume
- Threephase Motor 2 Speeds
- Bowl Dimensions: 400Dia x 260mmH
- Overall Dimensions: 762W x 430D x 770mmH
- Power: 1.4kW, 400V, 50Hz/3 phase

### Spiral Mixer

EBD5—IM25M 1 Speed\*

- 25kg Dough / 17kg Flour / 33L Bowl Volume
- Bowl Dimensions: 400Dia x 260mmH
- Overall Dimensions: 762W x 430D x 770mmH
- Power: 1.1kW, 230V, 50Hz/1 phase

### Spiral Mixer Lift Head + Bowl

EBD6—IM25AD 2 Speed\*

- 25kg Dough / 17kg Flour / 33L Bowl Volume
- Threephase Motor 2 Speeds
- Bowl Dimensions: 400Dia x 260mmH
- Overall Dimensions: 780W x 430D x 770mmH
- Power: 1.4kW, 400V, 50Hz/3 phase

\* Special order

## SPIRAL MIXERS & PIZZA ROLLER

Code	Description
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### Spiral Mixer

EBD7—IM18M 1 Speed

- 18kg Dough / 12kg Flour / 20L Bowl Volume
- Bowl Dimensions: 360Dia x 210mmH
- Overall Dimensions: 697W x 390D x 690mmH
- Power: 0.9kW, 230V, 50Hz/1 phase

### Pizza Roller

EBD8—DL40P 40cm

- Double Pass dough roller
- Stainless Steel Frame and Body
- Dough weight: 100/700gram
- Pizza Dia: 40cm
- Dimensions: 520W x 450D x 750mmH
- Power: 230V/50Hz/1 phase, 375W, 0.5hp motor power, pedal included



**MECNOSUD**



EBD7



EBD8



## PLANETARY MIXERS

Code	Description
------	-------------



### 5 Litre Planetary Mixer

ED5

- Bowl capacity 5 litre
- 10 variable speeds control ranges from a very fast whip to a very slow stir
- Complete with 5 litre bowl, 1 beater, 1 whisk, 1 spiral hook, 1 pastry knife
- 310W x 400L x 455mmH



ED5



ED8

### 8 Litre Planetary Mixer

ED8

- 8 litre stainless steel bowl
- 3 speed
- Digital timer
- Complete with: 1 whisk, 1 beater, 1 hook, 1 bowl
- 360W x 470D x 660mmH



ED20

### 20 Litre Planetary Mixer

ED20

- 20 litre stainless steel bowl
- Complete with: 1 whisk, 1 beater, 1 hook, 1 bowl
- 510W x 540L x 840mmH



ED40

### 40 Litre Planetary Mixer

ED40

- 40 litre stainless steel bowl
- Complete with: 1 whisk, 1 paddle (leaf type), 1 hook, 1 bowl
- 560W x 630L x 1100mmH



ED7

### 40 Litre plus 20 Litre Planetary Mixer

ED7

- Speeds: Low (99 rpm), Intermediate (176 rpm), High (320 rpm)
- Complete with: 40 litre whisk, beater, dough hook, bowl / 20 litre whisk, beater, dough hook, bowl
- 650W x 750L x 1310mmH

### 60 Litre Planetary Mixer

ED60

- 60 litre stainless steel bowl
- Speeds: Low (99 rpm), Intermediate (176 rpm), High (320 rpm)
- Complete with: 60 litre bowl, flat beater, wire whip, spiral dough hook, bowl truck
- 650W x 750L x 1310mmH



ED60



**Rotel**  
VTL ADVANTAGE

**Standard Features**

- Touch screen controls that operate with minimal staff input
- Individual chamber control display
- Up to 99 baking programs / icon driven menu
- Automatic preheating of all decks
- Split bake/multiple product program feature applied on all decks
- Available with stone sole option



R3M3D3S  
3 DECK 3 SPLIT BAKERY OVEN

**TAGLIAVINI**

**Compact. Versatile. Energy Efficient.**

World's smallest footprint with incredible baking results.

Tagliavini have a rich history of manufacturing rack and deck ovens that deliver outstanding baking performance.

Reliable and built to last in the most demanding of baking environments.



3EMT24676BSP  
3 DECK OVEN



RT68E-DT  
ROTOR SINGLE RACK OVEN

**MONO**

**Eco-Touch Convection Oven**

The Mono Eco-Touch Convection Oven is the result of over two years development, testing and refinement; it's beautifully understated simplicity conceals an array of cutting-edge, energy savings features and improved baking programmes.



FG150S



# QUALITY ARTISAN BAKING

## Fast & Surprisingly Low In Power Consumption

Ideal for independent artisan bakers to large-scale bakery retailers. Tagliavini has created some of the most efficient ovens in the market, producing excellent results while using the least amount of power.

### Modular:

Deck ovens ideal for small bakery operations, energy efficiency and individual controls per deck, so you can bake different items at the same time.

### Rotovent:

Compact rotary ovens designed for bread and pastry makers with limited space.

### Rotor:

High performance rotary ovens, versatile for baking all kinds of bread and pastries.



# Versatile®

## Standard Features

- Recommended weight range: 35–1000gms
- Maximum output: 900 loaves/1800 rolls per hour
- LightSpeed operator protection system
- 4 piece standard
- Panini rollers standard



VM704  
MOULDER



VM404  
MOULDER



## SEMI INDUSTRIAL MIXERS

### Standard Features

- 120kg–300kg dough capacity
- Bowl reverse function and automatic change from low to high speed
- Breaker arm included
- Safety wire guard standard
- Supplied on wheels with adjustable feet for added stability



SFR250



EVO300



Comprehensive range of affordable bakery equipment suited to all areas of bakery requirements.

Dough dividers, bread slicers, mixers and sheeters.



SM2-430  
BUN DIVIDER ROUNDER



SM2-530  
BUN DIVIDER ROUNDER



SM2-80TW  
SPIRAL MIXER



AUTO-B12-1P  
AUTO FLOOR SLICER  
WITH BAGGER



SM2-520E  
FLOOR PASTRY SHEETER



Complete your Spiral Mixer with a Water Meter or Water Chiller

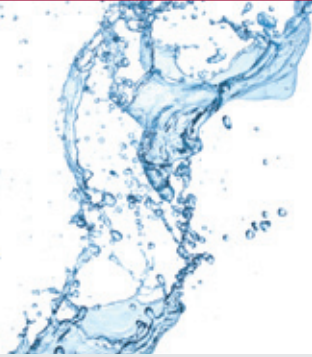
## Rapidmac



RAPIDMAC50  
WATER CHILLER



DOMIX 35  
WATER METER



## Rollmatic®

Rollmatic was founded in 1985 in North Eastern Italy. Over thirty years of constant dedication and research have enabled Rollmatic and its products to reach a prestigious position both in the domestic and foreign markets.



R60-12  
FLOOR SHEETER

### Belshaw and Mono Donut Equipment

Quality solution to the ever popular treat  
Great for operation in a small space.



616B  
CUT-N-FRY FRYER



MONO BENCHTOP  
DONUT FRYER





MIMAC commercial confectionery depositor range helps boost your productivity levels and saves labour and production costs by automating the production process.

- Available in benchtop or floor standing models
- 400 to 600mm tray width
- 20–35 cycles/min deposits
- 7" easy to use touch screen with storing up to 200 recipes
- Large range of moulds and nozzles available



BABYDROP MAX 400



MAXIDROP PLUS 400



Quality, versatility and effectiveness. Daub's extensive experience in the bakery world has resulted in a range of machines that deliver an optimal blend of product quality, operational versatility and cost effectiveness. The range comprises of dough dividers, divider rounders, moulders and bread slicers—all designed to contribute to the efficiency of the bakery trade.



DR ROBOT 2-4/30A  
BUN DIVIDER ROUNDER



ROBOCUT 2-R20T2  
DOUGH DIVIDER



- The UA range that is adapted to all types of production:
  - with fresh dough
  - with frozen dough
- A range that is adapted to all types of fermentation:
  - traditional fermentation
  - slow fermentation.
- Simple, intuitive and ergonomic to use
- Great accuracy from the temperature and humidity probes
- Perfect control over air circulation

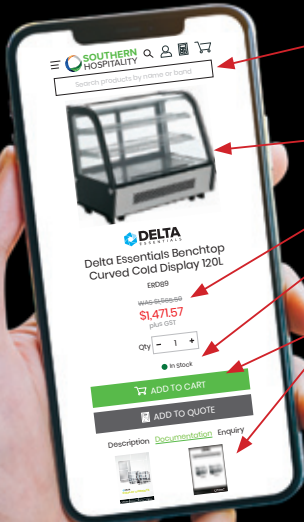
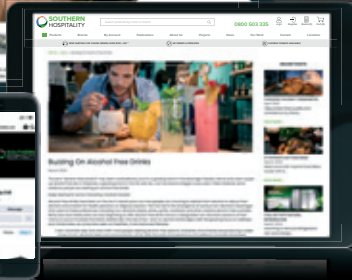
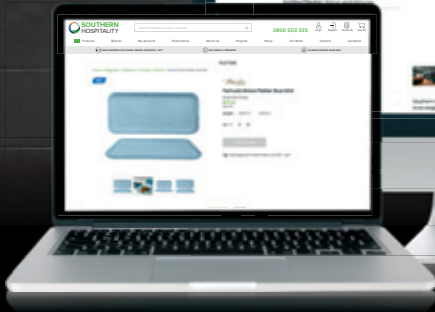
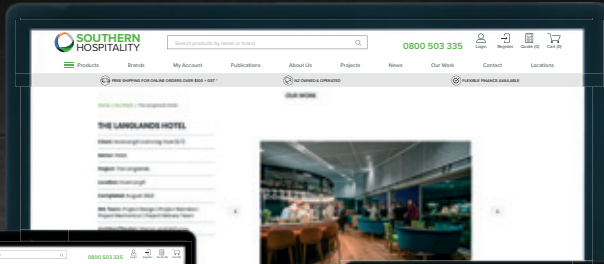


P48  
RETARDER PROVER



# ONLINE STORE

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Search for a product from a particular category.

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- Stock Information
- Detailed product information (such as dimensions, services, user manuals)

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Once your username has been processed, a welcome email will be sent to you and you can begin ordering online.

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& STAY CONNECTED!

