

The secret behind
the ultimate culinary
EXPERIENCE



PACO
JET
PLUS



EPJ19

Pacotizing enables chefs to 'micro-purée' fresh, deep-frozen foods into ultra-light mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Intensive flavours, natural colours and vital nutrients are captured in individual, ready-to-serve portions.



Why Pacojet?
Scan here to
find out.

Pacojet 2 PLUS

EPJ19

Recipes can be pacotized up to 9 times with over pressure, with programmable automatic repeat function. The innovative new blade locking system ensures that the "Gold-PLUS" pacotizing blade is securely anchored, also for repeated pacotizing.

- Beaker capacity: 1.2L (H: 135 mm, Ø 130 mm)
- Maximum beaker fill volume: 0.8 L = 10 portions
- Temperature for pacotizing frozen foods:
-18°C to -23°C/0°F to -9°F



View before using.
Tips on how to get
your Pacojet to
work properly.





EPJ7



EPJ23



EPJ24



EPJ12



EPJ13

PACOJET ACCESSORIES

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

EPJ7	Pacojet Coupe Set for PJ2
------	---------------------------

EPJ23	<p>Pacojet Coupe Set PLUS</p> <ul style="list-style-type: none"> • For use with Pacojet 2 PLUS ONLY • Decisive accessory kit that enables processing of fresh, non-frozen foods • The set consists of a Coupe Set Instruction Manual & the following: <ul style="list-style-type: none"> • 1x 2-blade cutter: Cut, chop, mince, i.e., meat tartars, herbs, vegetables, nuts • 1x 4-blade cutter: Puree, mix, fine mince i.e. fresh farces • 1x Whipping Disk: Whipped cream, egg whites, fruit-creams, foams and blends • 1x Cutter Tong: To assist in mounting the extremely sharp cutters in a safe manner
-------	--

EPJ24	<p>Pacojet Care Recipe Book</p> <ul style="list-style-type: none"> • Inspiration and guidance to using Pacojet in the Health and Aged Care space
-------	---

EPJ12	Pacojet Spatula Stainless Steel
-------	---------------------------------

EPJ13	Pacojet Beaker Lids White
-------	---------------------------

PACOJET ACCESSORIES

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

For Pacojet Jnr & PJ2 only

EPJ4 Pacojet Pacotizing Blade—Standard



EPJ4

For Pacojet 2 PLUS only

EPJ20 Pacotizing®-Blade “Gold-PLUS”



EPJ20

EPJ3 Pacojet Pacotizing Beakers with Lids—Pack of 4

EPJ5 Pacojet Protective Outer Beaker

EPJ6 Pacojet Spray Guard Assy (caoutchouc black)



EPJ3



EPJ5



EPJ6

EPJ21 Pacojet Synthetic Pacotizing® Beaker Starter Kit

- Includes: 10 Synthetic Pacotizing® Beakers with lids and 1 Chrome Steel Protective Beaker which MUST be used with the Synthetic beakers
- For use with All Pacojets



EPJ21

EPJ22 Pacojet Synthetic Pacotizing® Beakers, 12 pack

- Pack of 12 Plastic beakers and lids—MUST be used with Chrome Steel protective beaker NOT Black Plastic Outer Beaker
- For use with All Pacojets



EPJ22



What is Pacotizing?

Pacotizing® redefines classic preparation methods from scratch. The starting point is market fresh ingredients—herbs, vegetables, fish, meat or fruit. No matter what you want to create with your Pacojet.



Prepare and fill:

Easy preparation of fresh ingredients (cut into pieces, add liquid).



Freeze and store:

Freeze for at least 24 hr at min 0°F to max -9°F.



Pacotize individual portions:

For service or mise en place.

You benefit from:



Reduced workload:

Time consuming tasks such as peeling, straining, ice baths and blanching are no longer necessary.



Ready to serve dishes à la minute:

The frozen creations are always fresh and quick to access—increasing flexibility.

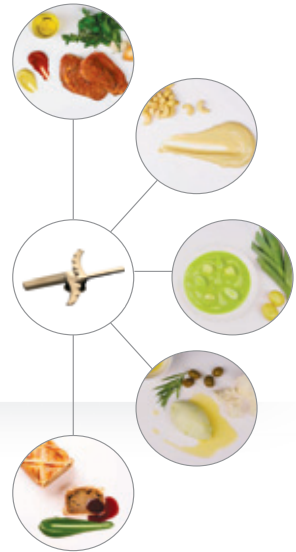
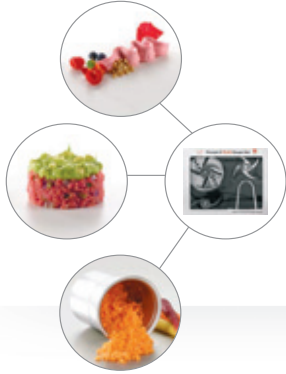


Top quality results:

Excellent results every time. Your guests will keep coming back for more.



One system.
Many applications.



Concentrates, pastes & oils



Dill Oil



Garlic Concentrate



Coconut, Banana, Orange Smoothie

Butter, mixes, spreads



Red Lentil Spread



Hummus



Cashew Paste

Soups



Red Cabbage and Pear Soup



Potato and Leek Soup



Corn Soup



ES7



ES8



ES9



SUPREMA VACUUM PACKERS

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

Made in Italy, by a family business with almost 70 years of experience, these Suprema Vacuum packers are extremely reliable. Manufactured with careful workmanship and attention to detail. Sizes available to suit small and large applications.

Features:

- Stainless Steel Body
- DVP pump
- LED control Panel
- 10 user programmes
- Manual sealing control
- Set of filling boards
- Analogue Vacuum Reacher

Suprema Derby 270 Vacuum Packing Machine

ES7

- 1 x 270mm Sealing bar
- Chamber Dimensions: 280W x 330D x 155mmH
- Dimension: 355W x 445D x 420mmH/35kg
- Vacuum Pump: 6m³/h
- Power: 0.25kW, 0.35HP, 230V/1/50Hz—10 amp plug supplied

Suprema Derby 310 Vacuum Packing Machine

ES8

- 1 x 310mm Sealing bar
- Chamber Dimensions: 320W x 350D x 175mmH
- Dimension: 395W x 465D x 450mmH/47kg
- Vacuum Pump: 8m³/h
- Power: 0.25kW, 0.35HP, 230V/1/50Hz—10 amp plug supplied

Suprema Derby 350 Vacuum Packing Machine

ES9

- 1 x 350mm Sealing bar
- Chamber Dimensions: 360W x 405D x 175mmH
- Dimension: 435W x 520D x 450mmH/55kg
- Vacuum Pump: 12m³/h
- Power: 0.25kW, 0.35HP, 230V/1/50Hz—10 amp plug supplied

Option Accessories (Available on special order):

- Gas Injection Kit
- External Vacuum
- Double seal
- Inclined filling pane for liquids

iKON Clear Vacuum Bags

DDM1	175W x 200mmL, 65 micron, 100 per pack
DDM2	200W x 300mmL, 65 micron, 100 per pack
DDM3	250W x 350mmL, 65 micron 100 per pack



GRANT SOUS VIDE WATER BATHS & HEATER

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

Grants Sous Vide Pasto Water Baths

EGS14	12L
EGS36	26L

- Stainless steel Finish and supplied with Lid
(*other colours available on special order)
- Fixed over temperature cut-out
- Countdown timer 0 to 999 mins with audible alarm
- Temperature range: ambient plus 5 to 95°C
- Maintains water temperature to within $\pm 0.2^{\circ}\text{C}$
- Display: 3 digit bright LED, 0.5°C resolution
- Minimum immersion depth: 90mm

Grants Sous Vide Vortice Universal Stirred Heater

EGS19 Grey (*other colours available on special order)

- Temperature range: ambient 5°C–100°C
- Stability: $\pm 0.05^{\circ}\text{C}$
- Vessel requirements: vertical sided tank with a maximum rectangular tanks wall thickness 35mm, circular tanks 30mm and a capacity of up to 50 litres
- Minimum immersion depth: 90mm

Additional Accessories (some items on special order only)

SP1	Grants Sous Vide Spheres. Retain Heat and prevent Evaporation
EGS28	Grant Sous Vide SV-GT1 Gourmet Thermometer
EGS29	Grant Sous Vide SV 232-101 Waterproof Thermometer
EGS30	Grant Sous Vide SV 221-043 Thermometer ONLY
EGS31	Grant Sous Vide SV 133-109 Needle Probe 60mm for Thermometer EGS30
EGS32	Grant Sous Vide SV 133-110 Needle Probe 120mm for Thermometer EGS30
EGS33	Grant Sous Vide Closed Cell Foam Tape 17mmW x 1000mmL
EGS34	Grant Sous Vide Closed Cell Foam Tape 15mmW x 1000mmL

Creative Cuisine

by Grant



EGS36



EGS19



SP1



EGS28



EGS34



EF4



EF3

FIAMMA GRILLS

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

With manufacturing in Portugal, Fiamma is a family owned business that has been producing quality foodservice equipment for 40 years.

Fiamma GR8.2L Double Contact Panini Grill

EF4

- With durable cast iron grills
- Flat Plate Bottom/Ribbed plate top, adjustable height for delicate foods
- Thermostatic control
- Dimensions: 620W x 435D x 240mmH
- Electrical rating: 3kW, 50Hz, 1 phase, 15 amp

Fiamma GR4.1L Single Contact Panini Grill

EF3

- With durable cast iron grills
- Flat Plate Bottom/Ribbed Plate Top, adjustable height for delicate foods
- Thermostatic control up to 250°C
- Dimensions: 330W x 435D x 240mm
- Electrical rating: 1.8kW, 50Hz, 1 phase, 10 amp



KITCHEN EQUIPMENT

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

ADVENTYS

Induction is an awesome solution to a great many situations. This is the most common cooking platform in Europe, far outnumbering the chefs who cook on gas. Modern, efficient, innovative and great for the planet.

Lack of gas, extraction limitations ... not a problem.

It's faster, safer, cleaner and makes for a more comfortable working environment.

Adventys Induction Products are 100% manufactured in Burgundy, France, down to the smallest component and control boards. These guys are experts! They continue to work on improving technology, quality and reliability, making constant improvements to their already innovative design.

Some of Adventys great features include:

Great ventilation & great air flow: The vents and fans help to keep the electronics inside the products as cool as possible to use for long hours and avoid overheating. This means that you get longer hours to use without the overheating cutout being activated and requiring a stand down period.

We are cooler & hotter: Adventys goes as low as 25watts (30°C) which is perfect for chocolate melting / pastry chef use. Gives out the "true to power," meaning if a product is 3000 watts the unit will push 3000 watts into the pan. This makes Adventys more stable and consistent.

No plastic: All Adventys products are made with a stainless steel frame and base. This makes Adventys a more reactive and safer product giving the user peace of mind.

Adventys GLN 3500 Induction Benchtop Single Burner

EAD1

- Dimensions: 310mmW x 385mmD x 82mmH
- Power: 3500W, 230V, 50/60Hz

Adventys GL2 6000F Induction Benchtop Large Two Zone Burner

EAD2

- Dimensions: 370mmW x 730mmD x 140mmH
- Power: 6000W, 208–240V, 50/60Hz

Adventys GLW 3500 Geoline Induction Benchtop with Wok Pan

EAD4

- Wok pan included with unit
- Dimensions: 390mmW x 430mmD x 156mmH
- Power: 3500W, 230V, 50/60Hz

For Buffet warmers please see the Displayware section.

**Some of these items are special order items.*



ADVENTYS



EAD1



EAD2



EAD4



ADVENTYS



Manufacturer of Induction Equipment

- Made in France •
- Invisible induction | Buffet | Cooking | Heavy Duty •
- From 300 watts to 32.000 watts

KITCHEN EQUIPMENT

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



Delta Benchtop Commercial Induction Cooker 2000W

ED45

- Stainless Steel Body
- Power control knob, LED display
- Touch control, safety Lock and timer
- Electronic overheating protection
- 1–10 power levels (500–2000W)
- 1–10 Temperature setting (Range: 60°C–240°C)
- Dimensions: 294W x 374D x 56mmH
- Power: 220–240V, 50/60Hz, 2000W / 10amp plug supplied

Commercial Induction Cooker

ESM15

- Double fans for extra cooling of electronics
- Multi protection function design
- 350W x 468D x 130mmH
- 3500W (15 amp)



Delta Conveyor Oven

ED16

- Belt Width: 355mm
- Dimensions: 470W x 1050L x 390mmH
- Power: 230V/50Hz, 3600W, 15.7 amp, single phase

Delta Toaster

ED10

- 360 slices per hour
- 2800 Watt
- 15 amp
- Dimensions: 370W x 640L x 400mmH



Fiamma TRS20.2 Single Deck Toaster

EF14

- 6 slice deck toaster
- Independent controls top and bottom
- Dimensions: 525W x 305D x 305mmH

Fiamma TRS30.2 Double Deck Toaster

EF19

- 6 slice per deck
- 15 minute timer and continuous service mode
- Independent controls for top, middle and bottom
- Dimensions: 525W x 305D x 405mmH
- 2.75kW / 230V / 15 amp plug supplied



ED45



ESM15



ED16



ED10



EF14



EF19

KITCHEN EQUIPMENT

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

Dualit.

Dualit 4 slice pop-up toaster

EAA5

- Up to 160 slices per hour
- Patented pro heat elements
- Designed for commercial use—with pop-up function
- Browning control
- 30mm slots
- Dimensions: 350W x 340D x 230mmH
- 2700 Watt



EAA5

Dualit 6 slice toaster

EAA2

- Satin black finish
- Up to 240 slices per hour
- 28mm slots
- Designed for commercial use and manual lift
- Browning control
- Dimensions: 460W x 210D x 220mmH
- 3000 Watt



EAA2



6 Slice Commercial Toaster

ESM1

- Removable crumb tray
- Insulated stainless steel body
- 5 minute timer
- Not suitable for raisin toast
- 406W x 210D x 225mmH
- 15amp



ESM1



VCT-25 Vertical Contact Toaster

EAJ1

- 25 second pass through time
- Dual sided plates for additional capacity
- Stainless steel construction
- Space saving vertical design
- Easy to adjust dial thermostat
- 540W x 387D x 591mmH
- 208–240V / 2600–3460W / 50/60Hz / 16 amp



EAJ1



KITCHEN EQUIPMENT

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

**Soup Urn**

ED15

- 11L capacity
- Stainless steel food container
- Moist heat keeps product in top condition
- Soup name label
- Magnetic holder included

**Waffle Maker**

ESM2

- Mechanical temperature control
- 260W x 440D x 260mmH

**Bain Marie**

ED17

- Bain marie with mechanical controller
- 1/1 GN size
- 337W x 536D x 255mmH

**Hayman GBM670 2 Module Bain Marie**

EHM14

- 91 possible different combinations of setup
- Options include dishes, pots and inserts
- 670W x 540D x 315mmH
- 10A, 2300W

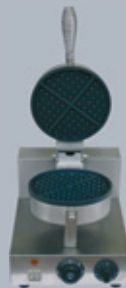
Rice Cooker

ERC100

- 6.3L, 35 cup capacity
- Strong and durable construction
- Teflon coated inner pot (Pre-coated Teflon)
- Anti-scorch silicone pad
- Three-way heating device (Heating plate / Side heater / Top heater)
- Double safety device



ED15



ESM2



ED17



EHM14

*inserts not included



ERC100



MENUMASTER MICROWAVES

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

Light Duty Microwaves

- EMM4 RCS51DSEA
- 34 litre capacity and 4 power levels
 - Stainless steel exterior/interior
 - Easy to use manual controls
 - External: 559W x 483D x 352mmH
 - Internal: 368W x 381D x 216mmH
 - 1100W dial, 10 amp, 240V



EMM4

- EMM5 RCS51TSA
- 34 litre capacity and 5 power levels
 - 100 programmable settings
 - Stainless steel exterior/interior
 - User friendly controls
 - External: 559W x 483D x 352mmH
 - 1100W, 10 amp, 240V



EMM5

Heavy Duty

- EMM1 DEC14E2A 1400W, 10 amp
EMM2 DEC18E2A 1800W, 15 amp

- Oven interface and programming software
- Smart USB connectivity
- 100 programmable menu items
- 11 power levels for consistent, delicious results
- Unique method of energy distribution provides superior even heating
- “x2” touchpad which calculates multiple portion cooking times
- Ample 17 litre capacity
- Recessed, sealed single board controls
- Space-saving stackable design
- Exterior Dimensions: 419W x 578D x 343mmH
- Cavity Dimensions: 330W x 305D x 171mmH



EMM1

JET514A High Speed Microwave

- EMM10
- Oven interface and programming software
 - Smart USB connectivity
 - 34 litre capacity
 - Stainless Steel construction.
 - 1400 watt microwave and 2700 watt convection
 - Cooks up to 4 times faster than conventional oven
 - Convection Oven to 246°C
 - 100 x Programme capacity and 11 x power levels
 - Exterior dimensions: 489W x 673D x 460mmH
 - Interior dimensions: 330W x 381D x 267mmH
 - 15 amp, 240V



EMM10

WATTAGE CHART

More Wattage = Less Cooking Time = Faster Turns and Increased Profit

Microwave Wattage Rule of Thumb

3000W is 3 times faster than 1000W
2100W is 2.5 times faster than 1000W
1800W is 2 times faster than 1000W
1300W is 1.3 times faster than 1000W
1000W is 1.2 times faster than 800W

Cooking Time	Microwave Wattage									
	800	1000	1200	1300	1800	1900	2100	2200	2700	3000
0:30	0:25	0:20	0:19	0:12	0:11	0:10	0:10	0:08	0:07	
1:00	0:52	0:45	0:41	0:27	0:25	0:21	0:20	0:17	0:16	
1:30	1:14	1:00	:59	0:39	0:36	0:32	0:30	0:25	0:24	
2:00	1:39	1:20	1:15	0:52	0:48	0:42	0:40	0:35	0:34	
5:00	4:03	3:10	3:00	2:10	2:00	1:50	1:45	1:15	1:08	
10:00	8:15	6:40	6:10	4:00	3:42	3:12	3:00	2:30	2:23	



DOMESTIC

VS



COMMERCIAL

Does your current microwave measure up?

Do I need a domestic or commercial microwave oven?

The following is a simple guide to understanding the key differences and benefits of commercial microwave ovens.

MENUMASTER®

Maximum Usage

Domestic microwave ovens have been designed for the home cook in mind, with recommended usage of 3–5 times per day. Commercial microwave ovens are built to withstand the long and arduous hours of the commercial kitchen. Menumaster has a wide range of commercial microwave ovens available and can be used 200+ times per day.

No Turntables

Commercial microwave ovens differ from domestic microwave ovens as they use a stirrer system to evenly distribute the microwave energy throughout the cavity. Rather than move the food around with a turntable, the energy is distributed throughout the whole cavity, which results in a more even and faster cooking process.

Easy to Clean

In order to meet the highest food & safety standards, your microwave oven will need to be regularly cleaned. Menumaster commercial microwave ovens feature a stainless steel interior and exterior which resists breaking down and enables you to clean much easier and faster.

Simplified Controls

Domestic microwave ovens feature small buttons and need to be programmed prior to use. Cooking with a Menumaster commercial microwave oven is as simple as a touch of a button. Featuring a sleek and streamline control panel, the large buttons and icons make the unit easy to read and operate.

Warranty & Servicing

Domestic microwave ovens come with a limited warranty and may not be covered by insurance and comply with safety standards. Menumaster commercial microwaves are fully compliant and offer a 12 months parts and labour warranty.



MenuMaster from Southern Hospitality
0800 503 335 | www.southernhospitality.co.nz



KOLB HIGH SPEED OVENS

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

Light meal concepts, featuring healthy better tasting foods, mixed and matched with coffee, have become a leading trend in the catering industry. Consumers have growing expectations of new ideas and speedy service. Atollspeed from Kolb is designed to offer efficient menu management, fast service, and improved food quality.

Since it was first launched in 2011, the 4th generation of Atollspeed has become available, with the "H Range." As well as improved efficiency, space and energy, the new Atollspeed H Range features a Chinese operation menu, a smaller footprint with a larger baking chamber, and more colours to choose from.

- Up to 100 pre-set programmes, USB port for programme transfer
- Ventless design requires no ventilation or dust hood
- Internal catalytic converter, neutralizes smells and cleans itself
- Touch screen control board, favourite menu, one touch operation
- Impingement and Microwave power with 10 different speeds
- Baking chamber: 317W x 311D x 170mmH
- Dimensions: 450W x 687D x 570mmH/65kg
- Power: 230V/1Ph/50Hz, 15A, 3.3kW

Kolb Atollspeed 300H Ovens

EK13	Silver
EK14	Black

Kolb Accessories

EK12	Teflon mat for Atollspeed 300T/H
EK17	Kolb Aluminium Grill Plate
EK18	Kolb Square Teflon Coated Tray
XBK85	Stone for Atollspeed models



EK13



EK14

Speed Cooking Solutions

PIZZA IN JUST 1 MINUTE
1:00

- » Elegant design
- » The best performance
- » Can be used anywhere



230 VOLT PLUG & COOK

Catalytic filter, doesn't have to be connected to an extracted air system (ventless). Can be used immediately anywhere.



POWER EFFICIENCY

The insulation means that very little heat is lost through radiation. Ready for use after a 10-minute heating-up phase.



EASY CLEANING

Easy to clean thanks to the hygienic baking chamber and easy-to-clean filter system. No further maintenance needed.



TOUCH SCREEN

Easy to use: controlling the oven using the 7" colour touchscreen is incredibly easy.



IMPINGEMENT TECHNOLOGY

Perfect baking and roasting results every time. Produce a tasty snack in record time.



DESIGN COMFORT

Robust and durable design features new ergonomic door handle and requires little space. Now also available in black.

MERRYCHEF® HIGH SPEED COOK OVENS

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

Appliances in the eikon® range boast ultra-short cooking times, ultra-high energy efficiency and very easy to use with easyTouch® Touchscreen. There is an appliance to suit your individual requirements, and all with ventless operation.

Enjoy these benefits

- Easy to use
- Guaranteed perfect results every time
- Reduced queuing and service times
- Improved safety
- Cost effective
- Minimise lifetime operational costs



High speed performance, designed to easily fit into a small space.

EMY9

407mmW x 538mmD x 588mmH

The smallest high speed oven with the biggest performance.

EMY3, EMY2, EMY4

365mmW x 631mmD x 618mmH

Versatility, speed, and energy efficiency at the touch of an icon.

EMY5

590mmW x 559mmD x 551mmH

High speed for more applications.

EMY6

584mmW x 719mmD x 591mmH

Quicker, quieter & more energy efficient.

EMY7

584mmW x 719mmD x 591mmH

High volumes, reduced cook times, and premium quality.

EMY8

711mmW x 643mmD x 644mmH



EMY9



EMY2-EMY4



EMY5



EMY6



EMY7



EMY8



Rapid Cooking:

Express preparation more than 15 x faster, crispy & hot

- **eikon® e1s:** fish & chips, omelette, bagels in quick service restaurants, cafés or kiosks
- **eikon® e2s:** paninis, pizza slices, toasted Subs in quick service restaurants or kiosks
- **eikon® e4, e4s:** pizza, flatbreads or chicken wings in pubs, restaurants, snack bars, service stations, quick service

Advanced Cooking:

Up to 5 x faster

- **eikon® e3:** tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
- **eikon® e5:** from high quality steaks and pies to batches of jacket potatoes and fish dishes, in larger restaurants and snack bars, pubs, bars, hotels, canteens/food counters or for caterers



ESM12



ESM14



ESM8



ESM22

FOODSERVICE EQUIPMENT

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

Showcase Pie Warmer

ESM12

- Fixed front and sliding back doors
- Toughened glass doors
- 640W x 360D x 530mmH

Deep Fryer

ESM14

- 8 litre single tank
- Capacity: 17kg/hour from chilled
- 270W x 410D x 360mmH
- 15amp

Electric Griddle

ESM8

- 8mm steel cooking plate
- 1 working zone
- Temperature up to 300°C
- Cooking surface: 548 x 350mm
- 15amps

Food Dehydrator

ESM22

- Stainless steel construction
- Hot air convection
- Thermostat range 40–75°C
- 10 Removable food trays
- 12 hour timer, Over heat protection
- Internal Dimensions: 405W x 435D x 510mmH
- Dimensions: 435W x 435D x 508mmH



NEXT GENERATION high speed ovens

High speed
Up to 80% faster

Easy to use - 7"
HD touchscreen

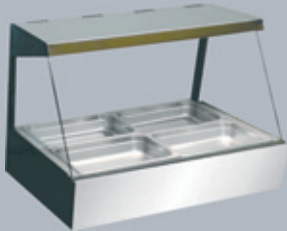
Largest cavity with the
smallest footprint

Quick pre-heat and
cool down times





EHM17



EHM33

FOODSERVICE EQUIPMENT

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

Hot Food Display Units

- Can be used wet or dry
- Insulated stainless tank
- Independently controlled light

EHM17 FD4 Food Display Bain Marie 1 x 4
1130W x 420D x 555mmH

EHM33 FD2X2 Food Display Bain Marie 2 x 2
715W x 625 x 555mmH

EHM30 FD8 Food Display Bain Marie 2 x 4
1380W x 625D x 555H



FOODSERVICE EQUIPMENT

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

Food Warmers

- Electronically operated
- Stainless steel construction
- Comes with 3 wire shelves
- Front and rear sliding doors
- 10 amp, 240V



E83 Pie Warmer

EMB7 Holds 50 pies
595W x 356D x 515mmH

E83B Pie Warmer

EMB8 With solid glass back

E84 Pie Warmer

EMB9 Holds 80–100 pies
795W x 356D x 515mmH

E84B Pie Warmer

EMB10 With solid glass back

Countertop Electric Fryers

EMB17 EC61 Single tank, 2.4kW
295W x 410D x 295mmH

EMB18 EC62 Twin tank, 2.4kW per tank
590W x 410D x 295mmH

EMB19 EC63 Single tank, 3.6kW
295W x 410D x 295mmH

EMB20 EC64 Twin tank, 3.6kW per tank
590W x 410D x 295mmH

HB12 Bakbar fry basket

Griddle Plates—Electric

- Heavy duty stainless steel construction
- High conduction steel griddle plate
- Pull out grease tray

E92 Griddle plate

EMB15

- 700W x 520D x 300mmH
- Electrically operated dual thermostat control
- 2 x 3.6kW elements for fast recovery

E93 Griddle plate

EMB16

- 350W x 520D x 300mmH
- 350W element for fast recovery
- Electrically operated single thermostat control



EMB17, EMB19



EMB18, EMB20



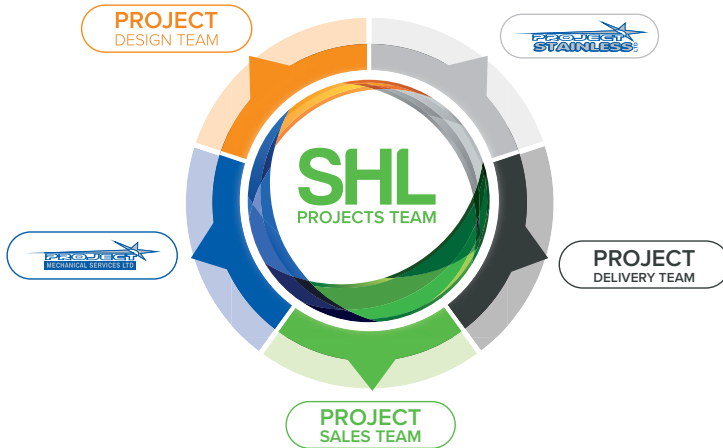
EMB15

WHY SUPPORT US?

We support local business. We have the largest range of stock, in stock.
Our teams are highly experienced and will deliver on time to budget.

We value our customers and go out of our way to ensure good outcomes.

We employ people in locations across the country and feel investing throughout New Zealand helps us to provide the best service whilst contributing to our local economy.



PURPOSE

Shaping the future of hospitality together.

VISION

To be a world class company.

We have been supporting local manufacturing for over 30 years.
Some of the NZ manufactured brands we represent are:



These are our key brands of cooking equipment and all of these brands are manufactured by Moffat right here in Christchurch. Moffat have permanently located their manufacturing facility here in NZ, this investment in local infrastructure and support provides a whole other level of value to our NZ market.



With a focus on manufacturing high quality stainless steel for commercial kitchens, the Project Stainless factories offer everything from work benches, sink benches to shelving. Everything they provide us is manufactured right here in either Christchurch, Wellington or Auckland. The factories employ local tradesmen in our three strategic locations.



Manufactured in New Zealand for 40 years, Starline Dishwashers are engineered specifically for New Zealand conditions. Although Washtech have a significant export market they continue to invest in its Auckland based manufacturing facility, employing New Zealanders and doing their part to keep local manufacturing alive and strong.

