

MOFFAT. THE NAME BEHIND THE BRANDS

We are proud to call New Zealand home.

We reach out to the world to deliver outstanding Food Service equipment solutions that circle the globe and span a range of industry segments and applications. Our specialists interpret needs and recommend solutions.

With on-site training and 24/7 assistance we're dedicated to understanding and supporting our NZ clients with an unmatched capability. Our commitment includes culinary support, research and development, and strong supply partnerships.

Our standards are high so that yours can be too.



metos



Southern Hospitality Limited
0800 503 335 | www.southernhospitality.co.nz



ELECTRIC COOKTOPS SEALED HOBS

- 2, 4 or 6 hot plate element size configuration

Electric Cooktop Seal Hobs 300mm

2 Hot Plate Element Cooktop E512S variations.
Models
Bench



Electric Cooktop Seal Hobs 600mm

4 Hot Plate Element Cooktop E514S variations.
Models
Bench
Leg Stand
Cabinet Base



Electric Cooktop Seal Hobs 900mm

6 Hot Plate Element Cooktop E516S variations.
Models
Bench
Leg Stand
Cabinet Base
Refrigeration Base



INDUCTION COOKTOPS

- 1, 2 or 4 induction zone size configuration
- Choice of 5kW full square area, round 3.5kW or 5kW cooking zones

Electric Induction Cooktop 450mm

1 Induction zone Cooktop IN511 variations.
Models
Bench
Leg Stand
Cabinet Base



Electric Induction Cooktop 450mm

2 Induction zone Cooktop IN512 variations.
Models
Bench
Leg Stand
Cabinet Base
Refrigeration Base



Electric Induction Cooktop 900mm

4 Induction zone Cooktop IN514 variations.
Models
Bench
Leg Stand
Cabinet Base
Refrigeration Base



ELECTRIC COOKTOPS

BLUE SEAL EVOLUTION SERIES®

- 2, 4 or 6 element size configuration
- Choice of Griddle surface—smooth, ribbed or both

Electric Cooktops 300mm

2 Element Cooktop E512 variations.

Models

Bench



E512D-B



E512C-B

Electric Cooktops 600mm

4 Element Cooktop E514 variations.

Models

Bench

Leg Stand

Cabinet Base



E514D-B

E514D-LS

E514D-CB



E514C-B

E514C-LS

E514C-CB



E514B-B

E514B-LS

E514B-CB

Electric Cooktops 900mm

6 Element Cooktop E516 variations.

Models

Bench

Leg Stand

Cabinet Base

Refrigeration Base



E516D-B

E516D-LS

E516D-CB

E516D-RB



E516C-B

E516C-LS

E516C-CB

E516C-RB



E516B-B

E516B-LS

E516B-CB

E516B-RB



E516A-B

E516A-LS

E516A-CB

E516A-RB



E512D-B



E514D-LS



E516D-LS

INDUCTION COOKTOPS

- 2 or 4 induction cooktop configuration

Electric Induction Cooktop 450mm

2 Induction zone Cooktop.

Standard with Cabinet Base.

Model IN512-CB



IN512-CB

Electric Induction Cooktop 900mm

4 Induction zone Cooktop.

Standard with Cabinet Base.

Model IN514-CB



IN514-CB

GAS RANGES

- 2, 4, 6 or 8 burner cooktop configuration
- Gas and Electric, Static and Convection
- Choice of Griddle surface—smooth, ribbed or both

Gas Ranges 600mm

4 Burner Cooktop variations.

Models

Gas Static Oven



G504D



G504C



G504B

Gas Ranges 750mm

4 Burner Cooktop variations.

Models

Gas Static Oven

Gas Convection Oven

Electric Static Oven

Electric Convection Oven



G505D

G54D

GE505D

GE54D



G505C

G54C

GE505C

GE54C

Gas Ranges 900mm

6 Burner Cooktop variations.

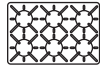
Models

Gas Static Oven

Gas Convection Oven

Electric Static Oven

Electric Convection Oven

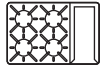


G506D

G56D

GE506D

GE56D

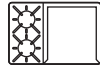


G506C

G56C

GE506C

GE56C

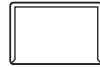


G506B

G56B

GE506B

GE56B



G506A

G56A

GE506A

GE56A

Gas Ranges 1200mm

8 Burner Cooktop variations.

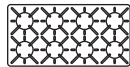
Models

Gas Static Oven

Gas Convection Oven

Electric Static Oven

Electric Convection Oven

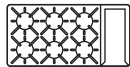


G508D

G58D

GE508D

GE58D



G508C

G58C

GE508C

GE58C



G508B

G58B

GE508B

GE58B



G508A

G58A

GE508A

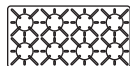
GE58A

Gas Ranges 1200mm

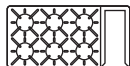
8 Burner Cooktop variations.

Models

Double Gas Static Oven



G528D



G528C



G528B



G528A



G506D



G508D



G504D



GE505D



G528D

ELECTRIC RANGES SEALED HOBS

BLUE SEAL EVOLUTION SERIES®

- 6 hot plate element size configuration
- Electric—static and convection

Electric Ranges Seal Hobs 900mm

6 Hot Plate Element Cooktop variations.



Models

Electric Static Oven

E506S

Electric Convection Oven

E56S



E56S

TARGET TOPS

Target Tops 900mm

Gas Target Top G57 variations.

Models

Bench

G57-B

Leg Stand

G57-LS

Cabinet Base

G57-CB

Refrigeration Base

G57-RB

Target Top Ranges 900mm

Target Top Range variations.

Models

Gas Static Oven

G570

Gas Convection Oven

G576

Electric Static Oven

GE570

Electric Convection Oven

GE576



G57-LS



GE576

GRIDDLES

- Choice of Griddle surface—smooth, ribbed or both
- Chrome mirror plate option

GAS

Gas Griddles 450mm

Gas Griddle GP513 variations.

Models

Bench	GP513-B
Leg Stand	GP513-LS
Cabinet Base	GP513-CB

Gas Griddles 600mm

Gas Griddle GP514 variations.

Models

Bench	GP514-B
Leg Stand	GP514-LS
Cabinet Base	GP514-CB

Gas Griddles 900mm

Gas Griddle GP516 variations.

Models

Bench	GP516-B
Leg Stand	GP516-LS
Cabinet Base	GP516-CB
Refrigeration Base	GP516-RB

Gas Griddles 1200mm

Gas Griddle GP518 variations.

Models

Bench	GP518-B
Leg Stand	GP518-LS
Cabinet Base	GP518-CB
Refrigeration Base	GP518-RB

ELECTRIC

Electric Griddles 600mm

Electric Griddle EP514 variations.

Models

Bench	EP514-B
Leg Stand	EP514-LS
Cabinet Base	EP514-CB

Electric Griddles 900mm

Electric Griddle EP516 variations.

Models

Bench	EP516-B
Leg Stand	EP516-LS
Cabinet Base	EP516-CB
Refrigeration Base	EP516-RB

Electric Griddles 1200mm

Electric Griddle EP518 variations.

Models

Bench	EP518-B
Leg Stand	EP518-LS
Cabinet Base	EP518-CB
Refrigeration Base	EP518-RB



GP513-LS



GP514-LS



EP514-LS



GP516-LS



GP518-LS



EP516-LS



EP518-LS

GRIDDLE RANGES

- Choice of Griddle surface—smooth, ribbed or both
- Chrome mirror plate option

GAS

Gas Griddle Ranges 900mm

Gas Griddle Range variations.

Models

Electric Static Oven GPE506

Electric Convection Oven GPE56

Gas Griddle Ranges 1200mm

Gas Griddle Range variations.

Models

Electric Static Oven GPE508

Electric Convection Oven GPE58

BLUE SEAL EVOLUTION SERIES®

ELECTRIC

Electric Griddle Ranges 900mm

Electric Griddle Range variations.

Models

Electric Static Oven EP506

Electric Convection Oven EP56



GPE506



GPE58



EP56

GRIDDLE TOASTER

GAS

Gas Griddle Toaster 600mm

Model G55T



G55T

GAS CHARGRILLS

Gas Chargrill 300mm

Gas Griddle G592.

Model

Bench G592-B

Gas Chargrills 450mm

Gas Griddle G593 variations.

Models

Bench G593-B

Leg Stand G593-LS

Gas Chargrills 600mm

Gas Griddle G594 variations.

Models

Bench G594-B

Leg Stand G594-LS



G592-B



G593-LS



G593-B



G594-LS



G594-B

BLUE SEAL EVOLUTION SERIES®

Gas Chargrills 900mm

Gas Griddle G596 variations.

Models

Bench G596-B

Leg Stand G596-LS

Gas Chargrills 1200mm

Gas Griddle G598 variations.

Models

Bench G598-B

Leg Stand G598-LS

SALAMANDERS

GAS

Gas Salamander 900mm

Model

Four position racking
(flat or inclined)

G91



G91

ELECTRIC

Electric Salamander 900mm

Model

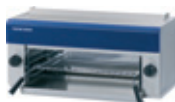
Four position racking
(flat or inclined)

E91

Adjustable Electric Salamander 600mm

Model

Self balancing adjustable grill height E90



E91



E90

BRATT PANS

BLUE SEAL EVOLUTION SERIES®

GAS

Gas Tilting Bratt Pans 900mm

80 litre Gas Bratt Pan variations

Models

Manually operated tilting mechanism	G580-8
Electric power tilting mechanism	G580-8E

Gas Tilting Bratt Pans 1200mm

120 litre Gas Bratt Pan variations

Models

Manually operated tilting mechanism	G580-12
Electric power tilting mechanism	G580-12E

ELECTRIC

Electric Tilting Bratt Pans 900mm

80 litre Electric Bratt Pan variations

Models

Manually operated tilting mechanism	E580-8
Electric power tilting mechanism	E580-8E

Electric Tilting Bratt Pans 1200mm

120 litre Electric Bratt Pan variations

Models

Manually operated tilting mechanism	E580-12
Electric power tilting mechanism	E580-12E



G580-8



E580-12E



FRYERS

GAS

Gas Fryer 400mm
Single Pan Gas Fryer.
18 litre capacity.

Model
Mechanical controls GT18

VEERAY®

Gas Fryers 450mm
Vee Ray Single Pan Gas Fryer variations.
20 litre capacity.

Models
Mechanical controls GT45
Digital display electronic controls GT45E

Gas Fryers 450mm
Vee Ray Twin Pan Gas Fryer variations.
13 litre capacity each pan.

Models
Mechanical controls GT46
Digital display electronic controls GT46E

Gas Fryers 600mm
Vee Ray Single Pan Gas Fryer variations.
31 litre capacity.

Models
Mechanical controls GT60
Digital display electronic controls GT60E

HPO fryer, electronic controls GT60-HPO

BLUE SEAL EVOLUTION SERIES®

ELECTRIC

VEERAY®

Electric Fryers 450mm
Vee Ray Single Pan Electric Fryer variations.
27 litre capacity.

Models
Mechanical controls E43
Digital display electronic controls E43E

Electric Fryers 450mm
Vee Ray Twin Pan Electric Fryer variations.
12 litre capacity each pan.

Models
Mechanical controls E44
Digital display electronic controls E44E



GT18



GT46



GT60-HPO



E43E



E44

PASTA COOKERS

BLUE SEAL EVOLUTION SERIES®

GAS

Gas Pasta Cooker 450mm

Single Pan Gas Pasta Cooker. 40 litre capacity.

Model

Infra-red burner system G47



G47

ELECTRIC

Electric Pasta Cookers 450mm

Single Pan Electric Pasta Cooker. 40 litre capacity.

Models

10.5kW 3 phase E47
7kW single phase E47-7



E47

FILTAMAX FILTRATION SYSTEM

Electric Filtamax

Filtamax capacity variations.

Model

20 litre capacity EF30

30 litre capacity EF35

32 litre capacity EF40



EF35

BLUE SEAL EVOLUTION SERIES®



Rethink. Redesign. Rebuild.

Evolution is not just about good looks. The enhanced features across an expanded range of equipment means the Blue Seal Evolution Series can be configured to perform in any situation. All range are constructed on a full galvanised steel chassis, while fully framed drop down doors are fitted with a heavy-duty hinge system for a lifetime of operation.

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MOFFAT®

GAS COOKTOPS

Gas Cooktops 300mm—8200 Series

2 Burner Cooktop

Models
Bench



RN8200G-B



RN8203G-B

Gas Cooktops 450mm—8450 Series

2 Burner Cooktop

Model
Leg Stand
Cabinet Base



RN8450G-LS
RN8450G-CB

Gas Cooktops 600mm—8400 Series

4 Burner Cooktop

Models
Bench
Leg Stand
Cabinet Base



RN8400G-B
RN8400G-LS
RN8400G-CB



RN8403G-B
RN8403G-LS
RN8403G-CB

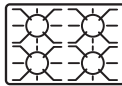


RN8406G-B
RN8406G-LS
RN8406G-CB

Gas Cooktops 900mm—8900 Series

4 Burner Cooktop

Models
Leg Stand
Cabinet Base

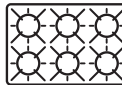


RN8900G-LS
RN8900G-CB

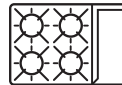
Gas Cooktops 900mm—8600 Series

6 Burner Cooktop

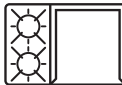
Models
Bench
Leg Stand
Cabinet Base
Refrigeration Base



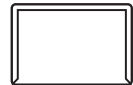
RN8600G-B
RN8600G-LS
RN8600G-CB
RN8600G-RB



RN8603G-B
RN8603G-LS
RN8603G-CB
RN8603G-RB



RN8606G-B
RN8606G-LS
RN8606G-CB
RN8606G-RB

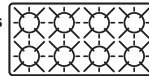


RN8609G-B
RN8609G-LS
RN8609G-CB
RN8609G-RB

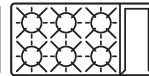
Gas Cooktops 1200mm—8800 Series

8 Burner Cooktop

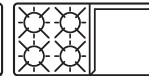
Models
Bench
Leg Stand
Cabinet Base
Refrigeration Base



RN8800G-B
RN8800G-LS
RN8800G-CB
RN8800G-RB



RN8803G-B
RN8803G-LS
RN8803G-CB
RN8803G-RB



RN8806G-B
RN8806G-LS
RN8806G-CB
RN8806G-RB



RN8809G-B
RN8809G-LS
RN8809G-CB
RN8809G-RB



RN8200G-B

RN8400G-LS

RN8900G-LS

RN8603G-LS

RN8800G-LS

ELECTRIC COOKTOPS SEALED HOBS



Electric Cooktop Seal Hobs 300mm
 2 Hot Plate Element Cooktop 8200 series.
 Model
 Bench



Electric Cooktop Seal Hobs 600mm
 4 Hot Plate Element Cooktop 8400 series.
 Models
 Bench
 Leg Stand
 Cabinet Base



Electric Cooktop Seal Hobs 900mm
 6 Hot Plate Element Cooktop 8600 series.
 Models
 Bench
 Leg Stand
 Cabinet Base
 Refrigeration Base



INDUCTION COOKTOPS

- 1, 2 or 4 induction zone size configuration
- Choice of 5kW full square area, round 3.5kW or 5kW cooking zones

Electric Induction Cooktop 450mm
 1 Induction zone Cooktop 8100 series.
 Models
 Bench
 Leg Stand
 Cabinet Base



Electric Induction Cooktop 450mm
 2 Induction zone Cooktop 8200 series.
 Models
 Bench
 Leg Stand
 Cabinet Base



Electric Induction Cooktop 450mm
 2 Induction zone Cooktop 8200 series.
 Models
 Bench
 Leg Stand
 Cabinet Base



 **Waldorf**[®]
800 SERIES

Hard working, good looking.

The Waldorf 800 Series continues a tradition of bulletproof performance and dependability with a range of European inspired equipment that redefines how the ultimate kitchen should be. Take advantage of the configuration options, from more tops and bottoms to standard or low splashback.



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MOFFAT[®]

GAS RANGES

Gas Ranges 600mm—8410 series

4 Burner Cooktop

Models

Gas Static Oven



RN8410G



RN8413G



RN8416G

Gas Ranges 750mm—8510 series

4 Burner Cooktop

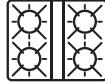
Models

Gas Static Oven

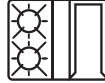
Gas Convection Oven

Electric Static Oven

Electric Convection Oven



RN8510G



RN8513G

RN8510GC

RN8513GC

RN8510GE

RN8513GE

RN8510GEC

RN8513GEC

Gas Ranges 900mm—8610 series

6 Burner Cooktop

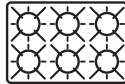
Models

Gas Static Oven

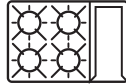
Gas Convection Oven

Electric Static Oven

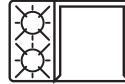
Electric Convection oven



RN8610G



RN8613G



RN8616G



RN8619G

RN8610GC

RN8613GC

RN8616GC

RN8619GC

RN8610GE

RN8613GE

RN8616GE

RN8619GE

RN8610GEC

RN8613GEC

RN8616GEC

RN8619GEC



RN8410G



RN8510GE



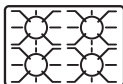
RN8610G

GAS RANGES

Gas Ranges 900mm—8910 series

4 Burner Cooktop

Model

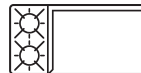
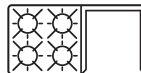
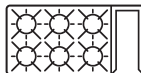
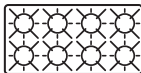


- Gas Static Oven RN8910G
- Gas Convection Oven RN8910GC
- Electric Static Oven RN8910GE
- Electric Convection oven RN8910GEC

Gas Ranges 1200mm—8810 series

8 Burner Cooktop

Models

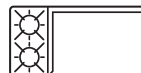
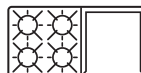
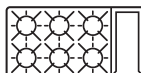
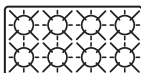


- Gas Static Oven RN8810G RN8813G RN8816G RN8819G
- Gas Convection Oven RN8810GC RN8813GC RN8816GC RN8819GC
- Electric Static Oven RN8810GE RN8813GE RN8816GE RN8819GE
- Electric Convection oven RN8810GEC RN8813GEC RN8816GEC RN8819GEC

Gas Ranges 1200mm—8820 series

8 Burner Cooktop

Models



- Gas Double Static Oven RN8820G RN8823G RN8826G RN8829G



ELECTRIC RANGES SEALED HOBS

Electric Ranges Seal Hobs 900mm

6 Element Cooktop 8610 series.

Models

- Electric Static Oven
- Electric Convection Oven



RN8610E
RN8610EC



RN8613E
RN8613EC



RN8616E
RN8616EC



RN8619E
RN8619EC

Electric Ranges Seal Hobs 900mm

6 Element Cooktop 8610 series.

Models

- Electric Static Oven
- Electric Convection Oven



RN8610SE
RN8610SEC



 **Waldorf Bold**

Striking design, powerful performance.

Waldorf Bold delivers a new aesthetic approach enhancing the Waldorf 800 Series' widely appreciated speed, power and efficiency.

When your kitchen needs to attract and enthral, this range is sleek, seductive and sophisticated right down to the custom plinth mounting. And, while we started with a dramatic black vitreous enamel finish, Waldorf Bold is also available in burgundy and chilli red.

So get in touch and get ready to make a bold impression.



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MOFFAT®

GAS TARGET TOPS

Gas Target Tops 900mm—8100 series

Models

Bench	RN8100G-B
Leg Stand	RN8100G-LS
Cabinet Base	RN8100G-CB
Refrigeration Base	RN8100G-RB



RN8100G-LS

Gas Target Tops 900mm—8110 series

Models

Gas Static Oven	RN8110G
Gas Convection Oven	RN8110GC
Electric Static Oven	RN8110GE
Electric Convection oven	RN8110GEC



RN8110G

GAS GRIDDLES

Gas Griddles 450mm—8450 series

Griddle

Models

Bench	GP8450G-B
Leg Stand	GP8450G-LS
Cabinet Base	GP8450G-CB

Gas Griddles 600mm—8600 series

Griddle

Models

Bench	GP8600G-B
Leg Stand	GP8600G-LS
Cabinet Base	GP8600G-CB

Gas Griddles 900mm—8900 series

Griddle

Models

Bench	GP8900G-B
Leg Stand	GP8900G-LS
Cabinet Base	GP8900G-CB
Refrigeration Base	GP8900G-RB

Gas Griddles 1200mm—8120 series

Griddle

Models

Bench	GP8120G-B
Leg Stand	GP8120G-LS
Cabinet Base	GP8120G-CB
Refrigeration Base	GP8120G-RB

Gas Griddles 900mm—8910 series

Griddle oven

Models

Electric Static Oven	GP8910GE
Electric Convection Oven	GP8910GEC



GP8450G-LS



GP8600G-LS



GP8900G-LS



GP8120G-LS



GP8910GE

ELECTRIC GRIDDLES



Electric Griddles 600mm—8600 series

Griddle GP8600 variations

Models

Bench	GP8600E-B
Leg Stand	GP8600E-LS
Cabinet Base	GP8600E-CB

Electric Griddles 900mm—8900 series

Griddle GP8900 variations

Models

Bench	GP8900E-B
Leg Stand	GP8900E-LS
Cabinet Base	GP8900E-CB
Refrigeration	GP8900E-RB

Electric Griddles 1200mm—8120 series

Griddle GP8120 variations

Models

Bench	GP8120E-B
Leg Stand	GP8120E-LS
Cabinet Base	GP8120E-CB
Refrigeration Base	GP8120-RG

Electric Griddle Ranges 900mm—8910 series

Griddle Oven

Models

Electric Static Oven	GP8910E
Electric Convection Oven	GP8910EC



GP8600E-LS



GP8900E-LS



GP8120E-LS



GP8910EC

GRIDDLE TOASTER

Gas Griddle Toaster 600mm—8600 series

Model

GT8600G



GT8600G

GAS CHARGRILLS

Gas Chargrill 300mm—8300 series

Model

Bench CH8300G-B

Gas Chargrills 450mm—8450 series

Models

Bench CH8450G-B

Leg Stand CH8450G-LS

Cabinet Base CH8450G-CB

Gas Chargrills 600mm—8600 series

Models

Bench CH8600G-B

Leg Stand CH8600G-LS

Cabinet Base CH8600G-CB



CH8300G-B



CH8450G-LS



CH8450G-LS



CH8900G-LS



CH8120G-LS

Gas Chargrills 900—8900 series

Models

Bench CH8900G-B

Leg Stand CH8900G-LS

Cabinet Base CH8900G-CB

Gas Chargrills 1200—8120 series

Models

Bench CH8120G-B

Leg Stand CH8120G-LS

Cabinet Base CH8120G-CB

SALAMANDER

GAS

Gas Salamander 900mm—8200 series

Four position racking (flat or inclined)

Model SN8200G



SN8200G

ELECTRIC

Electric Salamander 900mm—8200 series

Four position racking (flat or inclined)

Model SN8200E



SN8200E

Adjustable Electric Salamander 600mm—8100 series

Model SN8100E

FRYERS

GAS

Gas Single Pan Fryers 400mm

18 Litre Capacity

Models

Mechanical controls FN8118G

Gas Single Pan Fryers 450mm

20 Litre Capacity

Models

Mechanical controls FN8120G

Digital display, electronic controls FN8120GE

Gas Twin Pan Fryers 450mm

13 Litre Capacity—each pan

Models

Mechanical controls FN8226G

Digital display, electronic controls FN8226GE

Gas Single Pan Fryers 600mm

31 Litre Capacity

Models

Mechanical controls FN8130G

Digital display, electronic controls FN8130GE

HPO fryer, electronic controls FN8130G-HPO

ELECTRIC

Electric Single Pan Fryers 450mm

27 Litre Capacity

Models

Mechanical controls FN8127E

Digital display, electronic controls FN8127EE

Electric Twin Pan Fryers 450mm

12 Litre Capacity—each pan

Models

Mechanical controls FN8224E

Digital display, electronic controls FN8224EE



FN8118G



FN8130G-HPO



FN8224EE

FILTAMAX FILTRATION SYSTEM

Electric FiltaMax 800 Series

FiltaMax capacity variations

Models

20 Litre Capacity FF8130E

30 Litre Capacity FF8135E

32 Litre Capacity FF8140E



FF8135E

BRATT PANS

GAS

Gas Bratt Pans 900mm

80 Litre Capacity

Models

Manually operated tilting mechanism	BP8080G
Electric power tilting mechanism	BP8080GE

Gas Bratt Pans 1200mm

120 Litre Capacity

Models

Manually operated tilting mechanism	BP8120G
Electric power tilting mechanism	BP8120GE



BP8080G

ELECTRIC

Electric Bratt Pans 900mm

80 Litre Capacity

Models

Manually operated tilting mechanism	BP8080E
Electric power tilting mechanism	BP8080EE

Electric Bratt Pans 1200mm

120 Litre Capacity

Models

Manually operated tilting mechanism	BP8120E
Electric power tilting mechanism	BP8120EE



BP8120EE

PASTA COOKER

GAS

Gas Pasta Cooker 450mm—8140 series

Single Pan

40 Litre Capacity

Model PC8140G



PC8140G

ELECTRIC

Electric Pasta Cookers 450mm—8140 series

Single Pan

40 Litre Capacity

Models

3 phase	PC8140E
Single phase	PC8140E7



PC8140E



maxx pro. high definition.

The new combi oven family for the pros.
Redefining quality:

- ▶ 10-inch TFT HiRes glass touch display
- ▶ Automatic cooking
- ▶ Triple glass for increased energy efficiency
- ▶ WiFi and cloud connectivity
- ▶ Smoking, banqueting, grease management options

Your choice. The perfect solution.



Advancing Your Ambitions



Southern Hospitality Limited

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CONVOTHERM MINI—EASYS TOUCH

**DIRECT STEAM VERSION**

Electric model	CMINIT6.06	CMINIT6.10	CMINIT10.10
Black version	CMINIT6.06B	CMINIT6.10B	CMINIT10.10B
Tray Capacity	6 X 2/3 GN	6 X 1/1 GN	10 X 1/1 GN
Shelf Distance - mm	40	40	40
Dimension (W x D x H) - mm	515 x 599 x 647	515 x 777 x 647	515 x 777 x 877

Standard Features

Crisp&Tasty (3 levels of dehumidification)	•	•	•
BakePro (3 levels of traditional baking)	•	•	•
HumidityPro (5 levels of humidification)	•	•	•
Press&Go (automatic cooking)	•	•	•
ecoCooking (energy-saving function)	•	•	•
Multi-point core temperature probe	•	•	•
ConvoClean+ fully automatic cleaning system (3 intensity levels & Express mode)	•	•	•
Tray Timer (time delay loading)	•	•	•
HygenicCare Concept—anti-bacterial surface	•	•	•
WiFi & Ethernet interface (LAN)	•	•	•
USB port	•	•	•
HACCP data storage	•	•	•



CMINIT6.06



CMINIT6.10B



CMINIT10.10

CONVOTHERM MAXX PRO & C4 DELUXE EASYTOUCH



DIRECT STEAM VERSION

Electric model	CXEST6.10D	CXEST6.20D
Gas model	CXGST6.10D	CXGST6.20D

BOILER VERSION

Electric model	CXEBT6.10D	CXEBT6.20D
Gas model	CXGBT6.10D	CXGBT6.20D
Dimension (W x D x H) - mm	966 x 792 x 786	1211 x 992 x 786
Tray Capacity	7 X 1/1 GN	14 X 1/1 GN
Shelf Distance - mm	68	68

Standard Features

Natural Smart Climate (ACS+)	•	•
Crisp&Tasty (5 levels of dehumidification)	•	•
BakePro (5 levels for traditional baking function)	•	•
HumidityPro (5 levels of humidification)	•	•
Press&Go (automatic cooking)	•	•
ecoCooking (energy-saving function)	•	•
On-screen help with video function	•	•
Disappearing door RHS	•	•
Regenerating+ (flexible regeneration function with pre-select)	•	•
Multi-point core temperature sensor, Cook&Hold	•	•
HygienicCare Concept—antibacterial surfaces	•	•
ConvoClean+ fully automatic cleaning system (with economy, regular & express modes)	•	•
Preheat bridge integrated (floor-standing models)		
USB port built into the control panel	•	•
Ethernet / LAN interface	•	•
HACCP data storage	•	•
Door handle with safety latch and sure-shut function	•	•
ConvoSmoke—built-in food smoking function (option)	•	•



CXEST6.10D



CXEST6.20D

CONVOTHERM MAXX PRO & C4 DELUXE EASYDIAL



DIRECT STEAM VERSION

Electric model	CXESD6.10	CXESD6.20
Gas model	CXGSD6.10	CXGSD6.20

BOILER VERSION

Electric model	CXEBD6.10	CXEBD6.20
Gas model	CXGBD6.10	CXGBD6.20
Tray Capacity	7 X 1/1 GN	14 X 1/1 GN 7 x 2/1 GN
Shelf Distance - mm	68	68
Dimension (W x D x H) - mm	875 x 792 x 786	1120 x 992 x 786

Standard Features

Natural Smart Climate (ACS+)	•	•
Crisp&Tasty (5 levels of dehumidification)	•	•
BakePro (5 levels for traditional baking function)	•	•
HumidityPro (5 levels of humidification)	•	•
Fan speeds (5 levels)	•	•
Right-hinged door	•	•
Regenerating function: Regenerate products to their peak level	•	•
Multi-point core temperature sensor	•	•
HygenicCare Concept - antibacterial surfaces	•	•
ConvoClean fully automatic cleaning system (regular mode)	•	•
Preheat bridge integrated (floor-standing models)		
USB port built into the control panel	•	•
HACCP data storage	•	•
Door handle with safety latch and sure-shut function	•	•



CXESD6.10



CXESD6.20

CONVOTHERM 4 EASYTOUCH

CONVOTHERM
m a x x

DIRECT STEAM VERSION

Electric model	CMAXX6.10	CMAXX10.10
Tray Capacity	7 X 1/1 GN	11 X 1/1 GN
Shelf Distance - mm	68	68
Dimension (W x D x H) - mm	875 x 797 x 794	875 x 797 x 1066

Standard Features

Crisp&Tasty (3 levels of humidification)	•	•
Press&Go (automatic cooking)	•	•
BakePro (3 levels for traditional baking)	•	•
HumidityPro (3 humidity settings)	•	•
Multi-point core temperature probe	•	•
Automatic cleaning system	•	•
Programme list for saving own recipes	•	•
Tray Timer (time delayed loading)	•	•
HygenicCare Concept - antibacterial surfaces	•	•
Antibacterial door latch handle with sure-shut function	•	•
Wifi & Ethernet interface (LAN)	•	•
USB port	•	•
HACCP data storage	•	•



CMAXX6.10



CMAXX10.10

GAS COOKTOP / GAS GRIDDLE

Gas Cooktop / Gas Griddle 600mm

Models

- 2 or 4 open burner configuration
 - Griddle options—300mm and 600mm
 - Flame failure standard on open burners
- Cabinet Base Model
Bench Model



C6D
C6D-B



C6C
C6C-B



C6B
C6B-B

Gas Cooktop / Gas Griddle 900mm

Models

- 2, 4 or 6 open burner configuration
 - Griddle options—300mm, 600mm, and 900mm
 - Flame failure standard on open burners
- Cabinet Base Model
Bench Model



C9D
C9D-B



C9C
C9C-B



C9B
C9B-B



C9A
C9A-B



C6D



C9D

GAS RANGE STATIC OVEN

Gas Range Static Oven 600mm

Models

- 2 or 4 open burner configuration
- Griddle options—300mm and 600mm
- Flame failure standard on open burners



CR6D



CR6C

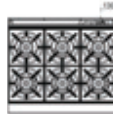


CR6B

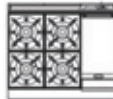
Gas Range Static Oven 900mm

Models

- 2, 4 or 6 open burner configuration
- Griddle options—300mm and 600mm
- Flame failure standard on open burners



CR9D



CR9C



CR9B



CR9A



CR6D



CR9C

COBRA®

YOUR STYLE, YOUR WAY



Serving a fresh approach.

Bringing more flexibility and fresh tools for new directions in food trends and with the trademark Cobra functionality and affordability. With equipment that will evolve with your style, your way – from edgy street food to à la carte dining, Cobra's core pieces mix and match with new products in a way that is unique to every customer.



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MOFFAT®

GAS BARBECUE

Gas Barbecue 600mm

Models

Open Cabinet base model

CB6

Bench model

CB6-B

Gas Barbecue 900mm

Models

Open Cabinet base

CB9

Bench

CB9-B



CB6



CB9

COBRA[®]

YOUR STYLE. YOUR WAY

GAS SALAMANDER

Model

Gas Salamander 900mm

CS9

- Designed to be either bench or wall mounted



CS9

GAS GRIDDLE TOASTER

Models

Gas Griddle Toaster 600mm

CT6

Gas Griddle Toaster 900mm

CT9



CT6



CT9

SINGLE PAN GAS FRYER

Single Pan Gas Fryer 400mm

CF2

Model

- 18 litre oil capacity



CF2

Fastfri[®]

Gas Fryer

FF18

W 400mm x D 735mm x H 915mm

- 18 litre capacity



FF18

ASIAN RANGE

Gas Waterless Woks

600 / 1200 / 1800mm

CW1H

W 600mm x D 800mm x H 771mm
(including splashback 1280mm)

CW2H

W 1200mm x D 800mm x H 771mm
(including splashback 1280mm)

CW3H

W 1800mm x D 800mm x H 771mm
(including splashback 1280mm)

Chimney and Duckbill options available

Gas Waterless Stockpot

600mm

CSP6

W 1600mm x D 800mm x H 566mm
(including splashback 1280mm)

Single Pan Gas Pasta Cooker

450mm

CP4

W 450mm x D 800mm x H 915mm
(including splashback 1085mm)

Single Pan Gas Noodle Cooker

450mm

CN4

W 450mm x D 800mm x H 915mm
(including splashback 1085mm)

COBRA®

YOUR STYLE. YOUR WAY



CW1H



CW2H



CW3H



CSP6



CP4



CN4



Unite east and west through food

Cobra creates space for the creativity to fuse ethnic influences with firm favourites to keep pace with the ever-change restaurant business. Infuse fusion flavours with Cobra's Asian cooking equipment and further extend your cooking line with our suite matching woks and stockpots - all backed by our 'made in New Zealand' robust and durable heritage.



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YOUR STYLE. YOUR WAY

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Fastfri®

Powerful, reliable and ultimately, very economical.

- 400mm wide single pan gas fryer
- 18 litre oil capacity
- Open stainless steel pan for easy clean
- Includes baskets, lid and adjustable feet



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MOFFAT®

COMBI OVENS

COOKING MODES

- Automatic with over 95 tested and stored cooking programmes
- Programmable with the ability to store 99 cooking programmes
- Cooking with core temperature control with multi-point probe
- Autoclama® automatic system
- Fast Dry® system
- Multiprogram keypad for quick, “press and go” program selection

OPERATION

- 2.4" LCD-TFT colour display for favourite programmes, LED bars to indicate cooking cycles
- SCROLLER PLUS knob with Scroll and Push function for confirming choices

CLEANING AND MAINTENANCE

- Self-diagnosis
- Automatic LCS (Liquid Clean System) with Combi Clean Liquid Cleanser (countertop models)

CONTROL EQUIPMENT

- Automatically regulated steam condensation

Direct steam models		Chamber capacity 1/1 GN (530 x 325 mm) 2/1 GN (530 x 650 mm)	Shelf spacing (mm)	Number of covers	External dimensions (mm) W x D x H
E7RSDW	⚡	7x1/1	70	50/120	875 x 825 x 820
G7RSDW	🔥	7x1/1	70	50/120	875 x 825 x 820
E10RSDW	⚡	10x1/1	70	80/150	930 x 825 x 1040
G10RSDW	🔥	10x1/1	70	80/150	930 x 825 x 1040
E20RSDW	⚡	10x2/1 - 20x1/1	70	150/300	1170 x 895 x 1040
G20RSDW	🔥	10x2/1 - 20x1/1	70	150/300	1170 x 895 x 1040
E21RSDW	⚡	20x1/1	63	150/300	960 x 825 x 1810
G21RSDW	🔥	20x1/1	63	150/300	960 x 825 x 1810
E40RSDW	⚡	20x2/1 - 40x1/1	63	300/500	1290 x 895 x 1810
G40RSDW	🔥	20x2/1 - 40x1/1	63	300/500	1290 x 895 x 1810
E710RSDW	⚡	7x1/1 & 10x1/1	70	130/270	930 x 825 x 1925



COMBI OVENS

COOKING MODES

- 99 programmable cooking programmes
- Manual cooking with the possibility of setting up to 9 cycles in automatic sequence
- Cooking with core temperature control with multi-point probe

CONTROL EQUIPMENT

- 2 fan speeds
- 2.4" LCD-TFT colour display with rapid selection scroller knob for programmability
- Automatic LCS (Liquid Cleaning System) with built in tank and automatic dispensing
- Hand shower
- USB connection for HACCP data

Compact models		Chamber capacity 1/1 GN (530 x 325 mm) 2/3 GN (352 x 325 mm)	Shelf spacing (mm)	Fully Automatic Wash System	Total electric power (kW)	External dimensions (mm) W x D x H
EC623RSDW	⚡	6x2/3	60	Yes	5.25	510 x 625 x 880
EC611RSDW	⚡	6x1/1	60	Yes	7.75	510 x 800 x 880
EC1011RSDW	⚡	10x1/1	60	Yes	15.5	510 x 800 x 1120



EC623RSDW



EC611RSDW



EC1011RSDW

Sapiens reloaded



Easier, intuitive and complete.

The Blue Seal Sapiens range of combi steamers is Reloaded with new features to assist you in preparing even the most complex dishes - demonstrating the care in design and the close attention dedicated to the chefs in the industry. Sapiens includes the automatic and manual controls that are indispensable for the best and most consistent cooking results.



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COMBI OVENS

EC40D5 5 Tray

Digital/Electric Combi Oven

W 777mm x D 835mm x H 777mm

- Electric direct steam version
- 5 x 1/1 GN tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 7.25kW heating power
- Includes hand shower with fittings and connections

Oven stand

SK40A

EC40D7 7 Tray

Digital/Electric Combi Oven

W 777mm x D 835mm x H 942mm

- Electric direct steam version
- 7 x 1/1 GN tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 12.5kW heating power
- Includes hand shower with fittings and connections

Oven stand

SK40A

turbofan[®]
COMBI



EC40D5



SK40A STAND



EC40D7



SK40A STAND

turbofan®
COMBI



EC40D10



SK40-10A STAND



E931M

COMBI OVENS

EC40D10 10 Tray

Digital/Electric Combi Oven

W 777mm x D 835mm x H 1152mm

- Electric direct steam version
- 10 x 1/1 GN tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 14.5kW heating power
- Includes hand shower with fittings and connections

Oven stand

SK40-10A

E931M—4 Tray Half Size

Manual/Electric Convection Oven and Cooktop

- W 675mm x D 626mm x H 890mm
- 4 x 4 1/1 GN pan capacity
- 2 x 2kW high speed front hot plate elements
- 2 x 1.5kW high speed rear hot plate elements
- Low velocity circulation fan
- Mechanical thermostat 50–270°C
- 60 minute timer with time-up buzzer



CONVECTION OVENS

E22M3—3 Tray Half Size

Manual/Electric Convection Oven

W 610mm x D 608mm x H 552mm

- 3 x 2/3 GN tray capacity
- Single direction low-velocity fan
- 2kW heating
- 10A plug-in cordset fitted
- Mechanical thermostat 50–260°C
- 60 minute timer with time up alarm

Oven stand

SK23

- To suit: E22M3 and E23M3

E23M3—3 Tray Half Size

Manual/Electric Convection Oven

W 610mm x D 642mm x H 607mm

- 3 x 2/3 GN tray capacity
- Bi-directional reversing fan system
- 2.8kW heating
- Mechanical thermostat 50–260°C
- 60 minute timer with time up alarm
- Digital control E23D3 and touch screen E23T3 also available

E27M2—2 Tray Full Size

Manual/Electric Convection Oven

W 810mm x D 762mm x H 607mm

- 2 x 600mm x 400mm tray capacity
- Single bi-directional reversing fan system
- 2.8kW heating
- 15A plug-in cordset fitted
- Mechanical thermostat 50–260°C
- 60 minute timer with time up alarm
- Digital control E27D2 and touch screen E27T2 also available

E27M3—3 Tray Full Size

Manual/Electric Convection Oven

W 810mm x D 762mm x H 607mm

- 3 x 600mm x 400mm tray capacity
- Single bi-directional reversing fan system
- 4.5kW heating
- Mechanical thermostat 50–260°C
- 60 minute timer with time up alarm
- Digital control E27D3 and touch screen E27T3 also available

turbofan[®]
CONVECTION OVEN SYSTEMS



SK23



E23M3



E27M2



E27M3



E28M4



SK2731N



E31D4



E32D4



E32T4

CONVECTION OVENS

E28M4—4 Tray Full Size

Manual/Electric Convection Oven

W 810mm x D 762mm x H 662mm

- 4 x 600mm x 400mm tray capacity
- Twin bi-directional reversing fans
- 5.8kW heating
- Mechanical thermostat 50–260°C
- 60 minute timer with time up alarm
- Digital control E28D4 and touch screen control E28T4 also available

Oven stand

SK2731N

- To suit: E27M2, E27M3, E28M4 and E31D4

E31D4—4 Tray Half Size

Digital/Electric Convection Oven

W 810mm x D 616mm x H 625mm

- 4 x 1/1 GN tray capacity
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Electronic thermostat control
- Quick-select grill mode
- Large easy view 20mm high displays
- 20 programs with 3 stage cooking and stage alarms
- Manual mode and program mode

E32D4—4 Tray Full Size

Digital/Electric Convection Oven

W 735mm x D 810mm x H 730mm

- 4 x 400mm x 600mm tray capacity
- Two speed bi-directional reversing fan motor
- 6.3kW heating power
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Large easy view 20mm high displays
- 20 programs with 3 stage cooking and stage alarms
- Water injection mode
- Manual mode and program mode

E32T4—4 Tray Full Size

Touch Screen/Electric Convection Oven

W 735mm x D 810mm x H 1602mm

- 4 x 400mm x 600mm tray capacity
- Two speed bi-directional reversing fan motor
- 6.3kW heating power
- 20 programs with 3 stage cooking and stage alarms
- Water injection mode
- Manual mode and program mode
- Multiple stage cooking
- Icon driven menu
- USB port for program/icon updating program

CONVECTION OVENS

G32D4—4 Tray Full Size

Digital/Gas Convection Oven

W 735mm x D 810mm x H 910mm

- 4 x 400mm x 600mm tray capacity
- Bi-directional reversing fans
- 35MJ/hr infrared burner system
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Large easy view 20mm high displays
- 20 programs with 3 stage cooking and stage alarms
- Water Injection mode
- Manual mode and program mode

Oven stand

SK32

- To suit: E32D4, G32D4 and E32T4

E33D5—5 Tray Half Size

Digital/Electric Convection Oven

W 610mm x D 680mm x H 730mm

- 5 x 1/1 GN tray capacity
- Two speed bi-direction reversing fans
- 5.8kW heating power
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Large easy view 20mm high displays
- 20 programs with 3 stage cooking and stage alarms
- Water Injection mode
- Manual mode and program mode

E33T5—5 Tray Half Size

Touch Screen/Electric Convection Oven

W 610mm x D 680mm x H 730mm

- 5 x 1/1 GN tray capacity
- Two speed bi-direction reversing fan system
- 5.8kW heating power
- 20 programs with 3 stage cooking and stage alarms
- Water Injection mode
- Manual mode and program mode
- Multiple stage cooking
- Large easy view 20mm high displays
- Icon driven menu
- USB port for program/icon updating program

Oven stand

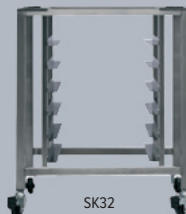
SK33

- To suit: E33D5 and E33T5

turbofan[®]
CONVECTION OVEN SYSTEMS



G32D4



SK32



E33D5



E33T5



SK33



E35D6-30



E35T6-30



SK35



VH31



VH32



VH33



VH35-30

CONVECTION OVENS

E35D6-30—6 Tray Full Size

Digital/Electric Convection Oven

- W 910mm x D 1022mm x H 871mm
- 6 x 406mm x 736mm full size tray capacity
- 6 x 457mm x 762mm full size tray capacity
- 12kW heating power
- Two speed bi-directional reversing fan system
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Large easy view 20mm high displays
- Steam injection (5 levels) and manual injection
- Oven vent—program and manual control
- 30 programs with 3 stage cooking and stage alarms

E35T6-30—6 Tray Full Size

Touch Screen Control/Electric Convection Oven

- W 910mm x D 1022mm x H 871mm
- 6 x 406mm x 736mm full size tray capacity
- 6 x 457mm x 762mm full size tray capacity
- 12kW heating power
- Two speed bi-directional reversing fan system
- Program and manual modes
- Steam injection (5 levels)
- Multiple stage cooking
- Individual shelf control and shelf timers
- Icon driven program menu
- USB port for program/icon updating

Oven stand

SK35

- To suit: E35D6-30 and E35T6-30

VENTLESS HOODS

- Ventless oven hood—no connection or canopy required
- 3 stage filtering with condensing heat exchanger
- No waste drain connection needed
- Hood control interlock with compatible electric ovens

VH31

W 818mm x D 852mm x H 364mm

- Compatible with E31D4 oven

VH32

W 742mm x D 1017mm x H 368mm

- Compatible with E32D4 / E32T4 ovens

VH33

W 618mm x D 889mm x H 367mm

- Compatible with E33D5 / E33T5 ovens

VH35-30

W 918mm x D 1144mm x H 364mm

- Compatible with E35D6-30 / E35T6-30 ovens

PROVERS

P8M—Manual control

- W 735mm x D 810mm x H 914mm
- 8 x 400mm x 600mm tray capacity
- 1.5kW heating power
- 74mm tray spacing
- Low velocity circulation fan
- Mechanical thermostat 20–85°C
- Off / Prover / Hold mode selection dial
- Installed with G32D, E32D, and E32T convection ovens

P12M—Manual Control

- W 735mm x D 810mm x H 1129mm
- 12 x 400mm x 600mm tray capacity
- 1.9kW heating power
- 74mm tray spacing
- Low velocity circulation fan
- Mechanical thermostat 20–85°C
- Off / Prover / Hold mode selection dial
- Installed with G32D, E32D, and E32T convection ovens

P10M—Manual control

- W 610mm x D 680mm x H 1015mm
- 10 x 1/1 GN half size sheet pan capacity
- 1.5kW heating power
- 74mm tray spacing
- Low velocity circulation fan
- Mechanical thermostat 20–85°C
- Off / Prover / Hold mode selection dial
- Installed with E33D, and E33T convection ovens

P85M8—Manual Control

- W 910mm x D 880mm x H 914mm
- 8 x 406mm x 736mm full size tray capacity
- 1.5kW heating power
- 76mm tray spacing
- Low velocity circulation fan
- Mechanical thermostat 20–85°C
- Dual function prover and holding cabinet
- Installed with E35D and E35T convection ovens

P85M12—Manual Control

- W 910mm x D 880mm x H 1129mm
- 12 x 406mm x 736mm full size tray capacity
- 1.9kW heating power
- 74mm tray spacing
- Low velocity circulation fan
- Mechanical thermostat 20–85°C
- Dual function prover and holding cabinet
- Installed with E35D and E35T convection ovens

turbofan[®]
CONVECTION OVEN SYSTEMS



P8M



P12M



P10M



P85M8



P85M12



H8D



H8T



H10D



H10T



EHT10

HOLDING CABINETS

H8D-FS-UC—Digital Control

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- 3 hold timers

H8T-FS-UC—Touch Control

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

STANDARD FEATURES

- W 735mm x D 810mm x H 810mm
- Under-counter 810mm unit height
- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- 8 x 460mm x 660mm full size tray capacity
- 74mm tray spacing
- 220–240V plug-in 10A cordset fitted
- 1900W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan

H10D—Digital Control

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- 3 hold timers

H10T—Touch Control

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

STANDARD FEATURES

- W 435mm x D810mm x H 914mm
- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 10 x 1/1 GN tray capacity
- 74mm tray spacing
- 220–240V plug-in 10A cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan

EHT10-L—Touch Control

- W 610mm x D 680mm x H 1015mm
- Electric humidified holding cabinet
- 10 x 1/1 GN half size sheet pan capacity
- 74mm tray spacing
- 1600W cabinet heating
- Low velocity circulation fan
- Individual shelf times
- Installed with E33 convection ovens
- Ventless hoods

turbofan[®]
CONVECTION OVEN SYSTEMS

RETHINK

WE USE YOUR SPACE DIFFERENTLY



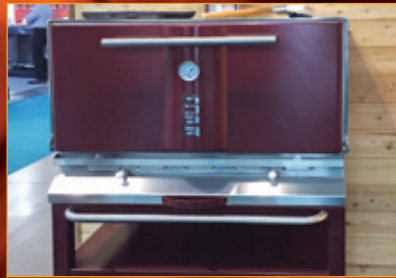
Whether you want to bake something crisp or roast something tender, you can do it all with Turbofan. With nine different sized ovens that delivers fast and consistent results every time.

Turbofan ovens can be double stacked for increased capacity on the same footprint and can be placed anywhere with its ventless hood solution. Create the perfect cook 'n' hold or bake 'n' prove system by incorporating companion speciality holding and proving cabinets to extend your capability.

MOFFAT[®]

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Get on trend with Solid Fuel Cooking



Extraction experts for special equipment talk to Project Mechanical
Contact: 021 707 696 • www.projectmech.co.nz

FORNI CEKY

- Dome and cooking surface entirely manufactured in refractory bricks. Furnace baked materials at 1200°C (2192°F) for perfect heat retention and distribution.
- Hand-crafted building and assembling. Attention and care to every single detail. Brick by brick, professional craftsmen use the same traditional techniques that have made pizza a famous dish all over the world.
- Energy efficiency and fuel consumption reduced to a minimum. Unmatched heat retention and maximum energy efficiency thanks to highly effective insulation.
- Dual supply (optional). In addition to wood burning, Ceky ovens can also be fuelled with gas, or in combined mode wood + gas.
- No maintenance. The structure of the oven and the materials used require no maintenance or routine works.
- Durability and unbeatable performance.

*Rotating pizza ovens also available

Forni Ceky Woodfired Pizza Oven 1200mm with Gas Assist

ECP1

- Includes stainless night door, thermometer and stand
- Energy efficient with highly effective insulation
- 1650W x 1650D x 1850mmH

Forni Ceky Black Marble Woodfired Pizza Oven 1200mm with Gas Assist

ECP2

- Electric control panel
- Energy efficient with highly effective insulation
- 1650W x 1650D x 1850mmH

Ceky Woodfired Pizza Oven 1200mm with Gas Assist—Mosaic Tiles

ECP3

- Electric Control Panel
- Energy Efficient with Highly effective insulation
- Includes Stainless night door and thermometer and stand
- 1650mmW x 1650mmD x 1850mmH

Gas Endorsements and Installation not allowed for, to be quoted separately



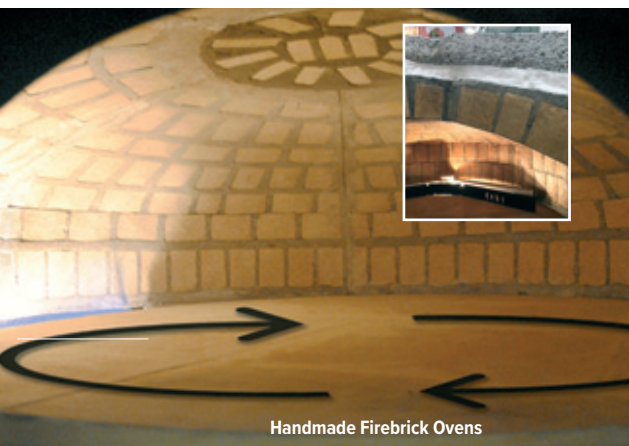
ECP1



ECP2



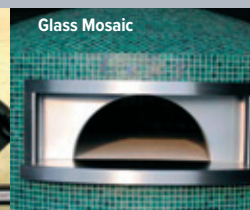
ECP3



Handmade Firebrick Ovens



Golden, Copper or Silver Leaves



Glass Mosaic



Marble Palladiana



Painted Brick



EKP1



EKP4



EKP2



EKP5



EKP3



EKP6



EKP11



EKP12



EKP13



EKP7

KOPA OVENS

Code	Description
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Kopa Charcoal Ovens

Kopa is the perfect combination of grill and oven. Controlled smoldering of the charcoal inside the grill oven prevents flames from breaking out, which is why the surface of the food isn't scorched. The high-quality insulation system allows you to prepare succulent dishes quickly, with a unique BBQ aroma. Our products are the end result of a highly technological process, with economical energy use and an elegant design at an affordable price. We provide various optional extras to help you adapt your Kopa adapt to your demands and combine with other high-end kitchen equipment to form a complete image of a modern kitchen.

Kopa Type 300 Charcoal Ovens on Open Stand

- Suitable to cook for up to 50 Covers (10kg / hour capacity)
- 712mmW x 548mmD x 1865mmH (incl firebreak hood)

EKP1	Red
EKP4	Black

Kopa Type 400 Charcoal Ovens on Open Stand

- Suitable to cook for up to 90 covers (20kg/hour capacity)
- 712W x 697D x 2097mmH (including firebreak hood)

EKP2	Red
EKP5	Black

Kopa Type 500 Charcoal Ovens on Open Stand

- Suitable to cook for up to 120 covers (30kg/hour capacity)
- 912W x 700D x 2037mmH (including firebreak hood)

EKP3	Red
EKP6	Black

Kopa Type 400SW Red Charcoal Oven on Cabinet Base

- Stainless Steel with Red Enamelled front panel on a cabinet base and castors

EKP11	Red
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EKP12	Kopa Tongs
EKP13	Kopa Brush

Kopa R120ST Robata Charcoal Grill

EKP7

- Robata grill layout allows for many different heat zones
- Solid stainless steel construction with refractory brick pit lining
- Includes: 1 x lower grill, 1 x upper grill, 2 pairs horizontal support bars, 5 x stainless steel skewers, 1 x mesh grill and basting rail
- Base grill area: 1130W x 350mmD
- 1440W x 830D x 1250mmH

**All items available on special order.*

KOPA

PROFESSIONAL CHARCOAL OVEN



Innovative • Modern • Elegant

Charcoal and wood burning cooking options.
Select from a large selection of standard items or choose
to customise your own special look.

- Closed, energy efficient charcoal cooking ovens
- Open Argentine-style charcoal parrilla • Hibachi and yakitori style grills
- Robatas • Smoker ovens

This high quality, but affordable range covers it all!



**Southern
PRIDE**

BBQ PITS & SMOKERS



ESP2



SMOKER

Code	Description
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Southern Pride Smokers

From the industry leader in commercial smokers, straight from the USA, we bring you the Southern Pride stationary rack gas fired smoker.

Southern Pride SRG-400 Stationary Rack Oven

ESP2

- Programmable digital cook and hold control
- Small footprint, large capacity
- Fully automatic—no need for constant attention or to turn meat while cooking
- 1035W x 851D x 1959mmH
- Shown with optional glass door

*Gas endorsements not allowed for, to be quoted separately.
Other options available.



*Why Southern Pride?
Scan the code to hear
what customers have
to say.*



The FlexiChef® 2.0

High performance redefined

Tender beef goulash in thirty minutes, delicious risotto in seven minutes* and then clean the skillet in two minutes only?*** Sure! It's no problem for MKN's FlexiChef®. This multi award-winning equipment lets you cook, fry, deep fry or cook at high speed all in one appliance. It optimizes the complete cooking process and sustainably increases your efficiency!

Step into a bright new future with FlexiChef®!

*pure ReadyXpress time **SpaceClean—optional for FlexiChef® plus set-up time

Do you have to deal with constantly changing personnel and a shortage of trained staff, yet still produce the same top food quality under time pressure every day? This is a major challenge facing many professional chefs day in day out! The FlexiChef® offers you the perfect solution—the MKN Guided Cooking concept. The navigation system directs the user through the cooking process and guarantees consistent food quality at all times. This intelligent technology enables even untrained users to gain access to the head chef's knowledge. Discover FlexiChef® and MKN Guided Cooking now and enjoy the benefits of reliable smart technology in your kitchen.

**HIGHLIGHTS AT A
GLANCE**

- ☾ More power
- ☆ Quick start & favourites
- 🔗 Even more multifunctional
- 📱 MagicPilot operating concept
- 🌟 SpaceClean® 2.0
- 📶 Connectivity
- 🔧 Install, connect & get started
- ❤️ New care function
- 🍳 Guided cooking



The FlexiChef® 2.0

High performance redefined



GRILLS AND COOKING EQUIPMENT

Code	Description
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Archway Doner Kebab Grill

Manufactured in England

- Ideal for Doner Kebab and Shawarma

EAK1-4BP/NG

The doner skewer is fixed and the motor is mounted underneath away from heat and grime. The gas burners slide toward the meat for superior cooking.

Comes complete with:

- Meat Skewer
- Service Pan

Specifications

- 4 Burner
- 565W x 635D x 1100mmH
- 15mm gas line
- Rated head: NG 12kW, LPG 12kW
- Electrical: single phase 10 amp

**The best
kebab grill
money can
buy!**



**Made in
England**

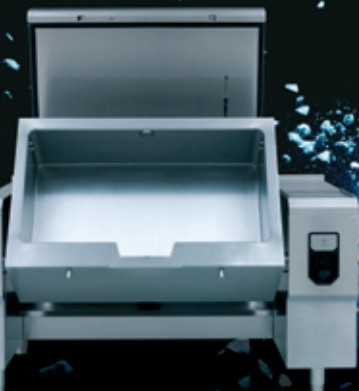
EAK1

BUILT FOR SPEED

...with automatic cleaning system



world of cooking



FlexiChef®
smart cooking. smart cleaning.

**Scan &
discover more**

Just scan this QR code to experience the FlexiChef® in your personal online appointment.



www.southernhospitality.co.nz



KETTLES

Code	Description
Jump 101DS	58 Litre Countertop Twin Pan Electric Multi Pan
Jump 101D	98 Litre Twin Pan Electric Multi Pan
Jump 101	100 Litre Single Pan Electric Multi Pan
Jump 101F	75 Litre Single Pan Electric Multi Pan
Jump 101P	100 Litre Single Pan Electric Pressure Multi Pan
Jump 151	150 Litre Single Pan Electric Multi Pan
Jump 151F	110 Litre Single Pan Electric Multi Pan
Jump 151P	150 Litre Single Pan Electric Pressure Multi Pan
Jump 201	200 Litre Single Pan Electric Multi Pan
Jump 201F	150 Litre Single Pan Electric Multi Pan
Jump 251	250 Litre Single Pan Electric Multi Pan



THE UNIVERSAL COOKING UNIT

Amplify your creations

Waldorf JUMP multi pans allows chefs to rethink how they can create more within any given day – cook, boil, grill, fry, sous vide or even overnight cooking – all in one universal cooking unit.

It will challenge tradition, yet deliver faster and more precise cooking results each and everytime.



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COMBI KETTLES

Viking Combi Kettles

Viking Combi is a cooking kettle with a powerful integrated mixing device for versatile and professional food production. Three key food preparation functions are combined: cooking, mixing, and chilling. All these functions can be done in one single operation without intermediate food transfers.

- Stainless steel construction
- Hand shower
- Safety grid lid & strainer plate
- Inner surface acid proof stainless steel
- Stepless temperature control max =1200
- Maximum working pressure in steam jacket, 1.0 bar
- Electrical tilting
- 6 zone mixing speed —2 mixing programmes
- Auto-reverse mixing
- Mixing tool with removable scrapers
- Digital temperature display
- Water faucet (cold water)
- Measurement stick
- Hook for accessories on left and right pillar (single kettle)

Code	Description
40EM	40L W1047 x D730 x H1020mm
60EM	60L W1047 x D730 x H1020mm
80EM	80L W1154 x D780 x H1020mm
100EM	100L W1154 x D780 x H1020mm
150EM	150L W1360 x D940 x H1040mm
200EM	200L W1360 x D940 x H1040mm
300EM	300L W1560 x D1165 x H1040mm
400EM	400L W1560 x D1165 x H1220mm

metos



metos

PERFORMANCE FOR LARGE SCALE FOOD PRODUCTION.



PROVENO 4G



VIKING 4G



VIKING COMBI



Three distinctive ranges of mixing/jacketed and combi kettles - Proveno 4G, Viking 4G and Viking Combi from Metos Manufacturing.

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.

MOFFAT®

Southern Hospitality Limited

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EMR8, EMR20



EMR22, EMR23

OVENS

Code	Description
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Conveyor Ovens

- Patented Cool-Around Technology[®], which keeps the exterior surfaces of the oven cool to the touch, and going on to the Best-Flow[®] System (patented), for perfectly even baking.
- Dual-Flow[®] Technology: technical solutions for separate top and bottom temperature control on the large conveyor models.
- Adaptive-Gas[®] Technology: with burner modulation control on the gas models, which cuts consumption and guarantees maximum even baking in any condition.

T64E Single Conveyor Benchtop Oven—Electric

T64G Conveyor Benchtop Oven—Gas

EMR8/EMR20

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

TT98G Single Conveyor Oven—Gas

TT98E Single Conveyor Oven—Electric

EMR22/EMR23

- External: 2050W x 1531D x 1220mmH
- Internal Chamber: 125W x 330D x 80mmH
- Pizza capacity per hour: 125 x 330mm (12"), 48 x 450mm (18")
- Comes on leg set

*available up to 3 decks

Some products available on special order only.



PIZZA OVENS

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

Neapolis Pizza Ovens

- Reach up to 510°C and can cook traditional Napoli pizza in 45 seconds
- Sheet steel structure coated with high temperature epoxy powder paint finish
- 5.5cm thick slab with interchangeable "Biscuit" cooking surface positioned on top of the heating plate made from perforated refractory material
- Electronic temperature management with independent adjustment of ceiling and floor
- Insulation with heated joints and Cool-Around® technology
- Adjustable internal deflectors
- Daily power on timer
- 20 customisable programs
- Eco-Standby® technology
- Self cleaning program

Neapolis 6 Electric Pizza Oven on Prover

EMR24

- Total baking capacity: 6 x 330mm diameter pizzas
- 1085W x 1786D x 1995mmH

Neapolis 9 Electric Pizza Oven on Prover

EMR25

- Total baking capacity: 9 x 330mm diameter pizzas
- 1465W x 1842D x 1995mmH

serieS Evolution Oven

Thanks to the innovative Eco Smart-Baking® technology, energy consumption is reduced by up to 30%, an energy saving never seen before on a traditional static oven. Cutting edge materials and innovative insulation systems have reduced the loss of energy, by keeping it all in the chamber.

The electronic control is easy and intuitive, thanks to the user-friendly graphic display. The exclusive Moretti Forni baking process unites 70 years of experience with the most modern and high performing technologies, such as the separate managing of top and bottom power with the automatic regulation of the energy needed, according to the quantity of product to be baked.

With the Power-Booster® function for peak times and the Eco-Standby® for breaks, serieS is the right oven for any kind of need.

serieS has an unmistakable style: revolutionary design, stainless steel for durability and smooth surfaces for easy cleaning and excellent internal visibility with double lighting.

- Exclusive FOURCE® System (Optional)
- Adaptative-Power® technology
- Dual-Temp® technology
- Smart-Baking® technology
- Power-Booster® technology
- Half-Load® technology
- Eco-Standby® technology
- Data-Feed® System



Neapolis



EMR24



EMR25

serieS
evolution





serieS
evolution



serieP
classic



EMR5
*Shown with optional prover



EMR7
Shown with optional prover

PIZZA DECK OVENS

Code	Description
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serieS Icon Oven

serieS ICON, a version of serieS Evolution, has an innovative and iconic design, which makes it perfectly suitable to be integrated in design settings. The selected materials, such as ICON finish and oak wood, that identify the ergonomic grasp point in the door's handles, give materiality and more functionality to serieS.

The hood with an increased extraction capability of 32% more than the traditional one is now black and characterized by a new logo with a Corten finish.

The glass on the black matt doors is almost totally covered, only a horizontal segment is clear with a double aim: reducing impact risks and irradiation towards operator, but also to underline "the oven smartness": checking the product with a simple glance is enough for a perfect result. The control display TFT of the ICON is named "shadow", because of the low light intensity, which makes it even more integrated in the new design. Moreover, it includes additional functions such as metronome for an intelligent use of the oven, allowing the operator to immediately identify the exact baking surface area to place the pizza for optimal baking; heating function to guarantee the perfect baking from the first batch or to reach high temperatures instantaneously.

Its prover is characterized by a 50% thicker thermic insulation and a 30% larger storage capacity compared to the traditional one. The base features a uniform design with enclosed rollers for handling (wheels are no longer visible).

Amalfi B Electric Deck Oven

EMR5

The entire internal oven surface is made from refractory material and provides perfectly even heat distribution over the whole surface, making it particularly suitable for cooking pizza, with incredible heat retention and recovery. Temperature adjustment is electronic, with independent control of the ceiling and floor elements.

2 Decks on stand with slides

- Maximum temperature of baking chamber—450°C
- External dimension: 1320W x 1351D x 1150mmH
- Internal dimension: 950 x 650 x 180mm
- Total Baking surface: 1.4m²
- Total baking capacity: 12 x 300mm pizzas
- Rock wool heat insulation

*Shown with optional prover

P110GA Gas Deck Oven

EMR7

- 2 Decks on stand with slides
- 7 x 30cm pizzas per deck
- External: 1470W x 1230D x 1470mmH
- Internal: 1100W x 730D x 180mmH
- Double layer refractory brick cooking surface
- Rock wool heat insulation

ELECTRIC PIZZA OVENS

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

Electric Pizza Ovens

- One and two decks with refractory brick cooking surface
- Manual controls for ease of use
- Operated up to 450°C

PD60.60 2 Deck Electric Pizza Oven

EMR3

- Fits 4 x 30cm pizzas per deck
- 850W x 840D x 660mmH
- * Optional stand (EMR1) available

PM60.60 Single Deck Electric Pizza Oven

EMR13

- Fits 4 x 30cm pizzas per deck
- External Dimensions: 850mmW x 930mmD x 370mmH
- *Optional (EMR1) stand Available

PD105.65 2 Deck Electric Pizza Oven

EMR4

- Fits 6 x 30cm pizzas per deck
- 1320W x 890D x 660mmH
- * Optional stand (EMR2) available

EMR26

- Stacking kit for Deck Oven

Oven Stands

PD60.60 Stand

EMR1

- Powder coated steel stand
- Fits PD60.60 Pizza Oven
- Dimensions: 850mmW x 840D x 898mmH
- With castors

PD105.65 Stand

EMR2

- Powder coated steel stand
- Fits PD105.65 Pizza Oven
- Dimensions: 1316W x 885D x 903mmH



iDeck



EMR3



EMR13



EMR4



EMR1





MECNOSUD



EBD8



EBD7



EBD3-EBD4

PIZZA EQUIPMENT

Code	Description
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DL40P Pizza Roller 40cm

EBD8

- 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

IM18M Spiral Mixer 1 Speed

EBD7

- 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

IM38D Spiral Mixer 2 Speed

EBD3

- 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

IM25D Spiral Mixer 2 Speed

EBD4

- 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

**Refer to Kitchenware section to see our range of pizza utensils.*

