

HEAT ON DEMAND

Advantage

Aladdin-Temp-Rite Heat On Demand systems are designed to improve efficiency in food delivery processes, serving fresh foods at the right temperature to increase patient well-being and satisfaction. The HOD Advantage induction heating system extends hot food holding times for up to 85 minutes.

- > Meals stay hotter
- > Patients are happier
- > No dish heater needed



MOFFAT

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



ATR231



ATR232



ATR233



ATR201



ATR202



ATR204



ATR205



ATR206



ATR207



ATR208



ATR209



ATR210



ATR211

ALADDIN TEMP-RITE INSULATED EQUIPMENT

Code	Description
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Aladdin Heat On Demand

ATR231	Heat On Demand 2 Activator EA
ATR232	Heat On Demand Advantage Activator EA
ATR233	Heat On Demand Base, Sapphire (carton of 12)

Aladdin Advantage

ATR201	Base, Black (carton of 12)
ATR202	Base, Sapphire (carton of 12)

Aladdin Allure

ATR204	Insulated Bowl 150ml, Black (carton of 48)
ATR205	Insulated Bowl 150ml, Sapphire (carton of 48)
ATR206	Insulated Bowl 230ml, Black (carton of 48)
ATR207	Insulated Bowl 230ml, Sapphire (carton of 48)
ATR208	Insulated Dome 230mm, Black (carton of 12)
ATR209	Insulated Dome 230mm, Sapphire (carton of 12)
ATR210	Insulated Mug 230ml, Black (carton of 48)
ATR211	Insulated Mug 230ml, Sapphire (carton of 48)

ALADDIN TEMP-RITE INSULATED EQUIPMENT

Code	Description
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Aladdin Century II

ATR212	Cover, Grey & Ivory (carton of 10)
ATR213	Server, Ivory & Ivory (carton of 10)



ATR212



ATR213

Aladdin Designer

ATR215	Insulated Base 230mm, Sapphire (carton of 12)
ATR216	Rectangular Bowl 170ml, Evening Blue (carton of 100)



ATR215



ATR216

Aladdin Dimensions

ATR217	Bowl 150ml, Clear (carton of 80)
ATR218	Bowl 230ml, Clear (carton of 80)



ATR217



ATR218

ATR219	Squat Tumbler, Clear (carton of 80)
ATR220	Disposable High Heat Bowl Lid (carton of 1000)



ATR219



ATR220

ATR221	High Heat Dome 230mm, Evening Blue (carton of 48)
ATR222	High Heat Entrée Dome 230mm (carton of 48)



ATR221



ATR222

ATR223	High Heat Bowl 230ml, Black (carton of 48)
ATR224	High Heat Bowl 230ml, Evening Blue (carton of 48)



ATR223



ATR224

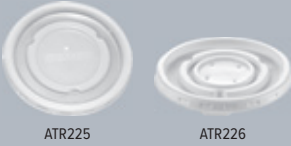


ALADDIN TEMP-RITE INSULATED EQUIPMENT

Code	Description
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Aladdin Disposables

ATR225	Flat Bowl Lid for 230 & 340ml (carton of 1000)
ATR226	High Heat Mug Lid for 230ml (carton of 1500)



ATR225

ATR226

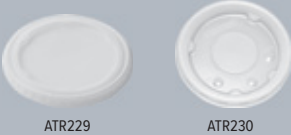
ATR227	Rectangular Lid, White (carton of 3000)
ATR228	Side Dish (carton of 4000)



ATR227

ATR228

ATR229	Tumbler Lid 170ml, Clear (carton of 1500)
ATR230	Tumbler Lid 170ml (carton of 2000)



ATR229

ATR230

ATR214	Crystal High Heat Entrée Dome 230mm, Clear (carton of 12)
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ATR214

ATR200	3 Cavity Entrée Plate 230mm (carton of 12)
ATR203	Alacite Entrée Plate 230mm, White (carton of 12)



ATR200

ATR203

Aladdin Jugs

ATR234	Aladdin Jug & lid 1 Litre, Black (carton of 24)
ATR235	Aladdin Jug & lid 1 Litre, Grey (carton of 24)

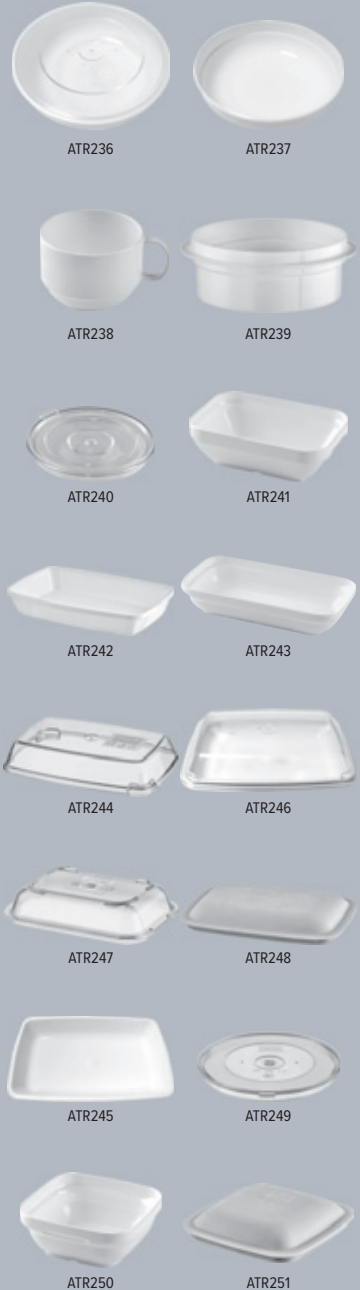


ATR234

ATR235

ALADDIN TEMP-RITE INSULATED EQUIPMENT

Code	Description
Aladdin Poleware	
ATR236	Bowl Lid (carton of 28)
ATR237	Bowl 170mm, White (carton of 14)
ATR238	Breakfast Mug 250ml, White (carton of 50)
ATR239	Flat Bottom Bowl 450ml, White (carton of 12)
ATR240	Mug Lid (carton of 75)
ATR241	Rectangle Bowl 130mm, White (carton of 18)
ATR242	Rectangle Bowl 170mm, White (carton of 50)
ATR243	Rectangle Bowl 350ml, White (carton of 40)
ATR244	Rectangle Bowl Cover 180mm, Clear (carton of 40)
ATR246	Rectangle Plate Cover, Clear (carton of 20)
ATR247	Rectangle Plate Cover, Clear (carton of 36)
ATR248	Rectangle Plate Cover 170mm, Grey (carton of 50)
ATR245	Rectangle Plate (carton of 30)
ATR249	Rigid Handled Bowl Cover, Clear (carton of 48)
ATR250	Square Bowl 300ml, White (carton of 16)
ATR251	Square Rigid Bowl Cover, Grey (carton of 25)



ALADDIN TEMP-RITE INSULATED EQUIPMENT

Code	Description
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Aladdin Reusables

ATR252	Bowl Lid for 150ml mug, Clear (carton of 50)
ATR253	Dome, Clear (carton of 50)



ATR252

ATR253

ATR254	Drop-in Bowl Lid for 230ml, Clear (carton of 50)
ATR255	Drop-in Bowl Lid for 230ml, Clear (carton of 50)



ATR254

ATR255

ATR256	Feeder Lid for 230ml mug, Clear (carton of 48)
ATR257	Flat Bowl Lid 230 & 340m, Clear (carton of 100)



ATR256

ATR257

ATR258	Flat Bowl Lid 230 & 340ml, Ivory (carton of 100)
ATR259	High Dome Bowl Lid, Clear (carton of 50)



ATR258

ATR259

ATR260	Pouring Lid for 230ml mug, Clear (carton of 50)
ATR261	Tumbler 170ml, Clear (carton of 48)
ATR262	Tumbler 230ml, Opaque (carton of 50)



ATR260

ATR261

ATR262



TOGETHER, WE WORK.

BURLODGE HEALTHCARE TRAYS

Burlodge Trays

ATR263	Large 575 x 325mm, Beige (carton of 14)
ATR264	Large 575 x 325mm, Green (carton of 14)
ATR265	Small 530 x 325mm, Beige (carton of 14)
ATR266	Small 530 x 325mm, Green (carton of 14)



ATR263



ATR264



CUSTOM MADE STAINLESS

Other sizes can be custom made.



Meal Trolley Cart



Mobile Bain Marie



Mobile Bain Marie



burledge

B-POD **Meal Distribution System**

The B-Pod is a state of the art meal delivery system designed to provide excellent solutions in work flow, staff safety, floor space requirement, food quality, customer satisfaction, and food temperatures.

Comprises of a Base Station for heating and cooling and a Pod Shuttle for transporting food trays, it's been developed for Cook-Serve and Cook-Chill applications. The Shuttle connects to the Station without opening and closing doors for ease of use and excellent temperature retention.



burledge

B-Smart **Meal Distribution System**

The B-SMART is an innovative air-convected heated and refrigerated meal delivery system for either Cook-Chill or temperature maintenance applications.

The B-SMART is made up of two components, a Station and a Shuttle. The Station is fitted with the heating, refrigeration and all mechanical parts while the Shuttle is the tray transport trolley.

The two easily dock by simply pushing them against each other. The STATION is a truly mobile unit, it can be safely moved due to its unique, stable layout.



burlodge

Multigen Bulk Hostess Meal Delivery

The Multigen delivers a new level of intelligence to multiportion point of service. And with it, the means to deliver excellent food quality.

Developed for Cook-Serve, Cook-Chill and Cook-Freeze applications, it allows food portioning and distribution closer than ever to your patients. Choose either containers or pre-plated foods, as it supports both formats.

By design the Multigen interacts with greater clarity, offers intuitive functionality, maneuvers with ease and provides absolute efficiency.



burlodge

RTS CT Ready to Serve Pre-plated Meal Delivery

Active Temperature Maintenance to ensure hot foods are served hot and cold foods are served cold.

Deliver patients the best possible food temperatures at the point of service—all on a single attractive tray, with the dishware you choose to use.

Meal trays are loaded into the pre-heated and pre-chilled Ready to Serve Cart. The fixed divider wall separates the hot and cold foods on the trays. The heating and cooling continues while individual trays are taken out and served, thus maintaining the temperatures of all the remaining trays.



A NEW ERA IN FOOD DISTRIBUTION

THE PERFECT TROLLEY

One trolley, two independent chambers & all round access. Now you can deliver hot and cold in one trolley while never compromising temperature quality.

Logiko is lighter and shorter than any trolley in its class, adaptable to room service models, clinics, long-term care hospital markets, and ready to make an immediate impact on speed of service and meal satisfaction. The design features a built-in air convected heating and cooling system. With two models, four sizes, and eight capacities, it is designed specifically for Cook-Serve and room service applications.



SMARTER

Touchless control and Bluetooth access allows for contactless management

SMOOTHER

For optimum comfort, safety and ease of use and effortless manoeuvrability.

CLEANER

Anti-microbial touchpoints and Touchless IQ-Control restrict cross-contamination.

ScanBox

Bringing your food with care



The new standard is here!



Design
ExP is built to last and keep you flexible by combining innovative design with reinforced impact zones.



Performance
Outstanding performance with faster temperature reach, improved temperature distribution and moisture control.



Environment
ExP is better for the environment. Less, but better materials equals less emission and less weight.

A great product got better and greener!



Increased durability & reinforced impact zones



Up to 30% energy savings



Superb handling & maneuverability



Up to 10% weight reduction



Increased flexibility



10% faster temperature reach

Moisture control with adjustable ventilation

Easy cleaning

Even better temperature distribution

Reduced environmental footprint



ScanBox

Bringing your food with care

Scanbox has 25 years of experience developing food holding equipment with a focus on ergonomics, safety, design and customer needs.

Ergo Line—Ergonomics and efficiency!

Perfect during the busy lunch hours or whenever flexibility and easy operation are your priorities.



Single

Combo

Duo



Banquet Line—High volume capacity!

Perfect for large scale catering.



Single

Combo

Duo

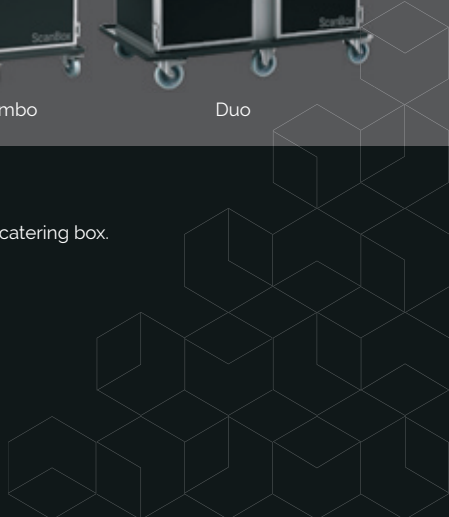
Undercounter

Perfect for both stationary equipment and as a mobile external catering box.



Under Counter

Under Counter Buffet





Banquet Master—High capacity and smooth transitions!



Bakery Line

Perfect for distributing and storing ambient, heated or cold bakery goods.



FoodzGo—Cook-serve solution!

The perfect all-in-one unit for transporting, holding and serving meals.



Made to Measure—What are your needs?

Whether it is to accommodate special sized trays, find optimal capacity solutions or configuring functions of the unit—we can customise to your specific needs!



ScanBox

Bringing your food with care



Features

- High impact resistance anodised aluminium internal cavity
- Fibreglass reinforced plastic laminate exterior
- Stainless chassis with 160mm castors with watertight bearings
- Solid bottom all around bumper
- Stainless steel top rail
- Fully 270° opening doors with magnetic stay
- Detachable runners as standard, 80mm spacing between runners
- 9kg loading capacity per runner
- Adjustable temperature range up to 90°C

Undercounter Units

- Insulated, heated food cart developed to fit under buffets and serving lines
- Light weight, yet heavy duty with digital display and Tilt Stop
- Detachable U-shaped racks to secure containers during transport
- Adjustable moisture ventilation and usable ergonomic top frame

Undercounter ExP H5 Food Cart

ESB15

- High quality, 125mm easy rolling castors
- Capacity: 5 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 540W x 810D x 806mmH/44kg

Banquet Undercounter ExP H5 F Food Cart

ESB16

- Fan for fast heating and recovery
- High quality, 160mm easy rolling castors
- Capacity: 5 GN 2/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 740W x 910D x 806mmH/61kg

Ergo Line

- Insulated food cart with fan for fast heating and recovery
- 1/1 GN pan runners for lengthwise loading of pans
- Light weight, yet heavy duty with digital display and Tilt Stop
- Detachable U-shaped racks to secure containers during transport
- Adjustable moisture ventilation and usable ergonomic top frame
- High quality, 160mm easy rolling castors

Ergo Line ExP H8 F Food Cart

ESB17

- Capacity: 8 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 540W x 810D x 1120mmH/50kg

Ergo Line ExP H12 F Food Cart

ESB18

- Capacity: 12 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 540W x 810D x 1435mmH/60kg

Ergo Line ExP H14 F Food Cart

ESB19

- Capacity: 14 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 540W x 810D x 1595mmH/64kg



ESB15



ESB16



ESB17-ESB19

ScanBox

Bringing your food with care

Ergo Line Duo ExP H8+8 F Food Cart

ESB20

- Capacity: 8x2 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 1100W x 810D x 1065mmH/93kg



ESB20

Ergo Line Duo ExP A12+H12 F Food Cart

ESB22

- Insulated food cart with 2 bays, 1 x hot/fan, 1 x ambient cabinet
- Capacity: 12x2 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 1100W x 810D x 1385mmH/216kg



ESB22

Ergo Line Combo ExP A4+H6 S Food Cart

ESB23

- Insulated food cart with 2 cabinets, 4 x ambient levels, 6 x hot levels (static)
- Dimensions: 540W x 810D x 1437mmH/90kg



ESB23

Ergo Line ExP A12 Food Cart—Ambient

ESB38

- Insulated food cart that can be placed inside a coolroom or chilled internally using Eutectic plates
- Capacity: 12 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 540W x 810D x 1385mmH/55kg



ESB38

Ergo Line ExP AC12 C Food Cart—Cold

ESB39

- Insulated food cart with compressor for fast cooling and recovery
- Capacity: 12 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Variable temperature control: 3 ~ 10°C
- Dimensions: 540W x 870D x 1595mmH/65kg



ESB39

ScanBox

Bringing your food with care



ESB24



ESB25



ESB26

Banquet Line

- Insulated food cart with fan for fast heating and recovery
- 2/1 GN pan runners for side loading of pans
- Light weight, yet heavy duty with digital display and Tilt Stop
- Detachable U-shaped racks to secure containers during transport
- Adjustable moisture ventilation and usable ergonomic top frame
- High quality, 160mm easy rolling castors
- Variable temperature control: Up to 90°C

Banquet Line Combo ExP H6+6 F Food Cart

ESB24

- Insulated food cart with 2 x 6 level hot cabinets with fan for fast heating and recovery
- Capacity: 12 GN 2/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 740W x 910D x 1597mmH/96kg

Banquet Line ExP H16 F Food Cart

ESB25

- Capacity: 16 GN 2/1 65mm containers (80mm spaces/9kg per rack)
- Dimensions: 740W x 910D x 1755mmH/83kg

Plated Line H96 Food Cart

ESB26

- Insulated food cart with fan for fast heating and recovery
- Light weight, yet heavy duty with digital display and Tilt Stop
- Detachable U-shaped racks to secure containers during transport
- Adjustable moisture ventilation and usable ergonomic top frame
- High quality, 160mm easy rolling castors
- Capacity: 96 plates (254mm) / 5 GN 1/1 65mm containers (80mm spaces/9kg per rack)
- Variable temperature control: Up to 90°C
- Dimensions: 890W x 960D x 1760mmH/89kg

ScanBox Custom Options

- Pulling handles
- Central brake
- Truck tow bar
- Pedestal
- Pressed internal cavity
- Extra heavy duty components available for outdoor and high temperature environments

ScanBox Optional Accessories

- Card holders
- GN 2/1 aluminium shelf
- GN 1/1 aluminium shelf
- GN 2/1 stainless steel grid
- GN 1/1 stainless steel grid
- Eutectic plate—530 x 325mm
- Runners for Ergo Line Eutectic plate
- Runners for Banquet Line Eutectic plate

DISTRIBUTION SOLUTIONS

Code	Description
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Keep food and beverages hot or cold for hours! Perfect for front or back-of-house use. One piece, seamless double-wall polyethylene construction and foamed-in-place polyurethane insulation ensures years of dependable service.

HG62	Dish Caddy, adjustable for 240 plates 930W x 720D x 820mmH
HG71	Sliding Ice Caddy, Grey, 125L 600W x 820D x 740mmH
HG64	Double Wall Food Carrier, Grey, Tall Can hold up to 10 x 65mm deep GN pans 700W x 508D x 1200mmH
HG70	Insulated Food Pan Carrier, Grey, Low Can hold up to 6 x 65mm deep GN pans 688W x 477D x 620mmH
HG67	Food Carrier Dolly, Grey 710W x 530D x 230mmH
HG65	Drink Server, 18L, Brown 420W x 230D x 620mmH
HG69	Ingredient Bin, 102L, White 394W x 750D x 755mmH
HG72	Ingredient Bin, 80L, White 330W x 750D x 755mmH

Insulated EPP (Expanded Polypropylene Polystyrene) Food Pan Carrier

HG112

- 640 x 435 x 630mmH
- EPP is strong, firm and lightweight

Insulated EPP Food Box

HG111

- 602 x 402 x 259mmH



Insulated Food Pan Carrier

- ✓ Food Grade Insulation Material
- ✓ Quart Capacity
- ✓ Holds Up to 6 Full-Size Food Pans



Large Storage Capacity



PU Insulation Layer



Keep Warm or Cold For 4h



Wear-Resistant



Easy to Carry





CAMBRO DURABILITY SOLUTIONS

Code	Description
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Insulated Front Loading Camcarriers®

Rugged and dependable, these insulated food carriers offer a variety of storage capacities for transporting hot or cold food. Polyethylene construction, thick polyurethane foam insulation, sturdy latches and air-tight gaskets ensure temperature retention for hours, without external heat source.



PCA5	Holds 3 x GN 1/1—100mm deep pans or 3 x GN1/1—3253 Camtrays 425 x 620 x 570mm
PCA162	Dolly for PCA5

Ultra Pan Carrier®

Durable, high capacity and ability to hold full, 1/2 and 1/3 size food pans make the PCA175 a caterer's favourite.



PCA13	Camdolly 710 x 530 x 230mm
PCA287	Strap
PCA175	Pan carrier 635 x 457 x 635mm
PCA29	Optional Castor Set

Ultra Camcarts®

To take food down the hall, out to the field or across town, Cambro Ultra Camcarts are the heart of any food service operation.



PCA27	Base model 520 x 690 x 1370mm
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Ultra Pan Carrier®—Electric Powered

Perfect for frequent opening and closing, and for longer events. Extend hot food holding time and ensure food safety. Electric doors sold separately.

PCA176	4 pan model
PCA177	8 pan model

ACCESSORIES FOR CAMCARRIERS

Thermobarrier®

Separate hot and cold food within compartments.

PCA308	Fits into PCA5
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Camwarmer®

Keep hot foods at higher safe food temperatures. Use to pre-warm cabinet, eliminate the use of hot water.

PCA3	Fits into PCA5, PCA175, PCA27
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1/1 GN Camtread® Meal Delivery Tray

Fibreglass layers, polyester resin and rubber non-slip surface moulded from edge to edge.

PCA7	320 x 530mm
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Camwear® Polycarbonate Dinnerware

PCA2	Narrow Rim Plate 254mm
PCA65	Grapefruit Bowl 325ml (Beige/Clear)

Order on demand. Lead time 3–4months.



HEAT LAMPS

Code	Description
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Hatco Decorative Heat Lamps

Function combined with fashion and the options are endless. Now you can have the two-fold benefits of food warming and attractive presentation with Hatco Decorative Lamps. Versatile enough for any location, from pick-up station to buffet lines, the range of lights are available with a selection of personalizing choices—shade styles, colours, switch locations and mounting arrangements.

**Some models by special order*

Hatco DL-775 Decorative Heat Lamp

EH11

- Bright nickel finish heat lamp on retractable cord mount
- Adjusts from 787mm to 1765mm
- Lower mounted switch
- 250W Teflon Globe
- Shade 267W x 216mmH

Hatco DL-400 Decorative Heat Lamp

EH12

- Bold black finish heat lamp on Black cord mount
- Cord 1829mm length
- Lower mounted switch
- 250W Teflon Globe
- Shade 156W x 216mmH

Hatco DL-500 Decorative Heat Lamp

EH13

- Glossy grey finish heat lamp on black cord mount
- Cord 1829mm length
- Lower mounted switch
- 250W Teflon Globe
- Shade 156W x 216mmH

Tell us what you want—customise your own decorative heat lamp.



Hatco Heat Lamp Bulb

EH14



EH11



EH12



EH13





EH87



EH88



EH89



EH90



EH1



EHM13



EHM12



EHM11

HEATING AND COOKING EQUIPMENT

Code	Description
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Hatco Heated Drawers

- Individual on/off switch and digital thermostat
- Adjustable sliding vents
- Capacity: 1 x 1/1 x 150mm deep per drawer (pans not included)
- Castor option available
- All units supplied with cord and 10 amp plug

Hatco HDW-1 Digital Single Freestanding Warming Drawer

EH87

- 749W x 575D x 279mmH (excl. legs 102mmH)

Hatco HDW-2 Digital Double Freestanding Warming Drawer

EH88

- 749W x 575D x 537mmH (excl. legs 102mmH)

Hatco HDM-2 Analogue Double Freestanding Warming Drawer

EH89

- 749W x 575D x 537mmH (excl. legs 102mmH)

Hatco HDW-3 Digital Triple Freestanding Warming Drawer

EH90

- 749W x 575D x 794mmH (excl. legs 102mmH)

Hatco Glo-Ray Infrared Strip Heaters

- Provides even heat distribution—no 'cold spots'
- Sturdy aluminium housings
- Reinforced wire guard provides operator safety

EH1 GRAH-36 910mm

EH2 GRAH-48 1220mm

EH3 GRAH-60 1520mm

EH4 GRAH-72 1830mm

Hayman Heat lamp stations

- Suitable for carveries or food displays
- Uses 250W Infrared heat lamps in size options below
- Durable powder coated finish

EHM13 LSR2 Light Station, 620W x 440D x 610mmH

EHM12 LSR3 Light Station, 910W x 440D x 610mmH

EHM11 LSR4 Light Station, 1200W x 440D x 610mmH

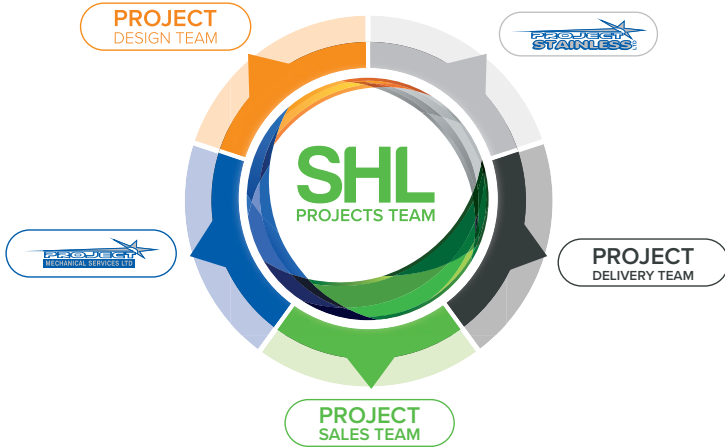
WHY SUPPORT US?

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.

