

SIMPLY STAINLESS

The world's leading range of quality modular stainless steel sinks, tables, benches and shelving, cover a whole spectrum of industries.

From commercial kitchens and laundries for hotels, restaurants and food service operations, medical, veterinary and pharmaceutical applications to trendy domestic kitchens and laundries.

Benefits

- Simple to buy • Simple to install • No lead time—available today
- Lifetime warranty • Simply the best value

Code	Description
Work Bench	
SS1	01-6-0600 – 600W x 600D x 900mmH
SS2	01-6-0900 – 900W x 600D x 900mmH
SS3	01-6-1200 – 1200W x 600D x 900mmH
SS4	01-6-1500 – 1500W x 600D x 900mmH
SS6	01-6-1800 – 1800W x 600D x 900mmH
SS7	01-6-2400 – 2400W x 600D x 900mmH
SS8	01-7-0600 – 600W x 700D x 900mmH
SS9	01-7-0900 – 900W x 700D x 900mmH
SS10	01-7-1200 – 1200W x 700D x 900mmH
SS11	01-7-1500 – 1500W x 700D x 900mmH
SS13	01-7-1800 – 1800W x 700D x 900mmH
SS15	01-7-2400 – 2400W x 700D x 900mmH

Work Bench with Splash Back

SS23	02-7-0600 – 600W x 700D x 900mmH
SS24	02-7-0900 – 900W x 700D x 900mmH
SS25	02-7-1200 – 1200W x 700D x 900mmH
SS26	02-7-1500 – 1500W x 700D x 900mmH
SS27	02-7-1800 – 1800W x 700D x 900mmH
SS28	02-7-2400 – 2400W x 700D x 900mmH

Corner Bench with Splash Back

SS31	04-7-0900 – 900W x 700D x 900mmH
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Specifications

Tops 1.2mm thick stainless steel, No. 4 finish, top hat stiffening

Frames 38mm dia round stainless steel tube, satin polished 1.2mm thick

Under shelves 1.2mm thick stainless steel No. 4 finish with top hat stiffening

Sinks—welded construction 450mm x 450mm x 300mmD, provision for 90mm waste



SS1-SS4, SS8-SS11



SS6, SS7, SS13, SS15



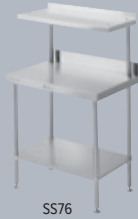
SS23-SS26



SS27-SS28



SS31



SS76

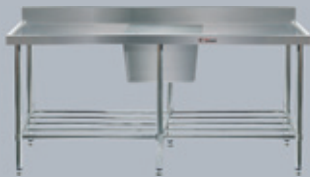


SS103-SS106

SS107-SS108



SS39-SS42



SS43



SS46



SS47-SS48

SIMPLY STAINLESS

Code	Description
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Salamander Bench

SS76	18-BS – 900W x 812D x 900mmH Blue Seal Profile
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Infill Bench for Blue Seal Cooking Equipment

SS103	31-BS-300 – 300W x 812D x 900mmH
SS104	31-BS-450 – 450W x 812D x 900mmH
SS105	31-BS-600 – 600W x 812D x 900mmH
SS106	31-BS-900 – 900W x 812D x 900mmH

Infill Bench for Waldorf Cooking Equipment

SS107	31-WD-300 – 300W x 805D x 900mmH
SS108	31-WD-450 – 450W x 805D x 900mmH

Sink Bench with Splash Back

SS39	05-7-1200L – 1200W x 700D x 900mmH
SS40	05-7-1200R – 1200W x 700D x 900mmH
SS41	05-7-1500L – 1500W x 700D x 900mmH
SS42	05-7-1500R – 1500W x 700D x 900mmH
SS43	05-7-1800C – 1800W x 700D x 900mmH
SS44	05-7-1800L – 1800W x 700D x 900mmH
SS45	05-7-1800R – 1800W x 700D x 900mmH

Available in left and right handed sinks (centre bowl available in 1800 model only)

Sinks welded construction 450 x 450 x 300mmD

Provision for 90mm waste

Double Sink Bench with Splash Back

SS46	06-7-1500 – 1500W x 700D x 900mmH
SS47	06-7-1800 – 1800W x 700D x 900mmH
*SS48	06-7-2400 – 2400W x 700D x 900mmH

* 2 extra large size sinks—600 x 450 x 300mmD

Sinks welded construction 450 x 450 x 300mmD

Provision for 90mm waste

SIMPLY STAINLESS



Code	Description
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Dish Wash Outlet Bench

Available for left or right side of dishwasher

SS49	07-7-1200L – 1200W x 700D x 900mmH
SS50	07-7-1200R – 1200W x 700D x 900mmH

SS110	37-6-600 – 600W x 600D x 900mmH Clip on, reversible, no splashback One legset
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Dish Wash Inlet Bench with Sink

SS51	08-7-1500L – 1500W x 700D x 900mmH
SS52	08-7-1500R – 1500W x 700D x 900mmH

Available for left and right side of dishwasher
Sinks welded construction 450 x 450 x 300mmD



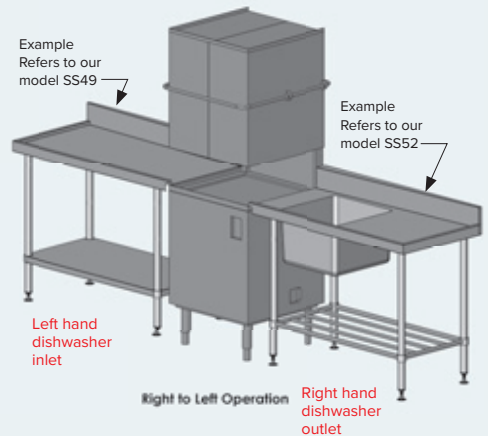
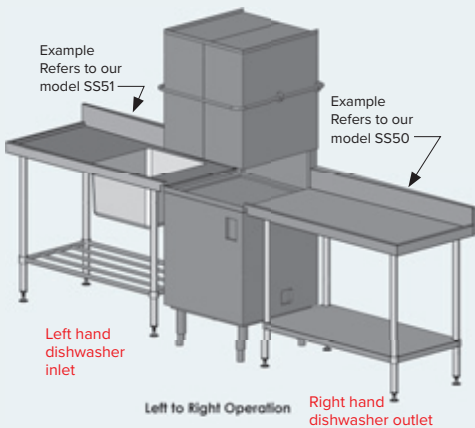
SS49-SS50

SS110



SS51-SS52

Illustration of Inlet/Outlet Operation



Food Trap

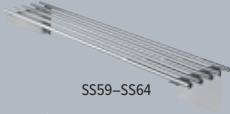
SS112	Sink waste and basket 90mm
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SS112



SS53-SS58



SS59-SS64



SS65



SS67



SS68-SS69



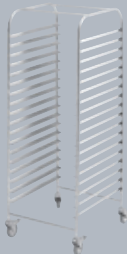
SS70



SS101-SS102



SS71



SS72-SS73



SS109

SIMPLY STAINLESS

Code	Description
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Wall Shelf

SS53	10-0600 – 600W x 300D x 255mmH
SS54	10-0900 – 900W x 300D x 255mmH
SS55	10-1200 – 1200W x 300D x 255mmH
SS56	10-1500 – 1500W x 300D x 255mmH
SS57	10-1800 – 1800W x 300D x 255mmH
SS58	10-2400 – 2400W x 300D x 255mmH

Pipe Wall Shelf

SS59	11-0600 – 600W x 300D x 255mmH
SS60	11-0900 – 900W x 300D x 255mmH
SS61	11-1200 – 1200W x 300D x 255mmH
SS62	11-1500 – 1500W x 300D x 255mmH
SS63	11-1800 – 1800W x 300D x 255mmH
SS64	11-2400 – 2400W x 300D x 255mmH

Single Bench Overshelf

SS65	12-1200 – 1200W x 300D x 400mmH
SS67	12-1800 – 1800W x 300D x 400mmH

Double Bench Overshelf

SS68	13-1200 – 1200W x 300D x 750mmH
SS69	13-1500 – 1500W x 300D x 750mmH
SS70	13-1800 – 1800W x 300D x 750mmH

Microwave Shelf

SS101	28-MW-450 – 600W x 450mmD
SS102	28-MW-580 – 600W x 580mmD

3 Tier Trolley

SS71	15 – 800W x 500D x 900mmH
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Gastronorm Trolley

SS73	16-2/1-2001 – 581W x 680D x 1650mmH 18 Rack, 2/1 size x 65mm deep gastronorm trays
SS72	16-1/1-2001 – 377W x 570D x 1650mmH 18 Rack, 1/1 size x 65mm deep gastronorm trays

Cassette Dish Rack

SS109	36-DBC – Takes 500 x 500 racks undershelf mounted
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SIMPLY STAINLESS

Code	Description
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Stainless Steel Drawer

SS77	19-100SD – Single Lockable Drawer
SS78	19-2TIERS – 2 Tier Lockable Drawers
*SS79	19-3TIERS – 3 Tier Lockable Drawers

Stainless Steel Under Shelves

For 700mm deep benches

*SS115	21-7-0900 – 826mmW x 626mmD x 35mmH
*SS87	21-7-1200 – 1126mmW x 626mmD x 35mmH
*SS88	21-7-1500 – 1426mmW x 626mmD x 35mmH
*SS89	21-7-1800 – 1726mmW x 626mmD x 35mmH
*SS90	21-7-2400 – 2326mmW x 626mmD x 35mmH

Stainless Steel Leg Braces

For 700mm deep benches

*SS136	22-7-0600 – 600mm long
*SS95	22-7-0900 – 900mm long
SS96	22-7-1200 – 1200mm long
*SS97	22-7-1500 – 1500mm long
SS98	22-7-1800 – 1800mm long
*SS99	22-7-2400 – 2400mm long

Castor with Leg

SS111	MLL-0046 – Leg with braked castor
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**Indent option*

SS77



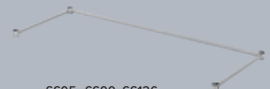
SS78



SS79



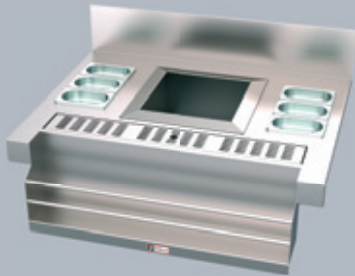
SS87-SS90, SS115



SS95-SS99, SS136



SS111



SS170



SS171



SS172-SS175

SIMPLY STAINLESS

Code	Description
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Simply Stainless strives for quality, availability, and value. Simply Stainless bar modular range is wholly manufactured out of an ISO9001 accredited factory that manufactures exclusively for Simply Stainless.

Why Modular matters

- Delivered in flat packaging for easy portability and site access
- Simple assembly and installation
- The Modular System is designed to suit a variety of applications
- Personalise front bar panel as you see fit
- 1.2mm 304 Grade Stainless Steel
- Lifetime Warranty

Simply Stainless Cocktail Station*

SS170

- 950 x 700mm
- Full Stainless steel speed rack with welded stainless rods
- Fully insulated ice well with removable drip tray
- Designed to bridge over 2 bar modules

*GN pans in image not supplied

Simply Stainless Blender Station

SS171

- 600 x 700mm
- Fully welded stainless steel basin, 11 Litres
- Large Integrate Step Down for Blender
- Adjustable stainless disc feet
- 150mm Services Gap to Rear

Simply Stainless Single Bar Module with upstand

SS172 – 900 x 700mm

SS173 – 1200 x 700mm

SS174 – 1500 x 700mm

SS175 – 1800 x 700mm

- Core: 3mm zinalume, top hat stiffening
- Frames: 30mm square stainless steel tube, satin polished, adjustable disc feet



SIMPLY

the best system
available!

Simply Stainless are the world leader in the design and manufacture of modular stainless steel bar and benching solutions. Manufactured to the highest specifications and backed by our unique Lifetime Warranty, our NEW range is now available from Southern Hospitality New Zealand. We strive for quality, availability and value and specialise in product for the Hospitality, Hotel, Medical, Veterinary, and Mining Sectors.

We distribute worldwide and also offer a free modular bar design service, a free online design tool as well as a 3D product viewer - please get in touch with us for more details at: info@simplystainless.com or visit: www.simplystainless.com

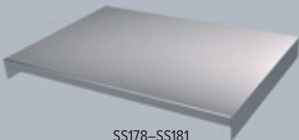




SS176



SS177



SS178-SS181



SS182

SIMPLY STAINLESS

Code	Description
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Simply Stainless Counter Top Beer Station

SS176

- 1294 x 445mm
- Fully integrated jug rinser
- Stainless steel removable drip tray
- Polyurethane board for front attachment below
- Chamfered lip

Simply Stainless End Panel Kit

SS177

- 700 depth series
- 38mm square stainless steel tube
- Serve Over Support (SOS) for Corner Applications

Simply Stainless Under Shelf

SS178 – 900 x 700mm

SS179 – 1200 x 700mm

SS180 – 1500 x 700mm

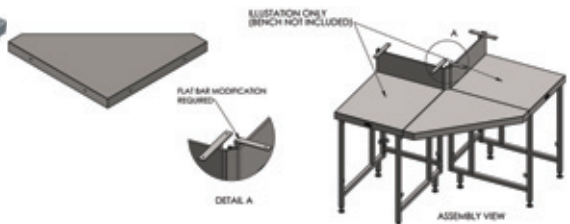
SS181 – 1800 x 700mm

- 1.2mm gauge stainless steel
- Designed to drop on lower tube support of bar modules
- Top hat stiffening channel below

Simply Stainless Corner Infill

SS182

- 700 series depth bar module
- To fill gap for external corner operations
- Only triangle piece is supplied as part of this code for corner infill



STAINLESS MODULAR BAR EQUIPMENT

Code	Description
SS159	Simply Stainless Drop in Ice Well, 400 x 400 x 225mm

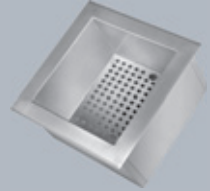
SS160	Simply Stainless Drop in Ice Well, 775 x 480 x 300mm
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SPS50	Ice Bin Large 675 x 380 x 275mmD inside Complete with divider insert
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SPS29	Speed Rail, 600mm long
SPS30	Speed Rail, 900mm long
SPS28	Speed Rail, 1200mm long

SPS13	Drip Tray—Portable, 445mm ²
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HK25	Bottle Cap Catcher
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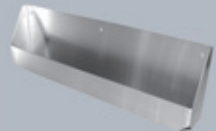
SS159



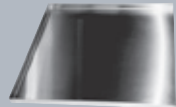
SS160



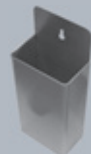
SPS50



SPS29-SPS30



SPS13



HK25



SPS152



SD17, SD19



SD20

STAINLESS STEEL

Code	Description
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Stainless Steel Combi Oven Stand

- For C4 Convothem Oven and Blue Seal Sapiens
- Stand to suit 6.10 and 10.10 C4 Convotherms
- Fully welded
- Tray runners to suit GN size with undershelf
- Adjustable feet

SPS152	875W x 600D x 675mmH
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Dish/Glass Washer Rack Stands

- Holds 5 racks
- Frames 25mm x 25mm square tube (can support bench above)
- Adjustable feet
- SS angle slides

SD17	565W x 535D x 860mmH To suit 500mm x 500mm racks
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SD19	505W x 475D x 860mmH To suit 435mm x 435mm racks
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SD20	505W x 475D x 860mmH Adjustable runners To suit 435mm x 435mm racks
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PROJECT STAINLESS BOWLS AND BASINS

Code	Description
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Project Stainless Basins (L x W x D)

All basins come with wastes

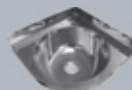
SPS3	Corner Wash Basin & Bracket 365 x 365 x 121mm
SPS2	Compact Slimline Hand Basin 400 x 215 x 90mm
SPS4	Wash Basin & Bracket 365 x 365 x 121mm
SPS39	Large Hand Basin 500 x 405 x 157mm
SPS7	Round Deep Bowl 300mm dia x 165mm
SPS8	Pressed Bowl 290 x 250 x 165mm
SPS69	Hands free knee operated basin 503mm x 400mm Comes pre-plumbed with temp valve and hardware
SPS83	Slimline knee operated sink 500mm W x 400mm D

Cleaners Sinks (L x W x D)

SPS5	532 x 472 x 202mm 400mm splashback and wall mounting brackets Without bucket grid
SPS6	With bucket grid

Taps

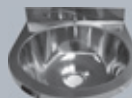
HRB1	Tap Cleaners/Mop Sink Set of 2 (Hot and Cold)
HRB4	Tap Cleaners/Mop Sink Combination
HRB10	Tap Mixer Basin
HRB11	Tap Mixer Kitchen Cast Spout



SPS3



SPS2



SPS4



SPS39



SPS7



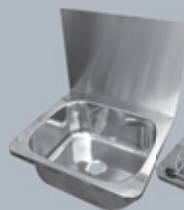
SPS8



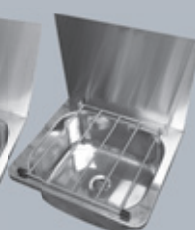
SPS69



SPS83



SPS5



SPS6



HRB1



HRB4



HRB10



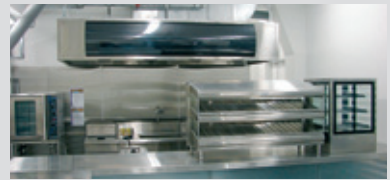
HRB11

Project Stainless

Custom made Stainless Steel



- We specialise in custom stainless steel fabrication ranging from one or two small items up to and including large complex projects.
- Work with our design team who will come to your location and together discuss your requirements. We will consider all the technicalities, develop and discuss the plans with you, provide you with detailed drawings and quotes. Once the design is confirmed, we manufacture the components at one of our plants and install your project.
- Optimise throughput and profit. With an excellent depth of experience in the hospitality industry we can assist you to maximise your work and servery and dining spaces.
- With over 25 years of experience in metal fabrication, we specialise in the custom fabrication of commercial restaurant and bar equipment.
- Any size and shape to fit all applications. Using innovative design techniques and traditional craftsmanship, we convert our customer's dreams into reality.
- Let our knowledgeable staff design your commercial site today! Call us to discuss your requirements 0800 503 335.
- Top quality fabrication—nationally! Auckland, Wellington and Christchurch.



CUSTOM MADE STAINLESS STEEL 0800 503 335

Project Stainless

Completed Projects



Cooking Schools



Restaurant & Bars



Cafés



No job too big or too small

We offer infinite design possibilities and can build to suit the specifications of any modern kitchen, restaurant or bar.



Meal Delivery Trolley



Chip Dump



Chip Chute



Mobile Bain Marie



MODULAR EXTRACTION HOODS

Code	Description
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BOX (B-Type) and Angle (A-Type)

The Delta range of modular extraction hoods have been created to provide an economical solution for commercial kitchen ventilation. Designed and manufactured using the latest 3D CAD/CAM technology, Delta hoods offer exceptional build quality and guaranteed low lead times at an incredible price. The Delta range of extraction hoods are perfect for small cafés, fast food outlets and restaurants.

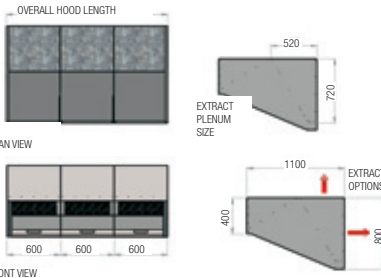
The box shape in the B-type allows for installation of salamanders under the hood.

Features:

- 304 grade stainless steel
- Removable grease drawers
- Includes 500sq honey comb filters

A-Type Hood range:

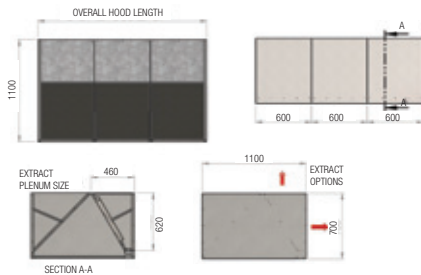
SD1	1200 x 1100 x 800/400mmH, 50kg with 2 filters
SD2	1800 x 1100 x 800/400mmH, 75kg with 3 filters
SD22	2400 x 1100 x 800/400mmH, 100kg with 4 filters
SD21	3000 x 1100 x 800/400mmH, 125kg with 5 filters
SD36	3600 x 1100 x 800/400mmH, 150kg with 6 filters



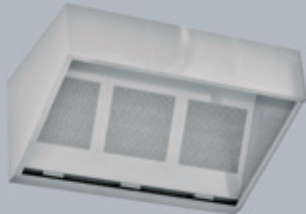
- spigots not included

B-Type Hood range:

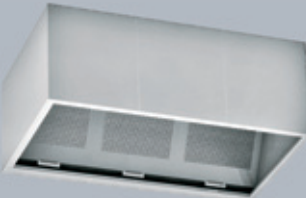
SD37	1200 x 1100 x 700mmH, 60kg with 2 filters
SD38	1800 x 1100 x 700mmH, 85kg with 3 filters
SD39	2400 x 1100 x 700mmH, 110kg with 4 filters
SD40	3000 x 1100 x 700mmH, 135kg with 5 filters
SD41	3600 x 1100 x 700mmH, 160kg with 6 filters



- spigots not included



SD2



SD38



MODULAR EXTRACTION HOODS

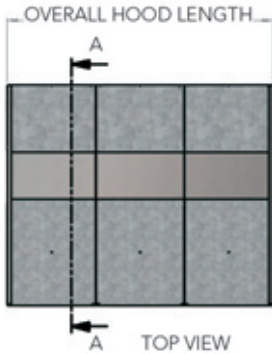
Code	Description
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B-Type

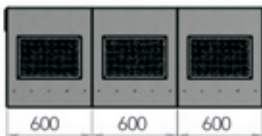
Features:

- 304 grade stainless steel
- Removable grease drawers
- S/S grease baffle filters
- IP65 rated LED down lights
- Perforated make up air grills

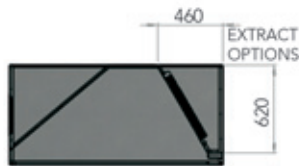
SD76	1200 x 1500 x 700mmH 60kg with 2 Filters
SD77	1800 x 1500 x 700mmH 90kg with 3 Filters
SD78	2400 x 1500 x 700mmH 120kg with 4 Filters
SD79	3000 x 1500 x 700mmH 150kg with 5 Filters



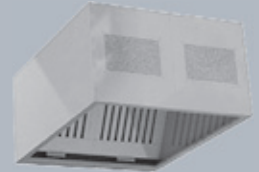
SIDE VIEW



FRONT VIEW



SECTION A-A



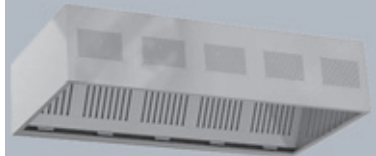
SD76



SD77



SD78



SD79



EXTRACTION HOODS

Code	Description
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Delta B/Type

Manufactured from high quality, commercial kitchen grade 304 stainless steel, these Delta hoods are designed using the latest 3D CAD/CAM technology. Delta hoods offer exceptional build quality and guaranteed low lead times at an incredible price. The Delta range of extraction hoods are perfect for small cafés, fast food outlets and restaurants.



Baffle Filters

- Stainless Steel AISI 201 Double Sided
- Curved Laminated metal pieces with aerodynamic shape fitted in a “U” shape frame
- Quality handles
- Top and Bottom drainage holes
- Dish washer safe

The aerodynamic properties of the filter make it a highly efficient flame arrester. Cooking flareups are restricted from entering the kitchen exhaust ducts, as the flame cannot effectively follow the air-flow pattern through the filter.



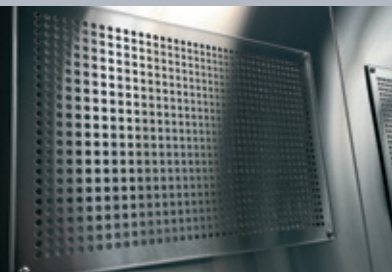
Grease Drawer

The Delta hoods have an integral grease collection system which channels grease to the external grease collection drawers. These drawers can be easily removed and are dishwasher safe.



LED Light

Engineered design and heat sink efficiency ensures long life and allows for easy installation and maintenance. 13W fittings supplied with flex and Tridonic driver. Average life of 60,000 hours.



Supply Air Grills

Perforated stainless steel supply air grills to deliver 85% make up air back into the kitchen. These supply air grills are fitted with a fine mesh dust filter to prevent dust entering the kitchen area.

- Specifications are subject to change without notice.



EXTRACTION HOODS

Code	Description
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SUPPLIER STATEMENT

Commercial Kitchen Ventilation Extract Hoods.

Our modular range of budget commercial kitchen ventilation hoods are designed to meet the minimum requirements of AS1668.2012.

The hoods are designed to be used as a simple, cost effective solution for commercial kitchens and are perfect for small fast food outlets and cafés. These hoods are designed to handle light to medium duty cooking.

These 'B' type hoods are designed to comply with AS1668.2012.

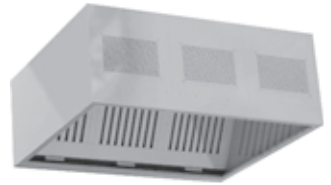
Correct airflows must be designed using AS1668.2012 and applied, to ensure an acceptable performance of these hoods and to prevent the formation of any condensation. We recommend the customer to engage with a qualified mechanical engineer to produce these volumes.

It is the customers responsibility to ensure minimum overhangs are achieved as set out in AS1668.2012. These are normally a minimum of 150mm beyond the cooking appliances. For all other requirements please see AS1668.2012 for further details.

The hoods must be maintained in accordance to the O&M manual which is provided with each unit.

This statement covers all Hoods manufactured in New Zealand & Australia.

- Specifications are subject to change without notice.



Alternative designs are available on request.

Anything not listed within the product description is therefore not included.

We can provide airflow calculations free of charge, on request.

Fresh air input is recommended for all of these hoods.





MODULAR EXTRACTION HOODS

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

AS1668.2012 has a requirement for exhaust hoods over commercial dishwashers. Dishwashing machines are opened intermittently and when opened release large volumes of steam, and to prevent condensation build up and uncomfortable working environments ‘exhaust hoods are required to be provided for these items.’

Features:

- T304 high quality stainless steel
- Prevents build up of condensation in kitchens and dishwash areas
- Helps prevent mould growth
- Meets AS1668.2012 requirements
- Prevents discolouration of ceilings and walls
- Creates comfortable working environments

Corner

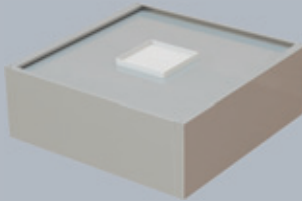
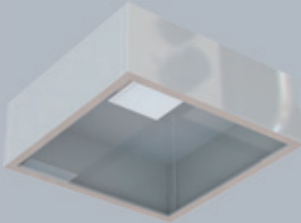
SD42 1100 x 1100 x 400mmH, 35kg
Rec. Extract Vol 363l/s @ 35pa

Wall

SD43 1400 x 1100 x 400mmH, 50kg
Rec. Extract Vol 462l/s @ 35pa

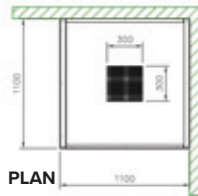
SD55 Delta 5050 Baffle Filter for Extraction Hood
495 x 495 x 48mm

SD56 Delta Extraction Kitset – D1Y1-12

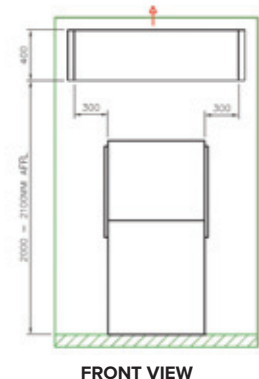
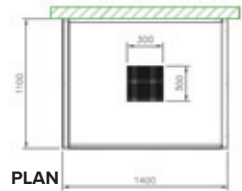


SD42–SD43

CORNER DWE HOOD



WALL DWE HOOD



GREASE & BAFFLE FILTERS

Code	Description
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Grease Filters

HGF1	495mm x 495mm
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Stainless Steel Baffle Filter

SD55	495W x 495D x 48mmH
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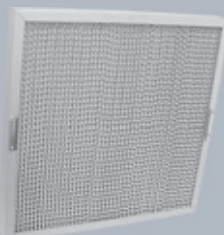
The aerodynamic properties of the filter make it a highly efficient flame arrester. Cooking flare-ups are restricted from entering the kitchen exhaust ducts, as the flame cannot effectively follow the air-flow pattern through the filter.

A good replacement for the honeycomb filters that are tired or worn and can be retro fitted with no effect on the mechanical system as the resistance is similar.

Ideal for new installations and promote best practice as they are a reduced fire risk compared to honeycomb filters.

Features:

- Stainless Steel
- Curved laminated metal pieces with aerodynamic shape fitted in a "U" shape frame
- Quality handles
- Top and bottom drainage holes
- Dishwasher safe
- Non magnetic



HGF1

DELTA
STAINLESS STEEL



SD55





kitchen ventilation system

LOW VELOCITY • ENERGY SAVING DESIGN • REDUCED FIRE RISK • SUPERIOR PERFORMANCE

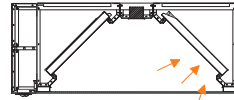
European design. Proudly manufactured in New Zealand.

FEATURES & BENEFITS

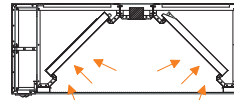
- Energy saving with lower extract volumes
- Spot cooling for improved operator comfort
- Reduced maintenance required for ductwork
- Reduced fire risk
- Stainless steel baffle filters, UL listed
- IP65 rated LED down lights
- Designed and manufactured in New Zealand
- Great aesthetic design
- UV filtration available
- Reduces required install time on site
- Quotations and drawings all prepared in New Zealand
- Latest induction technology, improving capture & containment



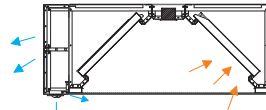
HOOD SELECTION TYPES



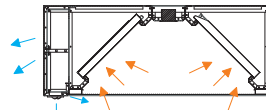
EXTRACT ONLY



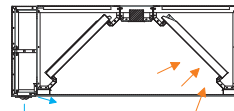
PERIPHERAL EXTRACT



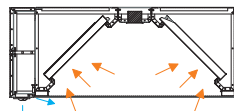
SINGLE EXTRACT & FULL SUPPLY



PERIPHERAL EXTRACT & FULL SUPPLY



SINGLE EXTRACT & INDUCTION WITH SPOT COOLING



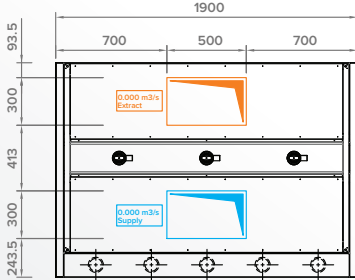
PERIPHERAL EXTRACT & INDUCTION WITH SPOT COOLING

THE LO FLO RANGE

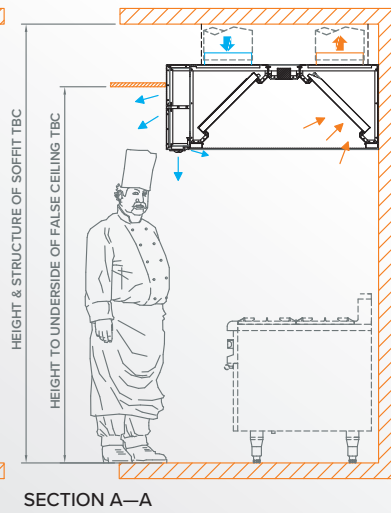
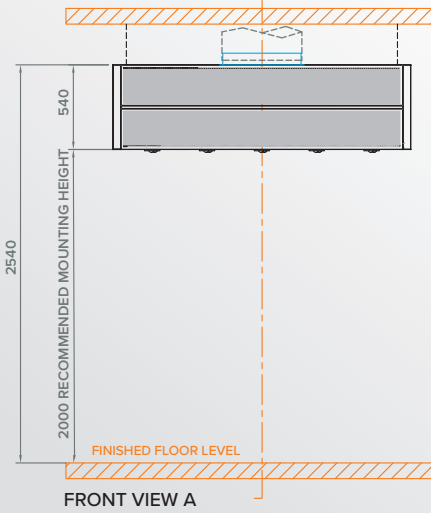
Lo Flo hoods have been designed to the British Specification DW172:2018 and are compliant with NZBC G4/AS1, B2 and H1 as an acceptable engineered alternative solution, which is energy efficient. Our design also complies with the minimum requirements of VDI2052:2017. Exhaust airflows are based on the Thermal Convection Coefficient Method 1, within the DW172:2018 specification. This British Specification calculates the exhaust airflow for each appliance based on the extended procedure covered in the CIBSE Guide B2, and complies with CIBSE TM50:2009, meaning a more energy efficient solution without compromising the capture and containment of the hoods.



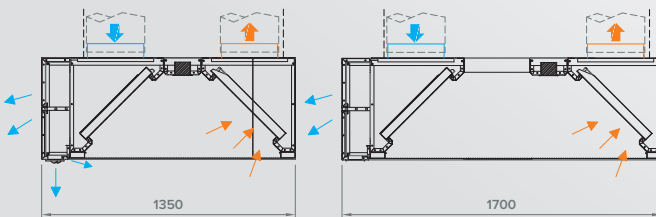
TYPICAL HOOD DRAWING



PLAN A



TYPICAL HOOD WIDTH





SUPPLIER STATEMENT

DW172:2018 Engineered Solution for Commercial Kitchen Ventilation & Extract Hoods.

Lo Flo ventilation hoods directly comply with the NZ Building Code Clause G4.3.3.a requiring 'Buildings shall have a means of collecting or otherwise removing ... cooking fumes and odours.'

Within AS1668.2 section 5, clauses 5.4, 5.5 and 5.6 and specifically under 5.4.1 paragraph 2, the standard states:

'Alternative exhaust hood designs including proprietary designs and specialized (application specific) designs may be used provided that it can be established that the performance of such hoods is at least equivalent to the hoods described in this section.'

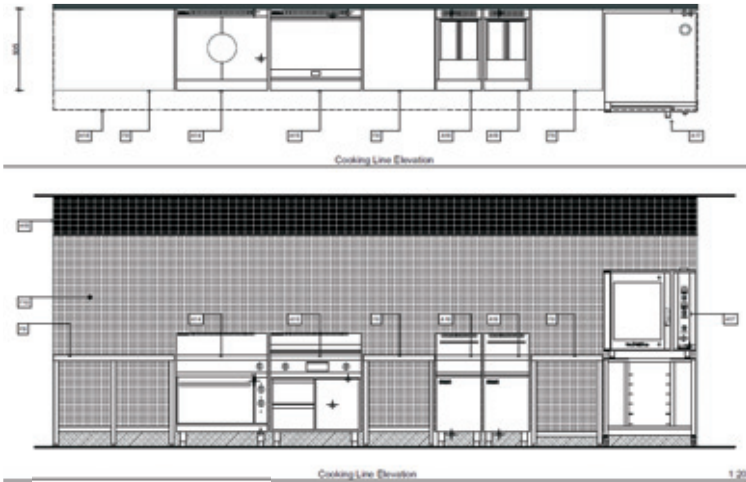
Under this clause we can confirm that our products meet the standard on the basis that it can be clearly established by the function of existing installations in UK, UAE, Australia, Europe, New Zealand and Pacific Islands, that the performance of DW172 designed hoods is at least equivalent to the hoods described in that section of the standard both AS1668.2002 and AS1668.2012.

These exhaust hoods are an alternative engineered system solution, and as such have specific requirements to allow them to perform as per design. The mechanical contractor must ensure the pressure drop and air flow duties are achieved as per the manufacturer design to ensure precise capture and containment performance of the hoods.

This statement covers all Lo Flo hoods manufactured in New Zealand.



TYPICAL EXAMPLE OF ENERGY SAVING COSTS



AS1668

3,506Ls/sec extract
2,805Ls/sec supply

LO FLO = 50% LESS AIR



1,770Ls/sec extract
1,510Ls/sec supply

LO FLO estimated yearly running cost saving:
\$2,184.00 per year based on the above figures.
In this example, the cost difference between AS1668 and LoFlo **is paid back in 2 years.**



BENEFITS OF LO FLO

- Smaller extract and supply ductwork
- Less noise
- Smaller roof penetrations
- Lower running costs saving you money



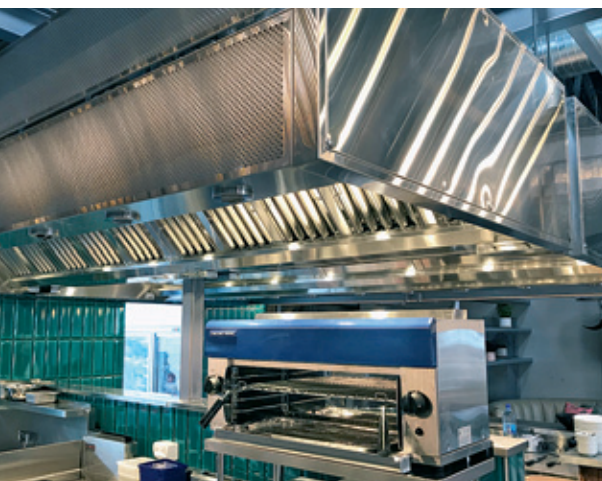
ENERGY SAVING

Extract Volume Difference	Potential Savings per Annum
≤500 l/sec	\$656 p/a
≤1000 l/sec	\$1,314 p/a
≤1500 l/sec	\$1,972 p/a



www.projectmech.co.nz
54 Tidal Road, Mangere, Auckland
Ph: 021 707 696
Email: pmsl@projectmech.co.nz

**SAVE MONEY.
SAVE ENERGY.
GO GREEN!**



DELTA ECONOMY STAINLESS STEEL

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

Electric Two Door Plate Warmer

ESM16

- 120 plate capacity max dia 320mm
- Thermostat: 30–85°C
- 2 swing doors with 1 internal shelf
- Chamber size: 715W x 385D x 663mmH
- Dimensions: 750W x 480D x 820mmH

Mini Plate Warmer

ESM18

- Capacity: 30 plates, max. Ø320mm
- Thermostat 30–85°C
- 1 intermediate shelf, adjustable
- Chamber size: 415W x 385D x 353mmH
- Dimensions: 450W x 480D x 515mmH/17kg

Single Door Electric Plate Warmer

ESM23

- Capacity: 60 plates, max. Ø320mm
- Thermostat 30–85°C
- 1 intermediate shelf, adjustable
- Chamber size: 415W x 385D x 663mmH
- Dimensions: 450W x 480D x 820mmH/27kg



ESM16



ESM18



ESM23



EME2



EME1



SPS40



SPS72

BAIN MARIES AND CHIP DUMP STATIONS

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



METALTECNICA

Metaltecnica Plate/Food Warmer

EME2

- Stainless steel hot cabinet with double skin sliding doors
- Adjustable feet
- 1200W x 700D x 850mmH

Metaltecnica Mobile Bain Marie

EME1

- 3 x 1/1 GN
- Individual controls for each well
- Hot cupboard under
- On castors, 2 x swivel, 2 with brakes
- 1200W x 640D x 900mm



Chip Dump Stations

SPS40 counter top 400 x 620 x 520mmH

SPS72 with stand/floor model 400 x 850 x 900mmH
Available in Waldorf or Blue Seal profiles



GREASE CONVERTER

Code	Description
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Why use a Grease Converter?

Grease flushed down the drain can cause blockages and unpleasant odours. Blockages can lead to overflows and health hazards, whilst drain clearing is inconvenient and costly. Many local authorities now require the discharge of fats, oils and greases (FOG's) to be treated using a grease converter or similar product.

How does it work?

The Grease Converter works in two stages:

Separation:	Effluent entering the converter passes over a hydraulic baffle which causes grease to form globules which float to the surface.
Digestion:	Liquid Biozyme or Grease Buster produces a colony of micro-organisms to degrade wastes and convert to water soluble environmentally friendly products.

Dosing Procedure

The dosing procedure is automatic using a high quality low volume pump in conjunction with a timer to achieve the correct dosing level.

Installation

The grease converter can be installed in any commercial or industrial premises where food is prepared or processed, for the treatment of fats, oils and grease (FOG's). Being a fully sealed unit it can be installed inside. Finished in stainless steel and aluminium these units can be fitted under sink benches.

Grease Converter

SPS14	160L, 775 x 482 x 432mmH
SPS15	250L, 775 x 482 x 518mmH

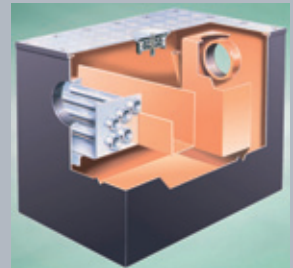
SBZ1	Grease Converter Automatic Liquid Dosing System
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Grease Buster

Unique formulation of active bacteria for treating grease traps, septic tanks and other odour control applications. Suitable for food and process operations and general commercial use. Utilises a proprietary blend of specialist and environmentally friendly surfactants and active bacterial agents.

- Non-corrosive
- Breaks down fats
- Active bacterial agents
- Neutral pH
- Biodegradable odour control

HCK446	5L
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SPS14



SBZ1



HCK446



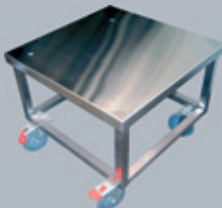
SBD3



SBD4



SPS17



SPS41

GREASE SEPARATOR

Code	Description
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BIG DIPPER®

Grease Separator

Fully automatic self cleaning cycle. Removes collected grease and oils from tank without any operator assistance. Comes complete with 24 hour timer and grease collector.

SBD1	200 Point Source Automatic Grease Removal System
SBD2	250 Point Source Automatic Grease Removal System
SBD3	350 Point Source Automatic Grease Removal System
SBD4	Solid Commercial Strainer Waste Basket



DOLLYS AND TROLLEYS

Dolly for Delta 20 Planetary Mixer

SPS17

- Easy clean stainless steel construction
- Robust castors—2 with brakes

High Trolley for Delta 20 Planetary Mixer

SPS41

- 500 x 500 x 500mm
- Easy clean stainless steel construction
- Robust castors—2 with brakes
- Trolley brings mixer up to ideal working height



DELTA ECONOMY STAINLESS STEEL

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

Delta Economy Stainless Steel Modular Range

At Southern Hospitality we have a quality economy modular stainless steel range, especially designed for the hospitality and foodservice industry.

Work Bench

- Stainless steel top
- Galvanised legs and undershelf
- Legs with adjustable feet
- 900mm work height
- Satin polished finish

SD6	1200mmW x 600mmD x 900mmH
SD11	1800mmW x 600mmD x 900mmH

Sink Benches

- Large commercial sink
- 900mm work height with 60mm splash back
- Satin polished finish
- Unit dimensions: 1500mmW x 600mmD x 960mmH
- Sink dimensions: 400mm x 400mm x 250mm deep (Provision for 90mm waste)

SD7	Left Hand Sink
SD8	Right Hand Sink

3 Tier Trolley

- SD12
- Stainless steel framing
 - 3 stainless tiers with turned up edges
 - 4 heavy duty castors—2 with brakes
 - Stainless handle for easy movement
 - Satin polished finish
 - 710mmW x 460mmD x 850mmH

3 Tier Trolley

- SD14
- Stainless steel framing
 - 3 stainless die-formed tiers
 - 4 heavy duty castors with corner bumpers—2 with brakes
 - 2 "U" shaped stainless handles
 - Satin polished finish
 - 850mmW x 530mmD x 900mmH

Overshelf

- Brackets included
- Square edge
- Satin polished finish

SD15	900mmW x 300mmD
SD5	1200mmW x 300mmD

Stainless Steel Wall Cabinet

- SD35
- Dimensions: 1200 x 350 x 600mm
 - 304 grade stainless steel
 - 0.8mm thickness
 - Intermediate shelf
 - Sliding doors
 - Wall mountable (fixing screws not provided)



SD6, SD11



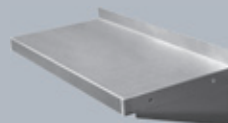
SD7, SD8



SD12



SD14



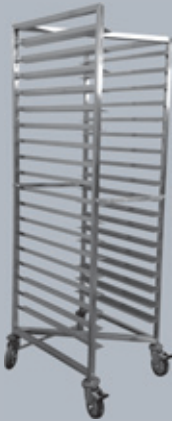
SD5, SD15



SD35



SD4



SD9



SD33

DELTA ECONOMY STAINLESS STEEL

Code	Description
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Z Frame Gastronorm Trolley

- Suits steampanns and gastronorm containers
- Satin polished finish
- 18 levels
- 1.5mm heavy duty runners with end stops

SD4 (1/1) 390mmW x 540mmD x 1780mmH

SD13 (2/1) 590mmW x 665mmD x 1780mmH



Z frame design enables nested storage—reducing storage space requirements.

Z Frame Bakers Trolley

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

SD9 Fits 16" bakers trays

Can take either:

- 18 x (400 x 600mm) trays or
 - 18 x (406 x 730mm) trays
- 740W x 460D x 1800mmH

SD10 Fits 18" bakers trays and 18" x 26" American bun pans

Can take either:

- 36 x (457 x 330mm) trays or
 - 18 x (457 x 660mm) trays or
 - 18 x (460 x 730mm) trays
- 740W x 510D x 1800mmH

Beverage Delivery Trolley

SD33

- Takes 500mm dish racks and 1/1 GN pans
- 1021mmW x 555mmD x 800mmH

