



Hospitality Supply Company

Specials for  
**March - May 19**

We offer a wide range of hospitality supplies for bars, restaurants and cafes as well as homewares.

We take the time to really understand what your requirements are and what's really important to you when it comes to your cooking and hospitality requirements. This enables us to offer the very best options and solutions to achieve an optimum result within your budget.

### Extensive Product Range

We cater for home cooks right through to commercial hospitality requirements.

### The Perfect Cup

Bringing delicious, award-winning coffee beans to cafes and homes NZ wide. Our beans are 'a must try' taste above the rest.

### Equipment Servicing

We have a technician onsite available for all your equipment services needs.

### Kitchen Planning & Design

We offer support and advise on the planning, design and installation of your commercial kitchen - large or small.

A-2001/A

### Artemis Milkshake Machines

- Available in a range of stylish colours
- Ideal for cafes and fast food outlets
- 2 speeds with waterproof automatic switch
- Fits small and large standard paper cups from 110 - 180 mm
- Supplied with one stainless steel milkshake cup

**Voltage:** 230 V / 10 amp

**Power:** 350 W

**Dimensions:** (WxDxH)

180x245x460 mm



**NOW \$512**

+gst  
\$625+gst

TOP 3D

### Fimar Toaster

- Timer 0-15 minutes
- Quartz tubes for fast heating and energy savings
- Easy to handle and to clean
- Use of the top elements only or top & bottom elements
- Ideal for heating up pizzas, sandwiches, ready-cooked food and for cooking hamburgers, sausages, rolls etc.

**Power:** 2200 W

**Voltage:** 230 V

**Dimensions:** (WxDxH) 490x250x230 mm



**NOW \$471**

+gst  
\$575+gst

Extensive Product Range

The Perfect Cup

Equipment Servicing

Kitchen Planning & Design

XP010PT

## Glass Ceramic Contact Grill

Transparent Flat Bottom & Top

- Transparent Glass ceramic has a high share of cooking by infrared rays which is ideal for foods where the heart of the product need to be cooked or melted in a very short time.
- Great for paninis and toasties.



**NOW**  
**\$1,045**  
+gst  
\$1,275+gst

Power: 1.5 KW

Plate Dimensions: 250x250 mm

Max Temperature: 400C

XP020PT

## Glass Ceramic Contact Grill

Transparent Flat Bottom & Top

- Transparent Glass ceramic has a high share of cooking by infrared rays which is ideal for foods where the heart of the product needs to be cooked or melted in a very short time.
- Great for paninis and toasties.



**NOW**  
**\$1,763**  
+gst  
\$2,150+gst

Power: 3 KW

Plate Dimensions: 2x 250x250 mm

Max Temperature: 400 C

XP010PR

## Glass Ceramic Contact Grill

Transparent Flat Bottom & Top

- Great for wraps, kebabs & foccacias

Power: 1.5 KW

Plate Dimensions: 250x250 mm

Max Temperature: 400 C



**NOW**  
**\$1,226**  
+gst  
\$1,495+gst

XP020PR

## Glass Ceramic Contact Grill

Flat Bottom & Ribbed Top

- Great for wraps, kebabs & foccacias

Power: 3 KW

Plate Dimensions: 2 x 250x250 mm

Max Temperature: 400 C



**NOW**  
**\$2,021**  
+gst  
\$2,465+gst



RS/70

## Fimar Electric Salamander



**NOW**  
**\$1,025**

+gst  
\$1,250+gst

- 3.2 kW / 15 amp plug
- Perfect for melting cheese, grilling or finishing your food
- Removable chrome grill & drip drawer
- Adjustable grill position, working height from 70 to 210mm

**External Dimensions:** (WxDxH) 880x370x400 mm

**Cooking surface:** 670x290 mm

25/SN

## Spiral Mixer

32L Fixed Bowl - 25Kg - Single Phase

- This Italian made mixer is perfect for pizza shops or restaurants
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%



**NOW**  
**\$3,513**

+gst  
\$4,285+gst

**Power:** 1.5 KW

**Voltage:** 230 V / single Phase / 10 amp Plug

**Bowl Capacity:** 32 L

**Max Flour Capacity:** 15 KG

**Max Dough Capacity:** 25 KG

**Dimensions:** (WxDxH)

430x780x710/1090 mm

**Weight:** 96 KG

FIP42N

## Pizza Dough Roller

Square & Round Pizzas, Max 400mm Wide

- Designed to cold work the dough, no change in dough characteristics
- Thickness adjustment levers on both rollers
- Adjustable roller opening: 0.3 - 5.5mm
- Constructed in stainless steel



**NOW**  
**\$2,993**

+gst  
\$3,650+gst

**Roller Length:** 420 mm

**Power:** 0.37 KW

**Voltage:** 230 V

**Weight:** 45 KG

**Dimensions:** (WxDxH)

590x510x715/ 835 mm

GN3100TNG

## Counter Chiller

3 Glass Doors GN1/1 - Integral Condenser



**NOW**  
**\$2,783**

+gst  
\$3,395+gst

- Refrigerated -2C ~ +8C - One level of shelving plus floor

**Voltage / Power:** 230 V / 1 Phase - 350 W

**Temperature Range:** -2C ~ +8C

**Capacity in Litres:** 417 Ltr

**External Dimensions:** (WxDxH) 1795x700x850 mm

**Weight:** 134 KG

18/SN

## Fimar Spiral Mixer

22L Fixed Bowl - 18Kg - Single Phase

- This Italian made mixer is perfect for pizza shops or restaurants
- Can produce different types of dough, especially indicated for soft dough as bread and pizza dough where the water content is not less than 50%



**NOW**  
**\$3,075**

+gst  
\$3,750+gst

**Power:** 0.75 KW

**Voltage:** 230 V / single Phase / 10 amp Plug

**Bowl Capacity:** 22 L

**Max Dough Capacity:** 18 KG

**Max Flour Capacity:** 10 KG

**Dimensions:** (WxDxH)

390x670x600 / 920mm

**Weight:** 57 KG

GN650BT

## Upright Single Door Freezer

GN 2/1 - Stainless Steel - Integral Condenser

- 3 adjustable shelves GN2/1 per door as standard
- Temperature Range from -18C ~ 22C

**Voltage:** 230 V / 1 Phase

**Capacity in Litres:** 650 Ltr

**Internal Dimension:** (WxDxH)

624x685x1396 mm

**Exterior Dimensions:** (WxDxH)

740x830x2010 mm

**Weight:** 138 KG



**NOW**  
**\$2,127**

+gst  
\$2,595+gst

T043M

## Torcello Electric Convection Oven

4 450X340

A compact oven that offers high quality and uniformity in baking. The oven is designed to support the easy processes of pastry and baking, and to meet the needs of browning of frozen products and baked goods. Ideal for caterers and cafes.



**NOW**  
**\$1,471**  
+gst  
\$1,795+gst

**Power:** 2.4 KW

**Voltage:** 230 V / 10 amp

**Capacity:** 4 tray 450x340 mm

**Pitch:** 75 mm

**Max Temperature:** 285 C

**Weight:** 36 KG

**External Dimensions:** (WxDxH mm)

560x595x580

B04VM.16

## Burano Electric Manual Convection Oven

With Steam Function - 4 X 600X400 / GN 1/1

- **Simplicity in Bakery and Pastry!**
- **Quality, Competitiveness and Speed of Baking and Cooking**



**NOW**  
**\$3,640**  
+gst  
\$4,450+gst

**Load Capacity:** 4 Trays 600x400 mm / 4 GN 1/1

**Outside Dimensions:** (WxDxH)

800x700x580 mm

**Space between Trays:** 80 mm

**Power:** 6.2 kW

**Voltage:** 230V / 400 V

**Max. Temperature:** 260 C

**Weight:** 67 KG

B04DV6.16

## Burano Electric Digital Convection Oven

With Steam Function - 4 600X400 / GN 1/1

- **Simplicity in Bakery and Pastry!**
- **Quality, Competitiveness and Speed of Baking and Cooking**



**NOW**  
**\$4,013**  
+gst  
\$4,895+gst

**Capacity:** 4 600x400 mm / 4 GN 1/1

**Pitch:** 80 mm

**Power:** 6.7 KW

**Voltage:** 230 V / 400 V

**Max Temperature:** 260 C

**Weight:** 67 KG

## Glassware

### Timeless Martini Glass



230ml  
H 172mm, TD 115mm  
**\$3.45**  
+gst each

### Timeless Hi Ball



450ml  
H 161mm, TD 78mm  
**\$3.50**  
+gst each

300ml  
H 143mm, TD 69mm  
**\$3.45**  
+gst each

### Timeless Jug



725ml  
H 148mm, TD 95mm  
**\$5.70**  
+gst each

### Timeless Champagne Saucer



270ml  
H 157mm, TD 110mm  
**\$4.00**  
+gst each

### Timeless Wine



330ml  
H 195mm, TD 86mm  
**\$4.50**  
+gst each

### Madison Brandy Balloon



650ml  
H 150mm, TD 74mm  
**\$4.50**  
+gst each

### Ocean Pilsner



340ml  
H 160mm, TD 78mm  
**\$1.80**  
+gst each

### Ashtray



TD 107mm,  
H 35mm  
**\$4.50**  
+gst each

## AMT Cookware

- Frypans with detachable handles
- Induction Capable
- Durable
- Non Stick, Lotan coating, extremely scratch & cut resistant, keeps surface germ free and easy to clean.



## AMT Frypan



<p>I-520-E-Z20B 20cm dia, 5cmh <b>\$127</b> +gst each</p>	<p>I-524-E-Z20B 24cm dia, 5cmh <b>\$133</b> +gst each</p>
<p>I-526-E-Z20B 26cm dia, 5cmh <b>\$138</b> +gst each</p>	<p>I-528-E-Z20B 28cm dia, 5cmh <b>\$149</b> +gst each</p>

## AMT Casserole



<p>I-1020-E-Z500-L 20cm dia, 10cmh <b>\$160</b> +gst each</p>	<p>I-1024-E-Z500-L 24cm dia, 11cmh <b>\$170</b> +gst each</p>	<p>I-1028-E-Z500-L 26cm dia, 10cmh, 4 l <b>\$180</b> +gst each</p>
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## AMT Pot



I-716-E-Z500-L  
16cm dia,  
8.5cmh, 0.8 litre  
**\$145**  
+gst each

## AMT Braise Pan

With Detachable Handle



<p>I-720-E-Z20B 20cm dia, 7cmh <b>\$131</b> +gst each</p>	<p>I-724-E-Z20B 24cm dia, 7cmh <b>\$136</b> +gst each</p>	<p>I-726-E-Z20B 26cm dia, 7cmh <b>\$145</b> +gst each</p>
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## AMT Braise Pot



<p>I-824-E-Z500-L 24cm dia, 8cmh <b>\$154</b> +gst each</p>	<p>I-826-E-Z500-L 26cm dia, 8cmh <b>\$167</b> +gst each</p>
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## AMT Tossing Pan

With Detachable Handle



<p>I-424-E-Z20B 24cm dia, 4cmh <b>\$130</b> +gst each</p>	<p>I-428-E-Z20B 28cm dia, 4cmh <b>\$146</b> +gst each</p>
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## AMT Pot

With Detachable Handle



I-916-E-Z20B  
16cm dia, 10cmh  
**\$121**  
+gst each

## AMT Pot

With 2 Spouts and a Detachable Handle



I-918-E-Z20B  
18cm dia, 10cmh  
**\$127**  
+gst each

## SSSN Cannes Chef Jacket

- 159g 65/35 poly/cotton twill fabric
- Cool Vent underarm panels
- Short Sleeve
- Back Collar Apron Holder
- Side Seam Slits
- Concealed Snap Front
- Left Sleeve Thermometer Pocket
- Size: XXS-3XL
- Available in White & Black



**\$49.00**  
+gst

## CHEFPBLK Chef Pants black

- Poly/cotton, elasticised with drawstring waist



**\$25.00**  
+gst



“ A day without coffee is like...  
Just kidding, I have no idea! ”

Looking for a great tasting coffee at a brilliant price... look no further.



HSC are suppliers of our specially blended Tahī Coffee beans and various blends of Roasted Addiqtion Coffee beans.

With many decades of experience in the coffee industry, the team at HSC can assist with barista training, streamlining of your espresso preparation area and menu design.

Chat to one of our reps about how to qualify to enjoy free labour on coffee machine servicing and all things coffee.

### Jug Spout



3/FJSS1  
S/S 1ltr  
**\$18.00**  
+gst each

3/FJSS6  
S/S 600ml  
**\$15.60**  
+gst each

### 8/CPTHEM Milk Frothing Thermometer



**\$9.90**  
+gst

### 3/COMKB Commercial Knock Bin



**\$130.00**  
+gst

## Tips from the HSC team

1. When making lasagne, whisk a whole egg through your white sauce and this will prevent it bubbling over the edge.
2. Cost out every menu item and recipe. To be profitable, a restaurant not only needs to achieve specific sales goals but it must also hit certain cost targets as well. However, if you don't know what your target should be then how can you expect to hit it? The first step to projecting a cost target is to create a master inventory list and pricing of every ingredient you purchase. Using the master inventory you can calculate the cost of every recipe and menu item for comparison with the selling price of the menu item.
3. Use a scale. Weigh products that you buy by weight. Drivers know who uses a scale and who doesn't. Protect yourself from being shorted by at least weighing certain products on a spot basis. Many restaurants weigh everything they buy by weight.

