

THERMOMETERS

Digital Thermometers

-50° to 150°C -50° to 300°C
 -53° to 302°F -58° to 572°F

Meat

60° to 87°C
 140° to 190°F

Frothing

10° to 280°C
 50° to 550°F

Fridge/Freezer

-40° to 25°C -30° to 30°C
 104° to 77°F -20° to 80°F

Oven

50° to 300°C
 100° to 600°F



HL16



HP7



HL701



HL70



HP22



HL17



HL702

BLUE GIAMO INFRARED



- Laser
- LED Back light
- Display hold function
- Auto Power off
- -20° to 320°C

HCH335

TIMER

Digital Countdown



HCH334

CHOPPING BOARDS RACK

Stainless Steel

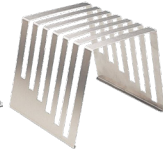
6 divisions



HK231



HK99



HSG127

COLOUR CODE BOARD

Chopping Boards

45 x 30 x 1.3 cm

- HY9** Blue
HY10 Brown
HY11 Green
HY12 Red
HY13 White
HY14 Yellow

50 x 35 x 1.8 cm

- HY23** Blue
HY24 Brown
HY25 Green
HY26 Red
HY27 White
HY28 Yellow

51 x 38 x 1.3 cm

- HY17** Blue
HY18 Brown
HY19 Green
HY20 Red
HY21 White
HY22 Yellow



Seafood



Cooked food



Fruit & Veg



Raw Meat



Raw Poultry



Dairy Products

FOOD SAFETY LABELS

Use by



DW18

- 4 cm
- 500 pcs/roll
- Clearly marked labels allow for easy use-by-date identification

Use First



DW8

- 4 cm
- 500 pcs/roll
- To ensure FIFO principles (first in first out) are adhered to and that the oldest stock is used first.

Batch Labels

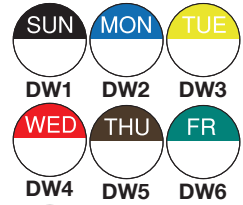
Product _____
Date _____ Use By _____
Time _____ <small>AM</small> <input type="checkbox"/> <small>PM</small> <input type="checkbox"/> Initials _____

southgro
hospitality

DW10

- 6 x 3 cm
- 500 pcs/roll
- Use to clearly mark prepared, stored foods to stop incorrect usage. Put a day dot on to make sure it is used by that day.

Day Dots



- 2.4cm
- 1000 pcs/box

DW7

Use day-of-the-week labels to indicate use-by dates. It is a simple way to implement food rotation and maintain food quality.

COLOUR CODE UTENSILS

Stainless Steel With Coated PVC

Size : 24cm



Black
HSG241 : 24 cm
HSG164 : 30 cm
HSG165 : 40 cm



HSG243 : Yellow



HSG245 : Green



HSG242 : Blue



HSG244 : Brown



HSG246 : Red

ANTI FATIGUE RUBBER MAT

- 150x90 cm
- Less expensive than the nitrile rubber and suitable for areas where there are
 - no oils
 - chemicals
 - detergents



HMA4