

chef's choice

YOUR KITCHEN MUST HAVES



McLaughlin

www.bunzlmclaughlin.com

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GT1 pro Magister

FOOTWEAR DESIGNED FOR CHEFS

GT1pro Magister
MENS MID BLACK



GT1pro Magister
MENS
LOW BLACK



GT1pro Magister
MENS
MID BROWN



GT1pro Magister
MENS
LOW BROWN

1 | **Full Grain Leather**
High Quality &
Water-repellent

2 | **Lightweight Aluminium Toecap**
For extra protection

3 | **Italian Designed**
Fashionable & Easy
to Clean

4 | **PORON® Insole**
Highend insole for long
lasting support

5 | **Compound Extreme**
Anti slip, oil, chemical
& mineral resistant

6 | **Stargrip Pattern**
Maximum adhesion
with every move

7 | **Pilot Sport 3 Pattern**
Optimal flexibility &
stability

Aside from chef jackets, bib aprons, trousers and hats, we felt it was time for something new. And what was still missing from the collection? Chef footwear! Together with MICHELIN® Technical Soles, Chaud Devant took on a new challenge: to develop safe, comfortable and modern footwear for chefs for use in the kitchen and restaurant. The result? The GT1pro Magister.





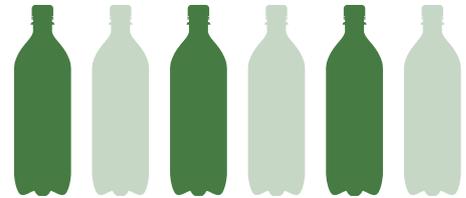
Waste 2 Wear



GO GREEN IN WHITES

The Plastic Bottle Collection

Chaud Devant has developed a special material for its first Recycled Plastic Bottles Collection! Made of 100% recycled plastic bottles in an eco-friendly fabric (200 gr/m2). A white, satin woven fabric made of 65% recycled polyester and 35% environmentally friendly cotton. The fabric has a stain repellent finish that makes it easy to remove stains and an Easy Care finish, making the fabric very easy to iron.



Salerno Chefs Jacket
x 22 Plastic Bottles
209

Salerno Short Sleeved Jacket
x 19 Plastic Bottles
212

Classic Chefs Jacket
x 22 Plastic Bottles
954

Waste is only waste if we don't do anything with it. What many people consider to be garbage is actually a viable, eco-friendly and sustainable resource. We are currently exhausting and polluting our planet. We need to be more responsible and take care of the Earth.



STOCKED & EXCLUSIVE TO BUNZL

STOCKED & EXCLUSIVE TO BUNZL



Hilton Poco White Sleeve
Straight Fit
227

Hilton Poco White Short Sleeve
Straight Fit
217

Lady Poco White
Tailored Fit
974

Stocked Sizes:

CHEF PANTS: 46-30"
48-32"
50-34"
52-36"
54-38"
56-40"
58-42"

CHEF JACKETS: Small
Medium
Large
X Large
XX Large



Black Bib Apron
One Size
53688

Remo Bib Apron
One Size
56488



Nero Chef Pants
Regular Fit
123



The Value Of Presentation

HOW BETTER TABLEWARE CAN IMPROVE YOUR PROFITS

Market research was carried out by Bunzl to look into the idea that the perceived value of food and drink served in Restaurants and Pubs was influenced by the type of tableware and glassware it was served on.

To do this, some of the UK & Ireland's favourite dishes were selected. The food itself was kept fully consistent, the only changing variable was the tableware on which the food was served. The dishes were then photographed in three different presentation options and shown to 200 people, who were asked to choose which looks the highest quality, the most expensive, and the price you would expect to pay in a restaurant.

THE RESULTS:

The research shows that the tableware used causes a significant difference between dishes, and that there is a clearly measurable effect when moving from the low, medium to high ranges. Overall the better quality and more innovative tableware increased the perceived value of food by **+12.5%**

CHICKEN WINGS:



CURRY:



SOUP:



LOW

MEDIUM

HIGH

Black Is Back...

MAKE BLACK YOUR NEW WHITE



MONOCHROME MOODS



DIP POT



GLOBE DIP POT



CONICAL BOWL



COUPE BOWL



COUPE PLATE



ONYX

 BY *ARTISAN*

EVEN BEAUTY HAS A DARK SIDE

The new Onyx range by Artisan uses a ultra durable textured black glaze - at last a black glaze for the catering market that does not scuff or scratch. Not only does Artisan Onyx perform superbly and looks dramatic, food looks incredible against the dark background.. Mix and match with Crème and Pebble to capture a perfect monochrome theme.



Ink Crackle

NEW FROM STEELITE



Crackle patterns have a long and distinguished history going back a millennia. Crackling occurs when the glaze does not fit the clay body correctly, causing it to fracture into beautiful linear patterns, covering the entire surface of the glazed piece.

Available in two colour ways Black and Grey - Crackle will add texture and nuance to casual and contemporary food presentations and is aesthetically compatible with both plain white and many of our craft inspired ranges.



30cm (11.75")

25.25cm (10")

20.25cm (8")

15.25cm (6")

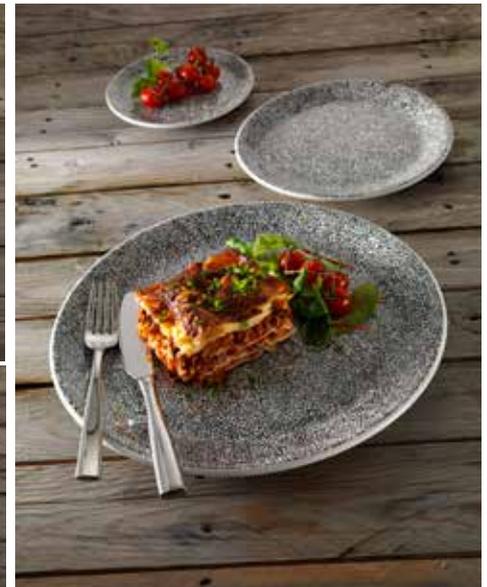
COUPE PLATES



25.25cm (10")

21.6cm (8.5")

COUPE BOWLS



Stone

NEW FROM CHURCHILL

Stone is an exciting new range within the Studio Prints collection, which is inspired by the traditional process of hand carving ceramics from natural stone. Manufactured in the UK and available in three stunning colours which emulate tones and textures of nature, Studio Prints Stone has all the durability and technical reassurance required for the hospitality environment.



Zircon Brown Agate Grey Quartz Black

OBLONG PLATTERS



28.8cm (11^{5/16}"")

COUPE PLATE



42.6cl (15fl oz)

COUPE BOWL



27cm (10^{5/8}"")

OVAL PLATE



Thermomix TM5

THE WORLDS MOST INTELLIGENT FOOD PROCESSOR

WEIGH
CHOP
BLEND
MIX
GRIND
GRATE
COOK
STEAM
WHISK
KNEAD

Our Favourite Recipe:

Chocolate & Raspberry Meringue Cake

Cake Base

1. Preheat oven to 160°C and grease a square cake tin
2. Place butter, sugar, flour, eggs, vanilla extract and cocoa powder in mixing bowl then mix 5 sec/speed
3. Add hazelnuts and mix again 5 sec/speed 10.
4. Transfer to cake tin, then bake for 15minutes (160°C).

Meringue and Decoration

1. Insert butterfly whisk. Place egg white, sugar, cream of tartar, and water in mixing bowl then whisk 7 min/80°C/speed 2. Remove lid and allow to cool for 10 minutes then stir raspberries in with spatula.
2. Once the cake is completely cooled cut out six circles.
3. Assemble three cake tiers, sandwiched together using the raspberry-meringue mixture as the filling.
4. Spread meringue over the top layer and decorate with raspberries.

INGREDIENTS

Meringue and Decoration

- 1 Egg White
- 60g Caster Sugar
- 1/2 tsp Cream of Tartar
- 1 tsp Water
- 30g Raspberries

Cake Base

- 80g Butter
- 80g Caster Sugar
- 70g Self-raising Flour
- 2 Eggs
- 1/2 tsp Vanilla Extract
- 1 tbsp Cocoa Powder
- 10g Hazelnuts



ABOUT THERMOMIX:

Transform your kitchen with Thermomix® - the world's most intelligent food processor. Thermomix® lets you weigh, chop, blend, mix, grind, grate, cook, steam, whisk, knead and so much more all within one compact machine. A colour touchscreen beautifully displays digital recipes with guided cooking - making your life easier.

THE BENEFITS TO THERMOMIX:

- Saves Money - Quick & Easy Meals - Fresh, Delicious, Healthy Food

Cooking with Thermomix is extremely quick and very simple. The concept is based on a well-balanced combination of sophisticated, intelligent technology and customised recipes that are tailored to work perfectly with Thermomix for consistent success every time.

WHY NOT MAKE:

- Pesto in 5 seconds
- Chocolate and ganaches
- Jams, chutneys and curds
- 1 kg onions chopped in 4 seconds
- Crème brûlée, ice cream mixes, crème pâtissière
- Powerful kneading of pasta, pizza and bread doughs
- Carrot cake chopped and mixed in 30 seconds
- Delicately steamed fish and mousselines
- Fruit sorbets in less than 5 minutes
- All pastry including choux
- Effortless sauces
- Silky smooth purées
- Perfect emulsification
- 30 cloves of garlic peeled in seconds
- Hot soups and gazpacho with any texture
- Spices ground in seconds



MIXING BOWL:

2.2ltr Stainless steel bowl with accurate heating and temperature control

BLADE:

Stainless steel blade unit for all functions. Blade speeds from 40rpm to 10,700rpm with reversible direction for gentle stirring

RECIPE CHIP:

A digital cookbook. Browse through recipes on screen with step by step instructions.

VAROMA:

Place on top of bowl to steam fish, puddings and cakes.

INTERNAL STEAMING BASKET:

Used inside the bowl to cook quinoa, rice, quails eggs or vegetables.

COLOUR TOUCHSCREEN:

Easy to use. Displays Time, temperature and speed. Allows for step by step instructions.

SINGLE SELECTOR DIAL:

Used to navigate and control your thermomix.

INTEGRATED TARE SCALE:

Allows you to weigh your ingredients directly into the mixing bowl. Recording weight removed.

12 kitchen appliances in one incredible compact unit.

iVide Pro Thermal Circulator

sousvide
tools.com

THE NEW WAY TO CONTROL YOUR WATER TEMPERATURE

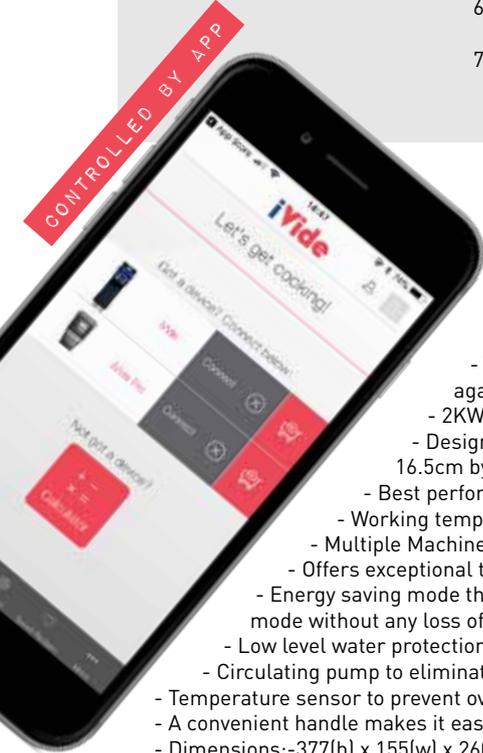
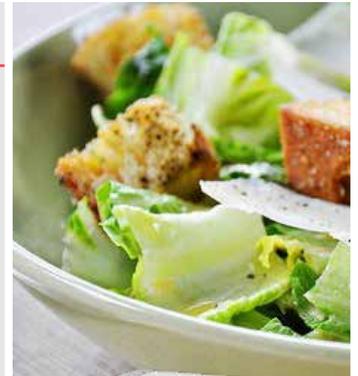
The SousVideTools® iVide Pro Thermal Circulator with a high resolution wide 5inch Touch Screen interface. It is Bluetooth enabled meaning you can control it remotely from anywhere via our APP. With an 80litre capacity it guarantees a temperature stability of 0.03°C between 40°C to 100°C

SOUS VIDE CHICKEN CAESAR SALAD

INGREDIENTS:

- 100g chicken tenders*
- Olive oil
- Salt and pepper to taste
- 56g chopped romaine lettuce
- 2 tablespoons caesar salad
- 4 large lettuce leaves
- 4 anchovy fillets (optional)

1. Fill and preheat your water bath to 146F/63C.
2. Season the chicken lightly with salt and pepper and a drizzle of olive oil.
3. Put the seasoned chicken into a small cooking pouch and vacuum seal.
4. Submerge in the water oven and cook for 45 minutes to 1 hour.
5. Remove and if not using right away, quick chill the pouch in an ice water bath [half ice/half water] for 15 minutes and refrigerate.
6. Dice the chicken and put it into a salad bowl. Add the romaine and dressing and toss to coat evenly.
7. Pile one-one fourth of the chicken mixture onto the centre of each of the 4 large lettuce leaves, top each with an anchovy fillet, and roll up burrito style.



KEY INFORMATION:

- High precision sous vide thermal circulator with temperature control.
- 5inch Touch Screen interface.
- The Touch Screen is IP67 certified meaning that it is resistant against water.
- 2KW Heating element
- Designed to fit to any round or flat cooking vessel with a minimum depth of 16.5cm by means of a clamp
- Best performances up to 80 litres
- Working temperature 40°C to 100°C, accuracy 0.03°C.
- Multiple Machines can be managed from the App
- Offers exceptional temperature stability
- Energy saving mode that reduces energy consumption to a mere 20 watts in cook and hold mode without any loss of temperature control.
- Low level water protection device switches off in case of accidental use without water
- Circulating pump to eliminate cold and hot spots
- Temperature sensor to prevent overload and overheating
- A convenient handle makes it easy to carry
- Dimensions:-377(h) x 155(w) x 260(d)mm



Paco Jet

ICE CREAM MADE EASY

PACOJET RECIPE IDEAS:

1. Chocolate Sorbet
2. Pea & Mint Soup
3. Ginger Bread Ice Cream
4. Lemon Sorbet
5. Poppy Seed Soufflé
6. Spiced Pumpkin Sorbet

All recipes are available at
www.pacojet.com/en/

PISTACHIO ICE CREAM RECIPE

INGREDIENTS:

230g Cream
200g Milk
80g Sugar

100g Eggs
55g Pistachios

METHOD:

Step 1: Fill the pacotizing beaker
Mix all ingredients together, heat to 82°C
and stir until thick.

Step 2: Freeze

Seal the pacotizing beaker, label and freeze
at -22°C for at least 24 hours.

Step 3: Pacotize

Pacojet is a dynamic professional kitchen appliance that makes it easy to prepare high-quality dishes while saving time, labour and reducing food waste. Extremely **versatile** the Pacojet is suitable for processing all types of food with delicious results. **Compact**, its made to fit into any kitchen. **Comprehensive**, as the Pacojet comes with all the accessories you need. ISO certified.

THE PACOJET SYSTEM INCLUDES:

- 1 Machine
- 1 Spray Guard
- 1 Outer Protective Beaker
- 1 Instruction Manual
- 1 Pacotizing Blade
- 2 Beakers with Lids
- 1 Chrome-Steel Spatula
- 1 International Recipe Book

CLEANING KIT INCLUDES:

- 1 Blue Washing Insert
- 1 Blue Sealing Ring
- 1 Green Rinsing Insert

Innovative features developed for Pacojet 2:

- New touchscreen colour graphic display
- New, revolutionary pacotizing features for fresh, frozen foods
- New, special programs
- Easier to operate and now possible to customize
- Extended performance life



I SCREAM

FOR ICE CREAM



The Smoking Gun

SMOKED TOFFEE APPLE COCKTAILS

The PolyScience Smoking Gun™ is brilliant for adding wonderful smoked flavours to just about any food using cool smoke and without needing to add heat. Infuse your food with classic aromas such as hickory or applewood, or experiment with creative flavours like teas, spices or dried flowers. The Smoking Gun™ lets you add delicious smoky flavours to fish, meats, and vegetables; and its heat-free operation means you can even smoke more delicate foods like cheese without melting them.

And it's great fun with cocktails and other drinks too! How about a Manhattan cocktail infused with cigar smoke? Or an applewood smoked Bloody Mary? The possibilities really are endless.

KEY INFORMATION:

- Removable Stainless Steel combustion chamber
- Removable Stainless Steel smoking barrel
- Integrated stand
- Heavy-duty Removable fan for cleaning - will not melt when heated
- Efficient, low-noise motor
- Excellent for finishing products that are cooked sous vide or other methods where food is not normally directly exposed to fire or smoke
- Includes two 1/2oz sample jars of PolyScience® Hickory and Apple Wood Smoking Sawdust

INGREDIENTS:

- 100ml thunder toffee vodka
- 50mls apple flavoured schnapps
- 50mls fresh apple juice
- 25mls fresh lemon juice
- Slices of fresh apple for garnish
- 4 stems of fresh rosemary
- The liquid entrapping

EQUIPMENT:

- Bowl
- Cling Film
- Polyscience Smoking Gun
- Smoking Chips

This cocktail really is perfect all year round, whether it be for a spooky Halloween party or even a hot summer's day!

METHOD:

Step 1: In a bowl with a cling film covered top, add all the ingredients.

Step 2: Load the smoking gun chamber with soaked smoking chips, aggressively smoke the liquid entrapping the smoke with cling film.

Step 3: Repeat the process 3-4 times stirring the liquid between smokes.

TO SERVE:

Step One: In a tall highball glass pour the cocktail over ice.

Step Two: Garnish the glass with fresh apple and rosemary.



The Spherificator

sousvide
tools.com

WHAT CHEFS & MIXOLOGISTS

HAVE BEEN WAITING FOR

*
NEW

THE WORLDS FIRST AUTOMATIC PEARL MAKING TOOL...

The spherificator is a handheld device that can produce up to 10kg of pearls everyday.
A great tool for chefs, bartenders and much more!

Chefs are constantly looking for ways to push the boundaries of what is possible in a culinary context. For years the Molecular Gastronomy community has been using techniques to create dishes that challenge culinary norms and present food in a way that is familiar, yet extremely different. One of these methods is spherification. The process is used to create caviar like balls that can take on any flavour, sauce or topping. Alginate, a seaweed extract, is mixed with Calcium to form a pearl like shape. This is the same process that our newest product, the Spherificator, replicates.

The small appliance has three nozzles you can detach for different-sized pearls, and you can vary the pearl-making speed based on how thick your mixture is. With its seven-ounce capacity, you should be able to get between 200 and 250 spheres with each use.

Why Not Try: Confetti Champagne

THE FACTS:

- Easy to Use & Clean
- Up to 200ml (7oz) Capacity
- Simplistic design
- Very Light & Silent
- Produces pearls in seconds
- Included In Every Kit: 75g of Sodium Alginate, 100g of Calcium Chloride, and 1 Nozzle Head
- 70g of Sodium Alginate & 100g of Calcium Chloride should produce around 7 KG of pearls..
- 1 year warranty



Silicone Plating

BRUSHES & WEDGES

The Brushes

Designed to be the ideal size with superior balance, these brushes are easy to work with and provide excellent control. Choose from 5 different brush head shapes to get just the right pattern.



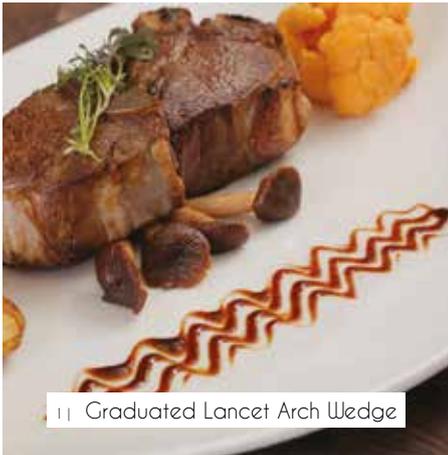
The Wedges

Pliable, comfortable silicone makes using these tools a pleasure. Constructed from the ideal silicone material, providing the right amount of flexibility to keep the wedge tip firmly against the plating surface for precise lines and patterns. 8 different patterns to choose from for tremendous flexibility. Dishwasher safe.



1. Recessed thumb group for better control
2. Food safe silicone. Heat resistant to 480°F (250°C)
3. Colour coded for easy identification
4. Convenient hanging hole for storage
5. Tapered end for a precise finish
6. 2 1/4" width for broad patterns

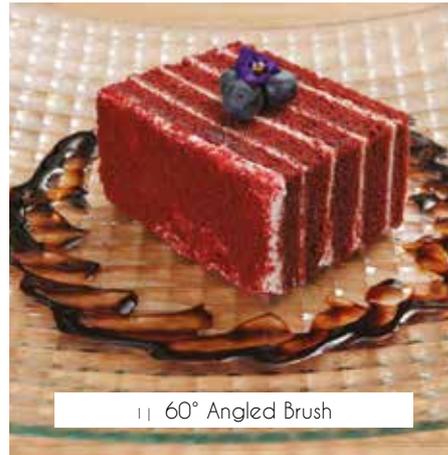




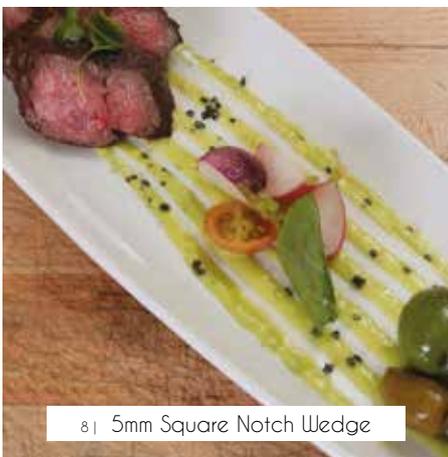
11 | Graduated Lancet Arch Wedge



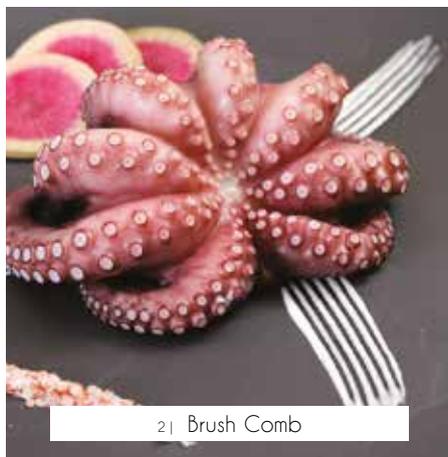
7 | 4mm Square Notch Wedge



11 | 60° Angled Brush



8 | 5mm Square Notch Wedge



2 | Brush Comb



5 | 45° Angled Wedge



4 | 5mm Round Arch Brush



3 | 5mm Round Arch Wedge



2 | Saw Tooth Wedge

Induction Technology

WHY USE INDUCTION?



HERE ARE SOME BENEFITS TO INDUCTION COOKING:

Faster: Because energy is directly transferred within the pan metal, cooking on an electric induction range is extremely fast - even faster than gas. In the foodservice industry time is money, and a faster cooking surface results in shorter preparation time. It is actually thought that it takes 25 percent to 50 percent less time, on average.

Safer: Electric induction cooktops are much safer than gas or other electric surfaces, since there is no open flame, red-hot coil or other radiant heat source to ignite fumes or flammable materials.

Cleaner: With no grates or grease catch to worry about, clean up is easy. Just use a damp cloth and wipe.

Cooler: Traditional gas or electric ranges waste up to half the heat they generate. The waste heats the kitchen instead of the food. With an electric induction range, almost no ambient heat is produced, since all the heat is being generated in the pan itself.

Cheaper: Induction cooking is far more energy efficient than gas or traditional electric ranges. In fact, when using an induction cooktop, 95% of every pound you spend on energy goes right where you want it - in the pan! Gas delivers only 35% to the pan and traditional electric about 56%. In addition, when you remove the pan from the induction cooking surface, the induction cooktop immediately goes into standby mode, which uses almost no energy whatsoever.

WE RECOMMEND: The Chefmaster 3000w Induction Hob

This high power induction cooker is driven by the extreme fast and power saving induction technology, and is constructed with stainless steel housing along with a high quality glass ceramic. Digital display of power by LED. An induction coil surrounds the bottom of the glass ceramic to allow for maximum energy distribution to a induction compatible pot. Each unit is also equipped with a microprocessor control panel to perform precise temperature control, power control, auto shut-off and self-diagnostics to prevent overheating. Suitable for 120mm – 260mm Pan which is available for induction. Input Voltage: 230 - 240V / 50Hz. Power: 3100W.

KEY INFORMATION:

- Flat top model with black glass
- 10 preset programmes
- LED timer 0 to 180 minutes
- Stainless steel housing
- Temperature range 60°C to 240°C



Cast Iron Casserole



BY DENBY



Our Cast Iron Cookware is crafted from cast molten iron and enamelled both inside and out for a stunning finish and classic look. Each casserole dish is dishwasher safe and comes complete with a Lifetime Guarantee.



Pomegranate

Pavilion

Natural

Halo

*All Sizes are available in all colours



Round
20cm Casserole



Round
24cm Casserole



Round
26cm Casserole



Oval
28cm Casserole

SLOW COOKED CHICKEN

With A Creamy Sauce
Serves 5

Ready in approx 45 minutes

INGREDIENTS:

- 1tbs olive oil
- 10 chicken thigh fillets
- 1-2tbs butter
- 2 leeks, washed and sliced
- 300g chestnut mushrooms
- 1 clove garlic, finely chopped
- 100ml dry white wine
- 1 vegetable or chicken stock cube
- 150ml boiling water
- freshly ground black pepper
- 150ml single cream
- large handful mixed fresh herbs

Sous Vide Ceramic BBQ

sousvide
tools.com

THE PERFECT COMPACT BBQ

Do you feel the summer? Now you can all year round with this wonderful multifunctional Berghoff BBQ. It is the perfect compact ceramic BBQ standing at just 58cm.

Ceramic BBQ small cookers are extremely versatile. You now have the ability to grill, smoke & bake all within the same piece of cookware. Due to the excellent heat retention properties of ceramic, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages, whilst low heats will cook larger joints over a longer period of time.

Why not try adding some wood chips to the charcoal or try combining different flavour wood chips to make your meats even more flavour some.

The durability of the Berghoff BBQ is second to none; they do not rust and they will not crack. The temperature of the Berghoff BBQ is controlled by an exceptionally precise temperature control which offers a range of temperatures from 80°C up to 400°C.

OUR TOP TIPS:

1. Always cook with the lid closed- this creates higher temperatures and better heat retention.
2. Never use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
3. Do not use water to extinguish the charcoals.
4. It is highly recommended that you use lump wood charcoal in your Berghoff Ceramic BBQ – it burns for longer and produces less ash which can restrict the airflow.

BBQ SHORT RIBS:

1. Preheat your BBQ to 120oC
2. Begin by sprinkling the salt and pepper onto the ribs
3. Arrange the ribs on the grill and close the lid
4. Allow the ribs to cook until the thickest part reaches a temperature of 65oC.
5. Use tin foil to tightly wrap each rib then place back onto the BBQ, until the temperature reaches 150oC.
6. Allow the ribs to cook until the thickest part reaches a temperature of 95oC.
7. Remove the ribs from the grill and let the meat to rest for an hour before serving



stands 58cm tall

Prep Chef



SAVE TIME WHEN CUTTING PRODUCTS!

The Matfer "Prep Chef" multi-cut cutter is designed as a shared platform for 13 interchangeable cutting tools, supporting many different cutting possibilities. Perfect, easy cutting for impeccably presented results and effortless professional plating.

Ergonomic: Large handles making it easy and safe to use.

Comfortable: Pusher return springs for easy use.

Practical: Collects offcuts in a container easily placed directly beneath the device.



8x8mm French Fries Cutter



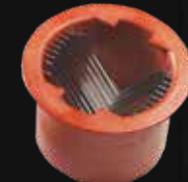
Corer & 8 Segments



Wedger 8 Segments



8x16mm Fries Cutter



5mm Full Slicer



5mm Half Slicer



Wire Wedger



Egg Slicer



Wire Slicer



Egg Wedger

Thrill Vortex



A PASSION TO INSPIRE

A unique machine that not only sanitises in seconds, but keeps glasses cooler for longer without watering down the beverage or altering the flavour and aroma. Ever wondered why cocktails served in the trendiest bars taste so much better? The answer may not lie in the contents of the glass, but within the glass itself. A glass that has been cleaned and sanitised properly enhances the overall taste experience. The invisible residue that remains after washing may taint the taste and odour, compromising the quality of beverage served.

With THRILL, it takes just a few seconds to thoroughly sanitise and chill a glass, leaving it completely free of any unpleasant odours or after taste, giving customers the perfect serve and taste experience. Stylish and theatrical, THRILL is a must have for upmarket bars and restaurants.

a revolution in fast chilling

With the THRILL VORTEX, innovation comes from the cold providing the trade with instantaneous glassware sanitation and chilling. THRILL takes the beverage tasting experience to a completely different level. In a high number of cases, icemakers are not cleaned regularly, thus promoting the proliferation and spread of dirt and bacteria.

The THRILL VORTEX can be used to chill and sanitise drinking glasses as well as small, medium, large and extra large liquid containers in either glass or food grade plastic.

PERFECT FOR

SORBETS

THRILL destroys **over 88%** of the bacteria present in drinking glasses using liquid carbon dioxide



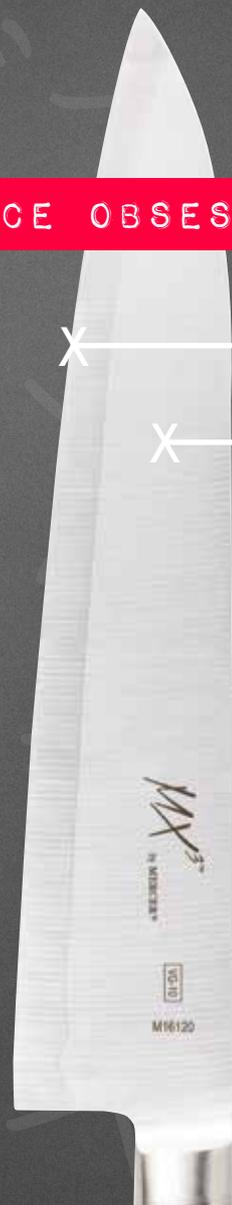
MX3



KNIVES FOR THE PERFORMANCE OBSESSED

MX3 VG-10 Sintred, Triple-Riveted

High carbon, Japanese stain-free steel cutlery. Ergonomic grips for safety and comfort featuring Santoprene®. Knives manufactured from one piece of steel to ensure outstanding strength. NSF certified.



X — 14" Edge

X — HRC 60-62

X — VG-10 Super stainless steel core

X X — Laminated high-carbon stainless steel outer layers

X — Full Tang runs the entire length of the handle for superior balance

X — Triple-riveted ergonomically designed Delrin handle



1 2 3 4 5 6 7 8

	Code	Description	
1	ED702	210mm, 8.3", Gyuto	1
2	ED703	240mm, 9.5", Gyuto	1
3	ED704	270mm, 10.6", Gyuto	1
4	ED705	300mm, 11.8", Gyuto	1
5	ED706	185mm, 7", Santoku	1
6	ED707	185mm, 7", Nakiri	1
7	ED708	150mm, 6", Petty	1
8	ED709	120mm, 5", Petty	1

Date Code Genie



FRESH FOOD TECHNOLOGY

Fresh food technology

What does that even mean?

Automated labelling means fresh and flavourful ingredients. Don't spend time handwriting labels and calculating shelf life - Date Code Genie automates the food safety labelling required by your health inspector.

Kitchen-Grade Stainless Steel Housing

Durable hardware that can withstand the environment of your kitchen

Hidden Cutting Blades

Blades that cut the liner not your finger

Tilting Touch Screen

Adjustable tilting screen for shelves, or staff

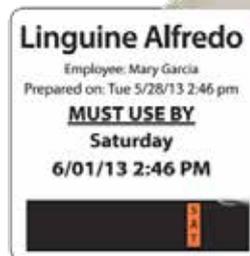


Why Use Date Code Genie?

- Kitchen grade stainless steel housing
- Multi-lingual capabilities
- Nutritional information options
- Tilting touchscreen
- Intuitive user interface
- Allergen information available
- Hidden cutting blades
- Free software updates via wifi
- Dedicated support team
- Easy drop in label roll loading

Example:

	200 LABELS PER DAY	HANDWRITTEN LABELS	DATE CODE GENIE LABELS
Labour Per Day:		80 minutes	3mins 20seconds
Labour Per Year:		486.67 hours	20.28 hours
Labour Savings:		466 HOURS SAVED	



Allergen Awareness

GO PURPLE. FOR COMPLIANCE & BEST PRACTICE



Chopping Board

18x12x0.5"
Code: CCB199



Pizza Cutter

4"
Code: ED678



Turner

8x3"
Code: ED680



Pie Server

5x3"
Code: ED682



Spreader

3.5"
Code: ED685



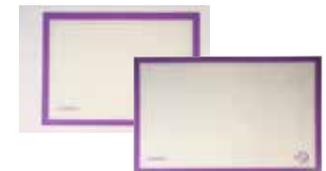
Bench Scraper

6x3"
Code: ED686



Hi Heat Utensils

Spoon Code: ED687
Tongs Code: ED689



Silicone Baking Mats

16¹/₂x24¹/₂" Code: ED690
11⁷/₈x16¹/₂" Code: ED691

ALLERGEN LABELS:

Understanding Legal Requirements:

Businesses are legally required to:

1. Declare accurate and consistent allergen ingredient information to customers
2. Ensure the information of the 14 identified allergens for the food they serve, is accurate and verifiable

Achieve Efficient Compliance;

NCCO's Allergen Alert products can help any food business achieve compliance, ensuring accurate communication among staff and customers.

Allergen Removable Product Use By Date

50x100mm (2x4")
Pack Size: 500
Code: RAPDU24R



Trilingual 2" Removable Square Label

50x50mm (2x2")
Pack Size: 500
Code: RALRG22R



Oil Testing Strips



IMPROVE YOUR FOOD QUALITY

3M Low range shortening monitor

1. Problem:

In deep frying operations it is difficult to:

- Know when to discard the oil
- Ensure the consistency of quality of fried ingredients
- Adhere to legislation and regulations
- Obtain an objective monitoring system
- Get accurate results without lab tests

2. 3M Quick Solution:

The 3M Low Range Shortening Monitor (LRSM) can be used in all types of shortening and fryers:

- It is easy to use
- Gives immediate results
- Ensures that you discard the oil at optimal time, saving unnecessary oil replacement.

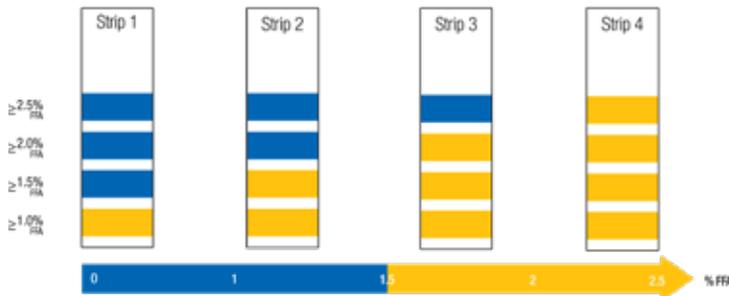
3. Product Description:

The 3M LRSM is a paper testing strip with four blue bands. It measures free fatty acids (FFA) and gives you a degree of the shortening degradation. It is:

- Very quick: immediate results after direct dipping into hot oil (15-30 seconds)
- Easy to use: no need for staff training

How To Use The Strips?

1. Dip the 4 blue bands not hot shortening for about 2 seconds.
2. Wait 30 seconds for strip to dry.
3. Count how many bands have changed from blue to yellow.
4. Discard oil in with local constraints.



STRIP 1

Shortening breakdown has begun. Indicates greater than 1% free fatty acid concentration

STRIP 2

Check breaded food quality (colour/taste). Discard shortening is unacceptable. Indicates greater than 1.5% free fatty acid concentration.

STRIP 3

Check fried food quality (colour/taste). Discard shortening if unacceptable. Indicates greater than 2% free fatty acid concentration.

STRIP 4

Recommend discarding shortening. Indicates greater than 2.5% free fatty acid concentration.

Testo 270



COOKING OIL TESTER

The Advantages

All the advantages of the Testo 270 cooking oil tester at a glance:

- It's simple: featuring self-explanatory operation with 3-stage alarm backlight, the capacitive oil sensor from Testo makes it possible to carry out back-to-back measurements in hot oil without needing to wait for the cooking oil tester to cool down
- It's accurate: calibration can be carried out at the measuring location using the reference oil
- It's robust: the fibreglass housing is extremely impact resistant. Moreover, the oil sensor is embedded in metal and is therefore break-proof. In compliance with protection class IP 65, it is protected against water jets and can be washed under running water
- It's safe: users are protected from the heat of the cooking oil thanks to the measuring instrument's ergonomic design
- It's clear: %TPM shown on the large display along with the unambiguous signalling function of the display illumination in traffic light colours (red, yellow and green), Hold and Auto-Hold function for the display of readings

A visual or odour check is not sufficient to verify whether the quality of your cooking oil is still good. With the Testo 270 cooking oil tester only need to change the cooking oil once critical TPM values are reached. This saves from changing the cooking oil more frequently than is necessary, allowing you to benefit from the associated cost savings.

- Capacitive oil sensor from Testo, together with its needs-based design, make it possible to take measurements in hot oil (user is protected from the heat of the deep fat fryer)
- IP 65: protected against water jets without a protective cover
- Clear, visual alarm indication via highly-visible alarm backlight in traffic light colours
- Washable case for hygienically stowing away at the application site

+40 to +200 °C | OIL SENSOR



TO ORDER OR FOR MORE INFORMATION:

Call: (NI) 028 3751 1999 (RoI) 048 3751 1999

Email: bmlinfo@bunzl.ie
www.bunzlmclaughlin.com



McLaughlin

