



RolleX

GROUP

Suppliers & Service of Quality Food Processing Solutions

Ovens



20 Tray Combi Oven



10 Tray Combi Oven



Joker Combi



Baking Oven

Eloma from Germany have an extensive range of combi-steam and bakery ovens that provide the best cooking and baking results every time; whether you prefer to bake, steam, grill, cook at low temperatures or regenerate food. Eloma have the most reliable, easy to operate and efficient ovens on the market, a very responsive touch/swipe screen and several patented systems that give the Eloma ovens a huge advantage in Total Life Cost and ease of use.

Rotisserie Ovens

Enjoy the theatre of this stylish, robust rotisserie oven. Primarily to cook perfect chickens every time, but also available in dual chamber with shelving. Self-cleaning and an innovative fat separator system.



Flexeserve Hot Cabinets



Automatic Fryer

This innovative, simple to operate, ventless countertop deep frying unit is ideal for food outlets, bars, clubs and smaller kitchens. The PFA7200 is fully automated and with an in-built fire suppression system allowing the operator to walk away while cooking.



This industry leading range of heated display cabinets uses innovative hot air technology to create different temperatures within the same unit. The unit has true hot holding, ensuring food temperature and quality are maintained.

Available in 2, 3 and 4 shelf units.



Slicers



VSI



VSI2D-V



GSP HD



VSC280W

Bizerba, Germany's premium slicer brand, manufactures an outstanding range of slicers for maximum hygiene, safety and energy efficiency. Rollex stocks a complete range of slicers from the heavier duty fully automatic machines to smaller manual slicers. Included within the range are slicer models with an integrated weighing function, conveyor models and breadslicers. Slicers for every application.

Scales



Q1



XCII 100



XCII 300 Pro



WDW 30

Our extensive range of scales begins with small competitively priced check scales and weigh platforms, and stretches to PC based high performance customer focused machines. We stock quality price labelling scales, scales with touch screen operation and outstanding graphic displays. Retail scales are easily programmable and a variety of options are available.

Cold Cabinets



Cossiga have an extensive range of food display cabinets. Eco-friendly and customised options available in a variety of sizes, the units can be adapted to fit a wide range of applications.

Linerless Labels



Print unlimited information with Bizerba linerless labels while using minimal paper. Variable adjustment in length: on a single label you can print product name and price as well as an ingredient list, nutrition facts and recipe ideas. Linerless labels save up to 30% of paper compared to other labelling systems; no waste and no backing paper.

Butchery



SW100



MWK32-80



MW50-120



AWM56-240

Our premium range of bandsaws, mincers and mixer grinders are sourced from Kolbe in Germany. The machines are reliable, easy to use and have the highest hygiene standards. The Kolbe mincers and mixer grinders are available in both unger and enterprise systems. The mixer grinder range is characterised by brilliant production and cutting performance while also minimising temperature increases. The Kolbe range includes portioners and bone separating devices that integrate with the mixer grinders. The bandsaws are extremely robust, efficient and produce an exact perfect cut, while also having a focus on safety for the operator.

Rollex also supply tenderisers from Bizerba in Germany and a range of sausage fillers and patty makers, all sourced from Europe.



Benchtop K220



K430



Tenderiser



Sausage Filler

Steam Kettles & Bratt Pans



Commercial kitchen solutions, for cooking large volumes of food. Rollex can source a variety of different sizes and volume depending on your needs. Bratt pans can perform multiple functions; boiling, steaming, stewing, simmering, poaching, braising, shallow and deep frying. Tilting and stirring options available.

Vacuum Packers



Rollex supply single chamber table top machines right through to dual chamber industrial model automatic vacuum packaging systems that are sourced from Webomatic in Germany. Webomatic bring high efficiency, reliable machines that are very easy to clean and are class leaders.

Packaging Solutions



TopLid



Olympus



Rollex Group offer a full range of tray sealers, MAP and skin sealing options from small manual machines to fully integrated dosing lines.

The Gruppo Fabbri tray sealers bring real innovation to the tray sealing market, particularly tray in-feed, gas consumption, flexibility and format change, all in a very compact area. These machines are the only tray sealers in the segment with both double line and single line in-feed on the same machine. The machines also allow for skin configuration and versions with over-height product.

Rollex also supply a range of manual operation machines from Italian Pack that provide very cost-effective tray sealing. Ideal for catering, takeaway meals, sandwich bars and ready made meals.

Imported from Europe, Valko manufactures an extensive range of packaging machines. From hand wrapping to tray sealing and skinning, Valko produce a large range of sizes to accommodate all food packaging applications. Particularly popular are the manual traysealing models, perfect for ready meals.



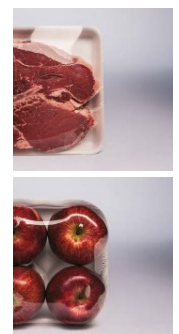
Over Wrapping Machines & Film



Elixa 35



Elixa 21



Gruppo Fabbri manufacture an outstanding range of reliable, easy to use over-wrapping machines. Rollex can source a unit to suit your needs from 21 packs per minute to high volume industrial machines (up to 95 packs per minute). Gruppo machines have a simplicity of use, are easy to clean and have maximum flexibility. These machines work with special anti fog film free of condensation for optimum product presentation.

Warewashing



Mi-Clean UM500



Upster H500

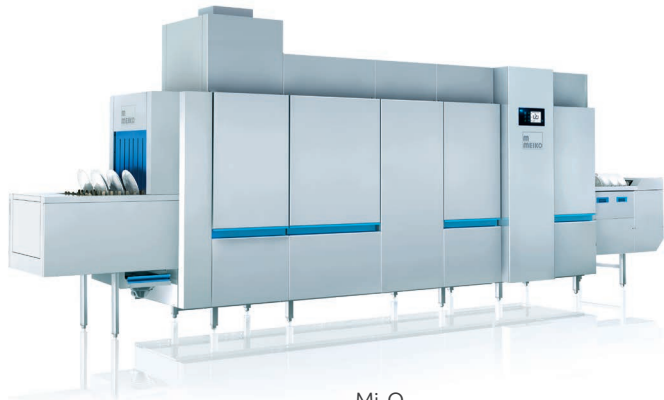


FV130.2 Potwasher



Introducing the outstanding, high performance range of MEIKO premium washware and dishwashing. New to the New Zealand market, MEIKO has 90 years experience in professional warewashing technology and innovation.

From single undercounter models and potwashers, to large industrial solutions, MEIKO specialises in every aspect of creating clean solutions. Sparkling clean plates, spotless cutlery, and perfectly dry crystal clear glasses that no longer need hand polishing — those are the genuine tests of outstanding commercial dishwashing technology.



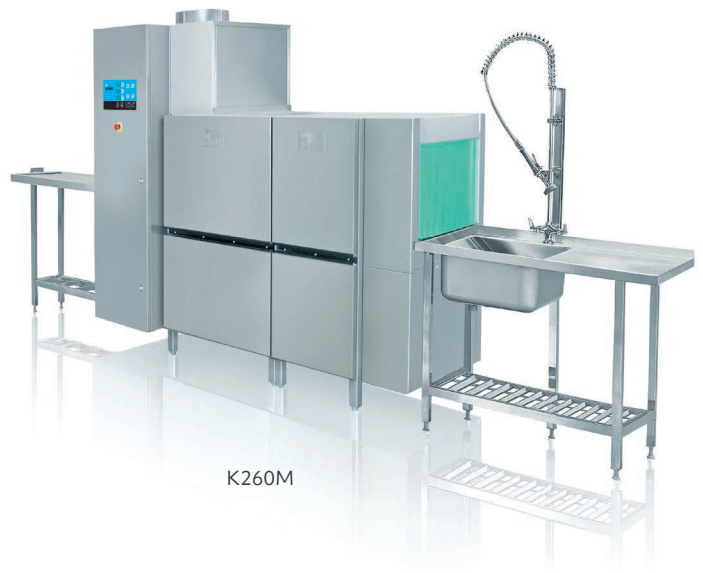
Mi-Q

Bedpan Washer



A smart compact solution for utility rooms in care homes and nursing facilities.

The TOPIC range includes under bench models, floor-standing and sluice units, plus excellent performance and hygiene.



K260M



Sustainable Solutions

Foodwaste Innovation BioMaster by MEIKO Green

With BioMaster on your team, you can finally achieve a hygienic solution for collecting and storing organic waste that will save you time, energy and money. Leftovers and scraps can simply be tipped straight into the machine, which then shreds them into a homogeneous biomass in a hygienic, simple and sustainable process. The waste is converted into biomass and piped to a tank in a closed system where it is stored. That saves space, it is odour free, pest free and does not need to be chilled.



eWater Systems is a market leader of sustainable cleaning and infection control. The on-site generator systems utilise sustainable electrolysis technology that requires only salt, water and electricity inputs. eWater is ideally suited for commercial cleaning and infection control applications across all industries including food safety application in food service and preparation facilities.

Using eWater significantly reduces your reliance on chemical consumables, empowering your business with an economical and unlimited capability to produce safe, sustainable cleaners and sanitisers that reduces risk across your business.

- eWater replaces the endless need to buy more chemicals with onsite generation.
- eWater contains no harsh or volatile chemicals, reducing risks for both your team and your customers.
- No more single use plastics or harsh chemicals down the drain. Make a positive impact on our environment.



Production Kitchen Design

Rollex Group are your production kitchen specialists. With over 30 years' experience in the industry, Rollex will work alongside you from initial design through to a service plan for the life of the equipment. We take a consultative approach to our designs and specification, meaning you as the end user get a fit-for-purpose facility that flows correctly and can handle the load of work it was intended for.

To achieve your complete vision, we have partnered with several companies to ensure we call upon the experts for their part in the project, as they understand it the best.

The process:

- Consultation is integral to success; we ensure we get a good understanding of what you want to achieve.
- Design is key to everything. Rollex, along with you and our design partner, turn the vision into reality. From base drawings with services to full 3D fly-throughs and virtual reality.
- Product specification - we will research and source the best fit available.
- Budgeting.
- Installation and Project Management.
- Training and after sales maintenance.



Rollex Group is 100% New Zealand owner and operated. We offer nationwide **sales and service**. We hold stock, where possible, of the machines featured in this brochure. If we do not have what you require we will happily source additional or specific machines to meet your requirements.

Service is important to us. From the sales process to installation and on-going maintenance, Rollex Group has a efficient professional team ready to help. We have a trained network of technicians nationwide providing repairs and maintenance on all our products — 24 hours a day, 7 days a week. We hold an extensive range of spare parts for all our equipment and stock a variety of accessories and relevant consumables.

We have a range of quality **second hand equipment** in stock. If we do not have the equipment you require we can source to suit your specifications and application.

Rollex

GROUP

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PERFECT FRY COMPANY

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Packaging Machines Since 1988

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