

NEW FROM LOCKHART

JANITORIAL & FOOD SAFETY





PURPLE ELECTRONIC HAND HELD THERMOMETER EC897PP

Prepara Electronic Thermometers are a kitchen essential for compliance with food hygiene regulations. Suitable for use with allergens.

Product features

- -50°C to +300°C
- Fold away probe
- Auto off feature
- Battery included



LOW DENSITY CUTTING BOARD SET 7 PIECES EI029

Colour Coded Cutting Boards are essential for preventing cross contamination in a busy kitchen. The kit comes with Rack and Wall Chart.

Product features

- 45cm x 30cm x 12mm thick



Choose heavy duty if you work in dynamic environments such as construction, waste management or stadia

RISKS IN THE WORKPLACE Commercial Kitchen Hazards



What First Aid Kits do you need in your workplace?

Does your workplace expose you to...

- Spilled Hazardous Fluids
- Uneven Surfaces
- Sharp Objects
- Broken Glass and ceramics

Is your workplace a small sized kitchen, catering company, food preparation plant?

Is your workplace a medium sized kitchen, catering company, food preparation plant?

Is your workplace a large sized kitchen, catering company, food preparation plant?



You'll need a Small Workplace Kit
LOW RISK: 1 kit for less than 25 employees
HIGH RISK: 1 kit for less than 5 employees

You'll need a Medium Workplace Kit
LOW RISK: 1 kit per 25-100 employees
HIGH RISK: 1 kit per 5-25 employees

You'll need a Large Workplace Kit
LOW RISK: 1 kit per 100 employees
HIGH RISK: 1 kit per 25 employees

Does your workplace expose you to...

- Steam
- Hot Surfaces
- Hot Cooking utensils; pots and pans, ranges, cookers, hobs

Does your workplace expose you to...

- Spilled Hazardous Fluids
- Chemical Spills
- Raw Uncooked Meats

Does your workplace expose you to...

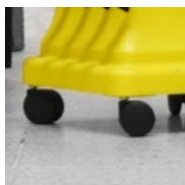
- Airborne Particles
- Hazardous Chemicals
- Oil Splashes



RAPID RESPONSE ONE

It's time to go beyond what a safety cone can do.

With a massive innovation overhaul, new and improved tool holders and a truly first class internal lockable storage system



Braked castor is easily locked to prevent movement.



Multiple tool holders



Simply add your cleaning tools, or choose one of our readily available spill kits.



Easy fold for storage



Two internal shelves



Grab the top handle and wheel cone to spillage for safer floors.



Lockable door for safety



Lobby Pan & Brush Spill Kit

Includes both extra wide lip pan, designed with the operator in mind, and squeegee brush, featuring soft bristles on one side and a squeegee on the other. Ideal for cleaning both liquid spills and breakages.



Rapid Mop Waterfed Pole

A professional 'Rapid Mop' Spray flat Mop which is light, mobile and ideal for daytime cleaning in lightly soiled areas. Water is poured into the 480ml internal reservoir, which is then dispensed via a thumb operated button on top of the handle. The water is pumped forwards out of three jets placed above the pad holder, ensuring only the perfect amount of water is distributed. It is essential when 'cleaning with less' that a good level of performance is maintained to ensure resource efficiency. Chemical use reduction, combined with labour savings and waste water elimination allows a more sustainable cleaning process.

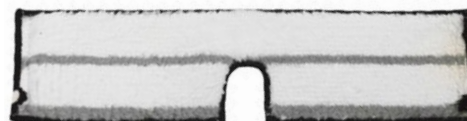


Microfibre Pad



A general use cleaning pad, launderable and highly absorbent.

Scrub Strip Flatmop



Cleaning pad for the dual mop. Attaches with quick and easy hook and loop system.

Code Products	Description
FB399	Rapid Response One
FB400	Scrub Strip Flatmop
FB401	Microfibre Flatmop
FB402	Rapid Mop Waterfed Pole
FB403	Lobby Pan & Brush Spill Kit



FOOD SAFETY INNOVATION





AIRTIGHT CONTAINERS



Ref. **E1007** · GN 1/9 · 0,6 L
176x108xh65 mm



Ref. **EF665** · GN 1/9 · 0,6 L
176x108xh100 mm



Ref. **EB567** · GN 1/9 · 1,5 L
176x108 xh150 mm



Ref. **EH055** · GN 1/6 · 1,1 L
176x162xh65 mm



Ref. **EB514** · GN 1/6 · 1,7 L
176x162xh100 mm



Ref. **E1006** · GN 1/6 · 2,6 L
176x162xh150 mm



Ref. **EH056** · GN 1/4 · 1,8 L
265x162xh65 mm



Ref. **EB503** · GN 1/4 · 2,8 L
265x162xh100 mm



Ref. **E1005** · GN 1/4 · 4,3 L
265x162xh150 mm



Ref. **EB929** · GN 1/3 · 2,5 L
325x176xh65 mm



Ref. **EB564** · GN 1/3 · 4 L
325x176xh100 mm



Ref. **E1004** · GN 1/3 · 6 L
325x176xh150 mm



Ref. **EH952** · GN 1/1
470x265 mm



Ref. **ED015** · GN 1/2 · 4 L
325x265xh65 mm



Ref. **E1003** · GN 1/2 · 10 L
325x265xh150 mm



Ref. **EB515** · GN 2/3 · 14 L
354x325xh150 mm



Ref. **EH057** · GN 1/1 · 8,3 L
530x325xh65 mm



Ref. **E1002** · GN 1/1 · 20,5 L
530x325xh150 mm



Ref. **E2180** · GN 1/2 · 6,5 L
325x265xh100 mm



Ref. **EC380** · GN 1/2 · 12,5 L
325x265xh200 mm



Ref. **EB516** · GN 2/3 · 19 L
354x325xh200 mm



Ref. **ED016** · GN 1/1 · 13,7 L
530x325xh100 mm



Ref. **E1001** · GN 1/1 · 27,5 L
530x325xh200 mm



Ref. **EG167** · GN 1/2
325x265 mm



Ref. **EG168** · GN 2/3
336x309 mm



Ref. **EG169** · GN 1/1
530x325 mm



Ref. **EG163** · GN 1/9
176x108 mm



Ref. **EG164** · GN 1/6
176x162 mm



Ref. **EG165** · GN 1/4
265x162 mm



Ref. **EG166** · GN 1/3
325x176 mm



ANTI-ALLERGIC



Ref. **EC859** · GN 1/6 · 2,6 L
176x162xh150 mm



Ref. **EC860** · GN 1/4 · 4,3 L
265x162xh150 mm




Ref. **EC861** · GN 1/3 · 6 L
325x176xh150 mm




Ref. **EC862** · GN 1/2 · 10 L
325x265xh150 mm



48x 
Ref. **SP9709**
138x19 mm



4x 
Ref. **EH998** / 30L
530x396xh159 mm



Ref. 60102



Ref. 61373

INGREDIENT BINS



Ref. **E4527** · GN 1/3 · 7 L
395x200xh200 mm



Ref. **E4528** · GN 2/3 · 16 L
415x340xh200 mm



Ref. **E4529** · GN 1/1 · 22,65 L
565x340xh200 mm




Ref. **EG957** · GN 1/1 · 50 L
565x340xh400 mm



Ref. **E2182** / 14 L
480x230x227 mm

BOWLS AND CONTAINERS + SILICONE LIDS



12x 
Ref. **EI305** / 2,5L
ø 235xh110 mm



12x 
Ref. **EI304** / 4,5L
ø 280xh140 mm



6x 
Ref. **EI303** / 7L
ø 325xh160 mm



6x 
Ref. **EI302** / 11L
ø 380xh180 mm



Ref. **E4120** · 0,5 L
ø 130xh60 mm



Ref. **E4121** · 1 L
ø 170xh80 mm



Ref. **E4122** · 2,5 L
ø 235xh110 mm



Ref. **E4123** · 4,5 L
ø 280xh140 mm



Ref. **E4124** · 7 L
ø 325xh160 mm



Ref. **E4125** · 11 L
ø 380xh180 mm



Ref. **E4122C** · 2,5 L
ø 235xh110 mm



Ref. **E4123C** · 4,5 L
ø 280xh140 mm



Ref. **E4124C** · 7 L
ø 325xh160 mm



Ref. **EG170**
ø 133xh22 mm



Ref. **EG171**
ø 235xh30 mm



Ref. **EG172**
ø 285xh33 mm



Ref. **EG173**
ø 332xh35 mm

FOOD CONTAINERS WITH LID



Ref. **E2152** / 30 L
530x396xh159 mm



Ref. **E2153** / 40 L
530x396xh225,5 mm



Ref. **E2154** / 60 L
530x396xh378,5 mm



Ref. **EC876** · 40 L
830x460xh180 mm



Ref. **XB585** / 60 L
530x396xh378,5 mm





PITCHERS



Ref. **D1387** / 2L
230x110xh260 mm



Ref. **DN036**
119x119x41 mm



Ref. **DN037**
119x119x41 mm



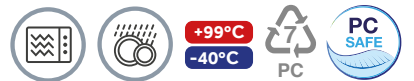
Ref. **DN033** /1L
167x119x130 mm



Ref. **DN034** /1,4L
167x119x180 mm



Ref. **DN035** /1,8L
167x119x232 mm



Ref. **DN038** /1L
167x119x130 mm



Ref. **DN039** /1,4L
167x119x180 mm



Ref. **DN040** /1,8L
167x119x232 mm



OTHER SOLUTIONS



Ref. **E2150** / 9 L
380x265xh155 mm



Ref. **E2151** / 14 L
380x265xh230 mm



Ref. **EG162** / 35 L
530x396xh285 mm



Ref. **EH052** · GN 1/6
176x162xh190 mm



Ref. **EH053** · GN 1/9
176x108xh190 mm



Ref. **DM242** · GN 1/4
265x162xh190 mm



Ref. **EH054** · GN 1/9
380x225xh195 mm



Ref. **EF664**
380x225xh195 mm



Ref. **SPA295**



Precise
dispenser



Ref. **DL939** / 35 cl
Ø 60xh203 mm



Ref. **DM723** · 100 cl
Ø 75xh311 mm



Ref. **DM724** · 100 cl
Ø 75xh311 mm



HDPE

Ref. **E3762**
Ø97xh137 mm



Ref. **EH546** / 18L
285x285xh320 mm



Ref. **EG161** · GN 2/3 | + 8 trays
354x325xh200 mm | 30 eggs per tray

NEW FROM LOCKHART



WATER RESISTANT DIGITAL THERMOMETER

New!



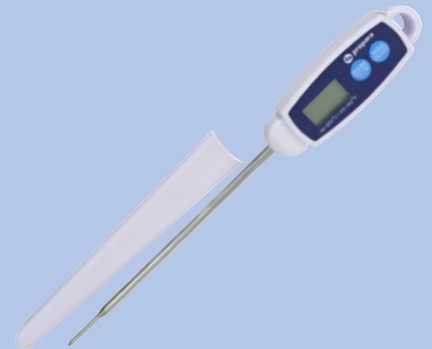
PRODUCT FEATURES:

- IP65 Water Resistant
- Selectable Temperature Units, °C or °F
- Data Hold Function
- Maximum and Minimum Reading Memory
- Automatic Power Off

Specification

Temperature Range	-50°C ~ 200°C / 58°F - 392°F
Display Accuracy	±1°C (20 - 120°C) Otherwise ±2°C ±2°F (-4 - 248°F) Otherwise ±4°F
Display Resolution	0.1°C
Automatic Power Off	After Idle For 10 Minutes
Water Resistant Rating	IP65
Probe Size	3.5 (Ø) x 122 (L) mm
Battery	LR44x1, 1.5V

EI147



SLIPS, TRIPS & ACCIDENTS COST UK EMPLOYERS OVER £500M EACH YEAR

Effective slip prevention can
cut injury risk by 50% or more

STOP THE SLIPS WITH SLIPSTOP®



DISCOVER SlipStop®

The innovative all-in-one leak collection unit protecting
your business against the cost of slips, trips and falls.



IMPROVE LEAK COLLECTION

- Wide funnel design maximises leak collection
- Place multiple SlipStops together to further increase coverage



REDUCE OPERATOR TIME & MANAGEMENT

- Consolidates signage & equipment into one unit
- Easy storage & assembly: SlipStop® 65 flatpacks; SlipStop® Cone stacks



PROTECT AGAINST LIABILITY CLAIMS

- Wide funnel safely & efficiently collects water with no drips
- Liners absorb collected water, eliminating spill risk



CREATE A PROFESSIONAL APPEARANCE

- Modern, eye-catching design means slip hazards are always visible
- Water collected out of sight, improving image

START YOUR SLIPSTOP® STORY

Visit www.arrowcounty.com/slipstop
or contact 01743 283600 to find out more

NEW FROM LOCKHART

JANITORIAL & FOOD SAFETY

 **LOCKHART**
Catering Equipment

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