

The new PM20 planetary mixer

New EN 454 safety features include:

- Magnetic switch prevents operation without bowl
- Controls designed for colour blind legibility*
- Secure locks prevent bowl slippage
- Heavy duty stainless steel mesh guard
- Foodsafe plastic dust guard with feeder
- Thermal switch prevents overheating



*1 in 12 men and 1 in 200 women are affected by red green colour blindness

Tel: 0800 0461570
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Catering Equipment



Pantheon helps school kitchens prepare, cook and serve

We design the products that school caterers want, produce them to a build that they can rely on and make them available at a price they can afford.

What products do you provide for school caterers?

Pantheon specialises in easy-to-use, plug and go preparation, cooking and display equipment which is very popular with schools. Our equipment is durable and fuss free meaning that it can be used successfully from day one without the need for specialist training.

Our preparation equipment includes planetary and spiral mixers, vegetable preparation machines, slicers and mincers. Our cooking equipment includes convection ovens, induction hobs, pizza ovens, contact grills, fryers, salamanders and toasters. We also have a range of serving equipment that ensures food is presented at its optimum temperature so that every child can be sure to experience the same quality.



Pantheon's VPM veg prep machine

How would you describe your company's expertise?

What sets us apart is our attention to detail and empathy with our market. Caterers genuinely like our products - they're reliable, straightforward, functional and durable. Everything we sell is highly specified and has undergone rigorous trials

Have you launched any new products that are relevant to schools?

We've just redesigned our planetary mixers so they're fully compliant with the important 2019 safety updates to EN 454 legislation. One of the areas covered is the need to provide a foolproof means of preventing the bowl from being removed from an operational mixer (it happens!). A further one is to ensure that operators affected by colour blindness can clearly identify the controls, a change prompted by the fact that a staggering one in 12 men (but only one in two hundred women) are affected by colour blindness in the UK.

These changes make our planetary mixer range one of the safest currently available in the UK.

What are the biggest challenges facing school caterers?

Ensuring that children enjoy healthy, nutritious food within the limitations of budgetary restraints. We believe this can often be best achieved by bringing preparation and cooking



Pantheon's redesigned PM20 mixer

in-house; being able to take advantage of fresh local produce; responding to dietary demands and serving the children dishes that staff know they'll enjoy.

How can you help them?

We've supplied our equipment to many schools, helping them to achieve a highly efficient operation. Not only is our equipment very easy to use, the simple, fuss-free designs make it exceptionally competitively priced enabling even those schools with small budgets to benefit. ■

Contact details
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