



We bring the **HEAT**
You bring the **PASSION**

Brought to you by:





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WE BRING THE HEAT, YOU BRING THE PASSION

For over 40 years Comcater has been at the heart of the hospitality industry. Its needs, and our extensive research and design, has culminated in Trueheat RC; a gas cooking series designed to withstand the demands of busy restaurants and cafes.

Powerful and efficient, you can rely on Trueheat to bring the heat to the kitchen, allowing you to pursue your cooking passion.



A professional in the kitchen has professional requirements. Ease of movement, a logical set-up, and the support of a range that meets their everyday needs.

Trueheat is the true harmony of quality, power and great design. It allows the passion in your kitchen to make its way onto every plate.



QUALITY

From cast iron burners to high grade stainless steel open pot fryer right through to enamel lined ovens quality has been key in the development of the Trueheat RC series.

POWER

Powerful 24MJ open burners to fast action thermostat fryers and infrared barbecue, the power to create is in your hands.

DESIGN

Utilising the latest technologies, the modular design creates a seamless workspace. Mix and match to suit your kitchen layout and the physical workflow. The range works to your requirements.

*AUSTRALIAN OWNED AND DESIGNED**

* Manufactured in China

CAFÉS, RESTAURANTS, PUBS, CLUBS OR HOTELS

No matter what your style is the power and versatility of Trueheat has you covered





For the kitchen that is low in space, but requires high in output!

Trueheat makes the most of tight areas; maximising workspace with customised configurations.

In a 600mm wide space, you can have two burners, a 300mm grill plate and an oven underneath. Undershelves can be used for storage, and Infill Benches ensure no space is wasted and you have the bench space to support your service.

For the busy kitchen the requires it all!

The kitchen is the heart of any food service operation, and Trueheat has the power to keep it pumping.

The modular design looks uniform and is great for an open kitchen; when bringing the kitchen and dining experiences together. Whatever your style or layout maybe, speed of service is key. Powerful heat and recovery times ensure that, in the busiest service periods.

POWER IN THE KITCHEN IS KEY

The core of a successful kitchen is power, a few seconds saved here and there increases kitchen efficiency. In the Oven range all burners include individual pilots and flame failure devices. No more searching for matches or a gas lighter during service; simply turn the control from pilot to high, and you're cooking.

With enamel lining keeping the oven clean is a breeze not to mention it supports heat retention for those busy times when the door is opening and closing often.

Our market-preferred drop-down door allows for single hand operation, making loading and unloading less time consuming. We all know every second counts during service!





- 24MJ Open burners with individual pilots and flame failure included as standard
- Durable, lightweight, and flush cast iron trivets allow for easy moving of pots across cooking surface and deliver optimum burner efficiency
- 16mm thick Griddle with powerful cast iron H burner and premium grade insulation to enhance thermal efficiency
- Burner/Griddle combinations available in 300mm, 600mm and 900mm widths for greater flexibility
- Sturdy pull-down door and well insulated cavities allow for quick heat up time and reduced heat loss
- Optional accessories include castors (with and without brakes) and gas hose
- Enamel lined oven supporting ease of clean and heat retention



- Fully heated in 20 minutes
- Accelerated or enhanced cooking compared to radiant barbecue
- Provides even distributed heat around the perimeter of the barbecue with minimal temperature loss
- Durable cast iron burners and high-grade stainless-steel hoods
- Available in 400mm, 600mm and 900mm widths
- Piezo ignition
- Suitable for countertop or on stand installations
- Optional accessories include castors with and without brakes for all stands and gas hoses

A MUST FOR A GREAT STEAK

Trueheat infrared barbecue evenly distributes heat across the cooking area, giving you the perfect, evenly cooked, cut. With the heavy-duty cast-iron grates radiant maximum heat to seal in the delicious barbecue flavours.



NOT ALL FRYERS ARE CREATED EQUAL

The Trueheat fryer is manufactured incorporating a high grade stainless steel open pot and premium fast action thermostat to ensure optimum temperature is maintained, shortening recovers temperature faster—even on the busiest days. The result? Food cooks more quickly and absorbs less oil. It just tastes better.





- High grade stainless steel open pot tank
- Premium fast action thermostat
- Easy to clean
- 18 litre capacity
- Piezo ignition
- 3 year parts warranty included on frypot



- High grade 316 grade stainless steel pot
- 35 litre capacity
- Cast iron H burner
- No electrical power requirement due to milli-volt control
- Simple tap adjustment with range matching Trueheat control knob to fill or trickle water
- 6 portion baskets included as standard
- Convert into noodle cooker with an optional accessory
- Piezo ignition
- Automatic skimming with overflow drain
- Optional accessories include bulk pasta basket and castors with and without brakes

MORE THAN A PASTA COOKER

Don't be misled by the seemingly single purpose name, our pasta cooker does so much more. Removing the need for the large pot of water taking up space at the back of your stove, the pasta cooker is ideal for blanching, heating Asian style noodles and cooking all types of pasta. It has an integrated fresh water feed, an overflow drain, and is constructed in 316 grade stainless steel.



SAUTE, FRY, GRILL, SEAR, OR SIMMER

A cooktop that does exactly what you need! Uncomplicated in design, our cooktops are easy to use, powerful and reliable. The flush mounted cast iron trivets allow for seamless movement of pots and pans across the cooking surface. Minimised spills mean a safer kitchen. Like our oven range, all cooktop burners include individual pilots and flame failure devices.





- 24MJ Open burners with individual pilots and flame failure included as standard
- Durable, lightweight, and flush cast iron trivets allow for easy moving pots and deliver optimum burner efficiency
- Burner/Griddle combinations available in 300mm, 600mm and 900mm widths for greater flexibility
- Suitable for countertop or on stand installations
- Optional accessories include castors with and without brakes for all stands (600mm and 900mm) and gas hoses



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WHEN VERSATILITY AND POWER COMBINE

The versatility of the griddle top lends itself to being the backbone of the kitchen. From opening at breakfast all the way through the dinner rush. The Trueheat griddle will crisp, brown and sear to perfection. The powerful cast iron H burners provide the heat necessary for superior grilling results. With fast heat recovery and even heat distribution across the stainless-steel cooking surface, consistent results are assured.



SEAL IN THE NATURAL FLAVOURS

Toasting, browning or evening simply hot holding dishes at a set temperature. The powerful high speed gas burner allows the Trueheat Salamander to radiate intense heat, sealing in natural flavours, and imparting a grilled appearance to steak, chicken, seafood and vegetables. Removable sides accommodate oversized dishes and the compatible shelf is height adjustable.

- 100% Flame failure controls included as standard
- Stainless steel front, sides and top
- Removable sides accommodating oversized dishes and adjustable cooking shelf
- Includes wall mounting brackets
- 900mm wide range match stainless steel stand with bench available
- Piezo ignition



DESIGNED FOR EVERYDAY USE IN MODERN COMMERCIAL KITCHENS

For a superior finished look, and to optimise the use of available space, Trueheat Infill Benches and Stands fill the gaps. Our range of modular stands and benchtops ensure consistency across your cooking suite. Use of the benches and stands is both practical and visually pleasing.

- Legs and feet can be removed to allow infill benches to be suspended between units on either side (hardware not included)
- Stands are sturdy and easy to assemble and fix to tops
- Stands and Infill Benches available in 300mm, 400mm, 600mm and 900mm widths



DON'T JUST TAKE OUR WORD FOR IT

A referral is the highest form of a professional compliment. It is the users who have the final say on Trueheat's ability to bring the heat to the kitchen.

“ The Trueheat range is fantastic. The heat that comes out of the burner is really intense and the paster burner comes to boil within minutes even when you are topping it up with water it comes. “

*Angelo Leonforte
Chef, Owner
Olive & Angelo, Brisbane*

“ Our café is a high volume environment over a 12 hour period and Trueheat stands up to the work load. ”

*Costa Simatos
Head Chef
The University Club of WA, Perth*

“ The Trueheat gas burners are strong and keeps its heat perfectly. We've had the full Treuheat line up for over 18 months now and its never let us down, coupes with a lot of capacity. ”

*Danny Matthews
Head Chef
Seasonal Brewing, Perth*

“ When it comes to fitting out our new kitchen, we needed a lineup that was durable, powerful yet affordable. The Trueheat RC Series in unbelievable value for money. ”

*James & Shelley Nelson
Jamieson Brewery & Grill, VIC*



ON DISPLAY IN OUR SHOWROOMS

We invite you to visit one of our showrooms to see the full Trueheat RC Range. Our team of professionals can help you create a configuration to suit your space and needs.



SERVICE & WARRANTY

At Comcater, we believe in the Trueheat range. We understand your need for reliable, effective, kitchen equipment. All Trueheat RC series components have a 2 year warranty on parts and labour.

We are proud to offer technical support Australia wide:

- National Support Contact Centre
- Manufacturer Qualified and Trade Licensed Technicians in NSW, QLD, SA, VIC and WA
- 250+ Fully Trained Agent Network





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