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BURNER

SPRING 2015

Comcater celebrating 36 years

A News Publication for the Foodservice Industry

Coombe – The Melba Estate

Continuing an Australian Legacy

Mayfair Hotel

Style, elegance and a touch of glamour

Little Creatures

Soak in the brewery chaos

CENTRE STAGE

with Peter Gilmore

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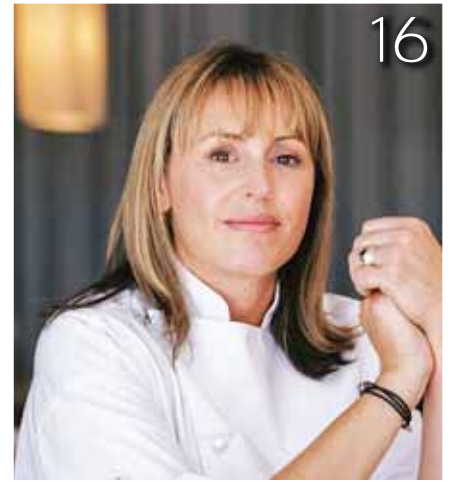


Cook with us.

www.rationalaustralia.com.au



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Bennelong's Pavlova: A tribute to the Sydney Opera House.
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From the Editor

This year Comcater celebrates 36 years of operation. From humble beginnings, Comcater has grown to become Australia's leading supplier of commercial kitchen and catering equipment. It's extremely rewarding to hear the stories of how we have inspired the Australian foodservice industry, and continually helped achieve catering vision and bring great menus to life.

We are proud to announce an industry partnership with the Restaurant and Catering Association. Our Gold partnership reinforces our commitment to the growth, sustainability and profitability of industry.

It was this time last year that we launched the award winning RATIONAL SelfCookingCenter® 5 Senses at the Fine Food Australia in Melbourne. In only a year, the coverage this product has seen in venues across Australia has truly been a pleasure to witness and we thank you for your ongoing support for both RATIONAL and the rest of our brands.

In this edition we visit businesses that are making great use of our advanced cooking technologies and discover how the SelfCookingCenter® is improving their efficiency and productivity.

As we prepare for this year's Fine Food Australia, held in Sydney from September 20-23rd, Comcater is excited to launch yet another piece of

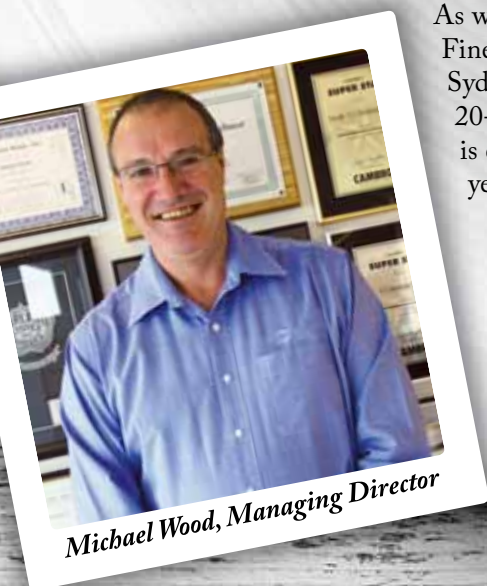
equipment the Frymaster FilterQuick™ system. The unit's unique inbuilt oil filtration process revolutionises oil quality management and is the perfect addition to complement the world class kitchen equipment that Comcater already brings you.

In this issue we also cover Australia's culinary diversity and how our love for food is cleverly incorporating our country's history and heritage. Also featured is the reopening of Australia's most iconic restaurant, Bennelong, where we take you to this year's most anticipated restaurant launch.

We got the chance to visit Coombe - The Melba Estate, once the home of Australian opera legend Dame Nellie Melba located in Victoria's picturesque Yarra Valley. The estate has opened to the public for the first time in more than a century, and we were there to experience the iconic Peach Melba and Melba Toast, both created in the Dame Nellie's honour.

Throughout our travels for this issue, it was encouraging to see how many businesses have benefited and adapted their food operations after visiting the various live cooking demonstrations which Comcater has on offer. Comcater run live cooking demonstrations Australia wide and of course our live cooking demonstrations will be displayed at the Comcater Stand at Fine Food later this month.

Hope to see you in Sydney where our team is guaranteed to cook up a storm. *✿



Michael Wood, Managing Director

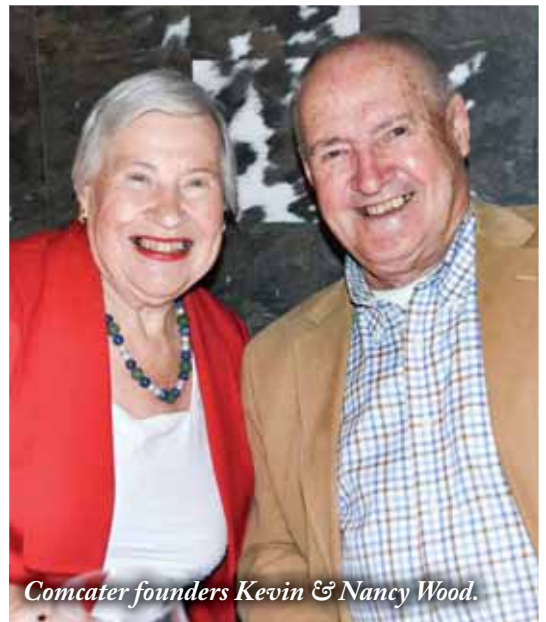
The World of Comcater Celebrating 36 years

Having remained at the forefront of the industry since first trading in 1979, Comcater proudly celebrates 36 years in the foodservice industry this year.

For company founder Kevin Wood, it has been a long and satisfying journey in acquiring an unparalleled knowledge of the foodservice industry and providing personalised solutions to suit the ever evolving needs

of Australian commercial kitchens.

Comcater is still run by the family, which directly employs over 145 staff nationwide. With offices and demonstration kitchens across the country, Comcater continues to deliver the lifelong philosophy and vision of providing best in class equipment including RATIONAL, Frymaster, Cambro and FRIMA. ✱



Comcater founders Kevin & Nancy Wood.

Comcater teams up with industry leaders

Comcater are proud to announce our partnership with Restaurant and Catering Australia (R&CA). R&CA is the national industry association representing the interests of over 35,000 restaurants, cafes and catering businesses across Australia.

As the market leader, providing the world's leading brands in high quality commercial kitchen and catering equipment, Comcater is excited to support the industry through

providing training and education on efficiency, sustainability and profitability. As a provider of solutions, Comcater will support R&CA membership to achieve their vision for improved productivity and cost savings whilst bringing great menus to life with high quality 'best in class' equipment.

Now in its 11th year the Savour Australia Restaurant and Catering Awards recognises restaurants and

caterers with the well-deserved recognition of their hard work and dedication to the industry. The awards ceremonies kicked off in Melbourne on Monday 20th July and will progressively travel around the country recognising each states winners. The finalist are all invited to the National Awards Presentation which will be held in Brisbane in October where the National Award winners in each category will be announced. ✱



Savour Australia Restaurant and Catering Awards Victorian/Tasmanian Winners

Continuing an Australian Legacy Coombe – The Melba Estate



As you walk through Coombe – The Melba Estate, all your senses are taken back to a time before smart phones, cars and the modern day rush. It's a step back into Victorian history at its purest.

Located at the gateway to the Yarra Valley wine region in Victoria, the historic estate offers one of the most unique food, wine and cultural experiences in Australia.

Once the home of opera legend Dame Nellie Melba, Coombe – The Melba Estate has opened to the public for the first time in more than a century, unveiling a new chapter in the legacy of one of the world's cultural icons.

The Estate has been transformed into an elegant expanse, making use of the old stable block to house a fashion and art gallery, Cellar Door and Providore selling jams and bread made onsite, along with other locally produced items. At the heart of the establishment is the restaurant serving brunch, lunch



and afternoon tea. It's not surprising that the picturesque venue, framed by stunning gardens and vineyards is extremely popular as a wedding venue.

The menu mirrors the culinary principles of world renowned chef Auguste Escoffier, good friend and chef to Dame Nellie Melba when she was based at the Savoy Paris in the 1880's. Escoffier's iconic Peach Melba and Melba Toast, created in the Dame Nellie's honour, feature on the Coombe – The Melba Estate menu.

Overlooking the landscaped market style courtyard, the restaurant is modern and spacious yet intimate. At the helm of the kitchen is Tony Milton, an internationally trained chef who brings world class cooking to the table. The Melbourne born and Paris trained Milton has put his experience to good use. In less than a year since opening its doors the restaurant has become increasingly popular, averaging 300 covers for lunch on Sundays.

Supporting this demand is a carefully designed kitchen which includes a RATIONAL, FRIMA, Frymaster and Tecnomac.

Over a six month period, Craig Lategan from Comcater and the team from Eymac worked closely to ensure that the equipment installed would provide the best possible results and usage of the space.

Having never worked with a FRIMA previously, Milton was blown away by its multifaceted use in the kitchen. "It is in constant use, we just love to experiment with it. We use it to sous-vide and to make pickles and chutneys. It's perfect for making jams, nothing ever sticks, I am totally convinced that it will be in any kitchen that I work in going forward."

Coombe – The Melba Estate has quickly become known with locals and visitors to the region for its pure sourdough. Using a RATIONAL

Internationally trained Executive Chef, Tony Milton brings world class food to regional Victoria.



SelfCookingCenter® 5 Senses, Milton and his team produce over 15 kilos of flour into bread daily which is sold in the Providore in addition to being used in the restaurant. "The bread is really popular; it's sold out by 1pm on most days. You can cook a whole oven full of bread because it's heated from the sides and many

A History Snap Shot



“... During busy Sunday lunch service we can place steaks at the bottom and chocolate fondant at the top and there is no issue as there is no flavour transfer.”

different places. We can control the temperature, it allows us to cook at a high temperature and then turn it down. We can control the humidity resulting in beautiful crusty, blistered bread every time that tastes amazing,” said Milton.

“The RATIONAL also plays a big part during service, the intense heat and being able to control steam bake, and monitoring the humidity works to our advantage. During busy Sunday lunch service we can place steaks at the bottom and chocolate fondant at the top and there is no issue as there is no flavour transfer.”

Coombe – The Melba Estate is a true cultural destination, offering outdoor opera evenings and tours of the lush century-old gardens. The gallery features Dame Nellie Melba’s personal collections, including exquisite jewellery, pristine Hermes riding boots and Cartier handbags,

acquired during her time living and performing in Paris. The Providore and Cellar Door offer wines, flowers, fruits and vegetables grown on the estate, as well as homemade jams and preserves made by Executive Chef Tony Milton and his team.

Manager of Coombe Cottage Daniel Johnson said it’s the family’s hope that Dame Nellie Melba’s legacy and story live on by opening the estate to all. “It is our wish that visitors are educated in the sense of who Melba was,” he said. “She was the most famous woman on the planet at the turn of the last century and it is important that Australians do not forget her and her influence. We are very lucky that the estate is still in the family and that is something very special.

“We are continuing a legacy which is very important to Melba’s family, to the Yarra Valley and to Australia.”*



History on a plate, Peach Melba as served at Coombe - The Melba Estate

When the celebrated French chef Auguste Escoffier produced a dessert of vanilla ice cream, sugary peaches, and raspberry sauce for Dame Nellie Melba in his kitchen at the Savoy Paris in 1892 he could never have predicted how his dish would stand the test of time, as it continues to grace menus around the world for over a century.

It was 1897, when concerned about her health and her figure, the talented opera singer sent the famed Parisian chef back to the kitchen. Her complaint was that her bread was much too thick. Escoffier returned to Ms. Melba’s table with a thinly sliced piece of toasted bread, and promptly named it Melba Toast in her honour.

In 1941, Melba Toast was commercialised, and Melba Toast as we know it today was born.

Coombe – The Melba Estate

www.coombeyarrawalley.com.au

In the kitchen: RATIONAL, FRIMA, Frymaster & Tecnomac

Where there is smoke there is flavour

Although it's as old as fire, smoking food is definitely experiencing a revival, with southern-style barbecued food finding its way into the Australian foodservice and hospitality industry.

Alto-Shaam has been at the forefront of providing advanced slow cook and smoking technology for over 50 years,

and can be found throughout some of the largest restaurants and chains worldwide.

The unique Halo Heat® technology provides a slow, even heat that retains more natural product moisture, reduces food wastage and shrinkage, and offers an authentic smoked appearance and taste for an unbeatable customer experience.

For operators who have always had to constantly monitor and adjust ovens in order to smoke their food, the Alto-Shaam will completely revolutionise the ease with which southern-styled food can be produced. To experience it for yourself, come see our Smoke 'Em demonstration at Fine Food Sydney, stand HE34 from the 20-23rd of September. *





Peter Gilmore takes ce



Peter Gilmore bringing new and exciting dining experiences to the table with picture perfect dishes.

A year and a half since the last plate was served at Australia's most prestigious restaurant, Bennelong reopened its doors at the Sydney Opera House.





Centre stage at Bennelong

With one of Australia's most celebrated chefs, Peter Gilmore at the helm, Bennelong showcases the flavour, diversity and quality of Australian produce.

"The Sydney Opera House is the symbol of modern Australia," Peter Gilmore explains.

"We are celebrating the beauty of this iconic space, with its extraordinary architecture, by presenting the very best in Australian cuisine.

"There are many different ways to experience Bennelong, but the focus throughout is on the diversity and incredible quality of produce sourced from all around the country."

Bennelong takes advantage of the multi-level layout by presenting different dining options across different

price points; The Restaurant, Cured & Cultured, The Bar and Pre-Theatre Dining. Describing the different dining options within Bennelong, Gilmore says, "The main restaurant is built around a three-course, à la carte menu showcasing stunning Australian produce, whereas the 'Cured and Cultured' offering is simpler, with a

Having never worked with FRIMA previously, Gilmore and his team were blown away with the demonstration.





FRIMA fast five

When introduced to the Australian market in 2014, FRIMA won the coveted Fine Food New Hospitality Product of the Year.

FRIMA can now be found in some of Australia's most prestigious restaurant kitchens, and is a favourite of Andrew McConnell.

The VCC211+ can be used as a deep fryer, tilting kettle, bratt pan, stovetop and a pressure cooker.

FRIMA users sight a four times increase in cooking speeds, 10% food savings, 70% water savings, 40% energy savings plus extensive labour savings.

FRIMA CookingLive Demonstrations are run throughout Australia and are a free event. To find out more, visit www.FRIMA-australia.com.au.

focus on raw food such as beautiful oysters, cured meats, crustaceans and organic vegetable salads. It is light and accessible, so that you can come in and enjoy a dish or two with a glass of wine before heading to a performance at the Opera House.”

The kitchen, which takes in views of the iconic Harbour Bridge, was designed by Anthony Scauso, Director of Platinum Commercial Kitchens. Anthony worked closely with Peter Gilmore to deliver the chef's vision, and arranged for Peter and his staff to attend a FRIMA CookingLive Demonstration at the Comcater Sydney Showroom. Having never worked with FRIMA

previously, Gilmore and his team were blown away with the demonstration and subsequently two FRIMA VCC211+ pressure units take prime position side by side in the Bennelong kitchen. The kitchen also features a 20 and 10 tray RATIONAL SelfCookingCenter® 5 Senses units and a Tecnomac E1540-USB 15 tray Blast chiller-freezer.

The restaurant is open every night of the week, and for lunch Friday through Sunday. Diners have the opportunity to make a reservation at the restaurant or simply walk in to enjoy a cocktail at the bar while soaking up the atmosphere of Australia's most iconic spaces. ✿



Peter Gilmore and his team joined Comcater's David Elsum and Don Gething, Anthony Scauso (Platinum Commercial Kitchens) at a FRIMA CookingLive demonstration in Comcater's Sydney Showroom.



Bennelong

www.bennelong.com.au

In the kitchen: FRIMA, RATIONAL & Tecnomac



*In the kitchen:
Sophie, Volunteer front of house
and Travis Harvey, Head Chef.*

HARVESTED!

OzHarvest opens Australia's first-ever pop-up café featuring a food waste menu.

Australia's leading food rescue organisation OzHarvest, has transformed food destined for landfill into gourmet, high quality restaurant meals for its latest innovative pop-up café project, Harvested.

The organisation collects nearly 340,000 kilograms of surplus food each month from all types of food businesses including supermarkets, cafés, restaurants, catering companies, events and even farms. It has delivered more than 38 million meals, saved more than 12,000 tonnes of food from landfill across its 10 years of operations, providing much needed food relief to Australians in need.

The pop-up café came about thanks to City West Housing, an affiliated partner organisation who donated the empty 60 seat restaurant space located in Pyrmont Sydney, under a three month lease from May through to July. The cost of all meals was \$15 per head with proceeds going to OzHarvest.

OzHarvest Chef for a Cause, Travis Harvey was the mastermind

It has delivered more than 38 million meals, saved more than 12,000 tonnes of food from landfill across its 10 years of operations, providing much needed food relief to Australians in need.

behind the concept. "The idea behind harvested is simple. It takes a challenge that OzHarvest and our food recipients have to face every day... what to do with surplus food that society has rejected because of its appearance, discolouration or slight imperfections? We wanted the public to experience this too, and see how good it can be."

The café has been a huge success averaging 70 to 80 covers per day. Unfortunately the pop-up restaurant stint in this location was only for a three month period, however its success has assisted Ozharvest to continue feeding hungry Australians in need.

Comcater is a proud supporter of OzHarvest, donating Mareno and Cleveland products to the main production kitchen in Sydney, supporting OzHarvest to continue their food rescue mission. ✨



OzHarvest founder Ronni Kahn and her team of dedicated staff.

harvested
56 Harris St, Pyrmont NSW

RATIONAL NEWS

5 Senses



Follow RATIONAL Australia:



RATIONAL keeps on surprising its customers with its exceptional service.

RATIONAL Australia launched the SelfCookingCenter® 5 Senses in June 2014, customers who were already using the previous model were extremely happy that they received the new technology via software updates without having to pay any additional costs.

SelfCookingCenter® Whiteefficiency owners today have the opportunity to get the first intelligent cooking system the RATIONAL SelfCookingCenter® 5 Senses model in their kitchens, more than 20,000 satisfied customers globally have already made use of this option and brought their SelfCookingCenter® up to date with the latest technology.

The free updates are a part of the “ServicePlus” package, which RATIONAL intends to expand

further next year. “When you choose RATIONAL, you should benefit from our know-how throughout the product service life,” says Theodor Tumbrink, Head of Product Management at RATIONAL.

5 Senses compared to the previous model,” explained Mr Tumbrink.

Chefs all over the world are impressed by the quality of the appliances. The international diversity in particular has

“When you choose RATIONAL, you should benefit from our know-how throughout the product service life,”

This means that investing in a RATIONAL appliance continues to pay off long after its purchase: “Some customers have told us that they are saving up to 15 percent in energy costs with the SelfCookingCenter®

appealed to customers. At RATIONAL, we know that a successful kitchen most of all depends on new ideas and the chef’s creativity. “At our Academy RATIONAL seminars, we show our customers the latest trends and explain to them how they can get even more out of our appliances,” says Mr Tumbrink.*



RATIONAL Australia welcomes Raymond Rooks to the team.

We welcome Raymond Rooks to the RATIONAL Australia team in the role of RATIONAL Chef-Sales based in Sydney, Ray will be responsible for RATIONAL in NSW and ACT regions.

Ray joined us in May 2015 after working in sales with Royal CDS Foods, Bidvest Hospitality and the Connoisseur Collection, where he has built a very strong client base and strong hospitality industry relationships. In addition to

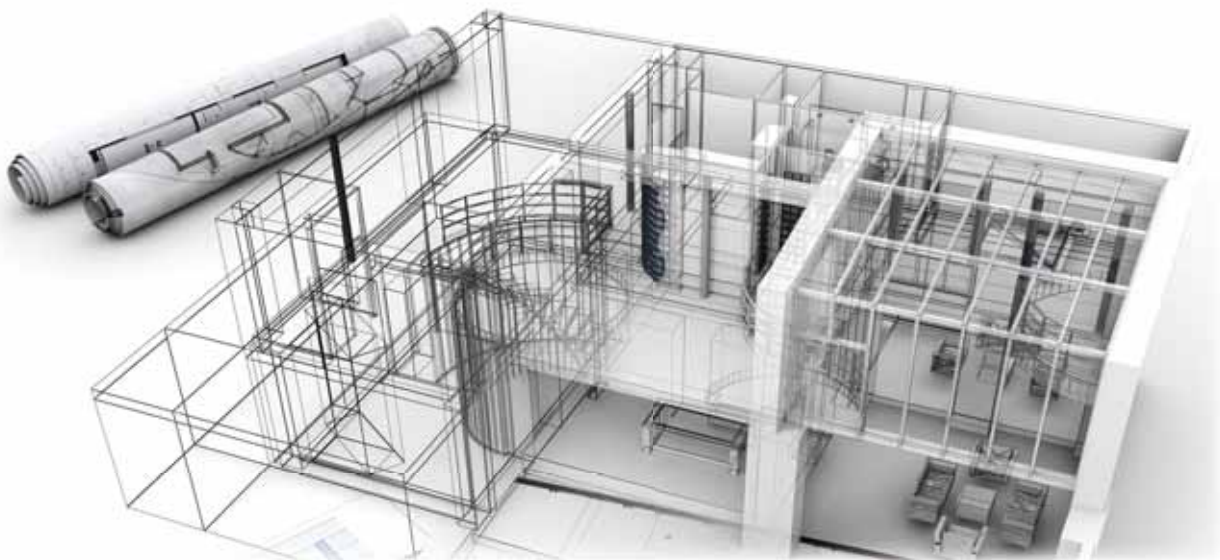
his sales experience, Ray has 15 years’ experience as a Chef, working across all segments of the foodservice industry.

We look forward to Ray offering his new and existing clients, solutions using RATIONAL.*



A new standard for CAD Building Information Modelling (BIM).

A training event certified by FCSI and VdF held at RATIONAL in Germany earlier this year illustrated the specific significance of BIM for kitchen planners, project dealers and suppliers. In addition to general information on BIM, practical examples and system solutions also demonstrated the new standard for CAD building information modelling.



BIM is already used in many countries such as USA, Norway, Finland, Denmark, Singapore, Korea and the Emirates, and is often compulsory, as a pivotal point for integrated architecture management. This means that all architects, planners, building services technicians and suppliers must render their services in accordance with the BIM standard.

The large number of participants at the event showed what a hot topic the new CAD standard is for the German architecture and planning sector too. Around 80 specialised planners, retail

partners and manufacturers accepted the invitation from RATIONAL and the FCSI. In cooperation with Autodesk and the company Mensch und Maschine, industry professionals were presented with an exciting and highly informative programme on BIM.

Building Information Modelling, BIM for short, is an inter-disciplinary and networked working method in order to efficiently and transparently present the planning and building process using digital, three-dimensional data models. With BIM, not only can all phases of a building project be

presented digitally, but it can also provide a complete picture of all the relevant factors of influence and costs. The presentations by the companies Autodesk and Mensch und Maschine demonstrated how BIM is applied in practice. The presentation included topics of legal regulations, technical requirements and practical examples as well as tailored, cost-effective system solutions, consisting of software, training and consultancy for members of the FCSI and VdF associations.

In the near future we anticipate BIM being used in Australia for Commercial Kitchen Design, watch this space...✿



Style, elegance & a touch of glamour!

Following a \$55 million redevelopment, Adelaide's landmark Colonial Mutual Life building has reopened as the 5 star Mayfair Hotel.

Located in the heart of Adelaide (corner of King William and Hindley Street) the 170 room hotel in the heritage-listed building is complemented by a restaurant, a bar, a café and soon to open Hennessy Rooftop Bar.

The building's grand original ribbon staircase winds down to the hotel's contemporary basement bar and signature Mayflower Restaurant. In the skillful hands of Executive Chef Bethany Finn, Mayflower offers hotel cuisine in a contemporary setting. The dining experience offers a hint of nostalgia with the best local produce. In line with its old world charm, the roast of the day is served from a vintage trolley. "The style of food has a deliberate 'classic hotel fare' we are not trying to reinvent the wheel, instead embrace some of those all-time favourites," said Finn.

For Chef Bethany Finn her passion for food has been a lifelong affair.

"My influences have been from my family and the places I have lived and visited. My food memories are strong and I have a map of what I ate and where. From a young age I constantly tried new flavours. I remember as an 8 year old, while the rest of the family would order whiting, I was more inclined to order dressed crab keen to explore different flavours. My family have always been interested in food and wine and it's not surprising I was named after a wine growing township in the Barossa Valley."

Finn has an impressive list of culinary achievements; she was the first female Executive Chef in the international Hilton Hotel organisation, has appeared on the Lifestyle Channel's program 'Signature Dish', is called upon to be Judge for Appetite for Excellence Awards. Appeared in the 13 part series for Sumptuous Cooking Show and Chef and Owner of Urban Bistro for 12 years.

Executive Chef Bethany Finn



"The equipment is going to be used day and night, and needs to be durable. I had an existing and well established relationship with Comcater and the equipment I know will last for years."





Chef Finn was involved in the conceptual planning stages of the kitchen at Mayfair and worked closely with Clive Gilbert, Comcater Regional Sales Manager SA and John Harvey, Commercial Food Equipment SA who project managed the fitout. Having worked with RATIONAL, Garland and Frymaster previously Finn was keen to have them installed in her new kitchen “The equipment is going to be used day and night, and needs to be durable. I had an existing and well established relationship with

Comcater and the equipment I know will last for years.

The kitchen is complete with RATIONAL, FRIMA, Garland, Mareno, Purevac, Frymaster and Comenda units. “The FRIMA has been a real winner. We can now make our stocks overnight with far less monitoring and more accuracy. It is such a foolproof system. It’s constantly used by our pastry department. We can make 20kg of caramel in one batch which turns out perfect.”

The Mayflower Restaurant and Bar offers à la carte menu for both lunch and dinner, with light snacks and beverages throughout the day. Complementing the dining options is a well-structured wine list featuring a selection of handpicked South Australian wines. Adding to the nostalgia, Mayflower hosts a High Tea on Saturday and Sunday afternoons.

The Mayfair Hotel definitely brings a touch of glamour, charm, style and elegance to downtown Adelaide. ❁

Mayfair Hotel
www.mayfairhotel.com.au
In the kitchen: RATIONAL, FRIMA Garland, Mareno, Purevac, Frymaster and Comenda

THE FRIMA REPORT

 **VarioCooking Center®**
MULTIFICIENCY



Boiling, frying and deep frying all in 1 unit.

Follow FRIMA Australia:   

Why energy efficient equipment is crucial to your business

Food preparation makes up the largest percentage of a restaurant's energy bill at about 30%, with refrigeration costs running somewhere around 13-18% depending on who you ask. Then there is the hot water service, exhaust hoods and air conditioning systems that together total the majority of energy used in a foodservice facility. These huge costs makes efficient and properly maintained equipment an integral part of a green foodservice establishment.

Using energy-efficient cooking appliances and changing the way you prepare food can make a real difference to the amount of energy you use on a daily basis. According to the Australian Government Department of Industry and Science website under Your Energy Savings hints and tips, "Simmer instead of boiling vigorously to save energy... consider a pressure cooker to save energy and cook faster, and don't boil more water than is needed." Of course there are many other ways to reduce energy consumption in the commercial kitchen; however, what is not generally considered is the investment in energy efficient equipment. Where

possible, choose quality energy efficient equipment when making new purchases. They might cost more to begin with – but they can save you a lot in the long run.

Operational costs in commercial kitchens are on the increase again. Food costs increase, labour costs increase, energy costs increase and customer expectations increase... we want better food for better value. As a business owner and operator, something has to give. Chefs are always looking for what is on trend, what is cheap, how can I make money from this, how can I maintain the quality and offering to my customers. The owner is always looking to reduce costs to make a dollar and to keep staff employed.

If you could reduce energy costs, food costs and labour costs and maintain the food quality and consistency required to run a successful business, wouldn't you be ahead of the game?

How can FRIMA help?

FRIMA offers the business owner and chefs reduction in operating costs without sacrificing the quality of the food being produced. FRIMA is capable of boiling, frying and deep frying all in one unit, replacing

conventional appliances such as stoves, flat grills, fryers, kettles and bratt pans. As 50% fewer appliances are needed, on average, for a higher production output, fewer appliances need to be installed and operated. This saves on space in terms of appliance installation and thus saves on the ventilation and make up air required. As fewer installed units are required, this goes naturally hand in hand with a reduction of the connected load, power consumption is reduced. The FRIMA VarioCooking Center MULTIFICIENCY® pays for itself and shows its full advantages in an ongoing kitchen operation. With its intelligent cooking, the FRIMA VarioCooking Center MULTIFICIENCY® always produces the best food quality and thus cuts waste and use of raw materials to a minimum. In addition much of the consumption of energy, water and time is totally eliminated due to optimal unit utilisation.

Hot to go!

The simplest way to save energy costs in a commercial kitchen is to not switch the appliance on until it is actually needed and then turned off immediately after use. So when do all chefs turn the kitchen equipment on? That's right, half an hour to an



hour before service and then it stays on all through service time. Tell me you haven't walked into the kitchen to see gas burners on without a pot or pan on it! Energy going up the hood! FRIMA units are characterised by their extremely fast heating times compared to traditional appliances. The fast preheating times eliminate waiting and set up times during cooking. It is no longer necessary to keep cooking appliances hot so as to have them ready to respond.

Higher standards, lower energy bills:

FRIMA is the first manufacturer in the large kitchen appliances sector, contact heat category, to upload energy consumption values to the HKI CERT database. The new national series of standards, DIN 18873, uses scientifically founded and practice-relevant methods for determining the energy consumption of large kitchen appliances. FRIMA is the first manufacturer in its product sector to publish energy consumption data for the various cooking processes that apply,

including part 3: deep-fryers; part 5: tilting fryers and static fryers; and part 6: tilting pressure cookers and static pressure cookers.

With the VarioCooking Center MULTIFICIENCY®, FRIMA is leading the way in comparing the energy consumption of large kitchen appliances in the contact heat category. The aim in supporting the HKI CERT database is to ensure interested parties have easy, fast and free access to energy consumption, with comparative figures based on set guidelines. FRIMA believes this information will make an important contribution in terms of clarifying options for those buying or specifying large kitchen technology.

World leading design:

FRIMA also leads the way as a manufacturer of energy efficient products. The VarioCooking Center MULTIFICIENCY® is a highly efficient, multifunctional contact cooking appliance. It makes it possible to boil, deep-fry and much more

using only one appliance. A kitchen using the VarioCooking Center MULTIFICIENCY® no longer needs separate fryers, grills or griddles, kettles, stoves, deep-fryers or other conventional, specialist appliances.

What the experts say:

The VarioCooking Center MULTIFICIENCY® facilitates the best cooking results and promotes energy efficiency in high production environments, as FRIMA customers can confirm. Hans Peringer, Head Chef at the Schwabenzentrum in Stuttgart, says: "I fully endorse the statements in the FRIMA brochure. We have monitored our consumption and, in comparison to our old kitchen, we save about 40% in energy costs with the VarioCooking Center MULTIFICIENCY®."

For more information on the energy consumption of the VarioCooking Center MULTIFICIENCY® according to DIN 18873 visit www.grosskuechen.cert.hki-online.de/en *



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A FOODIE'S FAVOURITE

with Andrew McConnell

The new breakfast.

The way people use restaurants and cafés has changed over the last few years.

When we opened Cumulus for breakfast our aim was to provide a space for people to relax, and eat a quality simple breakfast to start the day. I had not expected such a demand for breakfast in the cbd. Dining out for breakfast has now become an important part of how many people like to socialise and meet to do business.

We chose not to approach the menu in the usual way with the traditional fry-up with chosen extras, mushrooms, avocado, spinach etc. Instead, we approached our menu with the same consideration as we would a lunch or dinner dish, or menu.

People are now looking for a breakfast that has some flair, creativity and balance. Not

dissimilar in approach and attention to detail that you would find in any good restaurant. Attention to detail and quality of produce are elements that are a given in creating a good menu, but it's only in the last few years that cafés and restaurants open for breakfast have been taking the breakfast offering to a whole new level.

It's not just what's on the plate, the level of service has improved. What is in the glass or cup is just

as important. Whether it be a funky kale juice to a kefir, coffee or smoothie.

Business and corporate customers have also taken advantage of this approach. Breakfast meetings and appointments are now the norm. The relaxed and social aspect yet professional environment makes for a dynamic place to meet.

Shakshouka

This is the most popular breakfast dish we have ever served. I sometimes like to slip a few slices of cooked sausage into the mix before baking in the oven.

- 1 ½ teaspoons cumin seeds
- ¼ cup light olive oil
- 1 brown onion, sliced
- 1 tablespoon tightly packed brown sugar
- 1 teaspoon salt
- 2 x 400g tins diced tomatoes
- Pinch saffron
- 1 teaspoon red chilli flakes
- 8 eggs
- 2 large red capsicums, roasted, peeled and sliced (or a 285g jar of roasted red peppers, drained and sliced)

Take a medium sized saucepan and over low heat, toast the cumin seeds until they are nutty and aromatic. Remove the seeds and grind to a fine powder, set aside.

Using the same saucepan raise the heat, add the oil and onion and cook until the onion softens and colours a little.

Add the roasted capsicum, sugar, cumin & salt. Cook on medium heat for five minutes.

Add the tomatoes, saffron & chilli flakes. Simmer on a low heat for half an hour.



When you are almost ready to serve, add the hot sauce to a shallow ovenproof dish and crack the eggs over the top of the sauce.

Bake the dish in a hot oven for 5 minutes or until the whites of the eggs are cooked.

Place the dish on the table and serve with toast, raw sliced cucumber, a block of fetta and quality black olives.


Serves 6



Delivering fuel of a different kind

GLOVERS STATION



The last thing you expect to find in a service station is fresh, sustainably produced food and beverages – but that’s exactly what business partners Jim Marinis, Mary-Jane Daffy and Head Chef Brett Hobbs have achieved at the newly opened Glover’s Station Café.

Opening its doors in March 2015, the trio have transformed Glover’s Station from an old tudor-style service station built circa 1935 in Elsternwick Melbourne, into a light and airy modern café. The 90 seat establishment is open for breakfast and lunch daily, and bridges the divide between a café and restaurant with the menu taking on classic dishes with a contemporary edge. The food is organic, in season and free range where possible.

A small vegetable garden at the rear of the property is used to grow nasturtiums (for garnish), lettuce, herbs and some vegetables. Children are encouraged to walk around the garden paths and get to know what’s growing. “We serve simple, seasonal food with a twist. There’s an emphasis on technique in the kitchen. We source beautiful produce and this allows us to deliver uncomplicated dishes that pack punch,” said Brett.

Averaging 600 covers on Saturdays and Sundays, the team runs a smooth operation. Brett designed the kitchen and worked closely with George Emanuel from Cedar Hospitality Supplies and Tony Bizzarri, Comcater Regional Sales Manager. The kitchen is complete with a RATIONAL SelfCookingCenter® 5 Senses and two Garland six burner ranges.

According to Head Chef Brett, the RATIONAL is the work horse of the kitchen. “It has only had three nights off since we opened, without it I’d be in a lot of trouble. It’s an amazing piece of equipment; it saves a lot of time. We put our meats in to cook over night and it’s one thing that I don’t have to worry about. Every kitchen needs one.”

The trio are hoping to secure a liquor licence allowing Glover’s Station to open for dinner Thursdays to Saturdays with an emphasis on shared dishes. ✿



Head Chef Brett Hobbs



Jim Marinis & Mary-Jane Daffy

... the RATIONAL is the work horse of the kitchen. “It has only had three nights off since we opened, without it I’d be in a lot of trouble...”



Glovers Station
www.gloversstation.com.au
In the kitchen: RATIONAL & Garland



soak in the brewery chaos

Set on the waterfront at Fishing Boat Harbour, Little Creatures Brewery has grown to become one of Fremantle's biggest tourist destinations.



"Milo" the iconic Little Creatures delivery Kombi Van

Known for its unique label featuring a chubby cupid holding a beer, Little Creatures has become a huge success story. Brewing a variety of award winning craft beers and ales on-site, Little Creatures also serves excellent bistro-style food to accompany their popular brews.

Adjacent to the main brewery is the Brewhouse Bar where visitors can sample the full range of beverages or pick up a six pack to take home. Set right in the middle of the entire operation is a café/restaurant with the capacity to seat a whopping 500 patrons.

At the head of the food operation is Chef Julian Bergerhoff, who started his apprenticeship in his home town of Munich, Germany, and quickly progressed to working for Michelin Star restaurants such as the Grand Hotel Buehlerhoehe and Hotel Restaurant Koenigshof.

"I fell in love with the energy of kitchens and the lifestyle of being a chef," says Julian. "Food became the centre of everything."

Julian started at Little Creatures in 2012 as a casual chef and from there worked his way up to Executive Chef, and now oversees a team of 60 chefs. Managing such a large team, Julian prides himself on mentoring and nurturing his staff through encouraging new ideas and feedback,

providing staff development and cross training opportunities.

RATIONAL Chef Simon Edwards, has had a long standing relationship with the chefs at Little Creatures.

"Little Creatures has worked with RATIONAL in other restaurants within the chain and was keen to see it installed in the Fremantle setup," said Simon. The Little Creatures kitchen is now home to two RATIONAL Self Cooking Center® 5 Senses. They are such an important part of the fitout that the team have dubbed the units 'Tom and Jerry'.

Simon and Head Chef Julian are currently working to create a Little Creatures profile program within the RATIONAL units that will support the menu. "RATIONAL has already provided us with the opportunity to change up our menu, and the self-cleaning mode has helped us with reducing labour costs."

The extensive menu is designed for sharing, encouraging patrons to grab a Pale Ale a delicious bite to eat and soak in the brewery chaos.

While Little Creatures continues to grow in areas other than the brewery, they are still motivated to make better beer with greater consistency each and every day. And that is something to raise your glasses too! *



Little Creatures - Fremantle Brewery
www.littlecreatures.com.au
In the kitchen: RATIONAL

The New Face of Sydney

Sydney's new world class convention, exhibition and entertainment precinct takes shape at Darling Harbour.

The transformation of the International Convention Centre Sydney (ICC Sydney) in Darling Harbour into one of the world's best places to eat, meet and be entertained is well underway more than a year after work began onsite.

The ICC Sydney will not only accommodate the best local and overseas entertainment acts, but will also bring the world's most important conventions and exhibitions to Sydney. The world-class exhibition, convention and entertainment destination is aimed at ensuring Sydney remains the first choice in Australia and Asia Pacific for the competitive business events industry.

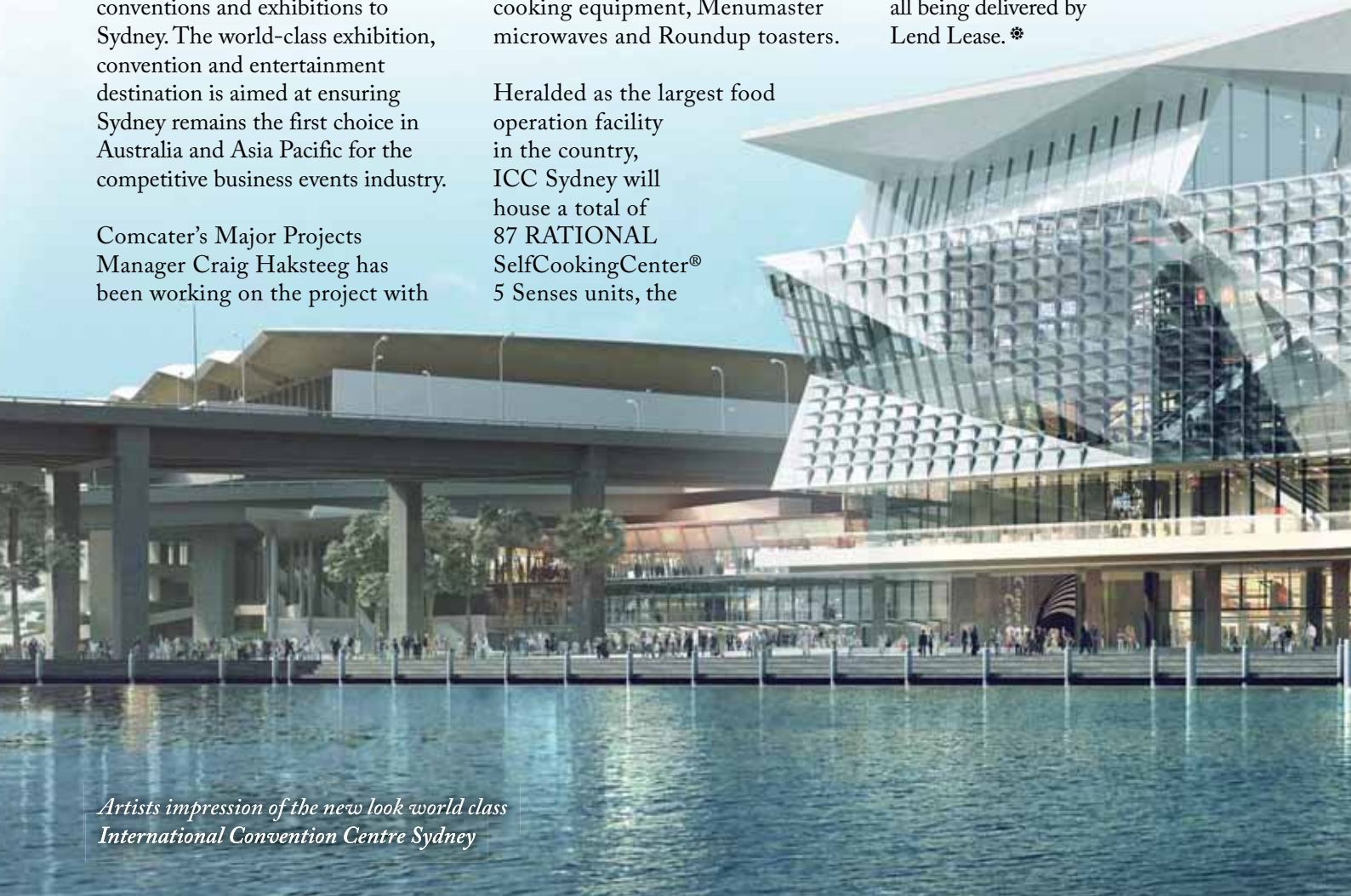
Comcater's Major Projects Manager Craig Haksteeg has been working on the project with

Food Service Design Consultant Andrew Frost from Cini Little over the past 24 months. Comcater equipment in the project includes RATIONAL SelfCookingCenter® 5 Senses units, Frymaster fryers, Garland cooking ranges and griddles, FRIMA VarioCooking Center MULTIFICIENCY® units, Cleveland tilting and mixer kettles, Alto-Shaam heated holding cabinets, Mareno cooking equipment, MenuMaster microwaves and Roundup toasters.

Heralded as the largest food operation facility in the country, ICC Sydney will house a total of 87 RATIONAL SelfCookingCenter® 5 Senses units, the

largest combi oven installation within one complex in Australia.

On schedule to be completed in late 2016, the project is the centrepiece of a \$3.4 billion, 20 hectare redevelopment of Darling Harbour that is being delivered by the NSW Government in partnership with the private sector. It includes an adjacent luxury hotel and a new commercial and residential neighbourhood, Darling Square, all being delivered by Lend Lease.*



Artists impression of the new look world class International Convention Centre Sydney

The International Convention Centre Sydney

www.darlingharbourlive.com.au

In the kitchen: RATIONAL, Frymaster, Garland, FRIMA, Cleveland, Alto-Shaam, Mareno, MenuMaster & Roundup

ey

THE NU WAY

to cleanse **YOUR BODY**

Nutrition Station was the brain-child of fitness enthusiast Jake Farragher. It offers a unique concept of delivering ready to go food and drinks, which is directly targeted at health conscious consumers looking to adopt and adhere to a positive lifestyle. A concept kiosk store in Rouse Hill was trialled in 2012 and has since progressed to a franchise network of 25 stores situated across New South Wales, Victoria and Queensland.

Working in close collaboration with leading Nutritionist Moodi Dennaoui, Nutrition Station has designed and implemented a menu focused on providing wholesome, nutritionally beneficial products to consumers. Each protein smoothie contains unique ingredients targeted towards improving health.

Nutrition Station takes pride in delivering one of the healthiest and best tasting menus on the market. "I want our health food to be honest. I want our customers to know that no matter what they buy in a Nutrition Station store, it is genuinely healthy. No exceptions," said Jake.

With a rapidly growing foodservice business, Jake attended the Fine Food Expo in 2013 seeking the latest industry trends and technology. It was there that they experienced a RATIONAL CookingLive demonstration at the Comcater stand, which introduced Jake to the equipment that allowed him to take his business to the next level.

Working closely with Paul Ayyash from Petra Equipment and Sharyn Dale, Comcater Area Sales Manager, the Nutrition Station kitchens were fitted with a RATIONAL SelfCookingCenter® 5 Senses, Trueheat ranges, Mareno Grills, Cambro Storage and Shelving, Brema Ice Machines, a Menumaster MXP and Vitamix Blenders.

"The Vitamix Blender's take a hammering, they pump out close to 100 shakes a day and we have never had one break down. We have

tried lots of other brands and they are so noisy and sound like rockets about to take-off," said Jake.

"The RATIONAL has been a big help to our business; it gets used for everything. It has definitely helped us reduce our labour costs. We can do things like ten trays of chicken at once. It has allowed us to do things with efficiency and consistency."

"We are not trying to sell niche products designed only for athletes and people who go to the gym. Nutrition Station aims to be a mainstream food option for everyone – and that is why we have made sure it is delicious. We will not compromise on taste," said Jake.

Nutrition Stations latest venture opened in Richmond, Melbourne two months ago. With the help of Paul Ayyash the site has an Express Café Solution fitout including Brema, Vitamix, Lincoln and Comenda units, providing the opportunity to produce a wide range of meals quickly and consistently using equipment that only requires a relatively small footprint.

2015 will be a massive year for the team at Nutrition Station, with plans to open in more locations across Australia and venture into the overseas market. Stay tuned...*



Co-Founder of Nutrition Station
Jake Farragher



Nutrition Station

www.nutritionstation.com

In the kitchen: RATIONAL, Trueheat, Mareno, Cambro, Brema & Vitamix

The new k

Following the success of the Butcher's Block Café which was opened in 2013 by George and Anthony Karnasiotis, the father and son team have opened the doors to their latest venture, The Butcher's Apprentice, marking their first foray into the nighttime dining and cocktail scene.

The father and son duo aren't strangers to taking risks, having already renovated a iconic Wahroonga butcher shop into a casual, bright, trendy and modern café in the busy Sydney suburban shopping precinct. At this site George and Anthony made clever use of some of the original butcher shop items, with an old cleaver from the 1800s used as a door handle.

"Since the day we opened the Butcher's Block it has been controlled chaos. It has been really busy and the café was really well received," said Anthony.

"We used to get six or seven phone calls a day looking for a night option.

"The Butcher's Block just doesn't have the capacity to serve dinner,

"Wayne recommended that we purchase a Menumaster MXP as this one unit would replace three pieces of equipment. Not only did we save money on the equipment purchase but this has also reduced our electricity bill. You have to be happy with that."

Old-style mincers, the original butcher's meat hooks adorn the walls and the wait staff's quintessential blue and white stripe aprons pay homage to the original butcher shop workers. Such a unique twist on the modern café has certainly paid off.

the kitchen is way too small and the fitout isn't suited to dinner service. So when the shop next door came up for lease we decided to take it on, and The Butcher's Apprentice was born."

Wayne Abraham of Platinum Commercial Kitchens worked



id on the block

closely with George and Anthony to ensure that the kitchen was equipped with the best equipment available.

“We really value Wayne’s knowledge and follow his recommendations,” said George. “Wayne recommended that we purchase a Menumaster MXP as this one unit would replace three pieces of equipment. Not only did we save money on the equipment purchase but this has also reduced our electricity bill. You have to be happy with that!”

The pair also saved on equipment costs by installing a Frymaster fryer. “The regeneration system in the Frymaster meant that only one fryer was required instead of several other units,” added Wayne.

The Butchers Apprentice kitchen is complete with a RATIONAL SelfCookingCenter® 5 Senses, a Garland 8 Burner range, a Tecnomac Blast Chiller-Freezer and a Purevac.

“I really like recommending Comcater equipment,” said Wayne. “Firstly because their equipment is

great quality and secondly because Comcater provides us with great support. If we get good support we can provide our customers with good support. I feel comfortable recommending Comcater equipment.”

Now catering for breakfast, lunch or dinner, George and Anthony have it all covered. It is not surprising that both locals and foodies from all areas are flocking to experience The Butcher’s Block and the Butchers Apprentice. ❄



Anthony & George Karnasitois, inside their newest venture The Butcher's Apprentice



The Butcher's Block



Inside The Butchers Apprentice Kitchen

The Butcher's Block / The Butcher's Apprentice
www.the-butchersblock.com / www.thebutchersapprentice.com.au
In the kitchen: Menumaster, Frymaster, RATIONAL, Garland, Tecnomac & PureVac



Having started as an air conditioning and refrigeration business in 1930's, Coles Refrigeration Newcastle recognised the need to provide a wider range of equipment to the food service industry and moved into the catering equipment field in the early 90's.

Today, Coles Refrigeration is one of Newcastle's leading foodservice providers, supplying not only commercial catering equipment but also offering services in design, selection, project management and installation. The team at Coles have played a significant role in the construction and refurbishment of some of Newcastle's most iconic facilities, with no signs of slowing down soon.

"Coles and Comcater have a lot in common and combined we have over a century of industry experience," said Rod Crittenden, Director Coles Refrigeration Newcastle.

"Coles strive to work with likeminded and driven organisations and that's why we have been in business with Comcater for over 20 years. Both brands represent quality, reliability and longevity but importantly an ability to remain innovative and excel in the foodservice industry. Comcater staff are highly trained and professional, constantly showing an enthusiastic and loyal approach to business. They actively engage in assisting dealers and recognising the mutual benefits of what a good relationship can have."

Rod has worked within a variety of roles at Coles, initially starting out as a Refrigeration Mechanic

For Coles Refrigeration customer service means a lot more than offering a low price, they pride themselves on understanding the customers needs.

Apprentice in 1986 where he was involved in the day to day installation and servicing of commercial bars and kitchens. From this, Rod progressed to an Installation Foreman, then into sales and from sales into management.

"Coles is a traditional company that gives employees the opportunity to grow through the business and eventually take up shares and become a Director," said Rod.

Rod's career highlights are buying into the business and servicing second-generation clients.

"My first sale was for a replacement plastic coated wire shelf for a salad bar, it was a \$65 sale. Today the same customer has received 20+ years of service and has spent in excess of \$1,000,000 with me. This partnership has resulted in mutual

success and benefited countless locals who return to his establishment. His son has recently contracted Coles

Refrigeration for a new venture trusting our experience and expertise in supplying commercial catering equipment."

For Coles Refrigeration, customer service means a lot more than offering a low price; they pride themselves on understanding the customer's needs. They provide solutions, not just product sales, promoting quality products and engineering creative designs that maximise kitchen productivity. Additionally, Coles offer customers after sales service ensuring that customers are satisfied throughout the whole process.

Delivering an efficient and dynamic solution to client's needs requires a great depth of understanding that can only be gained through experience, something which Coles Refrigeration Newcastle definitely brings to the table. ❄️

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