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front

BURNER

WINTER 2013

A Quarterly News Publication for the Foodservice Industry

Asian Persuasion

Dan Hong brings Cantonese back to the mainstream

A Shore Thing

Unveiling the new RACV Resort Inverloch

The Kings of Casual

The Merrywell delivers lasting tribute to dude food

True Blue

Queensland's dusty plains deliver finest pub grub

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Contents

News & Editorial

Page 4-5

Chef Focus

Page 6-7 Mr Wong,
New South Wales
Page 26-27 Box Catering,
New South Wales

Healthcare Focus

Page 8 Healthcare Corner

Customer Focus

Page 10-11 RACV Resort Inverloch
Victoria
Page 20-21 The Merrywell,
Western Australia
Page 24-25 Charis Seafoods, Queensland
Page 28-29 Cucina North Adelaide,
South Australia

Product Focus

Page 12 Frima VarioCooking Center
Multificiency®

Comcater Focus

Page 14-15 Comcater Country

Rational Focus

Page 16-17

Dealer Focus

Page 18-19 Caterlink, Western Australia

Extra Bits

Page 22

News & Events

Page 30

Editor's Note

At Comcater, we love food. In fact, you could say we are downright fanatical. On the weekend you will find us cooking up a storm in the kitchen or checking out the most talked about restaurants in town. Urbanspoon is on bookmark and our favourite take-away establishments are on speed dial.

Food is indeed our lifelong love. So much so that we have made entire careers out of it, long before stepping in the doors of Comcater. Our team is made up of former executive chefs, pastry chefs, restaurant managers, publicans, catering managers, food production specialists, both here in Australia and globally, as well as people who just enjoy good food

Our experience and passion is reflected in the service we provide to our dealers, customers and suppliers. We share a deep-rooted understanding of the products we sell and service, not just from our extensive training, but our many years of using the equipment ourselves in working kitchens.

Whether you are simply seeking advice or require a product and service solution to suit your specific kitchen needs, the Comcater team draws upon their own experiences and expert knowledge to help you best capture opportunities and manage your kitchen challenges.

In this issue of Front Burner, we give you a sneak peak of the RACV Resort Inverloch and their new state of the art kitchen. The Merrywell, Perth, educates us on "dude food" and has us dreaming of waffles and fried chicken. To top it off, Dan Hong shares his rise to critical acclaim from the Merivale's most talked about establishment, Mr Wong.

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News & Editorial

Reality Bites – What families are eating worldwide

How much food does your household go through in a week? What are your go-to family meals? How much do you spend on food? Take a look at what the rest of the world is eating with Oxfam's new photo series, depicting families from across the globe and their one week's supply of food.



Armenia



Azerbaijan



Ethiopia



Sri Lanka



Tajikistan



United Kingdom

Based on the 2005 best seller, *Hungry Planet*, Authors Peter Menzel and Faith D'Aluisio, travelled to 24 countries and visited 30 families from Bhutan and Bosnia to Mexico and Mongolia. The photographic study featured each family's profile including a detailed description of their weekly food purchases, photographs of the family at home, in the market, and in the community and a portrait of the entire family surrounded by a week's worth of groceries.

Rejuvenating the concept, humanitarian organisation, Oxfam has released a photo series of seven different families from as far afield as Azerbaijan and Zimbabwe. The project has been appropriately timed as we face the ongoing issues of food wastage and the global obesity crisis, yet, in paradox unprecedented hunger.

Oxfam says there is deep injustice in the way food is grown and distributed. The world's poorest people spend 50-90 percent of their income on food, compared with just 10-15 percent in developed countries. The World Bank estimates that 44 million

people fell below the poverty line in the second half of 2010 due to high food prices.

According to the Institution of Mechanical Engineers report *Waste Not, Want Not*, while about four billion metric tonnes of food is produced globally each year, 30-50 per cent (or 1.2-2 billion tonnes) of it "never reaches a human stomach". And it's not just developed countries throwing good food away; it is also being wasted in the developing world. While food remains uneaten in our fridges, in developing countries it goes to waste because of poor harvesting, storage and transport. In Vietnam, for example, a staggering 80 per cent of rice is lost between the field and the table.

"The world produces more than enough food to feed everyone," says Kate Raworth, Senior Policy Researcher for Oxfam. "Meeting the calorie needs of every person living with hunger would take less than 3 per cent of today's global food supply."

To view the photo series and for more information on how you can help Oxfam tackle hunger, go to Oxfam.org.au.

Manitowoc shines at Energy Star Partner of the Year Awards

Manitowoc Foodservice has been recognised by the US Environmental Protection Agency, taking out the 2013 Energy Star Partner of the Year Award.

Representing some of the world's most recognised and esteemed brands including Garland, Frymaster & Dean, Cleveland and Lincoln, Manitowoc celebrates its fourth consecutive year recognised by Energy Star in the Partner of the Year Category.

"Manitowoc Foodservice is committed to increasing energy efficiency in our foodservice equipment through our partnership with ENERGY STAR, which helps protect the environment and reduce greenhouse gas emissions," said Dean Landeche, Manitowoc Foodservice Senior Vice President, Solutions and Services.

The 2013 Partner of the Year - Sustained Excellence Awards are given to a select group of organisations that have exhibited outstanding leadership year after year with their commitment to energy efficiency and creating a healthier environment. These winners have reduced greenhouse gas emissions by setting and achieving aggressive goals, and employing innovative energy efficiency approaches.

These awards recognise ongoing leadership across the ENERGY STAR program, including energy-efficient products, services, new homes, and buildings in the commercial, industrial, and public sectors. Award winners are selected from the nearly 20,000 organisations that participate in the ENERGY STAR program.

Comcater is committed to providing the Australian marketplace with high quality products that are energy efficient, sustainable and minimise impact to the environment. To learn more about Manitowoc brands distributed by Comcater, call us on 1800 035 327 or visit www.comcater.com.au



Degustation in the digital age

Restaurants in the United States recently made headlines after banning their customers from taking photographs of their food. While some restaurateurs are concerned that photographs can be misleading and disrupt the ambience of their venue, others have relished the free advertising and are finding innovative ways to manage the digital diner.

In a recent article by the New York Times, famed chef David Bouley explained that instead of banning photography, he brings customers back into his kitchen to shoot as the plates come out.

"We'll say that shot will look so much better on the marble table in our kitchen. It's like, here's the sauce, here's the plate. Snap it. We make it like an adventure for them instead of telling them no."

Mr Bouley is setting up a computer system that allows customers to get digital images of what they've eaten before they even get the check!

Meanwhile, in Alicante, Spain, the restaurant group Grupo Gourmet, who own the much-praised Taberna del Gourmet and Monastrell restaurants, have gone a step further, running a "Fotografia para foodies" course on the basis that, if people are going to take pictures, they might as well do it properly.

Chef María José San Román says the worst thing about bloggers taking pictures in her restaurants is that, if they don't do a good job, or if they do it after eating half the food, the result looks terrible.

Speaking for the legions of amateur iPhone-wielding food lovers, Blogger Jordy Trachtenberg of food blog Ramentology was shocked to learn there are restaurants that prohibit photography, but says he has never encountered any pushback. "But then again, I'm a big guy with tattoos," he said, laughing.



Dan Hong

The Food Artisan

Mr Wong
3 Bridge Lane, Sydney NSW
Phone: (02) 9240 3000
www.merivale.com.au/mrwong

Starring Executive Chef Dan Hong and Head Chef Jowett Yu, plus Head Dim Sum Chef Eric Koh from the Michelin starred Hakkasan of London, Mr Wong is already a major culinary success in Sydney, with rave reviews from diners far and wide.

Executive Chef, Dan Hong is Merivale's secret weapon, and has been instrumental to the design and implementation of a number of new eateries in recent years. From the Asian inspired Ms G's to a little taste of Mexico known as El Loco, Dan simply has a talent for making food taste delicious.

Dan always knew he was not made for a 9 to 5 job wearing a suit and tie. He was far more into arcade games than school books and even with the best private schooling his parents put him through, he shrugs and says, "I was just not cut out for it and when I got my HSC score, my parents came to the same realisation."

Dan's mother, who was running three Vietnamese restaurants at the time helped Dan enter the culinary arena by landing him an apprenticeship at Longrain. Slowly but surely, Dan fell in love with the art of cooking.

After one year at Longrain, Dan moved on to hone his skills at a number of impressive kitchens including Pello Restaurant, Marque, and Tetsuya's as Chef de Partie before moving to Bentley Restaurant and Bar as Sous Chef. Dan was honoured with the prestigious Josephine Pignolet

Best Young Chef Award at the 2008 Sydney Morning Herald (SMH) Good Food Guide Awards.

Dan's proudest achievement to date is the modern and funky Ms G's. Part of the Merivale family of eating venues, this popular eatery sprung up in December 2010 and has already received one hat from the SMH Good Food Guide. "It's my baby, because I was there from the beginning, from concept through to creation and execution. The menu is Asian inspired and a reflection of Jowett Yu (Head Chef) and my personality, it is a mesh of our heritage and culture, and all the food we love to eat."

In April 2011, after a research trip around Mexico and the US, Dan helped Merivale open its first Mexican cantina. Whilst Dan is a master of Asian flavours, there is a bit of crossover with the use of ingredients such as lime, chilli and coriander and big flavour punches. El Loco quickly established a reputation for its mouth-watering tacos, brilliant cocktails and fun atmosphere.

Dan's newest venture, tucked away in Bridge Lane in the heart of Sydney, the laneway once crowded with party goers of the former Tank Night Club is now home to Mr Wong. The restaurant's entrance is an arched doorway framed by rustic brickwork and an understated sign in Chinese calligraphy.

The interior stays true to the timeless beauty of the Australian Colonial style heritage building,



Executive Chef Dan Hong



Mr Wong's main dining area



with exposed wooden beams and brickwork set off by aged timber flooring and tiled inlay. The decor has also been well designed to suit the theme of the restaurant. Adorned with antique oriental furnishings, bamboo framed French woven chairs, slow turning ceiling fans and an assortment of low hung lights, the lighting perfectly delivers a warm and charming ambience.

The Cantonese-style menu took 6 months of planning and testing; it pays homage to classic Chinese dishes but transcends with the use of European cooking techniques and modern interpretation.

Dan gets many of his ideas from frequent travels to Asia. "A lot of my inspirations are from street vendors actually, they're usually the most authentic with recipes passed on from one generation to another."

Spread over two levels, seating 240, Mr Wong is one of the largest restaurants on the North end of Sydney's CBD. Even at this scale, the restaurant is packed night after night with queues of diners all hoping to get a taste of Dan's latest creations.

With a venue this size, there is always a kitchen to match. Fitted with high performance, high quality

cooking equipment, Mr Wong's open kitchen is certainly impressive!

The Garland 6 burner range has the largest cooking surface on the market and exclusive "Starfire-Pro Burners" for concentrated heat and power - enabling Dan's chefs plenty of room to multitask at peak hour. Then there's the line up of Frymaster world class fryers, always busy with the ever so popular salt and pepper calamari, with a thin crispy coat on the outside, whilst staying succulent and moist on the inside.

The Rational SelfCooking Center® combi ovens also get a workout with endless orders of the classic steamed fish fillet with ginger and shallots. "We mainly use the Rationals for steaming, the steam from the Rational is very powerful, resulting in shorter cooking times. Rational ovens are also really easy to use, we have over 40 chefs at Mr Wong, so what better way to ensure consistency than to program it in the oven! Then it's just a case of press and go."

With the many people who have inspired Dan throughout his 10 year career, amongst all the great mentors and masters, there is no person more influential to him than his mum. "I have her to thank for what I have achieved today, she led me on the right track to finding my true calling - an undying passion for creating great food."



Healthcare Corner



Food plays a major part in the daily operation of Healthcare Facilities Australia wide. A good meal not only provides essential nutrition but also pleasure and comfort for residents and patients alike.

For over 140 years, Hupfer has been manufacturing food transport and handling equipment that greatly assist with operational efficiency. Offering an extensive product range from food and crockery transport trolleys, stacking equipment, mobile bain maries to hot food distribution trolleys.

Hupfer's innovative EUCON tray and plate conveyor systems provides a measured and safe approach in the plating of hot or cold meals. Available in either a dual polycord belt suitable for plating on trays or a flat belt for direct plating onto dinnerware.

Constructed of premium quality components with an easy to clean design, EUCON conveyor systems come as secure stationary or versatile mobile configurations for ease of relocation and storage. Lengths ranging from 3 metres up to 13 metres in 500mm increments, the system boasts complete flexibility and can provide a tailored distribution system to fit the available space.

Featuring user friendly controls, variable conveyor belt speed and emergency off switches, you can achieve precision and complete control over the pace and progression of the food distribution chain.

Clever optional extras include additional power sockets to run ancillary equipment such as refrigeration, heated bain maries and heated plate dispensers.

The tried and trusted range of Hupfer food transport and handling equipment can simplify and streamline operational processes and increase efficiency to create a successful process chain in your Healthcare facility.



IHHC, 32nd National Conference - Creating a Culture of Industry Excellence

20-22 August 2013

Hilton Hotel, Adelaide, South Australia

The IHHC National Conference is the premier annual event for those working in Hospitality and Support Services within the Healthcare and Aged Care industry.

The three day conference will provide delegates with resources to strive for best practice, battle budget restraints and keep abreast of what is happening in the Healthcare sector in Australia and overseas.

The conference will also provide the opportunity to learn and exchange ideas that will address

the challenging times ahead for the industry. The program line-up will draw from the expertise of a variety of local and national speakers covering topics such as the Environment, Nutrition, Aged Care and Hospitals, Human Resources and the Workforce or Quality and/or Food Safety.

An extensive trade expo area offers the opportunity to discover new and innovative products and services to improve work processes and meet industry suppliers face-to-face.

Come along and gain new ideas, information on the latest issues and trends, networking opportunities with industry peers from public and private hospitals, Aged Care Facilities and related healthcare organisations.

With a strong line-up of keynote speakers as well as a comprehensive program delivered by industry experts, this is one event not to be missed.

Early bird conference registrations close on the 12th July 2013.

Register now to secure your place at www.ihhc.org.au



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Where the City Meets the Sea

Interview with Marcus Cildon of RACV Resort Inverloch

Travelling south-east from Melbourne will bring you to the quaint, seaside town of Inverloch. A popular tourist destination, particularly for surfers and water sports enthusiasts, Inverloch's pristine beaches and lush wildlife makes it the perfect destination for a seaside escape. Whether your stay is short or extended, no trip to the Gippsland Coast would be complete without a visit to the RACV Resort Inverloch.

Formerly farming land, the 32-hectare site houses a magnificent eco-friendly and architecturally striking resort overlooking picturesque views of Bass Strait and Anderson's Inlet. The beautiful Bass Coast accommodation offers a terrific mix of premium ocean view rooms as well as stylish eco villas for families and groups that are after that little extra comfort and space. In addition, the grounds include a caravan park featuring 32 sites set amongst beautiful native bushland.

Guests are spoilt for choice with an extensive range of activities to enjoy. Take a dip in the indoor heated pool, have a hit of tennis or tackle the network of walking tracks throughout the resort grounds. It's also family friendly, with outdoor playgrounds and craft and sports programs during the school holidays. Reaffirming the resorts growing reputation as a first class facility, is without a doubt the food, winning the hearts of resort guests and attracting visitors from far and wide.

In fact, the food has been so well received that two years ago, in response to customer demand, the venue operators decided to expand the venue. With renovations expected for completion in mid 2013, the restaurant's capacity will increase to 120 guests. The restaurant offers a buffet-style breakfast as well as an al-a-carté menu, available for both lunch and dinner. A new lounge bar will open, catering for up to 120 guests. Featuring ceiling to floor windows, this space is perfect for getting up close and personal with the local wildlife while enjoying tapas style dining and high tea.

Most excitingly, an impressive new conference centre will be built, tripling in its current size. Offering spectacular views of the Bass Coast, the 250 seat open plan ballroom is ideal for weddings, birthday celebrations, anniversaries and engagement parties. Two flexible syndicate rooms will also be available, offering space for smaller groups, as well as the addition of a large pre-function area. Corporate functions are welcomed, with a number of flexible delegate day packages that include access to AV and Wi-Fi.

Instrumental to the success of the RACV Resort Inverloch has been Chef de Cuisine, Marcus Cildon. Formerly, the Executive Chef, Marcus recently stepped down from the role to spend more time with the family. Born and raised in New Zealand, Marcus brings a wealth of experience to the team.



*Resort Manager Caillin Flint
with Chef de Cuisine
Marcus Cildon*



RACV

RACV Resort Inverloch
70 Cape Paterson-Inverloch Rd, Inverloch VIC
Phone: (03) 5674 0000

Originally a butcher by trade, Marcus started his career at the Capital Park Royal in Canberra and the Regent Hotel in Sydney. One night at the Regent, one of the chefs called in sick, giving Marcus the opportunity to step in. He must have impressed the Exec. Chef, as the very next day he began his apprenticeship. Moving to Victoria, Marcus worked in a number of high-profile venues including the Bellarine Estate Winery in Port Arlington, and eventually owning his own business, a pub in Jeparit with his wife.

After three years in Jeparit, Marcus and his growing family moved to the city, taking up residence at the Royal Geelong Yacht Club. It was here that he combined his two passions, one of cooking and the other sailing. Before setting his sights on the RACV Resort Inverloch, he would travel back to New Zealand, working for luxury lodges such as Lake Taupo. As private chef to the lodge guests, you could expect to pay up to \$1,500 per head for a five course meal!

From rural pubs to luxury accommodation, Marcus remains true to his food philosophy "The food must be honest. Whether you pay \$20 for a pub meal or \$200 for a degustation, you should always come away satisfied, that it was value for money", explains Marcus. Making good use of the surrounds, the resorts menu is a tribute to the Gippsland sea and sky, with locally sourced seafood, Gippsland beef, as well as local craft beer

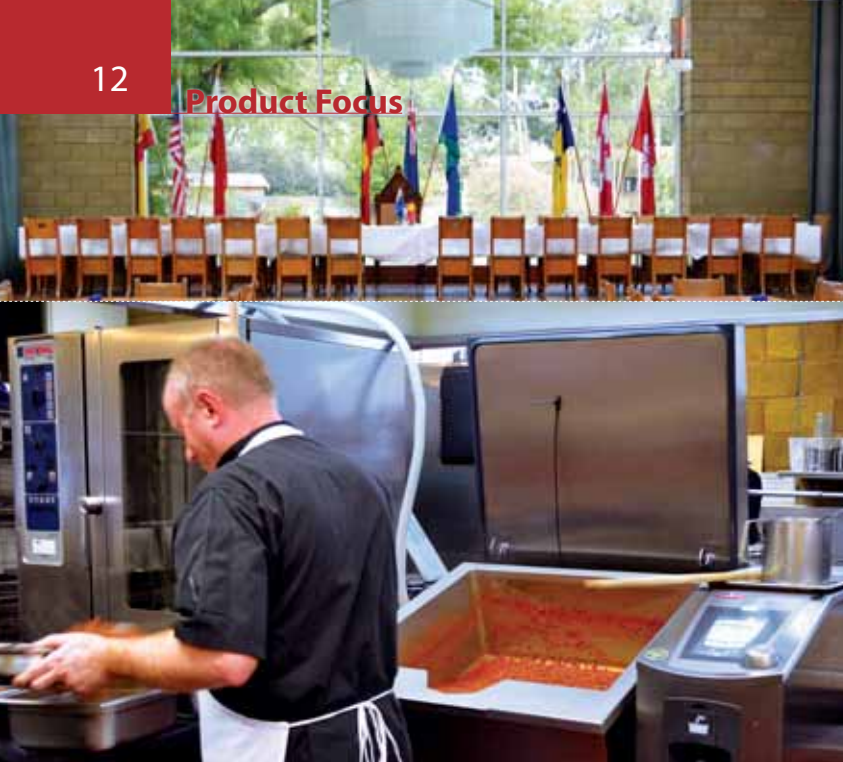
and wine. "My staff are going to laugh when they read this, but my favourite thing to cook is lamb, despite cooking in many areas, at the end of the day the butcher comes through" Marcus tells.

Supporting the new dining and functions facilities will be a state of the art kitchen. Comcater, Fairmount Stainless Steel and Chris Love Designs worked with the RACV team to create a "Flexible space that would adapt to the varying, seasonal needs of the kitchen" explains Chris Love.

The new kitchen includes multiple Rational SelfCooking Center® whiteefficiency® ovens, a fully equipped modular Mareno cantilevered cooking suite, Cleveland bratt pan and kettle and a Tecnomac blast chiller-freezer.

"I am blown away with the results, this is the best kitchen this side of Melbourne. If I had to choose, I would say the Mareno range is my favourite component of our new kitchen. It is so easy to clean, and because we doubled everything, each chef has their own workspace, with everything they need in easy reach" concludes Marcus.

Rivalling accommodation and dining of the city, delivered with a warm country service, RACV Resort Inverloch is a must-do destination for your next seaside getaway.



Changing of the guard



A new era for Queen's College, University of Melbourne

"Nothing is permanent, except change" wise words spoken by Ross Rufford-Sharpe, Manager of Catering & Conference at Queen's College, Melbourne. As you wander through the grounds of Queen's College, stopping to admire the magnificent architecture, the portraits of past Headmasters and the stained glass windows of the chapel, you are immediately transported back in time.

Holding onto traditions is incredibly important here at Queen's College. Its rich history dates back to 1888 when the College first opened its doors to 18 students. Today, the College is one of the largest Colleges of the University of Melbourne with a community of 300 residents.

In contrast, the Queen's College kitchen couldn't be more different. Equipped with the latest cooking technologies, including the Rational SelfCooking Center® whiteefficiency® and Tecnomac blast chiller-freezer, this is one kitchen operation that embraces change, and is reaping the rewards.

The newest edition to the kitchen is the Frima VarioCooking Center Multificiency® 211. A new and innovative product to the Australian marketplace, the Frima VarioCooking Center Multificiency® was launched at Melbourne's Fine Food Show in 2012, where it won the coveted best new equipment award. Combining the functions of a tilting pan, kettle and deep-fat fryer, this multi-purpose cooking system allows you to boil, pan-fry and deep-fry all in one compact and convenient unit.

When cooking for 300 student residents, three times a day, 52 weeks of the year, variety and freshness is paramount. "We face the same challenges as mum and dad, how to keep meals interesting day in, day out. The Frima VarioCooking Center has enabled us to cook a wider variety of meals, which is not only a fantastic result for our residents but has given great pleasure to our chefs as well" explains Ross.

Ross and his team now heavily rely on the Frima VarioCooking Centre to cook the majority of their meals, including roasts, pastas, stir-fry's, casseroles, braises, sauces and even grilled salmon! Not only have the students witnessed greater variety in their meals, they have also tasted the change. "We cooked grilled salmon in the Frima a few days ago, and the students and staff are still complimenting that it was the best salmon they had ever tasted!"

Head Chef Stephen Diamond has been with Queen's College for over 35 years and says he has taken to the new technology "like a duck to water."

"The Frima VarioCooking Center has quickly become our most valuable product in the kitchen. We are working more efficiently than ever before, and the time savings have been enormous, not to mention the versatility it has given us".

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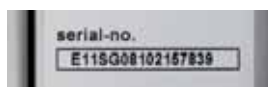
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Where can I find
the serial number?

On the front side
under the panel

Inside of the
door frame

On the exterior
of the unit



Serial number



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Entries are only open to Australian Foodservice businesses with a working Rational oven.

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Comcater Country

By Andrew Baxter (Area Sales Manager Brisbane Branch)

As an Area Sales Manager for Comcater in Queensland, we each cover a very large geographical territory.

From our QLD office & warehouse based in Murarrie near the Gateway Bridge, we then head north, south and west to reach our customers and dealers across the state.

My territory includes the inner south-western suburbs of Brisbane and then reaches west past Ipswich, through Toowoomba and further west, out to towns like St. George and Cunnamulla, nearly 800kms from Brisbane. This area includes the Surat Basin region, which is experiencing the mining boom due to coal seam gas fields in the area. Towns like Roma, Dalby & Chinchilla are cashing in, with motels and hotels running at 100% occupancy, booked out months in advance, to accommodate mining workers.

This demand for accommodation and catering has seen many hotels and pubs renovate or extend to increase their capacities. Even the smallest towns in the region are bursting at the seams, providing meals and accommodation for the mining industry.

The town of Condamine with a permanent population of 300 is around 350kms west of Brisbane and lies just north of the Roma-Brisbane gas pipeline. It's a real 'blink and you'd miss it' kind of town, with just the Condamine Hotel, a service station and caravan park giving clues to signs of life in the town.

The Condamine Hotel (better known as Mick & Shane Hickey's hotel), is the epitome of a true blue country pub, with a front bar adorned with photos of past horse racing successes and a small dining room out back.



But come by around sunset, and the place is heaving, full of high-viz wearing workers from the surrounding sites. In the kitchen, Chef Manik Marwaha is pumping out over 100 covers every night of the week. On top of this, the hotel caters for day meals for the workers in the surrounding camps.

Chef Manik is appreciating the recent additions of a Rational SelfCooking Center® whiteefficiency® and a Garland 6 burner cooktop. Manik utilises the overnight roasting function of the Rational oven to prepare succulent roasts well in advance of service time and the new Efficient Level Control function helps to pump out a-la-carté orders faster during service. With the hard water out west, the intelligent Self Cleaning function of the Rational system with its automatic de-scaling of the boiler tank is an essential feature.

With the Hickey's plans to build 30 new units across the road from the pub, Manik is only going to get busier and his new equipment will be invaluable in keeping up with demand.

Another result of the mining boom in the region motivated Patrick Gurr's decision to fully renovate his pub - The Down's Hotel on the fringe of Toowoomba in the Darling Downs. Pat has decades of experience in the pub game, also owning one of New England's most popular pubs, The White Bull in Armidale.

Completely stripping the building and its fittings, the new and improved Down's Hotel includes a fully re-fitted kitchen, featuring state-of-the-art equipment from Comcater. A Rational SelfCooking Center® whiteefficiency®, Lincoln Impinger conveyor oven for pizzas and a Garland & Frymaster cooking line-up gives chefs the ability to cook consistent, high quality and high volume meals that are so important in keeping the customers coming back for more.



"After 30 years in hospitality in the bush, it was a no brainer when it came to choosing the right kitchen equipment to deliver pub fare worthy enough for the hearty bush appetites. Comcater's equipment incorporates the latest technology for a more efficient operation. The SelfCooking Center® whiteefficiency® technology for example allows us to turn around a well done steak in 15 minutes instead of 30, all the while producing consistent quality food to improve the customer experience. Comcater's products are also robust and reliable, which is really important for us operating out in the bush. Not to mention the excellent ongoing service and after sales support provided to give us extra peace of mind."

Patrick Gurr, the owner of the Down's Hotel Toowoomba

MenuMaster microwaves, Comenda warewashers and Cambro shelving complete the kitchen fit out.

The 'Cannonball Run' as I call it, is a 2,000km round trip, usually done over 4 days by car, taking in up to 20 towns. The further west you head, the redder the earth gets, the bigger the road trains and the narrower the roads get. I am constantly kept entertained by the local fauna, particularly around sunrise and sunset. The iconic Australian towns I visit, like Goondiwindi, Tenterfield, Roma and Cunnamulla, immortalised in song or by their sporting greats, are full of the most genuine and generous people you could meet, always welcoming and ready with a cuppa or a cool drink on those 40 degree plus days. This is what true hospitality is all about.

RATIONAL NEWS

SelfCookingCenter®
whiteefficiency®



Chefs Weeks 2013 – Melbourne Australia



February proved to be a busy month for the team at Rational Australia as they attended the annual Chefs Week event, this year the Melbourne team hosted the event at their South Melbourne demonstration kitchen and training centre.

Chefs Week gives the team the opportunity to sharpen their sales skills, product and application knowledge. Providing the arena to share their experiences and success, ensures that we as a team are always up to date with the latest trends and product advancements, giving our customers the best advice and support in the marketplace.

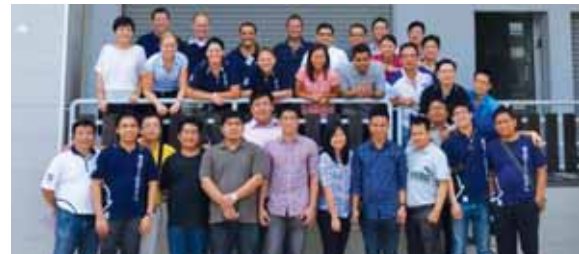
Chefs Week South East Asia 2013 – Kuala Lumpur Malaysia

Rational International conducted their annual Chefs Week in March for Rational partners in South East Asia. This year Malaysia was the host city and the team at Allied Foodservice Equipment made their meeting rooms and demonstration kitchens available, they even constructed a special rooftop presentation kitchen especially for the event.

Thirty-three representatives from Malaysia, Singapore, Philippines, Indonesia, Thailand, Taiwan, New Zealand, Australia, Switzerland and Germany attended the week long event.

The week concentrated on sales skills and more importantly the application of the Rational SelfCooking Center® whiteefficiency®. Aaron Martini and Krystle Cummings from Rational Australia and Mark Sweeting attended as a facilitator conducting workshops on Rational CookingLive® and the use of Rational Finishing® Systems in Australia.

The team have come back full of knowledge, new ideas, and new friendships and learnt first hand how to conduct a Chinese version Rational CookingLive®!



Chef Week Asia Pacific 4th-8th March 2013
Kuala Lumpur Malaysia
Allied Foodservice Equipment Sdn Bhd

Malaysian Rational Master Chef to visit Melbourne & Sydney

Rational Australia have the pleasure to announce that Rational Master Chef - Ronson Lim from Malaysia will visit Melbourne and Sydney from the 3rd-6th of June 2013 to conduct special Rational CookingLive® presentations tailored to suit the growing demand for Asian cuisine.

Book early to see Ronson cook mouth watering traditional Peking Duck, crispy pork belly and other Asian style dishes. To RSVP and secure your spot contact Janine Labuscagne on 8369 4600 or email j.labuscagne@comcater.com.au





CombiMaster® Plus – More programs, More value

Since the introduction of the new CombiMaster® Plus and the addition of variable fan speeds and humidity control more and more customers are using their own written cooking programs, as a result Rational have increased the available program slots from 50 to 100.

Customers now can store up to 100 programs with up to 6 cooking steps each. In Program Mode, you are now able to change between the program slots 1-50 and 51-100 by touching either one of the two humidity setting buttons on the unit.

Existing owners of the new Rational CombiMaster® Plus can download the newest software version C-2-00.07 from the Club Rational website www.club-rational.com to increase their existing program capacity.



Rational Australia Distributor Awards 2012

The team at Rational Australia would like to congratulate our loyal dealer / distributors who were presented sales awards for 2012 and the winners are:

- | | |
|---|-------------------------------------|
| 1. Rational Australia Dealer of the Year | AC&R Company Group (ACT) |
| 2. Outstanding Sales Performance | Commercial Kitchen Company (QLD) |
| 3. Outstanding Sales Performance | National Foodservice Equipment (WA) |
| 4. Outstanding Sales Performance | Caterlink (WA) |

Rational Australia also acknowledge the valuable contribution of our national dealer network and the important role they make in ensuring that Rational is easily accessible to our customers and that Rational remains the number one equipment brand in the Australian foodservice market.



The team at Caterlink WA

Caterlink

26 Howe St Osborne Park WA
 Phone: (08) 9492 8200
www.caterlink.com.au

We believe that success comes from synergy with our partners, including our clients, suppliers, staff and the community at large. Our core values are trust, respect, integrity and passion. These are not just 'motherhood' statements found on a plaque in a boardroom; these are the core values that underpin our every day actions.

Caterlink was first established in 1977 by Tony Cousins, and was acquired by the Chrystal Group in 1984, a family owned portfolio of businesses. Today, Caterlink is made up of 35 motivated and dedicated staff members, who oversee some of the largest kitchen projects in Western Australia including restaurants, hotels, hospitals, mining, supermarkets and major public facilities. Over the years, we've established strong relationships with major partners and suppliers but at the core of our business is our customers, who we strive to support and help to grow their businesses as we grow ours.

There have been many highlights in terms of landmark projects in Western Australia, but at the end of the day a business is only as good as its people. Several of our team members have been with us for 10 years or more, starting as young juniors and now holding senior management

positions. The key ingredient though is enthusiasm, you can have all the experience in the world, but if you don't want to make a difference you won't.

The commercial foodservice industry has undergone many changes since the 1970's, and Caterlink has evolved with these changes.

We are all 'time poor', and expect a much faster response than ever before. This is not exclusive to our industry, we all expect information at our fingertips and get frustrated when we have to wait. The amount of red tape involved in major projects today is astounding. There are so many forms, guarantees, statements and other forms of documentation required, but none of them answer the most important question, that is, are we providing a fully functional kitchen?

We listen to our customers needs and tailor solutions to those needs. Our customers know their businesses better than anyone else so they come to us (or we go to them!) and they can tell us the opportunities and challenges they are facing and together we discuss options to meet their needs. With the size of our team now, we are able to be in touch with our clients much faster and with a good balance of showroom and on



Caterlink WA Customer Service Team



site experts we are able to deliver solutions and exceed our customers' expectations.

We treat our customers like our friendships, with empathy, understanding and taking the time to listen to them. Ongoing communication is the key. Our customers come to us with opportunities and problems and our team thrives on offering solutions, whether it's a new piece of equipment or simply operational advice. It is our team's willingness to help that enables us to have such loyal customers.

Caterlink began working closer with Comcater in the past 18 months. During this time, it has been terrific working with the very professional and dedicated Comcater team. Our Regional Sales Manager, Clive Gilbert is helpful and knowledgeable and is backed up well by Area Sales Manager Michael Cugini and Rational Chef Simon Edwards. It has been a fantastic compliment to Caterlink's customer service and equipment portfolio for us to partner together to provide comprehensive designs and fit outs with the Comcater range of equipment.

We have a strong demand for all Comcater products, including Rational, Garland, Cambro,

Alto Shaam, Menumaster and PureVac. Caterlink has enjoyed many years of success with the Brema range of ice machines thanks to their reliability and performance. Since we began selling Rational, we have experienced immense growth and we believe the NEW Rational SelfCooking Center® whiteefficiency® range further cements Rational as a worldwide leader in combi steamers.

The future of commercial kitchens is about energy efficiency, environmentally friendly and technologically advanced equipment. Caterlink has witnessed a significant increase in the interest generated by energy efficient and environmentally friendly options rather than clients just finding the cheapest units available. Comcater have affirmed their position in the ever changing market place, providing equipment solutions that deliver remarkable savings in energy and water savings, reducing running costs and lowering the amount of contaminants released into the environment.

Please turn to the next pages to view Caterlink's latest project, The Merrywell at Crown Perth. For more information on Caterlink, contact the friendly team on (08) 9492 8200 or visit www.caterlink.com.au



The Happiest Hour

The Merrywell at Crown Perth

"Calling all dudes and dudettes, your mac and cheese bites, lobster rolls, cheeseburger sliders and mini hot dogs have arrived," exclaims food critic Rob Broadfield, referring to Crown Perth's newest pub, The Merrywell.

The new venue forms part of the \$750 million dollar refurbishment to the former Burswood Entertainment Complex and has already established itself as a staple for late night chow downs and Sunday sessions attracting the young, hip and pretty. This is no coincidence, as Senior Sous Chef, George Postlethwaite explains.

"The Merrywell, Perth has a fun and relaxed atmosphere, with bands and DJ's regularly playing and radio station 92.9 live broadcasting their show here every Sunday. It's where the young and fun start and finish their session, but in saying this, don't mind splashing out on a lobster roll."

Speaking of splashes, a man who has had a huge impact on The Merrywell is Las Vegas based celebrity chef Sam DeMarco. Referred to as "The American King of Casual", Sam was appointed as Consultant Chef to The Merrywell, both here in Perth and Melbourne and is responsible for much of the menu design. Using his motto, "Piggy is the patron saint of dude food", the Merrywell menu

pays homage to the pig in his famously decadent BLT which features pork belly, porchetta, pancetta and bacon aioli.

If 'pig in the city' isn't your thing, you will be sure to find something to suit your taste buds from the three available menus. In demand dishes include, mac and cheese bites, served with house HP sauce, wagyu mini beef burgers (the kitchen serves a whopping 8000 a month!) fried chicken and red velvet waffles with killer bee honey and not to be missed, the regular special, desserts in jars - on this occasion, lamington trifle.

While the menu may be reminiscent of the Deep South, the extensive beverage list is an international affair, showcasing Australian craft beers and wines from Tuscany and the Napa Valley. A range of cocktails and seasonal jugs are available, and in true Merrywell fashion, they are served with a twist, think cocktails served in French mason jars and boozy Guinness floats.

It's all part of the experience of dining at The Merrywell, Perth as George explains, "It's fun dining, not fine dining. It comes with no pretension; it's big, messy food that you have to get stuck into. It can be a bit out there and wacky - but it works. It helps us build 'little



The Merrywell
 Great Eastern Hwy, Burswood WA
 Phone: (08) 9362 7551
www.crownperth.com.au/restaurants/casual/the-merrywell

memories' around particular dishes, leaving lasting impressions with our customers".

A typical day at The Merrywell, Perth begins at 9am for an 11.30am service. Kitchen staff set up their stations, but prep work is usually completed a day in advance to ensure they deliver the most efficient service. At current, The Merrywell, Perth has 100 staff members on their books, 25 of which work in the kitchen.

George runs a tight ship, keeping staff constantly on their toes with line checks and tasting everything before it goes out. It's unrelenting, but when you have a kitchen that is operational from 11.30am to 12am, everything can change in a flash, with little time for error.

"No matter how many times you do it, starting a new business always comes with its own unique challenges. We had a very good first few months of operation which meant that we needed to trial and train new staff in the midst of a very busy time and they have all worked exceptionally well, which we are very proud of," explains George.

For any foodservice operation, one of the most pivotal decisions to make is the equipment. The Merrywell, Perth was very fortunate to have

Caterlink, WA by their side "Our Account Manager Del Huwes has been incredibly helpful throughout the entire process, quickly rectifying any issues that came up".

"We love our American equipment, as much as we love our American food. We rely on the Garland ranges and grills for the majority of our cooking. They are powerful, heavy-duty and have got grunt! Our Garland grill can cook a dozen burgers every 6 minutes; a burger comes off every 30 seconds!".

George is equally impressed with his Frymaster fryers. "They come up to heat very quickly with good recovery rates. We opted for Frymaster's in-built filtration, which is a much more efficient and safer way to keep your oil clean. The end-result is fried food with a more consistent appearance and better taste."

"Our menu focus is great burgers and delicious, fun and sharable dishes, like our famous lollipop Buffalo wings, pink snapper tacos, mac & cheese bites, crisp ripped potatoes and spicy tempura shrimp filled lettuce cups. We couldn't provide our delicious menu offering without our Garland grills and our powerful Frymaster fryers, without them our concept would be dead."

Food Trivia

- Q1) Which fruit has an almond perfume, is sometimes known as a Saturna, and can be found in Southern France or Italy?
 a) Flat peach
 b) Yellow plum
 c) Dark ruby cherry
 d) Goldmine nectarine
- Q2) When was the first Michelin guide published?
 a) 1889
 b) 1900
 c) 1920
 d) 1937
- Q3) What is burrata?
 a) Extra-decadent mozzarella with cream from Puglia
 b) Whey butter from Le Marche
 c) Butter and garlic sauce from Veneto
 d) Semi-hard unripened brined cheese from Cyprus
- Q4) What are Gariguetto, Elsanta and Evie all kinds of?
 a) Tomato
 b) Capsicum
 c) Raspberry
 d) Strawberry
- Q5) What is a karahi?
 a) The Indian equivalent of a wok
 b) An Indian rice steamer
 c) A special kind of pestle and mortar for grinding garam masala
 d) The Indian equivalent of tongs
- Q6) This cheese was developed as a cheaper substitute for Roquefort in the early 1900s. It is now considered one of the world's best blue cheeses.
 a) Cambazola
 b) Danablu
 c) Gorgonzola
 d) Maytag Blue
- Q7) Where is Florida Mustard produced?
 a) Florida
 b) California
 c) France
 d) Spain
- Q8) What is 'Ang mo tau eu'?
 a) Curry
 b) Chutney
 c) Worcestershire
 d) Mustard
- Q9) What country produces 2/3 of the world's garlic?
 a) Mexico
 b) China
 c) Australia
 d) Brazil
- Q10) What is Gremolata?
 a) Minced parsley, lemon zest & garlic
 b) Italian ice
 c) Toasted fine bread crumbs
 d) A type of sausage

Food Trivia Answers: Q1 (a), Q2 (b), Q3 (a), Q4 (d), Q5 (a), Q6 (d), Q7 (c), Q8 (c), Q9 (b), Q10 (a)

little known facts



To make one kilo of honey bees have to visit 4 million flowers, travelling a distance equal to 4 times around the earth.

In the Middle Ages, sugar was a treasured luxury costing 9 times as much as milk.



Oxygen forms approximately 47% of the crust of the Earth.

Banana trees are not actually trees – they are giant herbs.



The consumption of natural vanilla causes the body to release catecholamines (including adrenalin) – for this reason it is considered to be mildly addictive.

A starfish has no brain but a complex nervous system.





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High Performance Fryers



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- Lifetime limited warranty on stainless steel fry pots
- Industry leading fast oil temperature recovery



Built-in Filtration Suites

SAFE

Built-in filter means nothing hot or messy to handle

FAST

Operation is fast and simple with minimal training required

ECONOMICAL

Extends the life of oil by around 50% or even more with the Frymaster Oil Conserving Fryer range

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For your nearest Dealer call 1800 035 327
or visit www.comcater.com.au

from the world of Comcater





Charis Seafoods on the broadwater

Interview with owners Jim Stamoudis & Salvi Vinaccia

"Fresh seafood straight from the trawlers or cooked while you wait" - that's the promise at Charis Seafood Market and Kiosk at Harley Park on Queensland's Gold Coast.

The regions largest seafood outlet, Charis sells tonnes of fish per week and loads more in seafood; the kiosk can go through an astounding 150 boxes of chips per week which equates to around 800kg of chips!

Charis is a family owned and run business, Jim Stamoudis and Salvi Vinaccia are owners of the mammoth operation and bring with them over 30 years of experience in the retail and wholesale of fresh and cooked seafood.

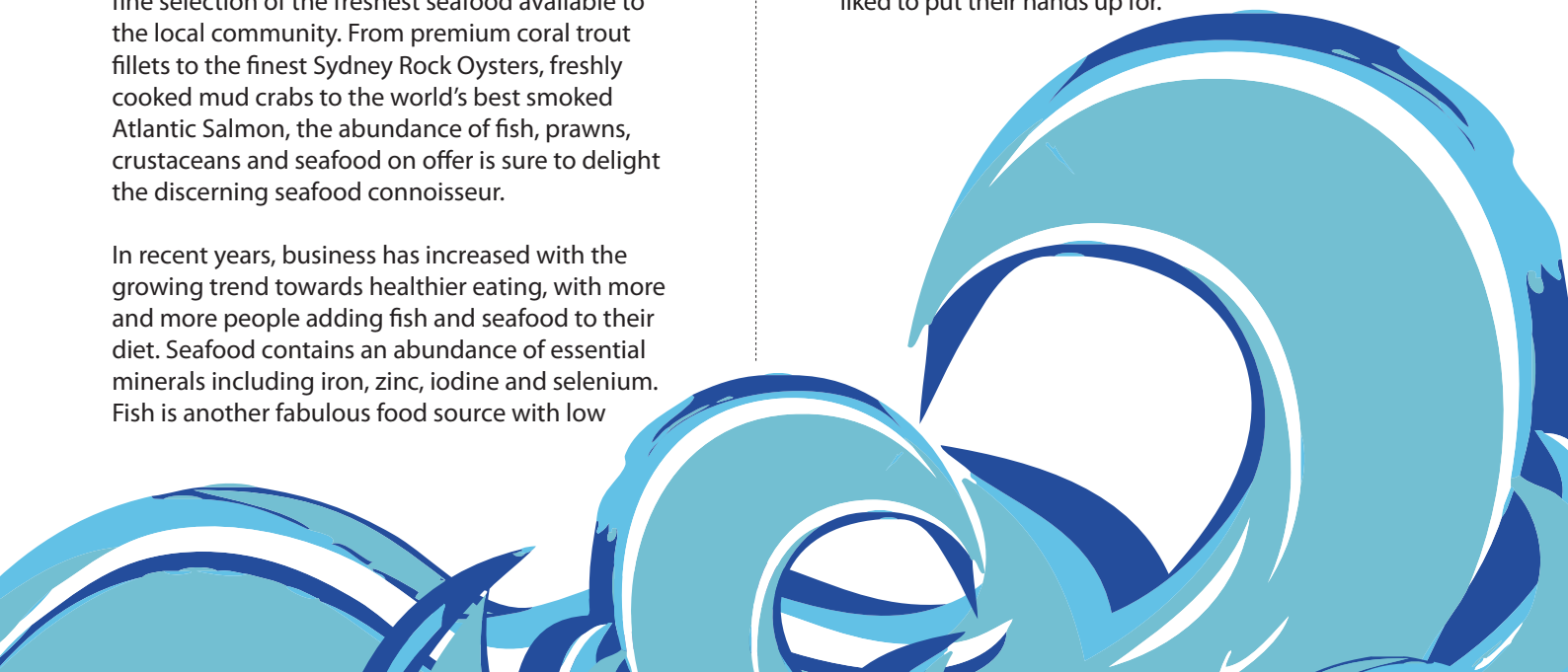
Jim and Salvi pride themselves on supplying a fine selection of the freshest seafood available to the local community. From premium coral trout fillets to the finest Sydney Rock Oysters, freshly cooked mud crabs to the world's best smoked Atlantic Salmon, the abundance of fish, prawns, crustaceans and seafood on offer is sure to delight the discerning seafood connoisseur.

In recent years, business has increased with the growing trend towards healthier eating, with more and more people adding fish and seafood to their diet. Seafood contains an abundance of essential minerals including iron, zinc, iodine and selenium. Fish is another fabulous food source with low

saturated fat and calories, making it the perfect healthy diet food.

With business thriving, Jim and Salvi decided it was time to upgrade the facilities at Charis. This extended from new flooring and display cabinets through to the hard-working cooking equipment used daily to pump out the tonnes of fish and chips to feed the masses.

The Garland salamanders used for grilled seafood through to the all-important Frymaster deep fryers lived a productive life but were getting on with age, some up 16 years old. The fryers at the time were not fitted with any form of oil filtering system, this meant that a tedious routine of manual filtration was performed daily on every fryer, which proved to be a difficult and time consuming task that nobody liked to put their hands up for.





Jim Stamoudis & Salvi Vinaccia



Charis Seafoods
371 Marine Parade, Harley Park,
Labrador, Gold Coast, QLD 4215
Phone: (07) 5527 1100

With the facility upgrade underway, this was the perfect opportunity to also look at an oil filtration system. Comcater's Gold Coast Sales Representative Paul Robinson visited Charis Seafoods and recommended the Frymaster Filter Magic Filtration system. Designed for safe and trouble free filtering, the system is in-built and eliminates the need for additional floor and storage space. The filter, housed in a spreader cabinet and combined with up to eight fryers, is capable of filtering each fryer, individually, without having to be moved from fryer to fryer, saving valuable time and labour.

Charis Seafoods is now equipped with a new line up of eight Frymaster MJCF fryers incorporating two Frymaster Filter Magic Filtration Suites. This has an enormous output capacity of cooking up to 360kg of fish and chips per hour.

"The filtering process is now faster, easier, quicker and more importantly, safer for the staff to use. Frequent filtering helps to improve the quality of the fried food, and maximises oil life which is critical to our bottom line," Jim explains.

"We were dumping out a monstrous amount of oil before we installed the Frymaster Filter Magic Filtration Suites, now our oil lasts longer, we're saving on time and labour but the biggest benefit of the Filtration Suites has to be the fact that we can filter and cook at the same time."

In the area? Be sure to drop in and try the delicious fish and chips while sitting in the beautiful parklands overlooking the Broadwater with views of the Gold Coast. Watch the pelicans arrive daily at 1.30pm for their own special feed of fish - it will be a great day out for the whole family.





Outside the Box

Longueville Hotel
80 Longueville Rd Lane Cove NSW
Phone: (02) 9427 2021
www.longuevillehotel.com



with
Greg Bookallil

Thinking outside the square has paid off for Greg Bookallil, sought out caterer and owner of Sydney's Box Catering. Based in sunny Lane Cove, Greg and his dedicated team make dreams come true for their extensive and diverse clientele base, providing a wide variety of delicious catered options with a personalised service to match.

The dedicated team of chefs and caterers are all guided by one very simple philosophy: to provide the best possible delivered meals to your function or workplace and the best customer service available. And they are reaping the rewards with some of Sydney's most recognised organisations knocking at their door. Most recently, The Block All Stars in Bondi and the Biggest Loser 2013.

Greg has come a long way, since he began his apprenticeship over 20 years ago. Starting his career at Edge Restaurant in Surry Hills, Greg was taken under the wing of Gary Skelton. It was here that Greg developed a great appreciation for fresh produce and modern Australian cuisine. Those early years were spent in a number of fine dining restaurants, including Kables, The Pig and The Olive and The Regent Hotel which held 2 Chefs Hats in the Good Food Guide. Along his journey, Greg was also blessed with the opportunity to work with industry greats including Neil Perry, Serge Dansereau and Kylie Kwong.

Hungry for more, Greg ventured out on his own, when in 1998 he acquired the Epping Hotel in Sydney's North. Never settling for anything less than perfection, Greg transformed the Epping Hotel to the point where everything from breads, pasta, sausages, pastries and even ice-creams were all made in-house. It didn't take long for the word to spread, and a new found respect and appreciation was established for the humble suburban bistro.

After one short year, he acquired a second venue and by the third year, Greg was the owner of 3 bistros. His work did not go unnoticed, when in 2010 he was awarded by the Australian Hotel





Greg Bookallil & Greg Harris



*AHA Best Casual Dining Venue – Metropolitan, Finalist
Sydney Morning Herald – Good Pub Guide 2012
Awarded 2 Chef Schooners (Hats) Score 17/20 & Top 5 Dish in Sydney*

Association (AHA) with Chef of the Year for NSW and in 2011, Chef of the Year for Australia.

Today, Greg is the proud operator of the Longueville Hotel Bistro in Sydney. Known simply as, 'The Longy', the hotel has been a Lane Cove icon since 1929. Major renovations were completed in 2006, transforming the venue into a beautiful, welcoming establishment, renowned for its excellent service and fine pub grub. Greg juggles his time between the hotel and Box Catering, which has been operating within the hotel's premises since 2009.

Although the two businesses were able to share the majority of their kitchen equipment, the best caterers know you can't be without a quality and durable food transportation system, as Greg explains.

"At Box Catering, food safety is one of our highest priorities. All food we cater for is delivered to our customers in a temperature controlled environment to meet food safety standards. Not only that, we also take great care and pride with the quality of the food we deliver."

"When we initially came up with the idea, we knew food holding and transport would be paramount to the success of the business. We did many months

of testing with various brands of food holding and transport equipment. At the end of the 3 month trial, we were convinced that Cambro hot boxes were the only solution for our catering needs."

"We now have 14 Cambro hot boxes that get loaded and transported to clients with hot, fresh and delicious food daily. These hot boxes are vital to the daily operation of Box Catering. Whether we need to deliver food down the street, across town or hours away, we count on Cambro to keep soups hot in winter and salads crisp and cool in summer."

Cambro Food Transport Solutions

Cambro is the backbone of food transport. With decades of proven performance, Cambro has been the primary supplier of food transport for caterers, schools, hospitals, colleges, military units and humanitarian relief agencies around the world.

Cambro has a complete line of insulated transporters answering the every need of any food service operation, no matter how large or small.

For more information, contact Cambro National Product Manager Margo Perkins on 0419 527 143 or Area Sales Manager (NSW) Greg Edmonds on 0437 367 092.



Cult Cucina

Cucina North Adelaide
21 O'Connell Street, North Adelaide SA
Phone: (08) 8239 1860
www.cucinanorthadelaide.com.au

An interview with Peter Neuta, Cucina North Adelaide

North Adelaide's tree lined streets are home to Cucina North Adelaide, a charming modern Italian eatery inspired by owner Peter Neuta's proud Napolitano and Calabrese heritage. From the moment you step into Cucina, an immediate sense of family and togetherness is felt. It may be the prized family photos that line the walls, the warmth of the candlelight or the rapport the staff share, but immediately you feel at home.

As with all success stories, the journey is often a long one, with many ups and downs along the way, as Peter remembers "When I bought the restaurant no equipment in the kitchen worked, not even the slicer. The décor was tired and rundown and the menu offering was very different to what you see here today."

"We opened on a Tuesday night, and I had people coming in asking for a \$10 steak! I thought what have I gotten myself into. We had many people tell us we wouldn't turn this place around, they all said I was crazy! But I went against the odds."

Adversity is not something new to Peter, who began his career at the tender age of 13, clearing tables at the then iconic Alfresco's on Rundle Street. After working his way up through the business and becoming partner, he moved onto Cafe VaBene, Campbelltown, where they fared very well, keeping 3 families afloat for 13 years.

After 30 years in the game, Peter has kept his cheeky sense of humour and wit, but is also humbled, crediting his staff and customers as the key to his longevity in the foodservice business.

"Once people join our team, and I promise you we aren't a cult or anything, they feel a part of the family. Your staff are an extension of your hands, if you don't have them, you don't have anything. My chefs have been with us for 14 years. When we sold the last business, the head chef came with me; he is the brains behind the menu."

In an industry with such a high staff turnover it's remarkable to hear that since Cucina North Adelaide's opening over 20 months ago, they haven't lost any staff. "We are all here to make a dollar, so we understand the importance of paying our staff on time. It shows you have respect for your staff, and if you give them the respect, they will give you maximum output - and then go a bit further."

Always a step ahead, Peter has turned restaurateur to events manager, converting the first floor of Cucina into an elegant function space. The perfect venue for weddings, birthday parties and corporate events, the venue is fast making a name for itself and in true Cucina style it all comes down to the service. "I sit down with each and every client and I ask them what they need - and it's done. We tailor each function to suit the specific needs of the client."



Comcater's David Field, together with Peter Neuta and Peter Silvestri

Peter's advice to budding restaurateurs? Continue to change and diversify "We are all fighting for the same dollar - so you have to have an edge, something that sets you apart."

"I used to have this pig headed mentality that breakfast stopped at 12pm on the weekend, but the customers didn't want this. They want breakfast at 2pm, 4pm even. So now, we give it to them."

"As we have developed our clientele, we have fine-tuned our menu offering and now know what our customers expect and are willing to pay. Since we have been here, we have changed our menu five times to adapt to what our customer's want. When we do our specials, we keep a record of what sold well and then consider adding these dishes to our menu."

Since opening Cucina, Peter confesses he has never worked as hard, but is fortunate to have a new kitchen that he can rely on. "The equipment we have here, compared to our last is 1,000 times better! When it came to choosing new equipment I left everything to Peter" (Peter Silverstri of Performance Catering).

"We have known each other for about 20 years, we have supported each other throughout our careers, we trust each other. And if you trust someone - they will look after you. What I really

appreciate from Performance Catering is the 24hr/7 day service support. Someone will always answer your call, and they will talk you through the problem and then you make the call if you would like a technician to come out."

The Cucina kitchen includes Rational, Garland, Lincoln and Dean commercial cooking equipment. Peter talks about his decision to purchase the Rational SelfCooking Center "Every time we visited the Performance Catering showroom, we never quite understood why the Rational ovens were so spotless and how they kept them so clean."

"Peter invited us to a Rational CookingLive® event, where we turned a lousy, cheap cut of meat into something that tasted sensational. Then we put a tablet in the Rational, and it washed itself - we were dumb founded!"

"It was the best thing we ever did - buying the Rational SelfCooking Center®. As soon as you turn the oven on, it reaches the desired temperature within minutes. The risk of burns from taking big pots of boiling water off the stove top have now been eliminated as we now steam our vegetables and cook pastas, risotto, stock and sauces in the Rational SelfCooking Center®. I also think it reduces the need for a few staff members and makes your life a whole lot easier."

Up Coming EVENTS



Foodservice Australia 2013

Foodservice Australia 2013

Looking for new ideas for your restaurant, cafe, canteen, bakery or commercial kitchen? Foodservice Australia offers you the latest food, drink and equipment all under one roof.

Date: 2 - 4 June 2013

Location: Royal Exhibition Building Melbourne
9 Nicholson Street, Carlton, VIC

Canberra & Capital Region Truffle Festival

The 2013 festival launches from June 21 and continues into August or until the truffles run out!

Date: 21 June–August 2013

Location: Canberra Various

lunch!

Is the premier event for the sector, featuring over 100 specialist suppliers, showcasing everything from food, beverages, packaging, cooking and hospitality equipment and more.

Date: 24–25 June 2013

Location: Royal Hall of Industries,
Moore Park, Sydney



**The Institute of Hospitality
in HealthCare Ltd**

IHHC, 32nd National Conference - Creating a Culture of Industry Excellence

The IHHC National Conference is the premier annual event for those working in hospitality and support services within the healthcare and aged care industry.

Date: 20–22 August 2013

Location: Hilton Hotel, Adelaide,
South Australia

Performance Catering Equipment

Family owned and run, Performance Catering Equipment has grown to become one of Australia's most formidable suppliers of commercial kitchen and catering equipment.

Located in leafy Holden Hill, Adelaide, the Performance Catering team share over 60 years of experience, providing the right advice and a personalised service offering to each and every customer.

Performance Catering is a one stop shop for all your hospitality needs with the wide range extending from commercial cooking equipment to tabletop supplies. From Performance Catering you can expect quality brands; Rational, Garland & Frymaster just to name a few.

To back this extensive range of products, Performance Catering employs a team of trustworthy, honest and customer focused service technicians who install and service all the equipment they sell. Performance also offers 24 hr/7 day a week service support as well as a preventive maintenance program.

Performance Catering is an approved Silverchef distributor and with their comprehensive knowledge of the Rent, Try, Buy program are on hand to guide you through the entire process, start to finish.

Managing Director, Peter Silvestri, discusses his relationship with Comcater "Our affiliation with Comcater began about seven years ago and our sales have gone from strength to strength".

"I have always looked at Comcater as the equipment leader in Australia. The quality brands that Comcater brings into Australia are well known and popular with customers. I find that Comcater has similar principles to our company with great backup in all areas".

When asked what Performance Catering's philosophy on customer service is, Peter replied simply "Do the right thing by the customer". "Our focus is to receive repeat business from our satisfied customers. You only achieve this by being prompt, honest and helpful at all times. By doing so, you build customer relationships and lifelong friendships".

For a limited time only, Performance Catering Equipment is offering free installation and commissioning of all Rational Units to the Adelaide Metro Area. Offer is valid until July 31 2013. Conditions apply. Contact Performance Catering Equipment on to learn about this fantastic offer!



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& HOSPITALITY SUPPLIES**

www.performancecatering.com.au



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8
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- Reduce labour costs with minimal staff supervision required
- Increase production with automated conveyor cooking platform

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Experience a LIVE Cooking Demonstration at any Comcater Demo kitchen with our Chef and discover how your business can benefit from the speed and consistency of Lincoln Impinger ovens.

TO BOOK A DEMO CALL:
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Using fast bake technology to distribute even heat, Lincoln conveyor ovens are perfect for producing pizzas, steak cutlets and even Indian naan bread.

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* Production times quoted are based on a single deck oven using a generic raw dough pizza base with a 4 minute conveyor cycle.

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