

Brought to you from the world of Comcater

front

BURNER

WINTER 2014

A Quarterly News Publication for the Foodservice Industry

The coolest
Chef of the Year

Join the queue
at Soonta

Arriola &
his Asador

a sharp canteen
dropping by Supernormal

FSAA
FOODSERVICE SUPPLIERS ASSOCIATION OF AUSTRALIA
National Awards
of Excellence
**INNOVATION
OF THE YEAR
2014**

Express Solutions

TRANSFORM YOUR CAFE



Discover how flexible cooking options can expand your cafe menu and increase profits.



EASY,
efficient food
options



Speedy meals

Increase
menu
VARIETY,
production
and profits



Tasty breakfast

Quick,
consistent and
QUALITY
results



Quick snacks

SIMPLE
to use
equipment,
basic training



Healthy options



To register for the next event call 1800 035 327
or visit www.comcater.com.au
from the world of Comcater

COMCATER
- foodservice equipment

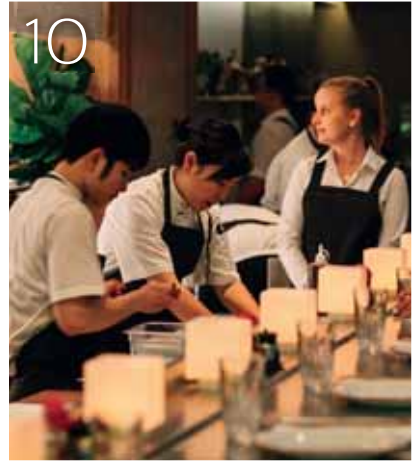
8



CONTENTS

WINTER 2014

10



- 6 News
- 8 Socamel delivers at Fiona Stanley Hospital
- 10 Andrew McConnell's Supernormal
- 12 La Boca's Chef Nicolas Arriola
- 15 Dealer focus on Wagga Catering Equipment
- 16 Rational launches ServicePlus
- 18 Joining the queues for Vietnamese at Soonta
- 20 Perth Inflight Catering takes off
- 23 Comcater's new showroom in Perth
- 24 Feeling good at Lezzet
- 25 McCool wins Rare Medium Chef of the Year
- 29 Eat drink play the American way in Echuca

12



15



20



29



Contributors & special thank-you to:

Jason O'Brien, Craig Connor, David Field, David Elsum, David Magnanini, Matthew Fletcher, Grant McGregor, Breffni Doyle, Clive Gilbert, Damon Yzelman, Jonathan Valentine, Simon Edwards, Tony Bizzari, Andrew McConnell, Nicolas Arriola, Adrian Hamilton, Paul Wright, Sharyn Dale, Mark Sweeting, Nam Nguyen, Dean Sharp, Salim Hazife, Michael Cugini, Kemal Barut, Lisa Hellier, Matthew McCool, Sam Burke, Gary Farrell, Dean Oberin, Richard Smith.

Frontburner Issue 18.

Published by:

Comcater Pty Ltd
(Incorporating RATIONAL Australia Pty Ltd
and FRIMA Australia Pty Ltd)
156 Swann Drive,
Derrimut, VIC 3030, Australia
Ph: +61 (0)3 8369 4600
www.comcater.com.au



Digital issues
can be viewed at
comcater.com.au/frontburner



twitter.com/comcater
[instagram.com/comcater_au](https://www.instagram.com/comcater_au)
[youtube.com/comcateraustralia](https://www.youtube.com/comcateraustralia)

Editor

Michael Wood

Managing Editor

Nuray Akdogan

Marketing Communications Manager

Vanessa Benallack

Marketing Coordinator

Lauren Duggan

Database & Direct Marketing Manager

Shane Vance

Page Layout & Design

Andrew Chrysostomou

For any comments or suggestions
email marketing@comcater.com.au



EDITOR'S note

On the front cover you'll notice Frontburner is 'brought to you from the world of Comcater' and this issue is true to that promise – bringing you an international range of cuisines to explore including aviation catering – all without the need for a passport.

From Andrew McConnell's new Japanese inspired venue at Supernormal in Melbourne to Chef Nicolas and his Argentinean La Boca in Adelaide, there's Vietnamese at Soonta, Turkish at Lezzet – even the American Hotel in Echuca.

It's a reflection of the range of equipment solutions Comcater provides that can be tailored to suit any restaurant, cafe or foodservice operation no matter what cuisine or cooking styles they use.

Reflecting on solutions, I was thrilled to hear Comcater's 'Express Café Solutions' and the FRIMA VarioCooking Center MULTIFICIENCY® 112T were finalists for the 2014 Innovation of the Year.

Express Café Solutions was judged the winner by the Foodservice Suppliers Association of Australia (FSAA) and the award was presented at their annual gala dinner with FSAA Hall of Fame member, Kevin Wood and wife Nancy in attendance. Congratulations to all involved.

Congratulations also to Matthew McCool, head chef at Sydney's Shangri-La Altitude restaurant. Matthew won the Rare Medium Chef of the Year competition where Comcater supplied most of the equipment for the competitors to cook with,

in conjunction with Rational who was a major sponsor. Through these sponsorships that encourage and recognise talented chefs, we can continue to deliver on Comcater's commitment to being our industry's best partner.

In line with the international flavours, I have also recently returned from the 2014 National Restaurant Association (NRA) tradeshow. Held in Chicago in May, the NRA show provided the opportunity to explore the latest international products and trends across our industry as well as connect with some of our overseas manufacturers.

I hope you enjoy reading this truly international issue of Frontburner and ask that you buckle up as we prepare for take-off.

*Michael Wood
Managing Director*

Recognising SMART SOLUTIONS



Comcater's Marketing Communications Manager Vanessa Benallack accepted the award on behalf of Comcater and the Wood family from Timothy Collett, Exhibition Director of Foodservice Australia.



Ambassadors Jason O'Brien and Craig Connor are thrilled Express Café Solutions was recognised by the FSAA.

Comcater has been awarded a National Award of Excellence by the Foodservice Suppliers Association Australia (FSAA) for developing the Foodservice Innovation of the Year for 2014.

Presented at the FSAA gala dinner held at Sydney's Doltone House in May, Comcater's 'Express Café Solutions' was announced the judge's choice beating out a strong field including another finalist from Comcater for the FRIMA VarioCooking Center MULTIFICIENCY® 112T.

Express Café Solutions is a one hour cooking demonstration that highlights to café and small restaurant owners how choosing smart equipment can help transform their cafés by increasing menu variety, production and profitability.

The innovative format of the demonstration is that the equipment profiled is suitable for smaller foodservice operations with a limited footprint or without a large kitchen.

From home made pumpkin soup in 6 minutes, toasted foccacias in 45 seconds to cooking 62 small pizzas

an hour, Express Café Solutions showcases equipment that will produce quick and consistent dishes that will expand café menus and increase operator's revenue.

Michael Wood, Comcater's Managing Director, wanted to thank the FSAA judging panel for the recognition.

"For a family company that began three decades ago, we are thrilled to be recognised by the FSAA for continuing to bring new innovations to the foodservice industry.

I'd like to thank the Comcater team delivering Express Café Solutions, including our Dealers, who are focussed on delivering solutions to the foodservice industry."

Demonstrations for Express Café Solutions are presented regularly by Ambassadors across Comcater's demonstration kitchens in Brisbane, Sydney, Melbourne and Perth and



also in conjunction with the network of Comcater dealers.

For more information and to book into the next demonstration near you, visit www.comcater.com.au/expresscafesolutions ☼

NEWS

ISSUE 18

RESTAURANT 5245



Exciting times lay ahead at the Hahndorf Resort located in the Adelaide Hills, with the tourist park undergoing major re-developments. This includes the newly opened

Restaurant 5245 with Executive Chef Matthew Fletcher at the helm who was formerly of the InterContinental London Westminster and London's The Landmark. A 500+ seat convention centre is also due to open shortly. We'll keep you updated.

UPDATE YOUR DETAILS TO WIN

Go into the draw to win a \$250 VISA gift card. Simply update your details or register a friend/colleague for Frontburner. Register at: www.comcater.com.au/frontburner or complete your details using the flysheet attached.



ANOTHER OUTSTANDING WIN!



Comcater's Robert Wood and Craig Haksteeg attended the Food and Hotel Asia (FHA) Exhibition 2014 in Singapore in April including the Manitowoc Gala Dinner held during the show.

At the Gala Dinner, Comcater was recognised for its Outstanding Sales Performance of Manitowoc product ranges including Lincoln, Garland, Frymaster, Dean, Cleveland and Delfield.

David Magnanini, Product Manager for these Manitowoc ranges proudly displays the award presented to Comcater.



In the mix...

Hobart Expo

Date: 29/07/14 – 30/07/14

Location: Hobart

Don't miss Hobart's best catering equipment and food trade expo at the Hobart Function and Conference Centre, Elizabeth St Pier on Tuesday July 29 & Wednesday July 30 from 9am – 5pm.

Featuring live cooking demonstrations from qualified chefs, explore a range of food and new cooking equipment solutions you can register here www.comcater.com.au/register

For further information please contact Catherine Bartels on (03) 8699 1204 or email c.bartels@comcater.com.au



Fine Food Australia

Date: 15/09/14 – 18/09/14

Location: Melbourne

Fine Food Australia is celebrating its 30th year of connecting buyers and sellers within the retail, foodservice and hospitality sectors. Returning to Melbourne in 2014, this year's event is a must-attend for anyone in the food industry.

For more information visit: www.finefoodaustralia.com.au



FRIMA LAUNCH AT CAFÉ BIZ

Café Biz is one of the café industry's largest annual events tailored to owners and managers of cafés, baristas, chefs and all other facets of the café industry.

This year it was held in March and during an exclusive VIP evening event, Comcater was pleased to launch the new table top cooking unit from FRIMA to the Australian market.

The FRIMA VarioCooking Center MULTIFICIENCY® 112T is a table-top cooking centre that does boiling, frying and deep frying in one unit.

In less than 1m² of bench space the VarioCooking Center MULTIFICIENCY® 112T supplements, or replaces up to 50 percent of all conventional cooking equipment, therefore perfectly suited for a range of café and restaurant owners.

"I just want one!" were the words David Elsum, Manager, Frima Australia kept hearing from the VIP



FRIMA chef Grant McGregor single-handedly showcased the flexibility of the unit from fried calamari to pasta ragout.

guests after seeing what the unit could do.

Set to revolutionise kitchens big and small, the table top unit was also a finalist at the recent FSAA National Excellence Awards for Innovation.

To see the FRIMA VarioCooking Center MULTIFICIENCY® 112T for yourself, attend a FRIMA Cooking Live near you. Visit frima-australia.com.au for more details.

Checkout the video from the launch night on Comcater's YouTube channel.

SERCO AND SOCAMEL

ready to deliver at Fiona Stanley Hospital

When Perth's Fiona Stanley Hospital opens its doors later this year, patients will be able to enjoy tasty, nutritious and most importantly hot meals thanks to the advanced meal delivery system using Socamel Ergoserv carts delivered by Serco's automated guided vehicles.



Fiona Stanley Hospital is a 783-bed state of the art public health facility that will provide public health services to patients across Western Australia.

Serco provides facilities management and support services for Fiona Stanley Hospital by integrating non-clinical services through state-of-the-art technology to ensure that the hospital runs smoothly and delivers a world-class experience for patients.

Part of this service delivery includes the use of automated guided vehicles (AGVs). AGVs are motorised trolleys to help staff with routine and heavy lifting tasks associated with the movement of

linen, meals, waste and medical supplies throughout the hospital.

These units travel automatically in separate service corridors away from most staff, patients and visitors helping to maintain an efficient hospital and improve OHS conditions for support services workers.

Breffni Doyle from Serco and the Interim Operations Manager at Fiona Stanley Hospital explains the benefits of using AGVs in the meal delivery process.

“Meal carts when full are heavy and hard to guide requiring considerable labour to keep them moving.

Using AGVs reduces the need for this labour, minimises OHS risks and prevents impact damage to the carts. The AGVs can be programmed when to deliver up to the ward providing greater flexibility and efficiencies for the central kitchen.”

The Fiona Stanley Hospital has one central kitchen located on the lower ground floor to service the entire hospital.

Rather than traditional hospital meal delivery systems of cook hot, plate hot and serve hot, Serco selected a cook/chill/rethermalisation meal delivery system.



Ergoserv carts are loaded in the production kitchen.



AGV units transport the carts remotely to the wards.



The Double Flow carts include hot and cold sections that are rethermalised via the Socamel docking stations (visible at rear).

Rethermalisation is when heat is put back into cooked food and reheated to temperature right before serving. It's not an additional cooking process.

With this system the central kitchen has greater flexibility for meal preparation. At any time of the day they can freshly cook meals for lunch or dinner then blast chill down to 3°C ready for plating and rethermalisation as scheduled.

As the facilities management company, Serco sent out a tender for a rethermalisation transport system that would handle the volume of meals required, support HAACP compliance and integrate with the AGV system in operation at the hospital.

Breffni Doyle was impressed with the tender submitted by the team at Comcater led by Clive Gilbert, Regional Manager WA and Damon Yzelman, National Healthcare and Socamel Product Manager.

“From the beginning, Comcater addressed all elements of the complex tender. During the tender presentation, the team from Comcater and Socamel were highly knowledgeable in demonstrating the capabilities of the Socamel system and included examples

of the meals patients could expect. “Above all else, the I-serv technology of the Socamel units in supporting HAACP compliance stood out. With software and features that allow complete tracking and traceability of temperatures of the units throughout the hospital, Socamel was an easy choice.”

The Socamel units had to be modified to suit the AGV units used at the hospital to ensure they could be accommodated in the bays specially designed for these units on the hospital wards.

The Ergoserv carts were raised higher than normal allowing the AGVs to go underneath to transport the carts around the hospital. Similarly the DoubleFlow docking stations were modified to accommodate the raised carts.

The installation of the Socamel units was completed by April 2014 making Comcater the first supplier to provide an entire equipment range for AGV testing.

Breffni appreciated this timing noting that the full range of testing for the meal delivery system could be done at once.

“Instead of having a prototype to use for testing, we could undertake volume

testing with the entire fleet of AGVs, Socamel units and docking carts enabling us to identify any roadblocks when the entire system is operational.”

Thanks to Comcater and Socamel, Serco know they have a robust meal delivery system ready to go leaving them more time to focus on completing other testing before the hospital opens.

When the meals are ready to be prepared, they will be done in a range of Rational units that have been installed in the production kitchen.

Simon Edwards, Rational Chef WA has demonstrated the capabilities of Rational units to the Serco team and has conducted several training sessions on site.

Simon, together with the team of Comcater chefs, are a resource for Serco if they need assistance with menu development relevant for patient nutrition needs, bulk catering operations and cook/chill processes in a healthcare environment. ❄️



Jonathan Valentine (Executive Chef) left, with Breffni Doyle.

Fiona Stanley Hospital
Murdoch WA
Facilities management by Serco
Scheduled to open in October 2014
In the kitchen: Socamel Meal Delivery Systems, Rational and Hupfer



スーパ・ノーマル

A LITTLE DIFFERENT

Supernormal located in Melbourne's CBD is the latest addition to the growing restaurant 'empire' of owner and Executive Chef Andrew McConnell.

While in his words "it's not an empire, just a restaurant", in reality Supernormal reflects the culmination of Andrew's experience distilled into a unique and refined vision executed impeccably.

Other such executions of Andrew's vision in Melbourne include Cutler & Co, Cumulus Inc, Cumulus Up, Builders Arms Hotel, Moon Under Water and the new Luxembourg (on the former Golden Fields site).

Supernormal meets Andrew's brief to the architects of a 'sharp canteen' and offers a broad range of Asian focused dishes in a considered space with a long open kitchen bar that creates a welcoming atmosphere encouraging Melbournians and visitors to drop by any time of day.

Research, research, research

Andrew McConnell's success stems from more than vision. "Research, research, research" is the key says Andrew.

At least 18 months of planning had been undertaken before the doors opened at Supernormal which included learnings from Golden Fields and Supernormal Canteen.

Supernormal Canteen opened next door to Cutler & Co for a brief period over the previous summer. This venture allowed Andrew to finely tune and develop the offering and marketing for the Supernormal of today.

After working and travelling widely across Asia including Shanghai, Hong Kong and Japan, Andrew's knowledge of the food and flavours of the region are evident in the menu.

"The menu at Supernormal is my interpretation of Asian flavours I'm comfortable with – but used with local produce that has greater variety and seasonality. At the moment we are doing a beautiful Short Rib from a local producer slowly braised with an XO sauce."

Andrew knows how to keep customers happy with favourites from Golden Fields days migrating to the Supernormal menu including the New England lobster roll and the peanut butter parfait with salted caramel and soft chocolate.

Rolls Royce of kitchens

Andrew's further research and development of the menu included multiple visits to Japan so when he came to write the menu he knew exactly the type of kitchen he needed.

From this and what he'd learnt from the setup at Cutler & Co, he wanted the "Rolls Royce of kitchens". The kitchen at Supernormal has a dumpling section, wok section, raw section, pastry section and larder all based around the menu and creates a great work flow.

Accordingly, Andrew chose equipment that would suit this and the 'sharp canteen' design of Supernormal.



The smart kitchen features Mareno, FRIMA and Rational.

“It’s not about one piece of equipment, it’s the family of equipment and how it works together. The Mareno range complements each other aesthetically and functionally to create the seamless work flow we have to easily handle 500 covers.”

FRIMA is the star!

As you pass the open kitchen a spectacular circular staircase leads downstairs to an intimate private dining room which includes Karaoke that is already proving popular.

There’s also a second smaller kitchen that features smart equipment enabling it to be used for the private functions but also as a production kitchen.

The real star here is the FRIMA VarioCooking Center MULTIFICIENCY® asserts Andrew.

“With the FRIMA, we use it for à la carte for the functions including deep frying. As a production option, it has halved the cooking time to slowly braise tripe and produces fantastic XO sauce in bulk. The heat transfer delivers gorgeous even caramelisation in the sauce.”

Even with the growing stable of his restaurant businesses (okay, we won’t say empire), Andrew is and remains a chef at heart.

The day-to-day management grind of each business is left to the highly experience and talented managers who are accountable for each business enabling Andrew to spend more time where he is most comfortable - in one of his kitchens.

“I’m just as happy cooking steak and béarnaise at the Builders Arms or the degustation at Cutler & Co. Being able to cook in the different kitchens...it’s good for the head.” ❁

A FOODIE’S FAVOURITES

with Andrew McConnell

As a regular visitor to Japan, we asked Andrew his favourite places to dine.

Nihonryori RyuGin

Chef: Seiji Yamamoto
1st Floor, 7-14-24 Roppongi, Minato
Ranked 22 in the San Pellegrino top 50 restaurants. One of the best restaurants in the world, using the very best produce Japan has to offer, cooked using modern techniques without losing respect for tradition.

Sushi Train

Narita airport -Terminal 2 main building
A wonderful way to leave Japan, fully sated with a belly full of sushi and a few glasses of sake.

Their seafood is delivered daily from Tsukiji markets, serving the best quality blue fin tuna, premium sea urchin plus home-made marinated mackerel, tuna, salmon and young yellowtail tuna.

Mai-sen

4-8-5 Jingumae, Shibuya, Tokyo Prefecture
Known for its Tonkatsu (crispy deep fried pork cutlets breaded in panko).

Set in an old bath house, it has a wonderful ambience and is one of my must eat lunch spots in Tokyo. A well oiled machine producing incredible pork.

Sushi Dai

Located just steps from the Tsukiji seafood markets, it’s known as the place to have sushi for breakfast. Warm and rowdy, punters wait up to 2 hours for a seat but it is well worth it.

New York Grill

52nd floor, Park Hyatt Tokyo
This is the go-to place for a Sunday brunch, great view, service and interior space. I love it for its nostalgia.

Supernormal
180 Flinders Lane, Melbourne VIC
Owner: Andrew McConnell
Ph: (03) 9650 8688
www.supernormal.net.au
In the Kitchen: Mareno, Frima, Rational, Comenda and Frymaster



CHEF ARRIOLA

and his Asador

Asador is both a traditional dish and the Argentinean term for ‘barbecue’. La Boca opened in April 2014 as part of the Stamford Plaza Hotel and is the only traditional Argentinean restaurant in Adelaide using an Asador.

As you enter La Boca, the lingering wood fire aromas are confirmed by the impressive sight of the traditional ‘parilla’ (grill) slowly cooking over the ‘Asador’ (open fire pit).

La Boca Chef Nicolas Arriola explains that using the traditional cooking methods of Asador and Grilling at La Boca is what makes the menu authentically Argentinean.

“Argentinean food is very rustic and often cooked according to ‘the way it used to be’. I want to refine this for an international audience.”

And he is well placed to do this. Argentinean born and trained, Arriola

has been on a global journey sharing the cuisine of his homeland.

Arriola has worked in restaurants all over the world including a 3-Starred Michelin restaurant in San Sebastian Spain and respected grill restaurants in Budapest, New Zealand, Jakarta, China and Singapore.

And while he has dabbled in Italian and Spanish cuisine, it has been his focus on Argentinean cuisine at Stamford hotels in Singapore that has resulted in Arriola being invited to come and establish La Boca at Adelaide’s Stamford Plaza Hotel.

The menu created by Arriola for La Boca blends dishes created over

the Asador with dishes created in a traditional back of house kitchen presenting Arriola with the challenge of managing two separate kitchens.

“It is definitely a balancing act in terms of timings to create our menu with different parts of the kitchen busy at different times. Early on the back kitchen is busy with starters and then the Asador busy with mains.”

With the impressive Asador out the front, the back of house kitchen works just as hard. A Garland grill is a star performer with the ever reliable Rational taking care of producing many of the accompaniments.

Diners are encouraged to experience the set menus which offer a shared tasting experience.

“We know most diners may not know what Argentinean food is, with our set menu we can showcase traditional dishes and help them enjoy the experience.”

The Argentinean cuisine journey begins with a long plate of traditional entradas including empanadas, traditional sweet corn and pork cake, authentic sausages and mussels accompanied by flat bread and dips.

But the star attraction to follow is the shared platter of various meats from the Asador which can include

beef ribs, lamb, chicken or suckling pig served with roast potatoes and vegetables.

Of course there are à la carte options and non-carnivores are not forgotten. A rustic dish of grilled codfish served with traditional lentil potage or the sous vide Ocean Salmon with fennel risotto are attractive options for any diner.

Even though Arriola has only recently arrived in Adelaide, he’s already impressed with the quality of South Australian produce.

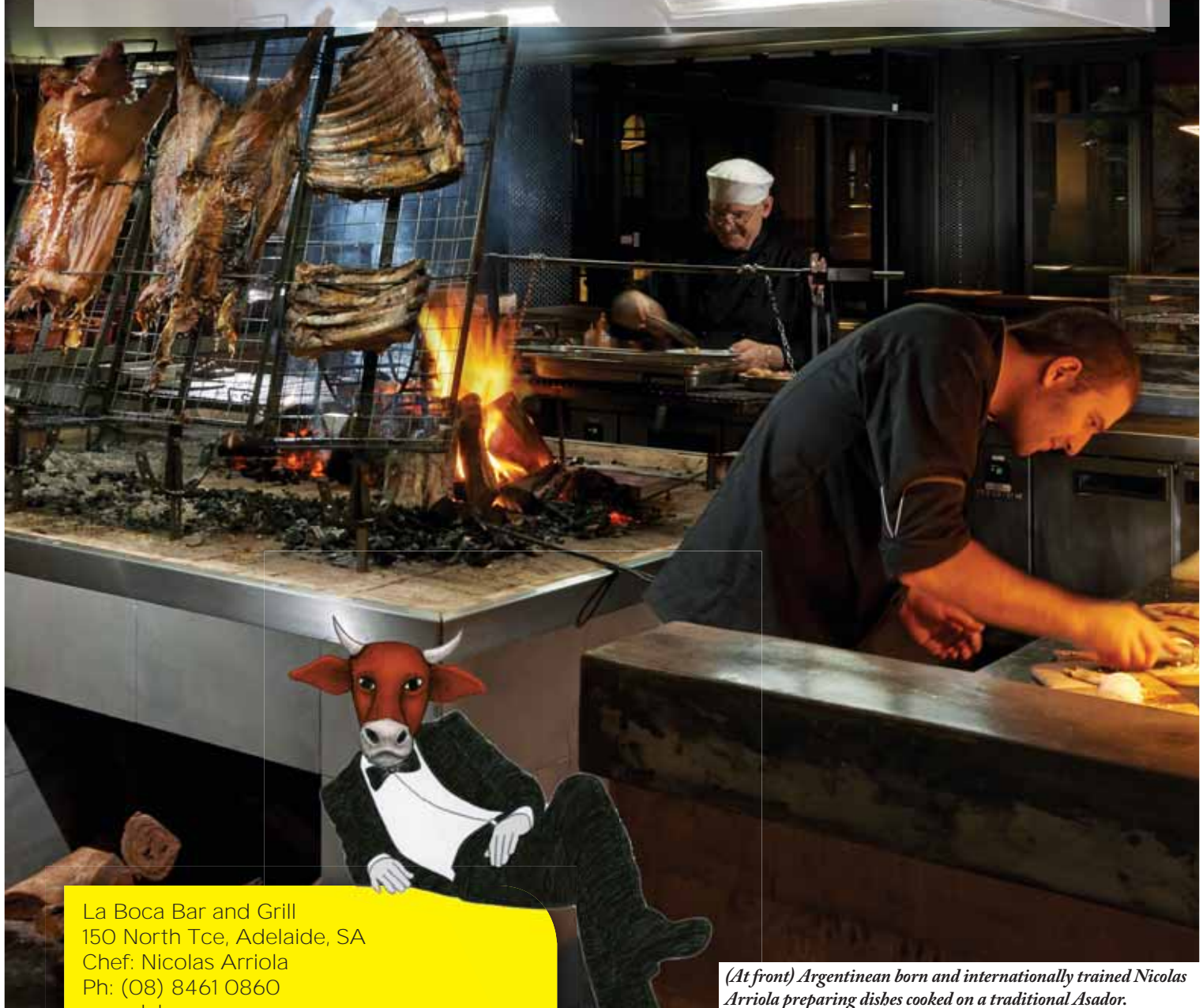
“We use prime cuts from the Coonawarra for the Asador and as I become more familiar with local

produce I’ll look to incorporate more of it into the menu.”

La Boca’s authentic menu is complemented by the vibrant and bright decor that reflects Arriola’s desire to keep it simple. From the rustic tableware to the lack of linen, La Boca is far from pretentious.

“We want people to feel like they can come for a special occasion as much as mid-week casual dinner.”

From what we’ve seen so far, it’s pretty clear diners will find any excuse to head to La Boca. ✿



La Boca Bar and Grill
150 North Tce, Adelaide, SA
Chef: Nicolas Arriola
Ph: (08) 8461 0860
www.laboca.com.au

*In the kitchen: Garland, Rational
and PureVac*

(At front) Argentinean born and internationally trained Nicolas Arriola preparing dishes cooked on a traditional Asador.

CAMBRO®

IF IT'S NOT THIS NAME, IT'S NOT THE SAME

Stop Wrestling with your shelving

- Lifetime warranty against corrosion or rust
- HACCP compliance made easy
- Strong as steel
- Economical
- Moisture and chemical resistant
- Suitable for freezers, coolrooms & dry-stores



BASICS



ELEMENTS



CAMSHELIVING

For your nearest Dealer call 1800 035 327
or visit www.comcater.com.au
from the world of Comcater

COMCATER
- foodservice equipment



Catering equipment just A CLICK AWAY

With a new online store, Wagga Catering Equipment now caters to customers Australia wide. In operation since 1980, the business was purchased by brothers-in-law Adrian Hamilton and Paul Wright six years ago.

Most of the current team of 12 have been with them since then. “Paul and I believe that our business is only as strong as our staff. We have fun at work and we feel our team enjoys working for us. We always have morning tea on any staff birthday or work anniversary. Coffee and cake is what we love,” explained co-owner Adrian Hamilton.

The business has been located at their current premises since August 2012 where much thought went into the showroom design to create a ‘warehouse on display.’

Co-owner Paul Wright explains: “We have a fully equipped and functional demonstration kitchen and café in our showroom which forms an integral part of our business.

We aim to be a one-stop hospitality supply shop selling equipment, kitchen essentials, chef uniforms, coffee and coffee machines etc. Most customers are offered a coffee as they wander around.”

Adrian adds...“It’s also where we conduct barista training, product and cooking demonstrations including most

recently ‘Express Café Solutions’ - the first held in a regional area. Comcater have been very supportive in bringing customers to our showroom through these live cooking demonstrations.”

Wagga Catering’s relationship with Comcater has grown remarkably since Adrian and Paul took over the business. They recognised that to be a leader in the industry they needed to grow their relationship with Comcater.

“Our relationship has grown from strength to strength. We have much confidence in the quality of the products they represent. Brands such as Rational and Cambro are leaders in the industry and we have confidence that we can sell these to our customers, knowing they have the best available.”

Wagga Catering Equipment have recently launched their online store at waggacatering.com.au. It has been an amazing challenge with fantastic results achieved to date.

“We spent 12 months with web designers ensuring our online store was equal to or better than any in our industry. Our challenge recently is

the marketing of our website to let customers know our products, prices and delivery are equal to many of our competitors.”

Recent sales show that the message is getting out there with orders being received from all over Australia.

Adrian and Paul are excited for the future of Wagga Catering Equipment and acknowledge that support from Comcater’s NSW team has been invaluable.

“Jason O’Brien (pictured below) is a great salesperson and knowledgeable chef that has got to know our customers while Sharyn Dale supports us by following through with any promise. This gives us great confidence in our business. ✿



Wagga Catering Equipment
34 Pearson St, Wagga Wagga, NSW
Ph: (02) 6925 1130
www.waggacatering.com.au

RATIONAL NEWS



SelfCookingCenter®
whitafficiency®



Follow RATIONAL Australia:



Rational offers a total Solution

Rational has launched 'Rational ServicePlus' which combines a range of FREE after sale customer application support services together in one complete package.

covers a wide range of training and support services.”

Right from the start, Rational helps customers get the maximum benefit

improve the processes in their kitchen.

“As well as Chef training, Service Plus provides Rational ChefLine® on 1300 663 864. This unique service is available to our customers from 8am-8pm, 365 days a year where they can speak directly to one of our Rational Chefs about cooking techniques and advice”.

... customers automatically have FREE access to the ServicePlus package ...

Rational remains at its customers' side long after the purchase and is always on hand to support owners to improve their day-to-day kitchen operations.

from their partnership with Rational ongoing throughout the product life. By request Rational Australia will come to the customer's kitchen to initially show the team how to operate and maintain the appliance.

Whether this is saving resources or getting even more out of the appliances themselves, the 'Rational ServicePlus' package reinforces this approach.

Mark further highlights the value to Rational customers.

Mark Sweeting, Manager at Rational Australia explains...“Now with the purchase of a Rational appliance, our customers automatically have FREE access to the ServicePlus package that

“With the Service Plus package, ongoing further training is free through one-day training seminars at our Academy RATIONAL events. At these seminars customers are able to explore new ideas for their menus or learn how they can further

ClubRATIONAL is an exclusive club for Rational owners, it allows access to recipes, expert tips and the latest software updates. Customers can simply download them as they become available.

“With the new ServicePlus package our customers have access to the best cooking and application support in the industry,” says Mr. Sweeting. ✨



RATIONAL CookingLive

Rational CookingLive's online calendar is available at www.rationalaustralia.com.au/event-calendar

To book calendar events call: **1800 035 327**
(AEST 8.30am to 5pm Mon – Fri)

RATIONAL Chefline call: **1300 663 864**
(AEST 8am – 8pm – 7 Days)



CLUBRATIONAL

Explore ClubRATIONAL anywhere

The interactive ClubRATIONAL online platform was launched earlier this year - it's full of new suggestions and features a range of user-friendly and intuitive functions.

ClubRATIONAL is perfect for exchanging recipes or getting expert tips on daily kitchen routines. There is now so much more to discover for ClubRATIONAL members on www.club-rational.com Rational have included scores of new recipes which Club members can review, add to or share with colleagues on Facebook and Twitter.

Club Users can choose from more than 3,000 recipes and collect their favourites in personalised cook books. With the number of recipes growing quickly (doubling in the last six months alone) this feature will make it easier for users to find their personal favourites quicker.

Club members can still also upload their own recipes. There's now even recognition of contributions via reward points and badges - the more active the Club user, the more badges they can receive.

For example, there are badges for new Club members, RATIONAL CookingLive invitations or participation in a free one-day seminar at Academy RATIONAL.

Another user-friendly feature is that much of the User's Club content can now be summarised on a 'Discover'

page. Every day, users will always find new tips, information, recipes or videos about RATIONAL and professional kitchens.

Registering is now much simpler too. Anyone who wants to join ClubRATIONAL now only needs to provide a name and e-mail address and set a password.

ClubRATIONAL is available in eleven languages and is the internet platform for professional chefs worldwide with almost 50,000 members. ✨





Sooner the better



Adelaide city workers and locals looking to enjoy a delicious Vietnamese lunch at Soonta know they need to head to one of their three CBD restaurants sooner rather than later.

Soonta's menu includes a range of fresh and incredibly tasty traditional style Vietnamese dishes including their famous Bánh mì (Vietnamese baguette) and salad bowls.

Soonta serves lunch to up to 600 customers a day meaning long queues are common. In fact at the Rundle Mall, crowd control ropes are in place to keep hungry customers in check.

Soonta is simple, delicious quality Vietnamese food delivered with great service all at a value-for-money price. Clearly Adelaide workers love it and can't stop talking about it.

With word-of-mouth support combined with a consistently good product, Soonta has expanded to three CBD locations and a production kitchen.

Soonta is Nam Nguyen's family business that has grown from humble

beginnings thanks to the passion of the Nguyen family to produce traditional Vietnamese dishes.

Soonta's famous Bánh mì rolls are a Vietnamese baguette with fresh house-pickled carrot and daikon, cucumber, spring onion, coriander, signature garlic aioli and choice of protein.

The choice of proteins available includes roast pork with crackling, soy ginger chicken, grilled chicken, meatballs or tofu with shiitake mushroom.

The proteins can also be added to Soonta salad bowls and to the equally satisfying bún bowl.

It was critical to increase product volume whilst maintaining quality and consistency

An accounting graduate, Nam Nguyen recognised he'd be more successful at focusing on the quality of the ingredients and product rather than numbers. And that's exactly what he's done.

With such a high volume of product needed to meet growing customer demand, Nam acknowledged Soonta needed to streamline operations. It was critical to increase product volume whilst maintaining quality and consistency – at the same time keeping operating costs under control so Soonta's menu prices would remain competitive.

During Soonta's start-up phase, the family used conventional ovens and grills to cook the meat but this was no longer viable for three inner city locations.

A production kitchen outside the CBD was established to prep the



Rundle Mall.

Join the queue.



James Place.

salad ingredients arriving fresh daily from markets and local suppliers and then delivered daily to each store. The rolls, available in white and wholemeal, are also delivered in store daily from a trusted bakery.

However with the volume of proteins required daily, a smarter way to roast, grill and cook the roast pork (and crackling), chicken done 4 ways and meatballs was needed.

Nam researched his options on the internet and realised Rational was the solution he needed.

Rational enabled high volume production of various proteins delivering a consistent result every time. With Rational, the team at Soonta could roast and grill all the pork and chicken required for the day and even overnight.

Traditional ovens and grills were no longer needed, freeing up space in the kitchens and saving on cooking time

– allowing staff to focus on prepping the meat for the lunch service.

Dean Sharp, Rational Chef, worked closely with Nam and Soonta to test out different recipes and cooking methods to ensure consistent results across the range of dishes. Nam is now even considering options for producing wontons and steaming greens using the Rational.

As well as Rational, Nam worked with the team at Commercial Food Equipment to explore further equipment solutions. Alto-Shaam holding draws were perfect for safely holding the large volume of prepped meats safely at temperature ready for service.

At the Rundle Mall store, Frymaster was the obvious choice to produce the hundreds of spring rolls sold daily.

With Rational, Alto-Shaam and Frymaster, Soonta has been able to maximise productivity and maintain

consistency of their quality product enabling them to continue offering an outstanding value for money lunch to Adelaide's CBD workers.

So while Soonta is now well placed to serve even more of Adelaide's busy workers...hopefully in the future workers in other cities can enjoy a famous Soonta Bánh mì.

The sooner the better we say!

And if you're wondering what the word Soonta means, don't. It's a brand name developed for the business. However, after tasting the dishes at Soonta it may well as be Vietnamese for scrumptious. ✿



Soonta – Adelaide SA
 14 Waymouth Street
 Shop 7 / 20 James Place
 Lg04 77 Rundle Mall
www.soonta.com.au
*In the Kitchen: Rational, Alto Shaam
 and Frymaster*

THE SKY'S the limit

For the Hazife family of Perth, serving pilots at their Lunch Bar has taken off into an aviation catering business called Perth Inflight Catering.

In the late 80's and 90's Salim Hazife's father Ismail (aka "Smiley") and mother Maria had a relatively successful family owned Lunch Bar in Perth's suburban Belmont.

Often Pilots from the nearby airport would come in for lunch and then began to request sandwich platters and crew meals to take with them on their chartered flights.

Word soon grew and before long the Belmont Lunch Bar was serving locals at lunchtime before closing its doors to become an overnight

production kitchen delivering the meals to the pilots and airline crews the following morning.

By 1998, it was time for the family

business to open Perth Inflight Catering and focus on catering to the burgeoning Western Australia airline industry. Perth Inflight Catering had taken off.

In recent years, "Smiley" handed over the reins of the business so he could focus on his other passion - fishing. Perth Inflight Catering is now in the safe hands of his son and Managing

... We work with our clients to develop the menus to produce good food, not airline food ...

Mining growth = Aviation Growth

From initially servicing a handful of regional airlines, as the mining industry has grown, so has the number of customers involved in transporting fly-in-fly-out (FIFO) workers and other passengers from Perth Domestic airport to regional airports and mine-sites across WA.

Key customers include Cobham, Alliance, Network, Skippers, Marooomba plus 12 other regional operators as well as Corporate Jet operators.

Perth Inflight Catering has grown from four people to over 150 team members in 16 years.

Director Salim Hazife who together with his sisters continues to grow the operation.

The original focus of the business remains - to provide a highly personalised end-to-end inflight catering service to the aviation industry.

"Being a smaller operator means we can offer greater flexibility than some of the larger competitors" explains Salim.

"We work with our clients to develop the menus to produce good food, not airline food.

Offering a variety of dishes to meet our client's needs is important.



Salim Hazife, Managing Director Perth Inflight Catering and Pic Fresh.



The Halal accredited smart kitchen and HACCP accredited and certified production facilities. The areas of green flooring signify Halal production areas.



The fleet of specialised vehicles.

We know most passengers fly every second or third week so we provide hot and cold choices that change weekly.”

That’s where Perth Inflight Catering differs from other competitors who may serve the same sandwich and snacks during a month.

Since establishing the business at its current site in 2000, operations at the Domestic Airport site have now expanded to be four times the original size. A recent remodel included the introduction of a hot kitchen and Halal production capabilities.

Smart equipment for smart kitchens

With expanded menus and increased production, Salim invested in smart equipment with a smaller footprint to suit the remodelled kitchens.

In 2010 second-hand combi ovens were replaced with two Rationals that could produce the consistency required across a range of dishes.

Earlier this year, two Tecnomac blast chillers were installed. Salim has been impressed by the improvements so far.

“After producing large volumes in our Rational, we can now cool and chill so much quicker with Tecnomac

making for a faster turnaround in our production kitchens.”

The final piece of the line-up was a high capacity FRIMA unit that can boil, fry and deep fry in one unit. With the FRIMA, Perth Inflight Catering is now able to bulk cook/chill hot dishes in-house like curries and pastas. Previously these dishes were supplied by a third party.

“With the continued support of National Food Service Equipment, all our specialised equipment is provided by Comcater, including our Cambro shelving.

While it starts with great technology, this combined with training and support provided to our Chefs ensures we get the maximum benefit from our equipment.” explains Salim.

Being able to expand the variety and quality of the meals combined with local and internationally recognised Halal certification means Salim can look to expand the range of airlines to service.

When you consider the international aviation market out of Perth has recently grown by 9 percent, it is likely Salim’s meals will be available to business class and first class passengers of airlines like Etihad, Qatar and Emirates soon enough. ✿



Those who knew of the Hazife family business origins often requested sandwiches to be supplied to other operations outside the airport.

Salim resisted as the aviation catering business was already at capacity but with the GFC related decline in aviation in 2008, he saw the opportunity.

PicFresh was established in 2009 and specialises in wholesaling pre-packaged sandwiches, wraps, rolls and salads to provide healthy options for school and hospital canteens, sporting venues and casual dining venues including Crown Casino.

Made fresh the night before in the production kitchens and delivered next day to customers, many of the selections are green star approved for school canteens.

According to Salim, “PicFresh is an extension of what is done for the airlines, it complements our existing operations while growing to become a third of our business”



Trucks has direct tarmac access enabling prompt and efficient delivery to customers.

Perth Inflight Catering
1 Newton Road, Perth Domestic Airport
Ph: (08) 9477 0777
www.inflightcatering.com.au
In the Kitchen: Frima, Tecnomac, Rational and Cambro

PicFresh
1 Newton Road,
Perth Domestic Airport
Ph: (08) 9277 9977
www.picfresh.com.au

Tecnomac[®]

Intuitive Technology For **Blast Chilling & Blast Freezing**

FEATURES:

- Blast chill from +95°C to +3°C within 90 minutes
- Blast freeze from +95°C to -18°C within 240 minutes
- Easy to use digital controls
- 99 user defined programs
- Built-in USB drive for HACCP data download
- Automatic hot gas defrost
- Dual suitability racks - suits both gastronorm and baking trays
- 2 years parts and labour warranty



**For your nearest Dealer call 1800 035 327
or visit www.comcater.com.au**
from the world of Comcater

COMCATER
- foodservice equipment

NEW PERTH SHOWROOM and demonstration kitchen

Ask most people involved in foodservice and hospitality in Perth if they know Comcater WA Regional Sales Manager Clive Gilbert, the answer is probably yes. Ask if they've ever been to his office, they'd likely say no.

And while rumours persist he'd often make work calls on Cottesloe beach, it's true that when he began working for Comcater in Perth Clive did in fact work from home when not visiting customers.

Now with the growth of Comcater's operations in Perth, Clive and the WA team are proud to introduce the new premises in Balcatta.

Located at 7 Abrams Street the site boasts an equipment showroom, offices, meeting room, fully operational demonstration kitchen adjacent a workshop housing a local stock of equipment, spare parts and a small repair workshop.

"Whilst our valued Dealers in Perth showcase much of our equipment, our showroom here features some specialised and unique equipment you can't see anywhere else from the likes of Mareno, Comenda, Cambro and Socamel including the units that travel remotely at Fiona Stanley Hospital." (See p.8 for more information.)



Clive Gilbert, Graham Smith, Darren Markham, Trish Juinio, Andrew Black, Ian Burdett, Michael Cugini, Mark Xerri.

The demonstration kitchen includes equipment from Rational, FRIMA, Tecnomac, Lincoln and Menumaster all ready to use. And like all Comcater demonstration kitchens it is available for Dealers and their customers to use for their own product and recipe testing.

Michael Cugini, Area Sales Manager explains, "As an ex-chef, I like to work with customers to test their menus and recipe ideas so they can get the most from the equipment".

Each month, Michael will also be presenting Express Café Solutions

cooking demonstrations that are designed to show café and smaller venue operators how to expand menus and increase productivity in a small footprint with smart equipment.

Rational CookingLive and Frima CookingLive demonstrations will also be held regularly in the kitchen.

With the increased warehouse facilities, Comcater WA now has local stock available and on-site spare parts meaning there's no need to wait for stocks to be transported from the east coast.

Ian Burdett, heads up the Service and Technician team of Graham Smith, Andrew Black, Darren Markham, Mark Xerri, Don Banham and Michael Swanson who are out of the road.

To book in for any of the regular cooking demonstrations or make an appointment to visit the new office call (08) 6217 0700 and speak with the lovely Trish Juinio. ✿



Comcater Demonstration Kitchen
16/7 Abrams Street, Balcatta, WA 6021
Ph: (08) 6217 0700
Email: wasales@comcater.com.au



LEZZET

a feel good space

Starting as a busboy at the tender age of 15 Kemal Barut always knew that the restaurant world was for him. Fast forward 15 years and he now owns one of the restaurants that he started in. A serendipitous relationship with an aging owner gave Kem the leg up he needed, and now he's celebrating ten years at his own Lezzet restaurant. For a young Turkish chef and owner the journey has been a fascinating learning experience, full of all the highs and lows that any young entrepreneur would expect.



Along the way Kemal has expanded and renovated Lezzet four times and there's a new renovation currently at planning stage. Of course with the expansion comes the need to reconsider the positioning of his wood-fired oven – the main stay of his menu, and the relocation of his Rational oven. "It's all about the flow for me, about creating a space that accommodates the staff, without expanding the floor space, and ensuring it retains that open kitchen feel that people love" says Kem.

Lezzet's menus have a strong connection to the Turkish home of his grandmother with this lovely, quirky and youthful streak that says everything about his Australian upbringing. His dishes have a modern presentation style, while somehow avoiding straying far from honest Turkish flavours.

With the expansion (from the original single shopfront, to what now takes up three shopfronts and a large heated sidewalk dining area) the menu offerings have had to be broadened. Known for its strength and durability, a six-burner Garland was installed to replace the old

cooktop to cope with the extra work.

Weekend breakfast service was introduced featuring the Turkish style of breakfast dining – with his own chunky woodfired Turkish breads, the use of claypots and the unusual breakfast flavours of sucuk, haloumi, pastirma, olives and even a date mousse, ensuring it's far from the typical breakfast offering around town.



At night, Kem subtly convinces customers that the Turkish 'Sofra' shared table menu is the way to go... in fact it does give them a taste of many Turkish dishes in the one sitting, without feeling like a mammoth event. The Sofra menus are offered in various multi course sizes at varying price levels. This allows Kem to better arrange the kitchen into systematic services rather than dealing with chaos.

His wine list was originally constructed by an award winning sommelier and is just the right size for Lezzet, with plenty of wines that you don't get at any local bottle shop. He also has two Margaret River 'Lezzet branded' red and white wines for the more thrifty customers, who would usually prefer to BYO, so that everyone's happy.

Kem connects to his customers through an ever changing website, a facebook page and a brand new App which will eventually connect to his eCookbook which he is writing with a talented local photographer creating beautiful images of Turkish food and life.

The entire feel of Lezzet is that you are stepping into a home with edge, a space that feels good and smells good with a warm smile at the door - and what else could you ask for? ❁



Lezzet Turkish Restaurant
81 Brighton Road, Elwood VIC
Ph: (03) 9531 7733
www.lezzet.com.au

In the Kitchen: Cambro, Rational and Garland



MC Peter Howard interviews Matthew as he describes his winning dishes to the judges.

M^CCOOL-EST of them all

In the hotly contested Rare Medium Chef of the Year competition, Matthew McCool from Sydney's Altitude restaurant kept his cool to take home this year's trophy.

Held in Sydney over three days of the FoodService Australia exhibition, the annual competition attracts entries from head chefs, sous chefs, chef de cuisines, executive chefs and chef owners.

Competition director/Executive Chef Gary Farrell was impressed by the standard of entries received.

"This year we received 80 entries with 32 finalists selected making the event bigger than ever. It's refreshing so many experienced chefs are attracted to a competition that highlights their profession."

The competition involves chefs competing against each other and the clock in a test of creativity, culinary

knowledge and ingenuity. Over a number of heats, competitors only have an hour to prepare two of their best dishes from a mystery box of ingredients that include a main ingredient and secondary ingredient.

The judges were looking for more than just a great dish, competitors were judged on their creativity and ability to utilise the ingredients and equipment available to them.

With Rare Medium as the major sponsor, many of the dishes featured lamb, beef and goat.

Rational was a Gold Sponsor of the event and together with Comcater provided equipment for the live kitchen stations which included

six-burner Garland ranges, Vitamix blenders, Pure Vac vacuum sealers and a Frymaster fryer. Gary believes this raised the standard of the competition.

"With Comcater and Rational providing much of the equipment there was a marked improvement to the standard of the competition. Chefs like controlled environments and having equipment that is quick to respond, sturdy and heats quickly when needed, it meant they could really showcase their cooking."

After three days of heated competition, Matthew McCool, head chef at Sydney's Altitude Restaurant Shangri-La Hotel, was named the winner edging out the other grand

SUPPORTING the Foodservice Industry



Congratulations to all the Grand Finalists.

final competitors including Travis Goodlet from The Courthouse Hotel (VIC), Brock Bethune from Mindarie Marina (WA) and Jesse Hughes from The Vue Grand (VIC).

Matthew's winning dishes included Sous vide goat rack with homemade ricotta, goat's cheese gnocchi and pickled nut dressing and a dish of Roasted lamb rack, crumbed kidneys, sumac yoghurt, eggplant caviar with candied fennel.

Gary believed it was Matthew's previous experience in this competition having entered twice before that helped him succeed.

"Generally you need to do this competition a couple of times to win it or be a chance to win, that itself takes commitment. Matthew lived up to his name and was cool in the kitchen delivering some great food. The skill and showmanship Matthew produced on the Garland stoves is what made the difference."

Congratulations to Matthew and all of this year's competitors. ✨



Mark Sweeting from Rational Australia congratulates Matthew McCool (pictured right) on winning the coveted Chef of the Year trophy and a share of \$10,000 prize money.



Sam's infectious personality and passion for the products drew in the crowds.



Comcater prides itself on supporting the foodservice industry and during the annual Foodservice Australia trade show the team enjoyed interacting with a diverse range of industry partners - from students to chefs, café and business owners of all sizes as well as manufacturers and distributors.

And while it's great for visitors to be able to explore our range of equipment first hand, the positives from these events is the industry partnerships created.

The Rational and FRIMA chefs thoroughly enjoyed working together with Sam Burke, Executive Chef from Meat and Livestock Australia, cooking up some tasty beef, lamb

and goat dishes. Sam's infectious personality and passion for the products drew in the crowds.

Roast pork cooked in Rational was used on pizzas that helped the team from the Della Rossa Fresh Food Group make the final of the pizza competition.

And each day at the Café School, the Express Café Solution Ambassadors presented smart ideas for café owners to expand their menu including tasty options from Everyday Gourmet.

FoodService Australia was just another way Comcater was able to deliver on its vision to be the industry's best partner. ✨



Eco Friendly European Design

Warewashing Equipment

COMENDA OFFERS:

- Tailored solutions for any space and workload specifications
- Reduction in water and chemical usage
- European design and engineering
- Maximum reliability, minimum maintenance
- Energy efficiency
- Ease of cleaning and operation
- Environmentally friendly systems



Comenda's remarkable eco2™ technology can deliver savings in energy and water consumption and optimises chemical usage.

eco2 is a registered trademark of Comenda Ali S.p.A.

LC700
Passthrough Washer



RF321

Undercounter Washer



AC2A

Rack Conveyor



GE605

Utensil Washer

Comenda offers a complete range of warewashing equipment, with options catering for every application and budget.

Designed for space and simplicity, Comenda's compact undercounter glasswashers are ideal for bars and pubs.

Keeping up with larger catering requirements is made easier with Comenda's automated continuous flow systems which are ideal for hotels, restaurants and hospitals.

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

from the world of Comcater



Echuca's AMERICAN HOTEL

Following extensive renovations which reveal Echuca's American Hotel as the preeminent hotel in town, proprietor Dean Oberin is most proud of the support shown by locals and visitors who are returning to his Mum and Dad's family pub after 20 years.

Echuca's oldest hotel established in 1865 is still standing today. Originally known as the 'Full and Plenty Food Hall', the main clientele of the time were the American men who worked on the riverboats, giving rise to the name 'The Americans Hotel'.

Now known as just the American Hotel, it is owned by the Oberin family with Dean continuing the business his parents Don and Corale established after purchasing the hotel in 1984.

Dean managed the multi-million dollar facelift including renovations

and extensions. The ground floor now features a central bar with open sides, formal dining room and a lounge area with fireplace. Designed to offer ample seating for casual diners, sliding glass doors open to an expansive north-facing courtyard and alfresco area perfect for lazy sunny afternoons.

Upstairs, another bar and lounge are perfect for functions with access onto an outdoor rooftop deck offering stunning treetops views making the American Hotel once again the pride and joy of the town and local community.

Having already established the hugely successful Oscar W's fine dining restaurant down on the Echuca wharf, Dean understood that for many customers dining at Oscar W's was reserved only for special occasions such as an anniversary or birthday.

With the American Hotel he wanted to create a country pub a bit different to others in the area, somewhere to visit with the family more regularly.

"First and foremost, we're a pub but we want to be the best we can. Plus being the 'American' hotel we know customers have some expectations.



A variety of casual dining spaces.



Old copper pipes that run from the ceiling have been cleverly reengineered as beer taps.



Blending the past and the present.



Old fireplaces and other historical pieces were incorporated into the formal dining room.

Meeting of the Waters

Echuca - originating from the Aboriginal word meaning 'Meeting of the Waters' is a located on the banks of the Murray River. During the 19th century, Echuca was a thriving river port and major railway junction that provided direct trade links to Melbourne, New South Wales and South Australia. The rapid rise of the riverboat trade was of great national importance, as it opened up supply routes for inland settlement.

By the 1870's Echuca rose to prominence as Australia's largest inland port with a population boom that was in excess of 15,000 and included up to one hundred pubs and hotels in the district.

Sadly the glory was short lived. An economic depression, along with improvements to roads and the collapse of several riverbanks led to the end of Echuca's reign as a major economic centre and her population began to disperse.

eat drink play the american way



The heavy duty Garland range.

For example, we do a burger but we do it with house baked brioche and home-made patties."

Focusing on being the best is a principle that seems to be working. Dean, buoyed by the support received since the reopening, is keen to explore more confident menu options with Head Chef Richard Smith.

Chef Richard Smith has relocated to Echuca after a successful career at various Melbourne restaurants including Punchlane and has ideas he wants to explore across the different dining areas.

"Customers are beginning to look beyond just parmas. We've developed menus to suit different dining experiences. The deli menu is perfect for lunch and includes soups, subs and salads. The Bar menu offers our famous burgers, tacos and pizzas but what's really exciting is the fine dining menu being developed."

Dean explains further..."In our more formal dining room we want to provide a substantial fine dining menu - modern Australian with a pub slant. The focus will be on house dry-aged meats."

When selecting equipment for the hotel Dean knew to invest in quality equipment that would enable them

to control the quality of the food delivered and deliver economies of scale.

Richard adds, "We have to produce large volumes of good food fast so we need equipment like Garland and Rational to handle 300 covers for weekend lunch and 400 on Saturday nights."

The main prep kitchen and bar is located in the centre of the hotel and encourages a fluid interaction between the indoor and outdoor spaces. Upstairs is a second kitchen used for functions and to serve the outdoor terrace in warmer months. Importantly it also acts as production kitchen for both the hotel and sometimes Oscar Ws down the road.

"I found the Mareno range appealing but Garland's reputation as heavy duty and gutsy meant it was better suited for our pub style kitchen. Upstairs in the production kitchen our Rational and Cleveland kettles help us with batch cooking, sometimes supporting prep at Oscar W's," explained Dean.

Dean is pleased with what they've delivered to date and gives himself a 'B'. Richard on the other hand is very enthusiastic about what's ahead for the American Hotel, proclaiming they will be A+ soon enough. ✱

American Hotel
239-249 Hare Street, Echuca VIC
Ph: (03) 5480 0969
www.americanhotelechuca.com.au
*In the kitchen: Garland, Rational, Mareno,
Cleveland, Hupfer and Lincoln*

World Class Frying Solutions

High Performance Fryers



- Award winning gas and electric fryers
- Oil saving and energy efficient
- 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 the oil by around 50% or even more with the Frymaster Oil Conserving Fryer range

Want to cook more with less?

To find out how much you can save, visit www.comcater.com.au/frymaster

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

from the world of Comcater

Behind every great menu...

COMCATER brings you the world's leading brands in commercial foodservice equipment:

CAMBRO
MANUFACTURING COMPANY

RATIONAL

Frymaster

Garland

MARENO
LE GRANDI CUCINE DAL 1922

trueheat
GAS COOKING EQUIPMENT

ALTO-SHAAM

Lincoln

MENUMASTER

Tecnomac

COMENDA

BREMA
Ice Makers

VOLLRATH

FRIMA

Vitamix

PureVac

Cleveland



- Cooking Equipment
- Warewashing
- Refrigeration
- Handling & Storage
- Preparation
- Countertop
- Holding & Transport
- Front Of House Presentation & Display

Australian owned and operated, Comcater brings you the world's leading commercial kitchen and catering equipment brands. Our extensive product range is distinguished by cutting-edge technology, quality, performance, reliability and value.

Comcater also offers expert advice, total service support and has trained technicians to service your needs 24 hours a day, 7 days a week, anywhere in Australia.

Our products are distributed via our vast dealer network comprising of over 140 locations throughout Australia.

For your nearest Dealer call 1800 035 327
or visit www.comcater.com.au
from the world of Comcater

COMCATER
-foodservice equipment