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front

BURNER

SPRING 2014

A Quarterly News Publication for the Foodservice Industry

Spoilt for choice

SCG caters to the crowds



Castle Hill RSL
finds the perfect blend

Kids feeding Kids
at Barzura

Assaggini
big on small tastings



NEW

Rational heightens its senses
SelfCookingCenter® Senses

The new **SelfCookingCenter®**

The standard for Asian and Western cuisine



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Senses



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EDITOR'S note

Will we see you at Fine Food in Melbourne this September? We invite you to come along and meet our team at the Comcater stand in the catering equipment area of the exhibition.

You won't want to miss the launch of the new Rational SelfCookingCenter® 5 Senses®. Our Rational team will be demonstrating how the new 5 Senses once again sets a new benchmark for intelligent kitchen equipment. To celebrate the launch, we're thrilled to have Rational Asian Cuisine Master Chef Ronson Lim show the diversity and flexibility of Rational in preparing a wide range of Asian cuisine.

This year Fine Food Australia is celebrating its 30th year. Comcater will be showcasing live equipment and the solutions we

can offer a range of foodservice operators. In this issue of *Front Burner* there's both a preview of what to see at the show together with profiles of businesses that've already benefited from some of these solutions.

Our FRIMA team will be showcasing different sized units of the world's most modern cooking technology proving there's a FRIMA unit to meet any foodservice operator's needs – whether it's a buffet restaurant or school dining hall.

The award winning Express Café Solutions team will show how to transform a café business with smart equipment just like Castle Hill's RSL Courtyard Café.

And finally, who doesn't like a good burger? They're certainly popular at the moment. From fine dining restaurants to cafés

even sporting stadiums, we explore the latest trend for chefs to offer their own signature burger, slider or roll.

At Fine Food we'll be inviting a range of Chefs to cook their best burgers at our Garland Burger Bar. This is in conjunction with the #GarlandTough promotion that offers Australia's hardest working chef cooking with Garland the chance to relax on a \$2000 holiday.

After all, for over 30 years many of Australia's hardest working chefs have cooked with Garland. So if that's you, make sure you enter the competition to be in the running for this great prize.

We look forward to seeing you at Fine Food.

*Michael Wood
Managing Director*

NEWS

ISSUE 19

A TASSIE TREAT



Daniel Vaughan (centre) led the industry forums.

Comcater teamed up with other industry partners to hold a large foodservice and catering equipment tradeshow in Hobart at the end of July.

A range of suppliers showcased their products including produce, commercial kitchen equipment and hospitality solutions.

Forums hosted by Daniel Vaughan featured industry leaders and renowned local and Victorian chefs highlighted the wonderful produce of Tasmania.

The same chefs also participated in a VIC vs TAS cook off that gave Hobartians the opportunity to see the latest trends in food and presentation.



Dan Wilson from Huxtable (4th from left) and Philippe Leban from Mona (3rd from right) worked with Tafe students showcasing Tasmanian produce.



Vince Trim from Mona and Dan Wilson from Huxtable with the hosts of the event from Comcater.



Garland is renowned as the tough, heavy duty work horse of the kitchen and chefs who cook with Garland work just as hard.

If you're #GarlandTough, here's your chance to relax! Simply tell us why you - or someone you know is - Australia's hardest working chef cooking with Garland.

Until October 31, entries are sought from Australia's hardest working chef's using Garland to tell us how hard they work and why they deserve to win a \$2000 Holiday.

Entries can be made online and you're encouraged to post content on Twitter and Instagram using #GarlandTough to support the entry.

If you're judged the winner, you can enjoy a relaxing holiday - perhaps a beach break or a gourmet escape - with a \$2000 travel voucher. Plus, two Runner's up will each receive a \$100 voucher.

Show us how hard you work, enter at comcater.com.au or scan here.



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 *Front burner*. Register at: www.comcater.com.au/frontburner or complete your details using the flysheet attached.

A FOODIE'S FAVOURITES

with Andrew McConnell

Executive Chef Andrew McConnell of iconic Melbourne venues such as Supernormal, Cutler & Co. and Cumulus Inc. to name a few, shares the secrets to his wildly popular New England Lobster Roll.

“What is it about a dish that captivates diners and turns it into a food trend is anyone’s guess? Certainly at the moment there is a strong trend towards the New England style sandwich, often filled with prawns, soft-shell crab or deep fried oysters.

We first served our version of the New England Lobster Roll three years ago at Golden Fields and it was such a huge hit with diners we just had to take it across when we opened Supernormal earlier this year.

My lobster roll is a twist on the traditional, using watercress and French shallots to lighten the almost sweet butteriness of the roll. The original is said to have come from a restaurant named Perry’s in Connecticut and dates back to as early as 1929. My Supernormal version goes perfectly with champagne. For me, there’s almost nothing better. It’s delicious served at a party or as a stand-up appetiser with aperitifs before dinner.

Another current bun trend which is not new to Australia, thanks to the local fish and chip shop, is a burger off the flat plate. The Australian fish and chip shop burger contains beetroot, egg and fresh tomatoes, and bacon can be added for a few extra dollars. We are now seeing a slightly different burger on menus with minimal toppings and using premium ingredients. It’s based on the American model of quality meat pattie, cheese, a house made “special sauce” and pickles. Sound familiar?”

Andrew McConnell

New England Lobster Roll

Serves 4

Ingredients:

- 4 brioche buns
- 1 French shallot
- ½ bunch watercress
- 1 lobster tail
(about 250g once shell and head removed)
- Mayonnaise:
 - ½ cup of Kewpie Japanese mayonnaise
 - 2tsp lemon juice
 - 1tsp white wine vinegar
 - 1tsp mustard powder
 - 3 tablespoons olive oil
 - Salt to taste

- Preheat oven to 180 degrees.
- Bring a large stock pot of water to the boil, and reduce to a constant simmer over med heat. Poach the lobster tail in its shell in the simmering water for 15-20 minutes. The internal temperature should ideally reach 63 degrees. Remove the lobster from the pot and set aside to cool, then refrigerate until chilled. De-shell the lobster and slice the meat into 8 circular discs. Finely chop any small or discoloured pieces of lobster you may have. Cut the French shallot in half lengthways and finely slice. Pick the watercress, discarding any bruised or tarnished leaves, then wash and pat dry.
- Combine the Kewpie mayonnaise, lemon juice, vinegar and mustard powder in a mixing bowl. Slowly add the oil while whisking continually. Season to taste.
- Cut the brioche bun in half horizontally and lightly butter. Place the buns on a pan butter side down and toast in a pre-heated oven at 180 degrees for 5 minutes or until golden brown.
- Spread 1 teaspoon of the mayonnaise onto each half of the brioche, lid and bottom. Place a tablespoon of chopped lobster on the bottom half and season to taste. Then arrange 2 slices of lobster meat on top without overlapping. Place ½ teaspoon of mayonnaise on each lobster slice and season again to taste. Add a few slices of the shallot and a few pieces of the watercress on top. Finally place the brioche lid on the top and serve immediately.



RATIONALNEWS

5 Senses



Follow RATIONAL Australia:



Introducing SelfCookingCenter® 5 Senses by Rational

The latest innovation from Rational is SelfCookingCenter® 5 Senses - the first cooking system with five senses that senses, recognises, thinks ahead, learns from the chef and even communicates with them. The 5 Senses system is achieved with four intelligent assistance functions that current owners of a Rational SelfCookingCenter® can also experience at no additional charge.

Rational again leads the way in providing innovations that significantly improve processes and quality in large and commercial kitchens. With five senses the SelfCookingCenter® 5 Senses is the first cooking system to provide a perfect interplay between the chef and kitchen technology.

Mark Sweeting of Rational Australia is excited to introduce

this new cooking system to Australia and explains what makes SelfCookingCenter® 5 Senses possible.

“There are four intelligent assistance functions to enable the 5 senses and provide the chef with perfect support at all times. These are iCookingControl, iLevelControl, HiDensity Control® and Efficient CareControl.



iCookingControl is the heart of the SelfCookingCenter® 5 Senses. It makes sure that all food produced is exactly how the chef wants it. All that has to be set is the desired result.

“Depending on specifications, how large the products are and how much is to be prepared, iCookingControl adjusts the temperature, cooking time, air speed and the cooking cabinet climate by itself to achieve the optimum result,” says Sweeting.

The unique feature of iCookingControl is that it now communicates with the chef to advise when it changes settings via the iCookingControl monitor enabling the chef to always keep an eye on what’s happening.

“For example, this would be the case if the door stayed open for a moment and iCookingControl had to adjust the cooking time and temperature. Cooking becomes an interactive dialogue and this is the reason for the ‘i’ in iCookingControl,” adds Sweeting.

The interaction of the SelfCookingCenter® 5 Senses with



Senses the current cooking chamber conditions and the product within it.



Recognises the size, load quantity and condition of your products and then calculates the required level of browning.



Thinks ahead by using sophisticated sensors to determine the ideal cooking path to deliver your desired result.



Learns which cooking techniques you prefer and implements them accordingly.



Communicates with you at every step of the cooking process and informs you what it’s doing to implement the specifications.



5 Senses



the chef by informing why decisions were made to adjust settings is the important aspect of this innovation. Sweeting believes “this gives a sense of security and creates trust in modern technology.”



With **iLevelControl** a chef can prepare different dishes at the same time and save time, space, energy and costs. Here again the chef enters into a dialogue with the cooking system by advising the dishes to prepare and the desired results so iLevelControl can implement the specifications.

The latest innovation for iLevelControl is that it will show which foods can be produced together and when it recognises that a combination of dishes to be produced is not suitable it will advise the Chef by blocking out that level.

Throughout the whole process it continues to monitor every rack

individually, advising which settings it is applying and why and also when a product is ready.



HiDensityControl® is responsible for distributing the heat, air and humidity in the cooking cabinet uniformly and

intensively at all times. It guarantees the necessary reserve power so the chef can achieve top results every time and for every rack.

The SelfCookingCenter® whiteefficiency® already had this function laying the foundation for the cooking quality and performance of the new SelfCookingCenter® 5 Senses. “Without the technology and sensors of HiDensityControl®, interactive cooking would not be possible,” says Sweeting.



Efficient CareControl is the only automatic cleaning system that recognises how dirty the cooking cabinet is and determines the best cleaning step and removes dirt and scale as required. With the introduction of the SelfCookingCenter® 5 Senses, Rational has optimised the cleaning formula so the rinsing aid tabs of the manufacturer now last 50% longer than before. ✿



5 Senses and SelfCookingCenter® whiteefficiency®

Rational is committed to customers even after the purchase. Current owners of Rational SelfCookingCenter® whiteefficiency® will be thrilled to know that they can benefit from all the new innovations of the SelfCookingCenter® 5 Senses.

A free update is available to download at ClubRATIONAL at www.club-rational.com to bring their cooking systems and technology up to date.

This is a free service that's part of a comprehensive service package called "ServicePlus" that every Rational customer receives automatically when purchasing a unit so they can continue to receive maximum benefit from their investment even years later.

"For us the customer comes first – we therefore gladly extend the opportunity to existing customers with SelfCookingCenter® whiteefficiency® to be able to participate in the latest findings of our cooking research in SelfCookingCenter® 5 Senses," says Sweeting. ✱

5 Senses



Intelligent Interaction

iCookingControl is the revolutionary intelligence feature of the new 5 Senses that keeps the chef informed every step of the way.

To deliver the dish exactly as the chef requests the iCookingControl panel displays the adjustments to temperature, cooking time, air speed and the cooking climate – balance of dry heat and steam – that are made during the cooking process. ✱



10 Reasons to attend a RATIONAL CookingLive!

With the launch of SelfCookingCenter® 5 Senses comes the launch of the new Rational Cooking Live. Only at Rational Cooking Live events will you see how the intelligence built into the 5 Senses cooking system will further improve the quality and processes of a professional kitchen.

Whether you are considering a new purchase or upgrading a SelfCookingCenter® whiteefficiency®, let Rational's qualified chefs show you the cooking system with five senses that will soon become the new standard of professional kitchens.

1. Experience intelligence:

Participants experience first-hand what it means to work with a cooking system that senses, recognises, thinks with the chef and ahead, learns from the chef and even communicates with them.

2. Surprising combinations:

Preparing chicken breast and Tandoori Chicken at the same time despite different sizes and requirements? Participants can see, test and taste how well it works and what lies behind it.

3. Interplay between people and technology:

With the SelfCookingCenter® 5 Senses, a chef no longer prepares meals according to defined programmes or processes. Anyone attending a Rational Cooking Live will experience how the SelfCookingCenter®

5 Senses determines the ideal cooking path during cooking and constantly communicates with the chef so they can determine the result.

4. Know what's happening:

Anyone who always wanted to know what was happening in their cooking system will be amazed: because that's precisely what can be done now. With iCookingControl the SelfCookingCenter® 5 Senses communicates with the chef to inform what it is doing and why.

5. New diversity in baking:

Almost all baked goods can be prepared with the SelfCookingCenter® 5 Senses. During Cooking Live, participants will learn how they can easily add fresh baked goods to their product range.

6. Even more flexible mixed loads:

Impressively, with iLevelControl Rational can now also show why the option of three core temperature probes and a cooking system that makes intelligent decisions can support the chef even better, especially

during peak service times or production.

7. Unique Finishing®:

Participants will experience how different products such as Crispy Pork Belly can easily be finished at the same time to the highest quality.

8. Quick access to favourites:

SelfCookingCenter® 5 Senses learns from the chef and saves a top 10 list so chefs can access their favourite programs more quickly.

9. Intensive flavour:

The SelfCookingCenter® 5 Senses adjusts the heat, air and humidity intelligently and sensitively to the relevant food using HiDensityControl®. The result is even more quality and intensive aromas, which participants can see live.

10. Save more:

The SelfCookingCenter® 5 Senses is more economical than the previous model and pays for itself even more quickly. With Efficient CareControl the cleaning process is more efficient delivering a 50% saving on Care Tabs. ✱



To fully experience Rational SelfCookingCenter® 5 Senses attend one of the regular Rational Cooking Live events near you. Best of all it's free! To find a date near you and to register visit www.rationalaustralia.com.au

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

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a small taste of Assaggini

Italian for small tastings, Assaggini is a unique new edition to the Mornington dining scene that promises a shared experience to encourage conversation. Indicative of a growing trend to provide casual dining with exceptional food and wine, Assaggini is quickly becoming a favourite for locals and visitors to the Mornington Peninsula.

Owned by Rod Ash, Andrew Benallack and Craig Regan, Assaggini is a wine bar that offers casual tapas style dining. According to Rod, “our menu is tapas style with an Italian influence rather than Spanish tapas”.

board, meatball sliders, linguini with calamari and a selection of pizzettes.

In a region renowned for its wine, plenty of local Mornington Peninsula wines are on offer. However Assaggini prides itself on the range of European

more expansive operation at Red Hill Epicurean. A Mareno pasta cooker takes care of the gnocchi and linguini while meatballs and braised lamb brisket are cooked to perfection in the Rational Combimaster Plus.

Based on the menu and our experience at Red Hill Epicurean we knew exactly what we needed in the kitchen.

From some of the team (Andrew and Craig) that established the now iconic Red Hill Epicurean Centre 18 months ago, the vision for Assaggini was to create a meeting place to share great tasting dishes and great wines in a relaxed environment.

The menu at Assaggini largely features share plates. Diners are encouraged to try a variety of dishes including Italian cheese, mixed salumi

wines available. “European wines tend to be more food friendly and we have selected a range of wines that complement the dishes on our menu,” explained Andrew.

A stylish, open and bright design welcomes guests no matter the time of the day. A chic bar with snug banquet seating is complemented with an open kitchen overlooking a dining area featuring wooden benches and stools.

“Based on the menu and our experience at Red Hill Epicurean we knew exactly what we needed in the kitchen. The equipment we chose allows us to prepare the wide range of dishes that complement the extensive range of wines,” Craig explains. ✿



Owners Andrew and Rod.

Assaggini
1C Albert St, Mornington VIC 3931
Ph:(03) 5973 5791
*In the kitchen: Rational, Mareno, Garland,
MenuMaster*

The kitchen at Assaggini is modest compared to the



THE PERFECT BLEND

Castle Hill RSL is located in Sydney's north-west and provides the local community a range of dining and entertainment options to suit a diverse range of needs.

Paul Clyne has been Executive Chef at Castle Hill RSL Club for over 15 years and has seen plenty of changes to both the clientele and the foodservice operations over that time.

As well as returned service people and their families, the club now attracts many young professional families including weekday Mother's groups meetings, bingo games for seniors through to the younger (and not so young) party set on the weekends.

In fact while gaming still contributes strongly to the club's success, 80% of visitors to the club are now attracted by the wide range of dining and entertainment options available.

This makes Castle Hill RSL a venue that is truly at the heart of the community.

There are five different types of eating venues throughout the club with the Courtyard Café and Restaurant, The Ribs Factory, a Pizzeria and Jin Yan Asian Cuisine as well as various bars, function and event areas.

Paul is in charge of much of these food areas where many of the kitchens and serving areas are operating at near capacity.

With the growing numbers he is faced with the challenge of making operations more efficient.

This is especially true for the Courtyard Café that had its origins as just serving coffee and sandwiches. It has now morphed into serving more substantial meals including toasted sandwiches and other hot savoury options, cakes and sweets as well smoothies, milkshakes and blended drinks.

Paul attended an Express Café Solutions event to see how it could benefit the Courtyard

Paul attended an Express Café Solutions event to see how it could benefit the Courtyard Café

Café - attracted by the potential efficiencies and capabilities of the equipment used during the demonstration.

Express Café Solutions is a live cooking presentation offered by Comcater, designed specifically for café and smaller foodservice operations wanting to expand their menus and increase productivity without a back of house and/or within a limited footprint.

Paul liked what he saw and was especially impressed with the Menumaster MXP – an express cooking oven that uses three types of cooking to rapidly heat, toast and crisp items quickly. He immediately knew it was the perfect solution to quickly prepare their expanded range of sandwiches, wraps and rolls that are produced in house.

Castle Hill RSL Club
77 Castle St, Castle Hill NSW
Ph: (02) 8858 4800
www.castlehillrsl.com.au
Executive Chef: Paul Clyne
*In the Café: Menumaster MXP,
Vitamix The Quiet One*

Craig Connor, Comcater Area Sales Manager, visited Paul to understand the needs of the Courtyard Café and spent time testing out recipes and products with the MXP.

While at the Café, Craig was instantly aware of excessive noise created by existing blenders in the already busy noisy café - so much so that staff couldn't even hear customer orders.

Craig suggested the blenders in use were better suited to tasks like pureeing and blitzing associated with food production and would be better in one of the back of house kitchens. They were then replaced in the Café with two Vitamix Quiet One units which were also demonstrated at Express Café Solutions.

This made an instant difference to the noise levels and amenity for the staff and the customers. When blending, the Vitamix Quiet One emits just 65dB, no louder than the sound of a normal conversation.

"It's so much better now, we can hear our customers and ourselves think," mentioned one of the friendly staff as she made another popular milkshake.

"We wanted a push button operation so anyone could use the equipment," explained Paul.

"Working with Craig we prepared automatic programs suited to our café menu for both the Menumaster MXP and the Vitamix Quiet One. The staff received training on how to use the equipment so regardless of who is on the shift, the results are the same each time. Our customers are happy with the quicker turnaround, staff are happy with the improvements to their environment and I'm happy with productivity and consistency of the results."

Paul valued the process Comcater provided throughout the equipment



Executive Chef Paul Clyne with the Menumaster MXP.

selection process – from offering solution based product demonstrations, product testing and structured training – confirming in his mind the importance of engaging experts when making decisions on equipment. ❁

Paul liked what he saw and was especially impressed with the Menumaster MXP

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EXPERIENCE COUNTS

Steve van Zeeland the founder and Managing Director at Pennant Commercial Equipment in Brisbane is highly regarded within the industry for his expertise and commitment to providing customer solutions.



Left to Right: Nicole Reynolds, Steve van Zeeland & Rebecca McIntosh.



Left to Right: Warren Gaske, Mark Ukalovic, Steve van Zeeland & Joel Barnes.

Steve started a manufacturing company 33 years ago and in 1992 purchased Pennant Commercial Equipment so he could add a retail arm for equipment purchasing, making his family business a one stop catering shop.

Pennant supply a complete catering equipment range including smallwares and tabletop items. If you need a fryer, an apron or even pots and pans, Pennant can help. They also provide custom manufacturing in all stainless steelwork including sinks, benching, wok stoves, exhaust canopies, refrigerated and hot displays and pizza make fridges.

They can also manage the complete design and construction of venues and over the years, Steve has worked with many large corporations, like BP Service Stations, Pizza Hut as well

as numerous cafés and restaurants including most recently the Twin Towns Services Club and Beach House Hervey Bay.

A new emerging sector of his business has been with secondary schools. Beyond just installing the tuckshop, Pennant are now installing commercial kitchens in classrooms so schools can offer hospitality studies where students get hands on experience using the best quality commercial equipment. With Rational ovens, cooktops, fryers and salamanders, the schools then offer out the kitchen for other educational groups to complete pre-vocational studies.

Steve's industry and product knowledge means that Pennant clients not only get what they want, they get what they need for their business.

“When I work with a customer, I ask what they think they need, what their menu is and how they want to cook it. Some have done their research but others rely on me to recommend the right products for them. A recent customer had to have electric equipment. Instantly I knew Mareno, Rational and Frymaster will be the right products for them,” explained Steve.

Steve has seen many equipment importers and distributors come and go over the years but he values dealing with a business like Comcater.

“Loyalty is important to me and I'll continue to use companies that are loyal to me. There have been some fly-by-night operators out there but I know better than to deal with them. You just know that when it comes to support, spare parts and service, they just won't deliver like Comcater do.” ❁

Pennant Commercial Equipment
207 Musgrave Rd, Coopers Plains QLD 4108
Ph: (07) 3277 5224
www.pennantcommercialequipment.com.au



SYDNEY SPORTS FANS SPOILT FOR CHOICE

Sports fans go to the Sydney Cricket Ground and Allianz Stadium to see their sporting legends and superstars on the field. What they may not realise is a 'legend' of the culinary world was responsible for the Wagyu beef burger they enjoyed in the in the new grandstand as well as the 3 course a la carte service in a corporate suite.

This 'legend' is Delaware North Executive Chef George Fouskarinis who has become only the seventh chef to be awarded Master Chef status in Australia by the Australian Culinary Federation. George heads up the Delaware North operation that manages the catering for the SCG and Allianz Stadium as well as Perth's WACA and Patterson Stadium.

In Sydney he is in charge of the 100 chefs cooking in a kitchen of 12,000m² to provide all the fine cuisine for the dining rooms and corporate areas. In a first for a stadium Executive Chef, George also oversees the food offering of the retail outlets.



Executive Chef George Fouskarinis relies on Rational.

Only a Master Chef can master such a balancing act. George needs to work within the budget constraints of a large business but also meet the needs of clients that want quality food presented with finesse. His menu development is focussed on delivering quality and consistency that limits wastage and can be expedited quickly.

Corporate and Private Dining

Across both stadiums there are 189 corporate suites and boxes with multiple dining rooms that each cater for around 100 through to one of the larger seating 700 people.

The challenge for George and the Delaware North team is to serve multiple fine dining options across different stadium areas within very short timeframes.

George outlines his vision. "We want to do restaurant quality food in a stadium; it's the same as what I'd do in a 5-star hotel or top restaurant. But here we have to do it across multiple locations simultaneously."

Take for example one of the new dining rooms that seats 320. Guests are served a three course a la carte dinner with a choice of five entrees, five mains and four desserts. For entree the

SCG Seafood Tasting Plate features Coffin Bay oysters, West Australian king prawns and Balmain Bug. Main course could be Eye fillet of beef with Tasmanian lobster and Italian black truffle jus while dessert tempts with a tasting plate featuring Crème brulee infused with popping candy and a Mexican Xango cheesecake.

Where this type of dining for 320 guests would normally happen over a four or five hour period in a fine dining setting, at the SCG this is done in just 90 minutes so patrons don't miss the start of the game.

Retail Outlets

With the redevelopment of the grandstands and new retail food outlets, George is the only Executive Chef in Australia to provide quality food for both corporate and retail dining spaces.

"It just made sense. We could add value to the business by increasing spend per head of visitors by transferring the same ethos from the corporate hospitality to the retail areas and maximising our in-house production."

George believes the quality food on offer like Wagyu beef burgers, chicken rolls and gourmet pies breaks new ground when it comes to dining at sporting events. For example, chicken rolls are produced by roasting chickens in the Rational ovens. They are then chopped up and combined with mayonnaise that is

also made in house in 600kg batches.

Sports fans are enjoying this quality food with the average visitor spend per head 3 times higher in these new retail outlets than in other areas of the stadium.

"If you serve inferior food at inflated prices, people won't buy it. Provide quality dishes consistently and they will happily pay for it," confirmed George.

I wish I had Rational in every kitchen.

There is one production kitchen to serve 127 other kitchens across both stadiums not including the retail spaces.

While the multiple 20 tray and 40 tray Rational SelfCookingCenters George uses in the production kitchen help to streamline production by producing large volumes of food quickly and consistently, he wishes there was a Rational in every kitchen. "Whether the dishes are cooked or finished around the different dining rooms, they need to go through an oven. If they were all Rational, I'd be happy."



Corporate guests enjoy restaurant quality food.



Wagyu beef burgers are available from retail outlets at the SCG.

With the new stand and retail area developments, George insisted on installing Rational. "When I have this kind of operation to manage I can't experiment with equipment. I need Rational because it's tried and tested. I can rely on it to deliver the volume I need and even when we are at our busiest, I can rely on it to perform." ❁

I need Rational because it's tried and tested.

The larger dining rooms seat up to 700 people. Photo credit: SCG Trust / Hamilton Lund



Sydney Cricket Ground and Allianz Stadium
 Executive Chef George Fouskarinis
 Delaware North
www.sydneycricketground.com.au
 In the kitchen: Rational SelfCookingCenter

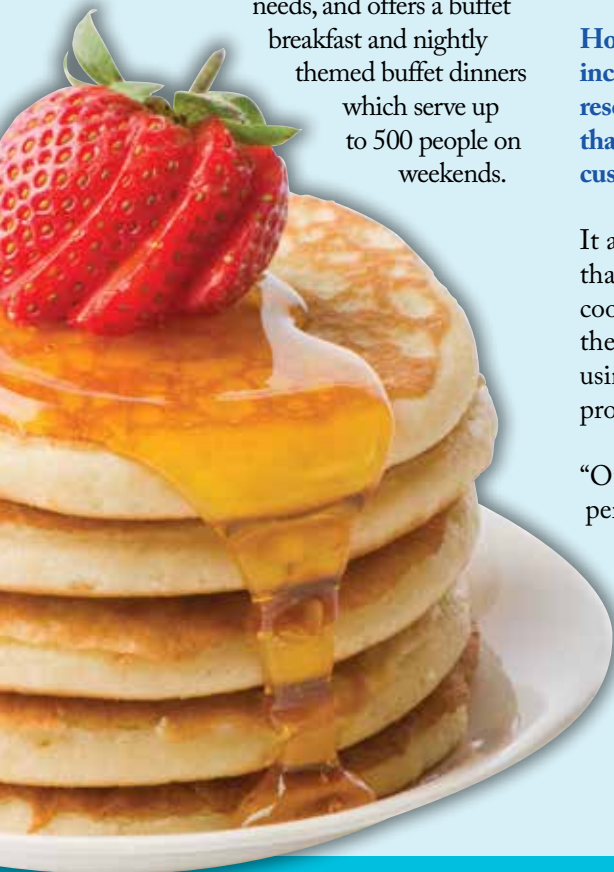
BUFFETS ARE BETTER with FRIMA

Any family will tell you that a holiday full of fun and adventure is hungry work. The Shoreline Restaurant at Sea World Resort rises to this challenge and Paul Robinson, Comcater Area Sales Manager, caught up with Executive Chef Klaus Keller at Sea World Resort to discover how FRIMA makes this happen.

Sea World Resort is located on the Gold Coast with the iconic beaches and famous theme parks on its doorstep. It is part of Village Roadshow Theme Parks which comprises of Warner Bros. Movie World, Sea World, Wet'n'Wild Gold Coast, Australian Outback Spectacular, Paradise Country and the brand new Wet'n'Wild Sydney.

Most guests staying at the resort spend their days next door at Sea World or take a short drive north to the other theme parks. They want to kick start the day with a hearty buffet breakfast, and with exhausted children in tow after a fun day, want a quick and easy delicious dinner.

The resort's Shoreline Restaurant is perfectly placed to accommodate these needs, and offers a buffet breakfast and nightly themed buffet dinners which serve up to 500 people on weekends.



The challenge for Executive Chef, Klaus Keller and his team is to consistently produce fresh and tasty buffet dishes in a relatively short service window, with the restaurant at its busiest from 7am to 9am and then again from 6pm to 8pm.

Since the installation of a FRIMA VarioCooking Centre MULTIFICIENCY® 211 earlier this year, this has been made a whole lot easier. Boiling, frying and even braising can all be done in the one unit up to four times quicker than traditional methods and uses up to 40% less power.

Some cooking styles never go away, so many dishes are still prepared on wok burners, Garland open burner cook tops, Frymaster fryers and of course with Rational.

However, with FRIMA there's been increased productivity resulting in resource savings across other dishes that benefit both chefs and the customers.

It all begins at breakfast. Rather than a chef consistently monitoring cooking pancakes over a cooktop, they are now done in the FRIMA using precise temperature control that produces even browning.

“Our pancakes are now cooked to perfection. The alarm even sounds advising the chef to flip the pancakes which produces consistent, perfect results every



Shoreline Restaurant is popular with families.

time with less wastage.” This demonstrates the advanced technology of the VarioCooking Control that automatically detects the product-specific requirements, the size of the food and the load size. Cooking times are then calculated individually and constantly adjusted depending on the product, alerting the chef as required.

The chefs love that they can now start cooking later in the afternoon and still produce a variety of large volume dishes quicker than traditional methods, with less need to store food in hot boxes prior to service.

Klaus explains that with the FRIMA VarioCooking Centre MULTIFICIENCY®, there's now three to four braised style choices on the buffet, instead of just one because of the speed and flexibility FRIMA offers.

Pasta cooked in a pot on the stove is now history. The FRIMA VarioCooking Centre

Shoreline Restaurant
Sea World Resort & Water Park, QLD
Executive Chef: Klaus Keller
Ph: (07) 5591 0044
In the kitchen: FRIMA, Rational, Frymaster and Garland



Executive Chef Klaus Keller now has more time for live cooking on the buffet.

MULTIFICIENCY® unit cooks six different types of 'al dente' pasta in half an hour.

Whilst Klaus is impressed by the water and energy savings, it's the labour savings valued most:

"The chefs are now able to be out on the restaurant floor entertaining guests with live and interactive cooking, and can spend more time focusing on the presentation of food on the buffet.

While time, labour and resource savings are important, for any chef it comes down to the finished product. Klaus declares his favourites... "Duck confit is beautifully cooked to perfection and beef cheeks are succulent, juicy and gelatinous."



Cook six different types of 'al dente' pasta in half an hour.



Boiling, frying and deep frying all in 1 unit.

Exceptional Versatility

FRIMA has combined the functions of conventional cooking appliances including tilting pans, boilers and deep fryers into one single, highly efficient and multifunctional unit.

Available in different sizes, there's a FRIMA unit to suit any sized foodservice business. For larger scale operations the VarioCooking Center MULTIFICIENCY® 211+ also does pressure cooking, able to produce 45kgs of Goulash an hour.

The VarioCooking Center MULTIFICIENCY® 112T can be placed on any kitchen work surface providing maximum flexibility.



The FRIMA team will be holding live demonstration of both these units at Comcater's stand during Fine Food.

www.frima-australia.com.au

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SMART KITCHEN

FOR SMART STUDENTS

When there are 270 hungry students to serve in 15 minutes, equipment that makes a kitchen up to 50% more efficient was a smart choice for the Trippas White Group at Scots College in Bellevue Hill in Sydney.

The Scots College is one of the oldest and most reputable boys' schools in Australia. It is a non-selective Presbyterian GPS boys' school for day and boarding students.

Trippas White Group provides a premium catering service to The

Scots College providing healthy, nutritious food for boarding students and staff across multiple campuses as well as providing special event catering for the many support groups and functions at the College.

Through Michael Hyde of Southern Hospitality a FRIMA VarioCooking Center MULTIFICIENCY® 311+ was recently installed in the kitchen to complement a range of Rational units and Tecnomac blast chiller. The results and impact have been dramatic according to Head Chef Damon Spooner and Sous Chef Tim Kleinmann.

Spaghetti Bolognese is a favourite of the students and now with the FRIMA up to 40kg of mince can be used to prepare a Bolognese sauce in 15 minutes rather than 90 minutes it used to take in a brat pan. Plus with the even heat and accurate temperature control of the unit, Tim has confidence the sauce won't stick to the base or burn.

another 40 minutes waiting for brat pans to boil to blanch pasta.

The 270 students are on a tight schedule so the kitchen needs to have the food ready when they are. During lunch the boys are offered a choice of 2 hot dishes and have to be served in a 12-15 minute window during their lunch break. "They eat a lot of food", quipped Damon.

On the lunch menu today was Gourmet Bangers and Mash. Sausages were cooked in the Rationals (300 degrees at 20% moisture) and were ready in 4 minutes and according to Damon, "were just as good as a BBQ."

For a dinner that evening, 300 cooked chicken breast schnitzels were cooling down in the Tecnomac blast chiller. Later they'll be run through a Rational Finishing® program so they are crisp and moist for service.

According to Damon and Tim, Frima, Rational and Tecnomac work hand in hand to deliver a smart solution for high volume production and improved efficiency for the kitchen at The Scots College. ✿



Sous Chef Tim Kleinmann knows Bolognese sauce won't burn in Frima.

The Scots College, Bellevue Hill, NSW
with Trippas White Group
Executive Chef: Damon Spooner
www.tsc.nsw.edu.au
www.trippaswhitegroup.com.au
In the kitchen: Frima, Rational, Tecnomac, Garland

As for pasta, 16kg can be cooked unattended in 14 minutes saving up to



BARZURA
cafe restaurant bar
est. 1994

Feeding families near and far

Barzura is a café, bar and restaurant celebrating 20 years of serving Coogee families and the local community. A Coogee institution, Barzura is owned by Rodney and Matthew Sen who lead a diverse and passionate team.

Over the past 20 years Coogee has become a melting pot of families and locals from many different nations. Barzura has evolved with these changes growing from a traditional café into a modern restaurant and bar.

Barzura’s menu reflects this evolution and benefits from the diversity of the kitchen team. Boon, Head Chef for the last three years, has been in the Barzura kitchen for 15 years. Fellow chef Jayar has been there for 15 years. Most of the kitchen team have an Asian background.

“Rather than teaching chefs to cook traditional western café dishes, we

encourage them to embrace their own cultures and blend them with contemporary dishes”, explained Rodney.

Dishes are full of sophisticated flavours with a sense of familiarity, blending the contemporary dishes with an Asian influence.

On the menu for breakfast, there’s traditional bacon and eggs but also an Asian style omelette and traditional congee. A seared kangaroo fillet is a house special but it’s the Nasi Goreng with the obligatory Bloody Mary that has crowds lining up on weekends.

Rodney and Matthew know that living in a family community like

Coogee means you need to offer family dining solutions and a child friendly environment. For many years, they were the only restaurant in Sydney’s eastern suburbs with a baby change table and now they offer weeknight dinner specials that keep regulars happy.

Garland - the Chef’s choice

Barzura is open from 7am until after 10pm seven days a week so the kitchen never stops!

Earlier this year Rodney knew it was time to replace the cooking line-up. The equipment was simply not performing to meet the demands of such a busy kitchen.



Chef Boon



Delicious Congee



Healthy meals for Kids Feeding Kids

When Rodney was considering his options, the key for him was durability and longevity. After having other equipment that only lasted for three or four years, he wanted

ranges, a Garland flat grill together with two Frymaster fryers. Rodney and Matthew worked with Trevor Tsiouris of ACT Stainless Steel & Catering Equipment to

I spoke with Boon, Jayar and the rest of the kitchen team and we knew Garland was what we needed.

the “Rolls Royce” of equipment that would last well into the next 20 years.

install the equipment in the very compact kitchen space.

“I wanted something that is going to last and won’t need replacing again in a few years. I spoke with Boon, Jayar and the rest of the kitchen team and we knew Garland was what we needed.”

This heavy duty durable equipment was better suited to keep up with Boon, Jayar and the rest of the kitchen team. And a hard working team they are...

Working with Jason O’Brien, Comcater Area Sales Manager, Jason was able to help Rodney select the best Garland range that would offer the durability and productivity they needed.

Kids Feeding Kids

Garland is well known as a workhorse in the kitchen and the line up featured two Garland four-burner

Not only does the team manage busy service for the restaurant from early in the morning to late at night, they also cook all the meals for the Kids feeding Kids program overseen by Rodney’s wife Mari Pizzinga.

Funds raised by the program support the work of Committeeassist.org whose mission is to provide a sustainable

difference for orphaned children in Africa. Mari is a director of the charity and draws on her skills as qualified architect. This work coupled with her passion for managing the Kids feeding Kids program is inspirational.

Kids feeding Kids started in 2011. Three days a week the chefs cook and prepare healthy childrens meals including meatballs, vegetarian penne, nasi goreng and chicken pasta. These are delivered in recyclable containers to three local primary schools at no charge.

The schools then charge the students for the meals and all this money from Kids feeding Kids is then donated to Committeeassist.org so they can continue the work supporting 31 African children with food, housing and education including farming and sustainability practices.

Mari puts it simply: “Everytime a child buys a healthy meal at school they are helping feeding a less fortunate child on the other side of the world.”

Kids feeding Kids has raised over \$4,000 each school term for African children. ✿

Barzura
62 Carr St, Coogee NSW 2034
(02) 9665 5546
www.barzura.com.au
www.facebook.com/barzura
Instagram @Barzura
In the kitchen: Garland, Frymaster,
MenuMaster

Photography: Kaily Koutsogiannis



Finishing is the solution for a new beginning at Gladstone

The Gladstone Entertainment Convention Centre (GECC) opened last year following a state-of-the-art redevelopment and expansion to establish it as one of regional Queensland's premier entertainment venues, attracting new entertainment, conferences and events.

The expansion saw the addition of a new multi-use convention and event floor space that significantly increased the venue's capacity to host larger events than it did previously. To meet this increased capacity the GECC's new kitchen facilities needed to be able to offer the latest technology in banquet catering.

Matt Bird was the Project Manager who led the team from Hiller & Associates in Maroochydore to provide the GECC a food and beverage solution that met their brief to serve 1,500 standing and 750 for sit down meals.

Hiller & Associates is an Australian owned company that have completed the design and construction of many

food & beverage service fit-outs during their 30 year history. Hiller & Associates are unique. They combine the services of food service design consultants, an equipment supplier with a QBCC Licence making them a fully licensed building company enabling them to provide project management from design through to management of all related trades throughout the building process.

Matt managed the project for over 18 months, involved from the beginning in the design and consultation process with the architects and client through to the equipment installation and commissioning.

When it came to equipment selection Matt reached out to the team at

Comcater to learn more about banqueting and finishing systems that would meet their client's needs.

Comcater arranged for Matt and those involved in the GECC design project to visit the RACV Royal Pines Resort on the Gold Coast where a complete banqueting and finishing system using Rational was in place.

The presentation on Finishing® demonstrated how meals can be prepared well ahead of any event then chilled down in the Tecnomac blast chiller where the quality will be preserved for days. As food is



According to Matt, “Comcater made it easy to show my client how to do 750 meals quickly and efficiently. They understood my client’s needs and by bringing us to this reference site we could see how the equipment delivered banqueting and finishing solutions at a large capacity venue.”

Although challenged by limited space in the venue, the new kitchen design at GECC was then updated to include Comcater’s equipment.

This included multiple Rational SelfCookingCenter® whiteefficiency® units, multiple Rational banquet

After nearly four hours going through the whole process at Royal Pines including the compelling presentation on Rational, the client was sold on the solution Comcater’s range of products could provide.



immediately cooled, it doesn’t continue cooking and the quality remains. Prior to service the food was plated and placed into the Rational units for the Finishing® process.

Because Rational distributes the heat and humidity with such precision and automatically adjusts settings according to the food, the Finishing® process brings the food up to temperature without comprising quality. After the Rational Finishing® process, the plates of food look and taste as if they’d been prepared there and then and ready to serve.

After nearly four hours going through the whole process at Royal Pines including the compelling presentation on Rational, the client was sold on the solution Comcater’s range of products could provide.

trolleys and thermal blankets, a 20 tray (2/1Gn) Tecnomac blast chiller, Garland cook tops, Dean fryers and a Mareno bratt pan. Complimented with Cambro dish caddies and Cambro compartment glassware baskets and dollies for all of their crockery and glassware storage and handling requirements.

As Project Manager, Matt also managed the equipment installation and commissioning as part of the complete project services offered by Hiller & Associates.

Comcater’s range of equipment was commissioned by Comcater’s service team. Matt was impressed. “They were professional and kept in contact with me throughout the whole process, their excellent communication and prompt response to any issue was a great help in ensuring a successful installation.”

With the implementation of Rational Finishing®, the GECC could now deliver 750 hot meals in 20 minutes establishing a new beginning in banqueting for the larger capacity venue. ❄



Gladstone Entertainment & Convention Centre
58 Goondoon Street Gladstone QLD
Kitchen by Hiller & Associates
8/12 Newspaper Place, Maroochydore, QLD
Ph: 07 5443 7919
www.hillerprojects.com.au
In the kitchen: Rational, Tecnomac, Garland,
Dean, Cambro, Mareno



4 ways to save money on oil

Managing oil quality can save money. To keep your chips tasty and fried fish golden, the oil in deep fryers needs to be kept fresh, at the ideal temperature and away from factors that will break it down quickly.

It's important to manage oil as it directly impacts on the flavour, consistency and colour of fried foods that will ultimately determine customer satisfaction. Food fried in oil that is not regularly filtered or at the recommended temperature can end up as waste and an unnecessary cost to your business.

Daily filtering of oil extends the oil life and has shown to save up to 50% of oil costs a year.

When it comes to extending oil life and saving money, just remember the 4 pillars of the **W.A.S.H.** principle.



W – is for water

Water and oil are not friends so keep water away from oil where possible. Remove ice crystals from frozen foods before cooking and reduce foods that will release water while cooking. During regular filtering, using filter powder will help to remove any residual moisture.

A – is for air

Constant exposure to air and light on oil in uncovered pots will slowly contribute to it breaking down. Simply keep covers on fry pots when not in use to extend oil life.

S – is for sediment

Food particles released during loading and cooking can build up in oil. Keep salt and seasoning away from the fryer and skim and clean the fryer regularly. During filtering use filter paper to trap any sediment particles.

H – is for heat

Oil kept at high temperatures for long periods and during start up will contribute to oil breaking down more quickly. When the heat goes up, your oil breaks down.

Recommended temperatures for frying are between 175°C and 185°C with 180°C ideal. When looking to purchase a fryer, look for units with accurate temperature control like a digital control panel.

Increase in oil breakdown process in temperatures above 180°C

190°C	2 to 3 times faster
200°C	4 to 9 times faster
210°C	8 to 27 times faster

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STRICTLY TRADE ONLY. Entry is restricted to members of the retail, foodservice and hospitality industry. Proof of business identification may be required. Persons not in these categories, including children under 16 years of age, and primary/secondary students (regardless of course of study), will NOT be admitted at any time. Tertiary students with valid student ID will be admitted. Due to OH&S, prams, strollers and trolleys (ie shopping trolleys) are strictly not permitted at the event.

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fine food

-- AUSTRALIA --

They say if you can't take the heat, you should get out of the kitchen – but it's a saying that couldn't be further from exactly what many of those attending Fine Food Australia want to do! With competitions really heating things up at the 2014 show, the 30th anniversary of the event will give visitors and exhibitors alike a multitude of reasons to get excited.



Returning to Melbourne this year, Fine Food Australia's line-up of guest speakers, showcases and competitions is big, which makes it well aligned to what is literally the biggest floor space ever of exhibitors. Taking over the full 30,000 square metres, that is the entire Melbourne Convention & Exhibition Centre, there is a LOT to see, and a whole host of competitions and challenges thrown in to keep the industry on its toes!

A key ingredient of Fine Food Australia is action, and there's always an abundance of it at the Culinary Challenge! Chefs of the highest calibre and skill level will compete to showcase their talents and will be judged by a panel of international, interstate and local judges. The competition sees teams of three competitors from each state battling it out in a live kitchen. From front of house service to the creation of stunning centrepieces, apprentices and seasoned Chefs alike battle it out to be the best in their category.

Across the floor at Bake Skills Australia, apprentice bakers from each state are invited to compete in a live bakery challenge across 26 different product categories including specialty & artisan breads. Our country's baking young guns are also on show, with apprentice bakers from each state showcasing their skills and battling it out as part of the live bakery challenge on the show floor. Visitors will have the opportunity to watch – and possibly taste! – as the competition unfolds throughout

the show. From the action at Best Young Baker to the excitement at Best Young Pastry Chef to the mouth wateringly challenging Callebaut Chocolate Centre Piece Award, it's hard to know where to look!

The competitive spirit continues during the much loved Great Aussie Pie Competition, which also turns 30 at this year's Fine Food Australia. An institution promoting and celebrating Australia's much-loved icon - the perfect pie - the annual Competition is open to all pie making professionals and attracts thousands of entries from bakers across Australia. As the original and biggest nationally recognised pie competition in Australia, the Competition is highly regarded by the baking industry and represents the pinnacle of pie making

excellence. Winning a medal at the Competition is the ultimate goal of many pie-making professionals and, as a result the standard of entries is high, with the awards being hotly contested. Launching alongside the Great Aussie Pie Competition this year is the first Sausage Roll competition, which adds another creative element for bakers – plus a whole lot more food related fun for those watching!

Another new competition on the ground is launching thanks to the highly respected Le Toques Blanches. Aptly named the Rapid Fire Chef Competition, Chefs are put through their paces, racing against the clock to produce dishes where it's only the quality of the product and the time taken to produce all items that determines the winner.





Even when approaching 30, Fine Food Australia remains the most anticipated and highly attended trade event for the food industry.

Even when approaching 30, Fine Food Australia remains the most anticipated and highly attended trade event for the food industry. With over 1,000 exhibitors showcased, the country's most relevant food and hospitality event promises everything from beverages, cooking and hospitality equipment and machinery, to specialty and bulk foods, bakery products, coffee and emerging food trends. Educational master classes, demonstrations, and competitions throughout the event will add to the excitement on offer, as well as providing visitors the opportunity to build relationships, drive business, and be inspired about this amazing industry. ✨

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LIVE 2014

If you like live action and the latest in commercial kitchen equipment technology then be sure to come and see Comcater at Fine Food on stand HF14.



Ronson Lim

Fine Food Melbourne

Monday 15 September 10am – 8pm

Tuesday 16 September 10am – 5pm

Wednesday 17 September 10am – 5pm

Thursday 18 September 10am – 5pm



Located in the Catering Equipment section adjacent the café, the Comcater stand will have five live cooking areas so you can see the world's leading brands in commercial kitchen equipment in one place.

- Special guest Rational Asian Cuisine Master Chef Ronson Lim will join Rational chefs to demonstrate how Rational SelfCookingCenter® 5 Senses® now sets the new standards for Asian and Western cuisine.
- FRIMA will be demonstrating VarioCooking Center MULTIFICIENCY® units that will suit any sized foodservice business.
- Explore ways to expand your café menu with Express Café Solutions.
- Slide on over to the #GarlandTough Burger Bar and see chefs put their best burger forward.
- Quench your thirst with tasty drinks from Vitamix featuring Brema ice.
- Explore a full range of storage, shelving and food transport options from Cambro.
- Discover the new FilterQuick filtration system from the world renowned Frymaster.

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