

front

BURNER

SPRING 2016

A News Publication for the Foodservice Industry

KNAFEH

The Bearded Bakers

ADRIAN RICHARDSON

Good Chef , Great Chef

SALMON & BEAR

Taking it Back to Basics

TWELVE BOAR

American Smoked BBQ

LOCALE

Sunshine on a Plate



Chrismont

WINERY

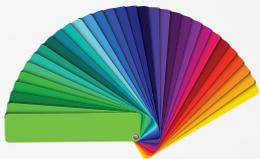
Elevating the King Valley Culinary Landscape



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From the Editor

Over the past 3 decades, we have seen many changes in foodservice and hospitality. Trends have come and gone and although fine dining is still highly frequented right across our country, Australians are also notably content to opt for the more casual style of dining.

We've noticed food trucks rapidly rise in popularity in recent years, along with cooking on open flames, smoke and charcoal. Australia's love affair with all things Uncle Sam seems to also be transposing to food choices continuing with burger restaurants and Southern-style kitchens on the rise.

As a leader in the food service industry, Comcater is constantly on the lookout for innovative equipment that facilitates efficiency, productivity and profitability.

Recently we introduced the Mibrasa Charcoal Oven to our equipment line up. This closed barbeque grill is ideal for cooking all types of foods allowing it to retain the natural flavours and bring out a unique taste.

In this issue, we visit Salmon & Bear in Sydney's inner east where the Mibrasa Charcoal Oven is already in the heart of the

kitchen delivering subtle charcoal, campfire flavours in this chalet styled eatery.

We also visit Knafeh, one of the hottest food trucks in the country. We speak with Ameer and his team of 'Bearded Bakers' who are attracting thousands of people to their pop-up bakery which is housed in an old shipping container.

We slow down the pace and relax as we take in the views of Victoria's majestic King Valley where we visit Chrismont Winery; an inspiring destination for all lovers of contemporary wines, authentic Italian food and breathtaking scenery.

Throughout our travels for this issue, it was encouraging to see how many businesses have benefited and adapted their food operations after visiting the various live cooking demonstrations Comcater has on offer.

Comcater run live cooking demonstrations Australia wide and of course our live cooking demonstrations will be displayed at the Comcater stand at Fine Food 2016 which will be held in Melbourne from September 12th - 15th. Hope to see you at Fine Food in Melbourne later this month! y



Michael Wood, Managing Director

Regions Working Together

Earlier this year, chefs from Victoria's Yarra Valley region joined the team from FRIMA and Coombe Melba Estate Executive Chef Tony Milton for an industry get together, which included a tour through the historic estate and a demonstration on the latest kitchen technology - FRIMA.

It was a great opportunity to get away from the stresses of the kitchen and come together and experience how the FRIMA VarioCooking Center® is assisting Tony Milton in his kitchen. *γ*



Coombe Melba Estate



2016 Global Pizza Challenge

The Global Pizza Challenge was founded over 10 years ago to promote and encourage culinary innovation in the world's most popular food category. From humble beginnings, it has developed into one of the world's biggest pizza competitions with national events running in countries throughout Asia Pacific, Africa and America.

Comcater were proud sponsors of the 2016 competition which ran as part of Foodservice Australia 2016 in Sydney. The event invited aspiring pizza makers to join in and show off their skills. It was also a great chance for the wider foodservice community to come along and watch, cheer and learn.

It was an exciting competition with some remarkable new flavour combinations. The winner of the best pizza was awarded to Simon Best from Augello's in Mooloolaba Queensland. *γ*



Andy Parisi from La Trattoria was a proud finalist. We visit Andy's iconic pizza restaurant on page 30.

Melbourne to Host World's 50 Best Restaurants in 2017



The winners of the World's 50 Best Restaurants 2016

Melbourne has been confirmed as the host city for the prestigious World's 50 Best Restaurants Awards in 2017.

First held in 2002, the annual ranking of the world's best restaurants has become the most reputable restaurant ranking in the world.

Melbourne now joins London and New York as the only cities to have hosted the awards program.

The awards will take place in April 2017 and will include a chef's feast gathering

of the world's best chefs, a main awards ceremony, and touring programs around Melbourne and regional Victoria.

The main awards ceremony will include 800 invited guests and will be made up of chefs, industry and top international food and wine media and influencers.

A massive congratulations to Ben Shewry and the team at Melbourne's Attica, who ranked 32nd in the recent 2016 awards - Australia's only top 50 restaurant on the list! Must be that RATIONAL! 🍷



Ben Shewry

Comcater Debuts on the Small Screen



David Elsum (Manager FRIMA Australia)

Peter Gilmore at Bennelong Restaurant

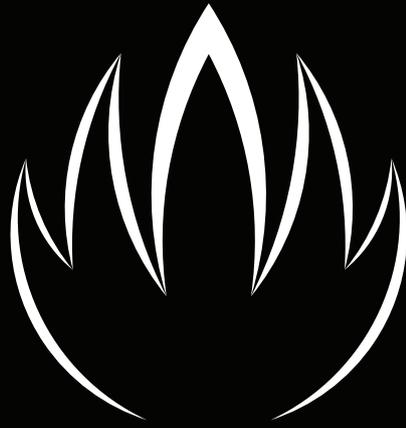
Earlier this year, Comcater was approached to participate in a new television series called 'Industry Leaders'. The program is an expositional realism style documentary series focusing on specific industries. As innovators and leaders within the food service industry, Comcater was

invited to drive the episodes within the Restaurant segment.

Together with the support of Guy Grossi, Peter Gilmore and Comcater's very own David Elsum and Mark Sweeting, two segments were produced - one focusing on FRIMA (filmed at Bennelong), and the

other focusing on RATIONAL (filmed at Grossi Florentinos).

Throughout the series, Industry Leaders showcased some of Australia's most dedicated individuals and companies doing what they love most. It was a true honour for Comcater to be part of it all. 🍷



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Elevating the King Valley Culinary Landscape

IN 2015, CHRISMONT WINERY OPENED THE DOORS ON A NEW STATE-OF-THE-ART WINE, FOOD AND EVENTS COMPLEX AT ITS CHESHUNT VINEYARD PROPERTY IN THE VICTORIAN HIGH COUNTRY REGION OF KING VALLEY.



Named the Chrismont Cellar Door, Restaurant and Larder, this architecturally-designed space brings all-day dining and a modern face to a region fondly known for its tobacco kilns, rustic cellar doors and weekend lunches.

For owners Arnie and Jo Pizzini, it's ultimately a centerpiece taking Chrismont and the upper King Valley to a whole new level.

"We started growing grapes in 1980, then expanded to making wines in the style we believed honest to the Mediterranean varieties we were contracted to grow," says Arnie. "As interest grew, we quickly found ourselves converting the garage into a make-shift cellar door and our barrel shed into a long-table venue for wine and food events."

Fast-forward 20 years to the realisation of a dream to develop a destination that brings together Chrismont's contemporary winemaking and individual style of King Valley hospitality, built on flavour and personality from Arnie's northern (Trentino) and Jo's southern (Sicilian) Italian heritage.

With a talented team around them, including Director of Hospitality - Andy Pye, Jo's cousin and Sicilian food specialist and Head Chef Giovanna Jones, and long-standing winemaker Warren Proft, Chrismont Winery offers a new way to engage with a region that's renowned as much for its rich Italian culture and food as it is for its wines.

"Our food is inspired by time-honored family recipes that ignite honest flavour and speaks authenticity," says Jo. "We want to be true to who we are, be honest to the recipes we grew up with, and allow the generosity of flavour and beauty of ingredients to leap from the plate."

Andy worked closely with Sarah Monaghan from Comcater and Kay Cadman from Cedar Hospitality Supplies to ensure that the kitchen was equipped to meet the needs of a venue that can seat up to 300 guests. The kitchen is complete with two RATIONAL SelfCookingCenter® 5 Senses, the innovative Mareno 90 Series Induction Cooktop, Mareno Chrome Grills, a Dean Fryer and a Lincoln Countertop Conveyor Oven.

"Kay was an absolute gem. She helped us select the right equipment for the kitchen fitout. With the owners being Italian, they were instantly drawn towards the Mareno equipment. It is also visually beautiful, which is perfect," said Director of Hospitality, Andy Pye. "The other consideration was that we don't have access to gas but we have great electricity supply."

"As it turns out, the Mareno Induction gives us control in our cooking and it is very powerful. To give you an idea: on a setting on four - it boils water, move it to five - it becomes volcanic! It's amazing."



“We produce a lot of nougat which can be very difficult to make. Getting the correct flame can be challenging; however with the Mareno Induction, it’s really quite easy.”

Andy admits that the RATIONAL SelfCookingCenter® 5 Senses is the quiet achiever in the kitchen. “I would have to say that 95% of the food we cook goes through the RATIONAL at some point and it still has so much untapped potential.

The RATIONAL service and support has been fantastic. During the commissioning process, we had to call on the service department for assistance and the service and support was quick and the process seamless. We also had a few questions regarding the use of the RATIONAL for a particular recipe, a couple of phone calls

later a RATIONAL chef was booked in and he visited our restaurant to help. It’s pretty amazing really.’

The new building, with its spacious wine tasting area and welcoming restaurant definitely offers visitors a real taste of the King Valley region. The well stocked larder also offers take-home traditional delicacies such as house made marmellata, pickles, biscotti and torrone.

“We are seeing more and more visitors as the word spreads,” said Andy, and with a venue like this, there will no doubt be plenty more. v

Chrismont Winery Owners Jo and Arnie Pizzini



WWW.CHRISMONT.COM.AU
In the kitchen: RATIONAL, Mareno, Dean & Lincoln



A REPURPOSED SHIPPING CONTAINER TURNS INTO A BAKERY SERVING A TRADITIONAL DESSERT FROM JERUSALEM.

It's no secret that the food truck scene is currently taking Australia by storm, and for the team at Knafeh (or the "Bearded Bakers" as they have become known), they are well and truly leading this revolution.

The unique setup involves a repurposed shipping container, a menu that contains only one item (Knafeh: pronounced ku-na-feh), one piece of equipment in the kitchen and a team of ten bearded men dressed in white dancing around a bonfire.

The concept is simple, the setup minimal, the Knafeh – delicious, and the 'Bearded Bakers' are seriously entertaining!

The El-issa family operated a Shisha Bar and Grill in Sydney's inner west suburb of Croydon Park for many years and it's here that the knafeh (a sweet middle eastern dessert) established a strong following. "People started ringing up the restaurant and saying they'd heard about our knafeh and they'd like to come in for dinner so they can try it afterwards, or asking if we did takeaway. The takeaway side of the business escalated, to the point where it was actually slowing the restaurant down," said business partner Ameer El-issa. "We knew that there was an opportunity to do something special with the knafeh we were producing.

The Bearded Bakers



WWW.KNAFEH.COM.AU

In the kitchen, the Lincoln 1457 Impinger Oven single-handedly serves all cooking needs.

“We generally average a couple of thousand covers a night. On our busiest night on record, we did 4,000 covers and we have the Lincoln to thank for that. It’s so reliable. It would not have been possible without the support of a strong piece of machinery backing our team.”

“I’ve always been intrigued by shipping containers - they are a blank canvas and offer a lot of opportunities. I bought a shipping container with the vision of turning it into a mobile bakery. At first, I didn’t even tell my business partners (my younger brother and older sister). When I told them, they thought I was crazy. Then I told them that I was going to turn it into a bakery and they thought I was even more crazy.”

The shipping container has been completely hand crafted, from bench tops through to the whisks converted into light fixtures. It is an open plan design, where on-lookers can see the entire knafeh process, from the preparation to the baking of the dessert.

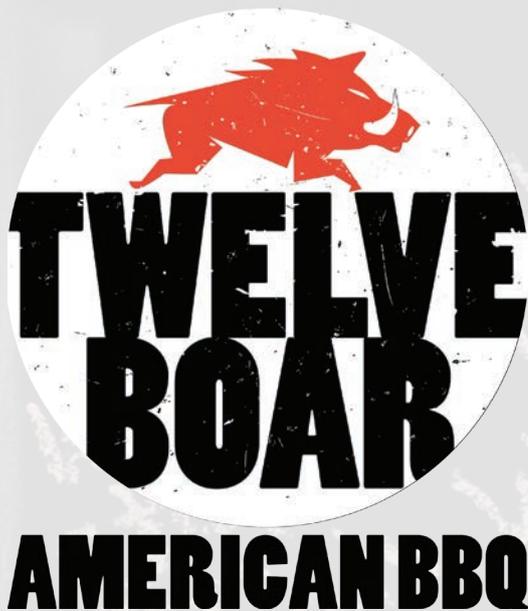
“Launching the container was tough because the council had never been faced with a kitchen like this - that’s moveable, and it’s not really a food truck either. It’s in-between a food truck and a pop-up store. A lot of councils don’t know how to approach it,” says Ameer.

With the assistance of Paul Ayyash from Petra Equipment and Comcater’s Sharyn Dale, the unique setup was fitted with a Lincoln 1457 Impinger Oven.

“The Lincoln is the only piece of equipment we have in the bakery,” says Ameer. “We knew that we couldn’t settle for second best, as the oven is the engine room of the bakery. We tested a lot of ovens and we knew that it had to be designed for not only volume but also consistency.”

“Our Bearded Bakers are trained in our training facility... my mums kitchen! We are blessed with a mother who cooks amazing food. What can I say - we need to share them. Talking about them doesn’t do it justice. Others need to experience them too,” said Ameer.

The Sydney setup has already been replicated and is now operating in Melbourne. The team are working on taking the concept globally with plans to open in New York and Dubai in the near future. ʎ



Smoking up an authentic American BBQ

armed with a passion for American cuisine, and a lifetime of knowledge of his native country's food and flavours, Rick Palesh set about opening the authentic American smoked BBQ house aptly named Twelve Boar.

Located in Brisbane's Bayside suburb of Cleveland, Rick passionately slow smokes all his meat and ribs in house. The Twelve Boar menu is stacked to the brim with mouth-watering dishes including smoked pork and beef ribs, pulled pork and beef brisket burgers, and authentic American buffalo wings. Rick sources some of his ingredients from America to ensure the most authentic flavours possible, including the base ingredients for the in-house made buffalo sauce.

"I've been in Australia for about 10 years now and over this time, I've had Aussie friends come over to experience American BBQ, and they loved it every time. This was where I first noticed an opportunity in the market for real authentic American flavours, and now here we are," said Rick.

"Sourcing the right equipment was really important. We were looking for an electric smoker oven as it minimises labour. Wood burning ovens are labour intensive and we just don't have the time for that not to mention that duplicating the setup becomes really hard.

"We were introduced to the Alto-Shaam and we attended a demonstration. We cooked a few things and knew that we could make it work."

"Our most popular menu item is the smoked pork ribs, which are the meatiest we could find in the country. We rub them with our special house rub, and put them in the Alto-Shaam. We can do 35-40 kilos at once. I then fill the smoker and then leave them in the oven for about 6 hours," said Rick.

The 'hold function' on the Alto-Shaam Smoker Oven also plays a big part in the kitchen at Twelve Boar. "We cook our brisket overnight so that it is ready in the morning."

"We can easily hold it in the Alto-Shaam for 12 hours right through to evening service. We don't have to worry about losing yield; the brisket maintain a good size, stays warm, soft and moist."

Twelve Boar has now been operating for over 12 months. The business has been set up with the intention to expand to multiple sites through franchising. Through hard work and persistence and some Southern hospitality, Twelve Boar will undoubtedly continue to grow. Stay tuned!

WWW.TWELVEBOAR.COM.AU

In the kitchen: Alto-Shaam



Business Owner: Rick Palesh





RATIONALNEWS

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Service Survey Result Drives Continued Customer Satisfaction Focus

RATIONAL combi ovens have now become virtually indispensable in most kitchens. This makes it all the more important to offer customers around the world a fast, uncomplicated and reasonably priced service solution.

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However, are the service calls actually carried out according to the same high RATIONAL standards for all customers around the world and where do customers see any room for improvement?

RATIONAL analysed these key questions as part of a global customer survey.

RATIONAL launched an online survey in 24 languages with the objective of analysing worldwide customer satisfaction with regard to service quality. The survey was aimed specifically at customers who had recently requested a service call from a RATIONAL Service Partner. More than 2,500 customers participated in the survey.

The results showed that over 80 percent of participants rated customer service as “excellent” or “very good”.

Customers were encouraged to describe their experience in their own words and to state improvements they would like to see.

“It was quick, completed in a single visit and the technician had all the spare parts with him to ensure a first time fix,” said one customer. Another praised the first-class communication, the quick response time, the availability of spare parts and the efficiency and organisation of service calls were also given top scores.



RATIONAL not only endeavour to provide worldwide fast and efficient support for service calls of their units; they also strongly believe that the key to their success and growth lies in customer satisfaction over the life of their purchase. This is why RATIONAL offers its customers an after sales service package “ServicePlus” which is unique in the world and at no additional cost.

The package includes personal on-site training after a purchase, further training at the Academy RATIONAL workshops, Chef Line for personal answers to questions on cooking application queries from 8am – 8pm, 365 days of the year on 1300 663 864 and membership to Club Rational, an online portal offering a world of recipes, expert tips and the latest unit software updates at:

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A CELEBRATION OF ADVENTURE & THE GREAT OUTDOORS



Salmon & Bear was born out of a passion to create simple tasty food with a point of difference.

Located on the ground level of a high-rise apartment block in Sydney's inner east suburb of Zetland, Chef Mark Jensen and business partners Joel Katz and Joe Ward have created a Rocky Mountain themed chalet style eatery, which serves delicious seafood cooked over charcoal alongside traditional fish shop favorites.

Chef Jensen, who has a well rounded culinary background including his partnership in the Vietnamese favorite Red Lantern (run with brother-in-law Luke Nguyen) speaks with great excitement about his latest adventure, which allows him to deliver fresh, fast and casual dining with a difference.

"This is a new market and I'm really excited about it," said Jensen. "We really wanted to do something that delivered good value, and that had a point of difference. We wanted the restaurant to evoke a sense of adventure, camping, excitement, discovery, wilderness... all those kinds of things. We were thinking along the lines of salmon, bear, hunting, fishing - that's how the whole thing came together."

Joel Katz had experienced the Mibrasa charcoal oven in a cooking demonstration in Melbourne and was keen for it to be part of the new setup. "Joel is the ideas guy,

and he saw the Mibrasa charcoal oven at a demonstration, he called me and asked if I thought it would be suitable to cook seafood and here we are," says Jensen.

"The 'Mix and Match Grizzly Plate' is our hero dish. The customer has the choice from five different fish fillets all cooked over charcoal. The whole idea of cooking over charcoal still excites me because the subtle flavor it imparts in the seafood is just fantastic," added Jensen.

The aroma of the Mibrasa oven slowly cooking the meal over coals, the intimate log cabin setting, and the fine selection of craft beer on tap is definitely ticking all the boxes with Sydney siders.

Charcoal cooking is definitely amongst the current hottest food trends and is going from strength to strength. The subtle smoky hints of charcoal are a delight to the taste buds and Australians are defiantly embracing the flavor. This is one trend which won't go away anytime soon.

With the capacity to seat close to 70 people (inside and outside) and a continuous line up for takeaway, it's no surprise that the success of the Zetland restaurant has bought about a second site for Salmon & Bear with a new location recently opening its door in Newtown. *Y*



Salmon & Bear business partners Joel Katz, Joe Ward & Mark Jensen





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Michael Cugini (Comcater) & Adrian Tobin (Caterlink)



Special gift for a special kitchen - a new RATIONAL SelfCookingCenter® 5 Senses

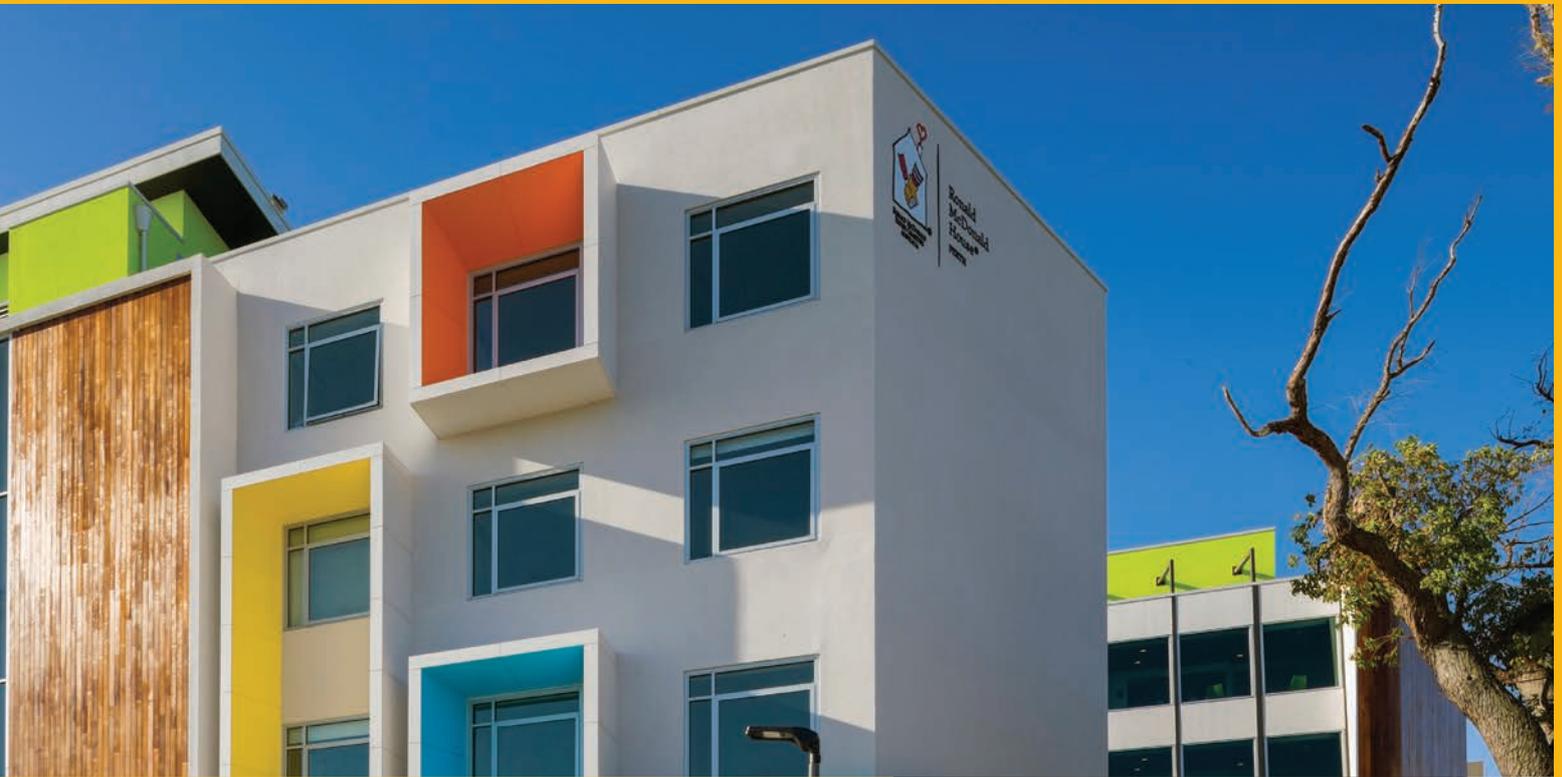
For the families staying at Ronald McDonald House Perth, their children can be receiving treatment for weeks, months or even years at a time and the last thing they have on their mind is cooking a meal when they return from the hospital.

Earlier this year Clive Gilbert, Comcater Regional Sales Manager WA, was approached by Caterlink who were involved in the fitout of the new kitchen facilities at the new Ronald McDonald House site in Nedlands, Perth.

“When we realised that Comcater could assist Ronald McDonald House by donating a RATIONAL SelfCookingCenter® 5 Senses to complete the new kitchen, of course we got straight to work to make it happen,” said Clive Gilbert. “Ronald McDonald House does amazing work and provides a safe and comfortable environment where the whole family can stay together for the duration of their child’s treatment. The kitchen is the heart of the home and it’s been an honour to be able to contribute to a fantastic kitchen for regional WA families with seriously ill children.”

Through the support of Comcater and Caterlink amongst many other generous contributors, families staying at Ronald McDonald House Perth are now the recipients of culinary treats every night through the successful ‘Home for Dinner’ program.

This volunteer based program allows various community groups and corporates to go into the house to help



Dinner

With up to 220 people staying in the House each night, the program provides to 3,800 meals for the families each week.

prepare and cook meals for the families so they're able to relax and enjoy quality time together.

With up to 220 people staying in the House each night, the program provides up to 3,800 meals for the families each week.

Thanks to supporters PMI Catering, full time chefs Darryl and Louise are on deck to guide and assist throughout the preparing and cooking processes.

"The RATIONAL SelfCookingCenter® 5 Senses has programmable features which is great for this setup. The chefs are able to set it all up and have the menus designed and the cooking required programmed into the oven and the volunteer groups can complete the service," said Clive Gilbert.

Executive Officer of Ronald McDonald House Perth, Peter King, is extremely grateful for such a generous gift that will make such a huge difference for the families staying at RMH.

"Our new kitchen and chefs play such a vital role in allowing families to concentrate on healing and being together," King says. "It is only with the support of our generous contributors that we're able to provide such a service to families in their time of need."

The kitchen was officially opened on Friday 11th March 2016 with a luncheon for those that helped make the new kitchen possible. √



Darryl (Resident Chef) & Adrian Tobin (Caterlink)



New Kitchen & Dining Room Launch Luncheon Friday



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Distinctive Vibe, Style & Food



The Groove Train story starts on the streets of Melbourne in the summer of '98 when Rocky Veneziano saw an un-fulfilled need in the Melbourne restaurant scene.

Rocky envisioned a restaurant that served bold dishes that would appeal to any appetite. He saw a place where groups of friends came for the food, but lingered over drinks and conversation because everyone was having too much fun to leave. His idea came to fruition and caught on like wildfire.

The Groove Train spread across Melbourne, up to Brisbane and continues to expand into other areas. Today there are 24 restaurants across Australia.

The venues have an urban and industrial vibe, while incorporating a modern remix of retro design. When it comes to menu, the focus is on locally sourced, high-quality ingredients that are paired to create a new fusion of modern Australian cuisine with European influences.

Achieving store and menu consistency across multiple franchisees is a difficult

operation; however, this is something that The Groove Train has managed to achieve and continues to deliver.

“Whilst the presentation of food can be easily standardised, keeping consistency across menu items is a much harder task,” said The Groove Train Victorian Executive Chef Richard Lawrence.

Equipment choices play a vital role in the kitchen. They can facilitate consistency, help reduce costs and speed up service – all the things that make for a successful franchise.

Richard took us behind the scenes at one of Melbourne's newest Groove Train stores in Knox to see which equipment had made the cut. The restaurant is fitted with a RATIONAL CombiMaster® Plus, a Lincoln 1300 Series Countertop Impinger, Garland Restaurant Range (GF Series), a Mareno pasta cooker, Menumaster microwaves and a Brema ice cuber.

Renowned for its rugged durability and unmatched performance, the Garland

Restaurant Range (GF Series) is the range of choice for The Groove Train.

“The Garland GF Series holds up quite well. We have a fast paced environment so we need equipment that is hard wearing and can handle the 15 hour days. I have been using it for the last 16 years and it works really well.”

“The Lincoln Impinger is used for various things. We have a lot of toasties and focaccias on our menu and the Lincoln is perfect for these items. The problem with salamanders is that chefs will put toasties in and before they know it is burnt. The waste is huge. With the Lincoln you put it in and it comes out the other side and away you go. It is cost effective, you don't waste product and during service we can put the focaccias in and let them run. It saves on labour, having the right equipment is really important.”

Serving up breakfast, lunch and dinner 7 days a week, The Groove Train is spreading right across the country with no signs of slowing soon. √





Adrian Richardson



WHAT MOTIVATES A PERSON WHO GAINED HIS PILOTS' LICENSE AT 16 TO CHANGE TACK MID-STREAM AND BECOME A CHEF?

WHATEVER THE REASON, MELBOURNE AND ITS FOOD SCENE WERE THE FORTUNATE ONES.

For many people, air travel and good food are two mutually exclusive experiences. But for Adrian Richardson, it was one that led him to the other when his dreams of becoming a pilot were overtaken by the captivating chaos of the kitchen. "I started working in kitchens part time to pay for my lessons and that's where it sort of kicked off, I gave up the flying lessons and went back to school."

Since then Adrian has worked in some of the most prestigious kitchens around the world and now owns and operates La Luna, a successful and bustling Mediterranean style bistro in North Carlton. Adrian is also an ambassador for the Red Cross where he supports the Red Cross 'Breakfast Club Program' that provides children in need a healthy breakfast to start their day. Adrian can also be found every afternoon on Network Ten's Good Chef Bad Chef.

Despite his early stint in aviation Adrian had always been around good food. Growing up in a household with a mixture

of North African, Middle Eastern and Italian cuisine Adrian's heritage definitely helps explain his enthusiasm for quality food that's packed with flavour. What his heritage doesn't help explain is his interest in meat, given one side of his family are strict vegetarians.

Nevertheless when it comes to meat, Adrian wrote the book on it, literally. 'MEAT' was released in 2008 and provides readers with a simplistic guide on how to buy, cook and enjoy meat.

At his restaurant, every cut has been dry aged, on the bone for 7 to 8 weeks and is butchered on the premises. "We actually use a lot of cuts that aren't mainstream, so we're using the whole animal in our own particular, strange sort of way," says Adrian.

His second book, 'The Good Life', is a throwback to his younger years. Influenced

by memories of times spent cooking at home. "The book is about just enjoying food with your family and friends and taking it easy and making some things at home. It's a simple pleasure, it's not rocket science".

When asked what his philosophy on food is, Adrian replied "a lot of chefs make really fine, pretty, tiny, beautiful food and that's great but for me I'm more about family and getting together and sharing things."

La Luna continues to thrive and is considered one of Melbourne's best Mediterranean Bistros and with various projects in progress, including the soon to be opened Bourvier Bar in Brunswick East, there is never a dull moment in this passionate Chef's life.

We look forward to following the journey with Adrian, as we welcome him as our Guest Contributor in the next edition of Front Burner Magazine. ♪



SUNSHINE ON A PLATE

NOOSA IS RECOGNIZED AS A SLICE OF AUSTRALIAN COASTAL BLISS. IT IS SPOILT WITH SUN, SURF, BRILLIANT WHITE SAND AND BREATHTAKING NATURAL PARKS. HOWEVER A THRIVING FOOD SCENE FURTHER STRENGTHENS THE REGIONS NATURAL ATTRACTIONS.





LOCALE

Experienced Noosa restaurateurs Rio and Amanda Capurso have been at the forefront of the food scene in Noosa for many years. As the owners and operators of Noosa's original gourmet institution - Lindoni's, they helped shape Noosa as a foodie mecca. In 2013, Noosa said goodbye to Lindoni's, and Rio and Amanda launched their new baby - Locale.

Locale brings a relaxed modern Italian restaurant and wine bar to beachside Hastings Street. The dark wood interior, sleek atmosphere and long chic bar wouldn't look out of place in Melbourne, Sydney or New York.

Over the past 3 years it has positioned itself as the place to eat and be seen and Locale was recently awarded an Australian Good Food Guide Chefs Hat.

In the kitchen, Executive Chef Andy Davies and his team of 12 chefs operate 5 bustling sections. The Larder, Main Course, Cicchetti and Pizza, Pastry and The Pass.

"Prep is a big part of our business," said Chef Andy, "the guys start arriving from 8am each morning. We make all our bread and pasta in-house and there are a lot of things to prepare and organize".

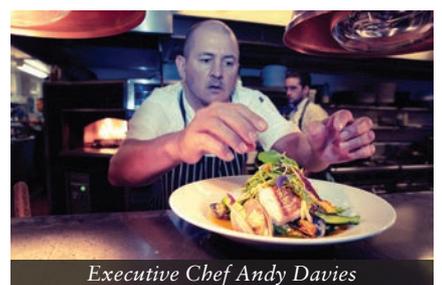
"There is always something exciting happening at Locale. At the moment we are running 'Locale After Dark', which includes live entertainment after 8pm. It has been really successful, and we are doing on average 220 covers on a Thursday and Friday night. It's been really busy. We have been under the pump".

"In the kitchen, we would struggle without our RATIONAL. The different features it offers are great. We use the steam and heat for the bread, which gives it a fantastic finish. We do a lot of twice cooking with dishes like the porchetta and the brisket where we roast first to get the colour and then put it in gastronome trays, cover it and slow cook it for another 6 hours. Without the RATIONAL, the handbrake would be massive," says Chef Andy.

"With a regular oven, if you put in 6 trays containing 6 kilos of contents in each, the temperature drops away and it takes 2 hours to recover. The RATIONAL is incredible - it just holds onto the heat and keeps going."

"We also cryovac a lot of things using our Purevac. Longevity and shelf life really impacts expenses and prep times in the kitchen. We cryovac everything from meat, fish and veggies through to sauces and dressings. It's a great way to store food. When you keep air away from food it increases its shelf life. We date it and hang it in the store room. This is a great way to store things, it beats buckets! By using clear bags all hanging up in front of you, it's very visible. It costs a little more to get it up and running, but it's well worth it in the long run."

Combining its moody atmosphere, authentic Italian food and live entertaining offerings, Locale has it all covered. It's the place where sun seekers can pop in for an aperitif and chances are they'll stay for dinner, dessert and an espresso night cap."



Executive Chef Andy Davies

QUALITY CARE & NUTRITIONAL MEALS



Castlemaine Health delivers an extensive range of health services including medical, surgical, midwifery, rehabilitation, hostel, aged care, and a range of outreach services to the regional Victorian community of Castlemaine and the surrounding region.

A busy central production kitchen supports the numerous facilities under the Castlemaine Health banner including wards, nursing homes and a 'Meals on Wheels' program. We sat down with Head Chef Andrew Denehey to discuss all things food, production and productivity.

Have you always worked within the Healthcare industry?

I worked in many restaurants, cafes and hotels throughout my career before I took on this role. Working in healthcare brings about different challenges.

Unlike restaurants and cafes where the challenges arise from having to pump out high quality meals, healthcare has a strong focus on dietary requirements and nutrition which present its own challenges.

How many meals does the central production kitchen for Castlemaine Health serve on a daily basis?

We average approximately 600 meals a day. We operate on a cook-chill system. This helps us with the productivity and volume output. We cook 5 days in advance and then re-thermalise it on the 5th day for serving.

How many staff does the food service department employ?

Our team consists of 8 chefs and 55 food service assistants across the organisation.

How does the equipment in your kitchen facilitate and assist with your operation?

Our kitchen is complete with RATIONAL combi ovens and FRIMA units. They are both great and support the productivity we require. They kind of marry together and facilitate the cook chill process.

We cook a lot in the FRIMA. Generally anything that has a sauce gets cooked in the FRIMA. I really appreciate how we can program the equipment and use it to cook overnight. You set the program, put them in, shut the lid and walk away.

Our kitchens have RATIONAL ovens which were installed over 22 years ago and they still run perfectly and like clockwork. They are just so versatile you can use them for everything; steaming, poaching or roasting. We have 4 RATIONAL ovens in total and they are always in use. They run from 6.30am through to 6.30pm. They are just great. You couldn't run a kitchen today without a RATIONAL.

What advice would you give to chefs setting up a kitchen in the healthcare industry?

Ensure that you have a RATIONAL, a FRIMA and chill blaster. These three pieces of equipment will set you up with the equipment you need to achieve the productivity and serve the numbers we do on a daily basis. ✓

“Unlike restaurants and cafes where the challenges arise from having to pump out high quality meals, healthcare has a strong focus on dietary requirements and nutrition which present its own challenges.”



Head Chef
Andrew Denehey

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John Wilkinson & Lincoln Thornton

DEALER PROFILE

GFE

John Wilkinson started the business in Gippsland Victoria in 2009 (it was then known as Gippsland Foodservice Equipment). John laughably recalls his first purchase order which was for 40 dinner plates and the business didn't even sell crockery!



John always planned to expand the business into Melbourne and knew that if he was successful in growing his business in a tough market where customers were very price sensitive and jobs were few and far between then the business would flourish when it expanded into Melbourne and that it definitely did.

In 2013, Lincoln Thornton (who owned and operated SS Manufacturing) and John Wilkinson decided to form GFE. The business expanded into a facility in South Dandenong and the team have never looked back.

We caught up with John and Lincoln and the GFE team to talk about all things equipment, passion and success.

What has been your career highlights so far and what are you most proud of?

I think we are most proud of the fact we can walk into any of the jobs we have done over the years and be greeted with a smile. Also being able to manufacture for our "competitors" and get along without trying to cut each other out of work is a daily highlight for us. Life and business is hard enough without people working against you.

How do you keep your passion for the industry alive?

There is always a buzz in the Food Service Industry, always room for improvement and always new opportunities. It's a great industry which supports many individuals and in turn supports many families.

How has the business evolved and changed over the years?

The core is still the same as always, old fashioned country hospitality and service with a one stop shop solution. We have

evolved from being a sales agent only, to now manufacturing and installing full commercial kitchens, ductwork, exhaust canopies, stainless steel benching, cool rooms and custom refrigeration.

The growth of our exhaust canopy business Xtracta (www.xtracta.com.au) has seen it become its own entity, and it now services the market at a wholesale level. We cannot compare our capability to back when we started.

What is your philosophy on Customer Service?

I don't know if it's a philosophy but I do believe you can have everything in life you want, if you just help enough other people get what they want.

When you have the customer's interests at heart and you are genuine in servicing their needs, they can see it. It will lead to a mutual success. ʘ

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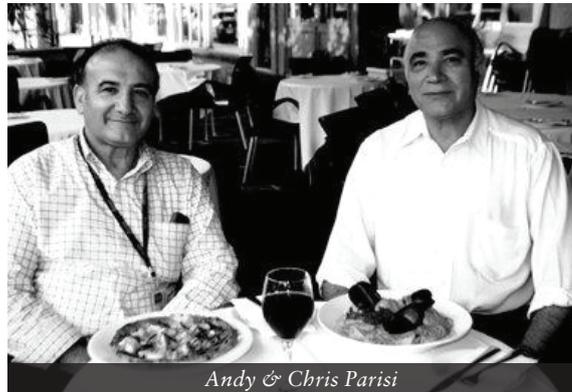
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La Trattoria



A slice of Hollywood, in the heart of Adelaide

The Parisi brothers, Andrea (Andy) and Natale (Chris) have been working in the family restaurants all of their lives. They learned their pizza making skills from their father Antony who owned and ran the first pizza bar in Adelaide's Hindley Street back in the 1960s.



Andy & Chris Parisi

It was the first Pizza restaurant in Adelaide and in its day a pizza would set you back an entire 40 cents! Throwing pizza dough high into the air, being hospitable and the love for fine food was engrained in the Parisi brothers, leading them to open their own restaurant, La Trattoria, in 1975.

"La Tratt", as it's known by the locals, is truly an iconic Adelaide establishment. It has played host to rock stars, actors, politicians and hordes of loyal locals. Wall upon wall of photos is evidence of La Trattoria's loyal patronage including Mick Jagger, Jon Bon Jovi, Michael Hutchence, Simply Red and Eric Bana to name a few. La Trattoria is the only pizza joint with more stars on the walls than the Hollywood Walk of Fame!

"We originally started with a small restaurant. The pizza oven in the front and the back room was the restaurant", said Andy. "We were going so strong that in a few years, we purchased the shop next door and another shop and then another shop."

A 1970's Lincoln Impinger has been sitting proud of place in Adelaide's most popular pizza restaurant for over 35 years.

"We started with one Lincoln oven and as we got busier, we purchased another one and stacked it on top. To be honest, we are at the point where we need to get another oven. The kitchen is just struggling to keep up with the demand."



Award Winning Pizza Maker Andy Parisi

In 2005, Andy was invited to participate in the World Best Pizza Maker competition in New York. His signature 'Pizza Marinara' won him the title of 'World's Best Pizza Maker' - a testament to his dedication, skill and hard work.

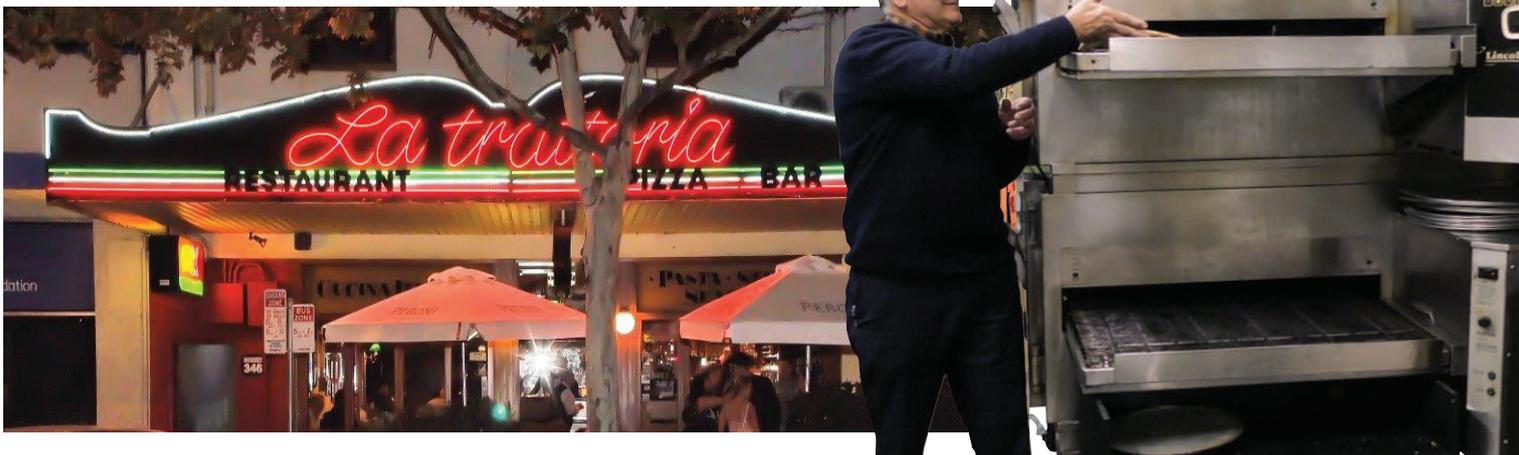
"We have fed some very famous people. I remember one night in 1977, it was about 1am and a car pulled up the front of the restaurant. They ordered 2 family pizzas to go... inside the car was ABBA!" recalls owner Andy.

The World's Best Pizza Oven, World's Best Pizza Maker, hard work, family and loyalty... it's an all-round winning combination at La Trattoria.

As the popularity increased, so did the size of the store. La Trattoria now occupies three shop fronts on Adelaide's busy King William Street.

"On an average night, we pump out over 300 pizzas," said Andy. "The Lincoln has never failed us; we have been using it every day for over 35 years and have never had any problems."

Andy Parisi & his 1970's Lincoln Impinger



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