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# front

AUTUMN 2017

# BURNER

A News Publication for the Foodservice Industry

## PHILIPPE

The French Connection

## BENDIGO WHOLEFOODS

Quirky, Wholesome & Flavoursome

## RED ROOSTER

The Roast Chicken Champions

## ICC SYDNEY

Transforming Darling Harbour

## VA TUTTO

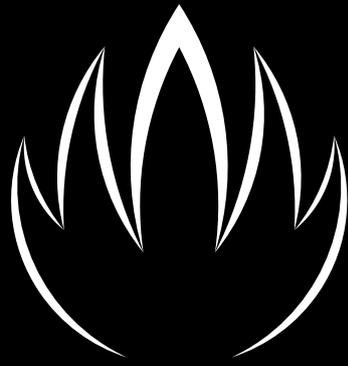
East Meets West



# HAMPTONS

BESIDE  
THE SEASIDE...

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**COMCATER**  
- foodservice equipment

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Hamptons - Chocolate Marquise



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# From the Editor

Since Comcater started operations over 37 years ago there have been many changes in the foodservice and hospitality industry. One thing, however, has remained the same: no matter how many people need to be fed or whatever type of cuisine you serve, ensuring you have the right equipment plays an integral part to its success.

This issue we visit the big, the small and everything in between; from the International Convention Centre Sydney which boasts the largest kitchen in the southern hemisphere right through to the clever team at BendiGO Wholefoods who make use of clever equipment occupying a small footprint with big output.

We had the pleasure of meeting Chris Green, CEO of Red Rooster, who unveils how Australia's most recognisable and successful takeaway food chain consistently delivers the perfect

roast chicken and more. We visit PHILIPPE, the new venture for Philippe Mouchel the legendary Normandy-born chef and protégé of the world famous Paul Bocuse and discover Perth's latest lavish seaside restaurant that is Hamptons in City Beach.

Exciting times lay ahead for RATIONAL Australia who has expanded the SelfCookingCenter® family with the recent launch of its new XS model. The unit is small in size but still offers chefs the ability to harness the full power and intelligence of the wider SelfCookingCenter® range; and in this issue we uncover all that there is to know about this small sized cooking system.

Whether you're involved in a large foodservice and hospitality business or small, I trust that you'll find the stories in this issue provide you with valuable insights and advice.

We hope you enjoy the Autumn Edition of Front Burner. \*



Michael Wood, Managing Director

### What's Now

Over 60 Chefs and Food and Beverage Managers from the Queensland's Gold Coast region stepped away from their busy kitchens on September 5<sup>th</sup> for an evening of networking, good food and company at the inaugural What's Now event held at the SeaWorld Convention Centre.

The event was driven by Brad Frischkorn, RATIONAL Chef and Klaus Keller, Executive Chef of SeaWorld Resort and Convention

Centre. It was a relaxed affair which showcased innovative market leading equipment and produce. With product demonstrations and sampling from Pepe Ducks, Lion, Witches Falls, Top Cut, Sugo Tu, Bee one Third, Premium Bakehouse and more, guests were equally entertained as they were educated.

With a picturesque view, the evening set the perfect scene for the aprons to come off and get away from the stresses of the kitchen for a night. ✨



Tom Matters - Exec Chef Nantucket (far right), supported by his Sous Chef



Brad Frischkorn, Jaime Patullo, Matheiu Astier, Glenn Wright, Nuray Akdogan and Peter Kelly

### The Golden Plate Awards



Stephen Wilson, Jesse Hughes & Richard Nye

The Golden Plate Awards is an industry support program in Regional Victoria dedicated to helping restaurants, hotels and cafes improve product and service competitiveness.

The Golden Plate Awards program began in 2002 with the help of Federal Government support and draws on input and advice from the industry. Comcater are the Major industry sponsor of the Awards Program and co-sponsor of the State Chef Cook Off held annually at the Comcater showrooms.

This years' winner was Jesse Hughes from the Vue Grand in Queenscliff who received a trip for 2 to Bali from Garuda Indonesia plus a 4 nights' accommodation package.

Congratulations Jesse. Safe Travels! ✨

### The New RATIONAL SelfCookingCenter® XS



Mark Sweeting (RATIONAL Australia - General Manager)



Aaron Martini (RATIONAL Chef)



On Thursday December 8<sup>th</sup> amongst industry leaders and colleagues RATIONAL Australia launched the new and smallest ever RATIONAL unit, the SelfCookingCenter® XS.

Mark Sweeting, General Manager for RATIONAL Australia and the RATIONAL Australia team proudly demonstrated that size definitely doesn't matter when it comes to the RATIONAL XS.

The XS model boasts all the features of its bigger brothers, but in a small compact design (55.5 cm deep, 65.5 cm wide and 56.7 cm high).

Learn more about the latest member of the RATIONAL family on page 12. ✨

*Hamptons*  
CITY BEACH

# BESIDE THE SEASIDE ...

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“

I love the whole idea of an open kitchen and an Island Bay. It accommodates comradery in the kitchen.

”

# Breathtaking panoramic views of the Indian Ocean, modern Australian fare, with a classic Hampton's twist!

We associate the 'Hamptons' with the out of town playground for New York's rich and famous; now Perth has a piece of this action with the latest lavish coastal installment that is Hamptons in City Beach.

The views from the Hamptons dining room is postcard perfect, overlooking white sandy beaches and rolling blue waves. The venue hosts both indoor and outdoor dining options with seating for up to 480 people, and serves everything from breakfast right through to supper.

For owners Fiona and Marcel Slobe, Hamptons was a long-time dream. It was eight years ago that the couple had the idea of opening a restaurant at City Beach Perth, and it took quite some time to secure the land, consult with community and conduct planning. Having travelled to the Hamptons, Fiona & Marcel were keen to bring the casual luxury of Long Island to Perth and to develop a venue that harmoniously connects the ocean, the restaurant and the kitchen.

Comcater Regional Sales Manager Clive Gilbert and Caterlink Business Development Manager Adrian Tobin worked closely with Fiona and Marcel to bring to life the impressive open kitchen which can be viewed from any table within the restaurant.

"We knew it was going to be a very busy kitchen," said Fiona. "I love the whole idea of an open kitchen and an Island Bay; it accommodates comradery in the kitchen, I think it's nice for colleagues to face each other rather than work back to back."

"The Garland was a no brainer for me, it is aesthetically pleasing and it is reliable and durable. It gets really busy in the kitchen so having reliable equipment was really important."

In addition to the Garland suite, the kitchen is fitted with RATIONAL, Frymaster, Comenda, Brema, Purevac and FRIMA.

"When we were considering the fryers, we probably could have gone with a cheaper option. But reliability and consistency is really important so we opted for Frymaster. The extra you pay, you will get back in longevity, Fiona explained.

"I experienced the FRIMA at a FRIMA CookingLive demonstration at the Comcater Demonstration Kitchen and I immediately knew that we had to have one."

**“ It can do everything a bratt pan can do, just a lot better, quicker and then some. ”**

Fiona describes the food offering and menu as *posh casual dining*.

"Our food reflects the true nature of our country: sophisticated and unique, yet approachable and brimming with flavour."

Perth's City Beach is slowly transforming into a hub for foodies. The Hamptons is part of a massive \$18 million, multi restaurant and surf club complex which makes it the perfect place to while away the afternoon in the gentle breeze, enjoy a glass of wine and gaze out towards the horizon as the sun slowly sets over the Indian Ocean. ✨

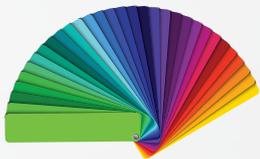




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# va tutto

## Mediterranean Atmosphere with Asian Influences



Myrto & Paul Recinella



Paul Recinella & Tony Bizzari

Whichever dining option the guests select, they get a great view into the large open kitchen.

"I love having an open kitchen," explains Paul. "When people can see how their meals are prepared it adds to the experience."

**“ When you have an open kitchen, the equipment needs to look good, but obviously it still needs to be powerful and efficient to support the business. Mareno does this. ”**

"We had the original Mareno installed in the kitchen 11 years ago when we first opened. Coincidentally Tony Bizzari (Comcater Regional Manager) helped us put that one in and also assisted with the install of the new Mareno Star Series. I was happy with the last one, but the new Star Series is even better than the original."

"The cleaning functionality of the Mareno units is fantastic. At night it takes us 10 minutes to clean them down. The new brass burners are magnificent and easy to clean. At the end of the night, it only takes 10 minutes to get it all clean. Once we clean-up they look brand new, just like the day they were installed."

"We also have a cantilever unit which again makes it super easy to keep clean. Legs on stoves drive me crazy. They are hard to clean, they catch dirt around the corners. With the cantilever we run the hose at the end of the night and then squidgy it spotless."

As Paul explains, the Mareno Series offers a lot of versatility to design your own kitchen.

"You can move things around, add or replace as you go. You can plan all you like, but you don't know how your menu is going to evolve and what changes you are going to make to the menu. It's fantastic you can just pull the unit out and replace it."

"For over 10 years Tony has been trying to talk me into getting a RATIONAL and now that I have one I wouldn't mind getting another one. You can't get near it, you need to queue up to use it. It is an unbelievable piece of equipment. It can do anything."

The large kitchen accommodates chefs from across the globe including Italy, China, Vietnam and India. The worldly mix and breadth of experience is pleasing large bands of loyal customers, day after day, night after night. Judged by Australia's leading food critics, it won the coveted 'Restaurant of the Year' award in 2006 and continues to receive raving reviews. ✱

Hubband and wife team Paul and Myrto Recinella opened Va Tutto in October 2005 after moving on from their very successful first venture, Zio's in East Melbourne. Taking with them a wealth of knowledge about fine Melbourne dining, they have created an oasis of quality food in Melbourne's outer north suburb of Ivanhoe.

Va Tutto which translates from Italian as "everything goes" should get an award for truth in naming. For starters, Va Tutto has two levels of dining, offering a bistro and restaurant - each with its own menu and sense of style. Then there are the menus themselves, covering an impressive amount of ground in terms of size and variety. It's a place where you can start with Chinese-style dumplings, or oysters, move on to house-made pasta or risotto or twice cooked duck-leg with master stock before bringing it home with a mascarpone cheesecake or Pavlova. Like they say, everything goes!

# International Convention Centre Sydney



[WWW.ICCSYDNEY.COM.AU](http://WWW.ICCSYDNEY.COM.AU)

**J**ust under 4 years ago, a wrecking ball swung through the old Convention Centre in Darling Harbour, amid the promise of a new world-class venue. Since then over 15,000 tonnes of steel and enough concrete to fill 40 Olympic-sized swimming pools have come together to form the largest International Convention Centre in the southern hemisphere.

The sheer magnitude of the project which sprawls across 3 city blocks is reflected in the complex's impressive array of features, including 3 tiered theatres, 70 meeting rooms, Australia's largest ballroom and the country's largest exhibition space.

**At full capacity, it can host 3 conventions simultaneously, and comfortably hold 30,000 people across the 3 venues.**

The five-storey centre is also home to Australia's largest ballroom, which can accommodate 3,500 guests.

Comcater's Major Projects Manager Craig Haksteeg together with Food Service Design Consultant Andrew Frost from Cini Little have worked together with globally acclaimed venue managers AEG Ogden to deliver this powerhouse kitchen.

Heading the food operation is Executive Chef Tony Panetta. His appointment follows 5 years as executive chef of the Melbourne Convention and Exhibition Centre.

"Creating innovative culinary solutions, using local produce, is a life-long passion of mine," said Tony.

"We have developed a culinary plan that ensures the venue delivers a fresh, five-star creative cuisine, while encompassing the AEG Ogden 'Feeding Your Performance' philosophy to deliver a seasonal, locally-supplied, superior food and beverage experience. We've focused on creating new combinations of food that work across health and enjoyment, mixing flavours, textures and influences to take visitors on a culinary journey."

THE TRANSFORMATION OF THE INTERNATIONAL CONVENTION CENTRE SYDNEY INTO ONE OF THE WORLD'S BEST PLACES TO EAT, MEET AND BE ENTERTAINED IS FINALLY COMPLETE.



*In the kitchen: RATIONAL, Frymaster, Garland, FRIMA, Cleveland, Alto-Shaam, Mareno, Menumaster, PureVac, Antunes & Cambro*

## The project includes 85 RATIONAL SelfCookingCenter® 5 Senses units, the largest combi oven installation within one complex in Australia.

With food safety at the forefront of the entire operation, the facility has been fitted with technology to track, monitor and record the journey of everything which is stored, transported and finally cooked in the kitchen.

"The RATIONAL SelfCookingCenter® 5 Senses programmable options helps us out, as we are able to pull-out the

information relating to the temperature and make sure that it collates with our recipes. We need to marry that information together and the RATIONAL allow us to do that. You should see my office, I have screens everywhere, it's starting to look like NASA headquarters," Tony laughs.

Having never worked with FRIMA VarioCooking Center MULTIFICIENCY®, Tony has been blown away at the time saving the units provide. "The FRIMA units are really saving time for us. We are doing stocks under pressure; reducing our cook time and increasing our yield. For us it's a no brainer. We can make a beef jus in 6 hours by cooking under pressure for 4 and then reducing it for 2 hours. This would take up to 48 hours using the alternative method."

The largest food operation in the country requires the largest culinary team and it employs and an impressive 40 full-time staff and over 100 part time staff.

With more than 550 events already booked, it is anticipated that the venue will hold upwards of 1000 events per year. ✨



*ICCS Executive Chef Tony Panetta*

# The new SelfCookingCenter® XS.

## The small-sized professional.



**R**ATIONAL SelfCookingCenter® ovens have long been the go-to appliance for volume-driven catering operations, but now RATIONAL has opened up its technology to a wider audience with the launch of the SCC-XS.

RATIONAL account for one in every two combi ovens sold, but until now hasn't been able to address all areas of the market due to the footprint of its equipment.

**RATIONAL have now developed a compact version of its flagship SelfCookingCenter® providing RATIONAL full coverage of the combi oven market opening up entirely new markets where foodservice operators are looking for a small combi.**

The RATIONAL SelfCookingCenter® XS model contains the full power of the larger units, but in a footprint that is just 555mm deep, 655mm wide and 567mm high.

RATIONAL has grown its range to now incorporate the new 2/3 GN unit, the size allows it to be mounted on a counter or bench taking up minimal space.

The oven is equipped with a fresh steam generator and other features such as iCookingControl, which is intelligent support for the chef who senses and recognises the sizes, load quantity and condition of products. It calculates the appropriate browning by itself and, according to the desired result, makes the necessary decisions and adjusts the temperature, cooking time, air speed and cooking cabinet climate to best suit the food requirements.

It also offers iLevelControl, the assistant for optional mixed loading; HiDensityControl, which guarantees top food quality and maximum uniformity through the best performance and precise regulation of cooking chamber conditions; and Efficient CareControl, for automatic cleaning and descaling.

It can be built-in, wall-mounted or installed as a standalone unit, and will produce snacks, take-away dishes and baked goods, as well as healthy lunchtime dishes.



RATIONAL see the XS as a way of getting the brand to a range of new customers, including supermarkets, petrol stations, convenience stores, cafés and coffee shops, or any situation where space is at a premium. A full range of cooking accessories are available in the appropriate 2/3 GN size, which include grilling and pizza trays, cross and stripe grill grates, and roasting and baking trays.

For more information, or to experience the new RATIONAL SelfCookingCenter® XS, please visit [www.rationalaustralia.com.au](http://www.rationalaustralia.com.au) or call 1800 035 327. \*



“ We are very proud to have developed, together with our physicists, engineers and chefs, a SelfCookingCenter® of this size, which not only supplements our successful range of units, but which will occupy a class of its own within the market. ”

**Mark Sweeting**  
General Manager RATIONAL Australia





Chris Green (Red Rooster - CEO)

# red rooster®

## THE ROAST CHICKEN CHAMPIONS

**W**ith a rich history as Australia's largest home-grown quick service restaurant brand, Red Rooster has the nation's craving for roast chicken covered.

Red Rooster has been proudly serving Australians delicious roast chicken for over 40 years. With a national coverage of over 360 restaurants, they are Australia's largest roast chicken franchise.

Founded in 1972, it opened its first restaurant in Kelmscott WA, and has since successfully spread the passion for roast chicken right across suburban, regional and rural Australia.

We met with Red Rooster CEO Chris Green to discuss how Red Rooster consistently delivers the perfect roast chicken and more.

### How important is the produce and equipment used at Red Rooster?

We serve 11 million chickens a year and it's very important that they are of the highest quality and that every one is cooked the same. It's really important that we have the right product coming in our back door together with the right piece of equipment.

### How long have you been using RATIONAL for?

Red Rooster has been using RATIONAL ovens for close to 30 years now. The RATIONAL ovens replaced the rotisserie ovens and reduced the cook time from 1½ hours to 55 minutes.

RATIONAL ovens provide great consistency from a quality prospective. You can cook a variety of things in the oven. It's been a long partnership giving us a vital piece of equipment and some great advantages.

### How important is your relationship with Comcater?

Comcater is a strategic partner for Red Rooster. We consider ourselves the "Roast Chicken Champions" with the RATIONAL ovens playing a critical part in delivering consistency.

Comcater not only assist us with the supply of the equipment, but also develop training for our franchisee network and a maintenance program. There will always be breakdowns and user errors but when there is a problem we need to know that we can get it fixed quickly and correctly. It's a very important relationship.

### What's your favourite item on the current Red Rooster menu?

My favourite product is chicken and chips. There is no doubt that we are famous for both products.

### What brand of fryer do you use for your famous chips?

The Frymaster fryers are an important part of the Red Rooster kitchen as they not only cook our chips but they also cook cheesy nuggets, chicken strips and chicken nuggets; there is a lot of product that goes through them.

With the recent introduction of a home delivery service and an expanding restaurant network, Red Rooster is ensuring every Aussie has access to the iconic roast chickens they are famous for. \*



A Red Rooster branch in Aitkenvale, QLD.



Paul Guar (RATIONAL Australia - Business Manager), Chris Green (Red Rooster - CEO), Ben Hughes (Red Rooster - National Restaurant Excellence Manager) & Sarah Monaghan (Comcater - National Key Accounts Manager)



# PHILIPPE

“  
MY  
MISSION  
IS TO  
SERVE FOOD  
THAT PEOPLE  
UNDERSTAND,  
AND THAT  
IS ALWAYS  
INTERESTING  
TO EAT.  
”



# A FRENCH BISTRO WITH A MODERN SPIN

PERFECTLY POSITIONED AT THE PARIS END OF COLLINS STREET MELBOURNE,  
PHILIPPE MOUCHEL OPENS THE DOORS TO HIS LATEST VENTURE

**P**HILIPPE is the new venture by Philippe Mouchel, the French born chef and protégé of the legendary Paul Bocuse. It's the latest in his long line of brasseries, including Paul Bocuse (Diamaru, Melbourne) and the acclaimed Brasserie Philippe Mouchel (Crown, Melbourne).

Philippe Mouchel is a chef of many talents. He has won accolades, awards, and the respect and affection of everyone who has worked with him, or eaten at any of his restaurants.

He speaks of growing up in a family that loved to cook and eat, and where the food was always good. "From an early age, I learnt that cooking was a pleasure," he says. "Where cooking is a pleasure, eating will be, too."

PHILIPPE is his latest venture, adequately located at the Paris end of Collins Street Melbourne. "As a French-trained chef, my cuisine is served with sauces and jus. I want the dishes to be gourmet, generous and affordable," said Philippe.

A rotisserie and Mibrasa charcoal oven are the stars of the kitchen with fish on the bone, roast chicken, meats and vegetables featuring as signature dishes.

Philippe has a long standing relationship with Comcater and was invited into the Demonstration Kitchen to experience first-hand the Mibrasa charcoal oven. "I was introduced to Mibrasa charcoal ovens by the Comcater Managing Director Michael Wood and Regional Manager Tony Bizzarri. At the time I was looking at a more healthy way to cook, so the timing was perfect," said Philippe. "We use it to grill beef, lamb, pork and fish. Any ingredient grilled in the Mibrasa charcoal oven has an incomparable taste."

Diners also have the option to be seated at the raw bar, an ideal position to watch the chef prepare oysters, shucked fresh to order.

The restaurant venue has had a storied past, with Greg Malouf, Jamie Oliver and Toby Puttock each calling it home at some point. Needless to say that the good bones of the kitchen didn't call for a dramatic makeover with a Garland range already in existence.

Filled with the aroma of the Mibrasa charcoal oven along with a cheese trolley doing the rounds of the dining room, Philippe Mouchel has definitely accomplished his mission delivering a restaurant where patrons are able to enjoy traditional French comfort food, based upon time-honoured recipes in the heart of Melbourne. ✨



“ WE USE IT TO GRILL BEEF, LAMB, PORK AND FISH. ANY INGREDIENT GRILLED IN THE MIBRASA CHARCOAL OVEN HAS AN INCOMPARABLE TASTE. ”

# BendiGo Wholefoods

QUIRKY,  
WHOLESOME &  
FLAVOURSOME

**B**endiGo is definitely reinventing itself; food is the new gold and locals and visitors alike are flocking to the former goldfields to enjoy the gourmet treats on offer.

Housed in a century-old brick building, BendiGo Wholefoods is at the forefront of the Bendigo region's food revolution. This quirky community food store that strives for old fashioned customer service is a cafe, a greengrocer, a delicatessen and a provedore. It is overflowing with great products and even more great ideas.

Darren Murphy has run BendiGo Wholefoods since 2007. After a brief hiatus from the kitchen, Darren says he was eager to combine his chef training, love of local produce and history in the world of health to the Bendigo greengrocer and café. "I really enjoy that creative time in a kitchen and creating something to share with customers and the community," says Darren.

Together with Head Chef Gemma and Café Manager Tim, the duo developed a menu that brings to life seasonal produce gathered from local suppliers.

By combining a love for food, organics and people, Darren has created a place where people can learn and enjoy the wonders of the wholefoods lifestyle. Meals can be consumed on site in the café, purchased in pre-packaged portions or whipped up from home by purchasing the necessary ingredients in the attached greengrocer.

"When the opportunity arose to take over the café, I went to Melbourne and walked the streets, taking in lots of different things and seeing what was out there," Darren explains. "I caught up with Matt Wilkinson and his team at Jack Horner and they use the cook chill system utilising RATIONAL and FRIMA. It was something that was working for them so I took it from there."

With the help of Marcus Watson from Caterworx and FRIMA Australia Manager David Elsum, the new kitchen was installed and Darren hasn't looked back since.

“**The FRIMA was the perfect fit for our kitchen. We didn't want a fryer and we don't have access to gas. I had to find a way to run our kitchen differently and FRIMA works perfectly for us, ”** says Darren.

Amongst the popular menu items at BendiGo Wholefoods are the braised beef and Persian lamb dishes, both of which are slow cooked in the RATIONAL.

"We use the cook chill process, we slow cook the meats in the RATIONAL, chill it in the Tecnomac blast chiller, portion control and cryovac them and then reheat for service," Darren explains.

"We get smashed at lunch time and this allows us to get most of the orders out within 5 minutes during service time.

"We had to rethink the structure and processes to allow us to serve food quickly. The system we use with RATIONAL, FRIMA and Tecnomac provides us with a quick service solution perfect for a café setup."

Darren's passion for local food and food producers extends beyond his successful business. Darren is the founder of the Food Fossickers Network; a membership based network of local people in the food industry.

"Food Fossicking is about fossicking and hunting and seeking out food. The idea is to not only create a community but to promote sustainability in reducing food miles by promoting locally produced food," he said.

There's no doubt that the food culture in regional Australia is flourishing and with passionate professionals like Darren, customers at BendiGo Wholefoods are definitely spoilt for choice. \*





Wholefoods Kitchen

BendiGo  
Wholefoods

s Kitchen

Health • Wellness

Kiwi  
Raw  
Foods  
natural  
cosme

BendiGo  
Wholesale



In the kitchen: RATIONAL, FRIMA & Technomac

# How to maximise your capital expenditure

.....  
*on*

## COMMERCIAL KITCHEN EQUIPMENT



**W**hether it's purchasing new commercial kitchen equipment, redesigning your venue or researching changing consumer tastes, capital expenditure (CAPEX) account for a big chunk of your venue's budget. As a Foodservice business owner, Food & Beverage Manager or Chef, now is the time to look at smart ways to invest your annual CAPEX to ensure you not only remain profitable this time next year, but are profitable for years to come.

We spoke with various people from the Australian foodservice industry to find out how they decided to allocate a portion of their CAPEX on the FRIMA VarioCooking Center MULTIFICIENCY® and how this investment in new commercial kitchen equipment has drastically improved profits and productivity whilst reducing energy, water and labour costs.



*"We purchased three FRIMA VCC311+ units to replace our old bratt pans that were inconsistent and we needed something that was more efficient and give us better productivity. FRIMA has given us that. By investing in FRIMA we have gained solutions that we weren't even looking for."*

**Craig Veigel,**  
Executive Sous Chef, ANZ Stadium



*"I could recommend the FRIMA to any kitchen - I simply could not do without it! I love how consistent the FRIMA is; completely even across the pan base. It's also great that I can cook so much at a time in the 100 litre pan, I love how it cooks. I would recommend FRIMA to industry colleagues. At the end of the day the FRIMA does everything by itself."*

**Fabio Barbiera,**  
Head Chef, The Grounds of Alexandria



## Call on a colleague

How much do you value a colleague's opinion? Apparently a lot, with a majority of the industry calling a friend as their number one reference for buying new commercial kitchen equipment. Every Chef loves a new shiny toy – especially if that toy has meant better food, better profits and better processes in the kitchen. Chances are, if a colleague has a new toy that they are LOVING they will tell you about it! According to Fabio Barbiera, Head Chef of The Grounds of Alexandria, he couldn't wait to tell his industry colleagues about his newest purchase, the FRIMA VarioCooking Center MULTIFICIENCY®.

## Ask the tough questions

As hard as it can be, you need to ask yourself the tough questions at CAPEX time to really determine how you can best invest. How much is labour eating at your bottom line? Are you willing to invest in advanced cooking technology that will perhaps remove the need for a staff member OR grow your business without a growth in labour costs? As Executive Chef Greg Slack from Emmanuel College explains, labour savings were an unconscious result of investing in FRIMA.

## Plan for growth – not maintenance

When looking at spending your CAPEX, it is important to distinguish between the different types of CAPEX: growth or maintenance. Where maintenance CAPEX is seen as spending to maintain your current business position by upgrading existing assets and keep profits stable, growth CAPEX is the spending companies undertake to expand operations and profits. In the volatile world of foodservice, chefs and business owners should always be gearing decisions around growth – especially when it comes to upgrading their commercial kitchen equipment. Rather waste money on another deep fryer or replacing a bratt pan, why not look at an all in one unit which does both, and more, with less costs associated and more opportunities for menu and productivity growth?

## Experience it first hand

You wouldn't buy a car without a test drive, so why do anything different when spending your CAPEX? James Mavros, Major Facilities Manager of Plenty Ranges Arts & Convention Centre experienced FRIMA first hand and would recommend anyone else do the same.

## X marks the spot

By following the above guide, you are well on your way to finding the perfect commercial kitchen equipment that'll help grow your profits from rations to treasures. ✨



*“Having the FRIMA in our kitchen we have been able to save on energy and labour costs. A staff member resigned from our kitchen and we didn't need to replace them. The FRIMA unit has paid for itself in the first year and there is less pressure on our chefs, and we have more time on our hands.”*

Greg Slack,  
Executive Chef, Emmanuel College

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# DEALER PROFILE

“ Our goal was to bring Cambro to the market as the most reliable foodservice smallware brand. ”



Stanlee has been an active supplier to the Hospitality Industry since 1943.

In 2007 Shammass Ebrahim took over ownership of the Western Australian branch and brought his extensive knowledge and hands-on experience in kitchenware to the Perth market.

Ensuring the local market has access to restaurant and catering equipment manufactured using the highest-grade materials is a key priority for Stanlee WA. The business is continuously developing and branching out into various different sectors of hospitality, and continue to be at the forefront of the healthcare industry.

“We take great pride in servicing the daily living needs of hospitals, health-care and aged care facilities. We carry a specialised range of health care food service items as well as articles of daily use for low-care through to high-care facilities,” says Shammass.

We caught up with Shammass and the Stanlee WA 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?

Most importantly we are proud of our great team at Stanlee. They work with integrity and good humour. Anyone who has come into our showroom and offices would have seen the fast paced and friendly environment that has grown over the years.

Our team has received several industry awards which we take pride in. For the last three years we have been awarded the Australian Hotels Association WA - Hospitality Supplier of the Year Award. We are proud and grateful for the recognition and support received from our partners and the industry.

## What is your philosophy on Customer service?

Honest communication is the key to all our service both internally and externally. We make it a priority to maintain open line communication with our customers and respond with information quickly. We work hard to exercise a minimum

1-hour response time, no matter what - at least a response is made within the hour so our customers can be confident that we are on the case. We try our best and just ask all our stakeholders, suppliers and clients to grant us the opportunity to prove ourselves.

## Tell us about your relationship with Comcater, how did it start?

Our core business is predominantly back of house kitchenware and tabletop items, and we stock a large Cambro range to support this. Our goal was to bring Cambro to the market as the most reliable foodservice smallware brand. In our opinion the “equivalent” products in the market are sub-par and we do not wish to stand by items we could not responsibly back. \*



Clive Gilbert (Comcater - Regional Sales Manager) & Shammass Ebrahim (Stanlee Managing Director)

# HOSPITALITY SERVICES IN AGED CARE RESIDENTIAL SERVICES

The Aged Care Residential Services industry has grown significantly over the past five years, expanding to offer different lifestyle accommodation options and aged care services. These increased product offerings, combined with increased growth in government aged care funding, have bolstered the industry. Many establishments provide residential aged-care services across the entire spectrum of

dependency, from independent living units and low-care options, through to high-care and specialist care.

As the focus on health care continues to change and grow, so too does an increased focus on the importance of patient experience and the importance of hospitality in today's healthcare environment.

**WE CAUGHT UP WITH BEN TZIRKAS FROM THE DE NOVA GROUP AND MARC SPADARO FROM ASPECT KITCHENS TO DISCUSS DESIGNING, BUILDING AND FITTING OUT THE HEART OF EVERY HOME!**

## THE DE NOVA GROUP

## DESIGNER

### TELL US ABOUT THE DE NOVA GROUP?

The family business was established in 1988, and has since been involved in the delivery of more than 400 aged care facilities across Victoria, New South Wales and Queensland.

My father Lucky has more than four decades of experience in the building industry and my sister Katrina and I have been part of the De Nova Group for nearly two decades.

### WHAT ARE SOME CHALLENGES YOU FACED?

We have been involved with several projects where heritage buildings have been retained and a full restoration [undertaken], sometimes a very dilapidated building has been transformed as part of the development scope. This can be very challenging; however, we are now very familiar with the various departments and processes involved in obtaining the necessary heritage approvals to complete the job at hand.

### WHAT IS THE TOP PRIORITY FOR YOUR CLIENTS WHEN IT COMES TO THEIR KITCHEN REQUIREMENTS?

I would have to say it is functionality and space. The space allocated to the kitchen is getting smaller and smaller so having equipment like FRIMA and RATIONAL that have multiple functionalities is perfect as they utilise a smaller footprint. Earlier this year Craig Lategan organised a cooking demonstration/dinner at the Comcater Demonstration Kitchen in South Melbourne. The demonstration allowed the team to experience firsthand how particular equipment is used and all the different things you can use them for.

### WHAT DO YOU THINK THE FUTURE HOLDS FOR KITCHENS IN AGED CARE FACILITIES?

The actual facilities are getting bigger, even if they are a single story building, they are averaging about 8000/9000 square meters in size. You end up with a central kitchen which is the main hub where all

the cooking and cleaning is done and then there are satellite kitchens dotted around the facility. Aged Care facilities generally work on 15 or 30 bed pods, so a satellite kitchen will generally cater for two pods.

There is also a very big push towards getting the residents with alzheimers and dementia involved in the cooking process. It's all about stimulating their senses. They are calling them "nostalgia kitchens" and they are complete with induction cook tops to ensure the safety of the residents. ✨



Ben Tzirkas

# The Heart of Every Home



Livingstone Rd, Vermont Aged Care - designed by De Nova Group

## ASPECT KITCHENS

## KITCHEN DESIGNER & CONTRACTOR

### TELL US ABOUT ASPECT KITCHENS?

Aspect Kitchens are a commercial kitchen and construction business with a strong focus on the healthcare market. The business was started over 30 years ago by my father and is still a family owned and run business today.

My dad actually purchased the first RATIONAL in Australia. It was installed in the Radisson President Hotel Melbourne. I remember being at this install; I was only a young boy. I grew up being dragged along onsite all the time so I've been in kitchens pretty much all my life.

### TELL US A LITTLE ABOUT ASPECT KITCHENS AND THE WORK IT DOES FOR THE AGED CARE SECTOR?

Aspect Kitchens have specialised in the design and construction of commercial kitchens in the aged care sector for over 30 years providing a personalised and tailored solution. We aim to keep abreast

of the latest and newest technology to achieve cost efficiency to meet the food service and catering requirements for our clients from design to complete fitout providing a complete solution one stop shop. We pride our ourselves on the level of personalised service we provide our clients and building long term relationships.

### WHAT DO YOU THINK THE FUTURE HOLDS FOR KITCHENS IN AGED CARE FACILITIES?

The food service and kitchen requirements for aged care facilities are constantly changing with the focus being on providing residents with greater quality flexibility, more choice and variety in food and a more personalised service in a homely environment.

Food service models are constantly evolving to better meet the needs of residents and kitchens need to be designed to provide aged care operators with the flexibility to adapt to changing needs of residents.

### TELL US ABOUT SOME OF THE CHALLENGES YOU FACE WHEN DESIGNING AND FITTING A KITCHEN IN AN AGED CARE FACILITY?

No kitchen area is ever the same so the challenge is always to come up with a design that is flexible and meets the specific needs of the facilities catering requirements maximising workflow and operational efficiency. ✨



Marc Spadaro & Elisha Arcieri

# In the kitchen

with

# ADRIAN RICHARDSON

“ This is a great dish for serving lots of people. The pork stays moist, and everyone gets the same amount of crackling. ”



## Crackling Wrapped Roll of ROAST PORK

### Ingredients

- 2.5 kg pork loin (ask your supplier to bone the loin & keep enough belly flap to wrap around the meat and make a roll)
- 2 tbsp salt
- 1 tbsp freshly ground black pepper
- 6 garlic cloves, thinly sliced
- 1/4 cup fresh thyme leaves
- 1/4 cup fresh sage leaves
- 1/2 cup parsley
- 1/4 cup olive oil

- 1 Open out the pork loin & lay it, skin - side down, on your work surface.
- 2 Rub in 1 tablespoon of the salt & all the pepper then scatter on the garlic & fresh herbs.
- 3 Roll the loin into a log shape & tie securely with butchers string at 5 cm intervals. You can prepare the pork to this stage up to two days in advance. The herbs & seasoning will permeate the flesh & add extra flavour.
- 4 When ready to cook, preheat the oven to 220°C & place the pork on a rack inside a large roasting tray.
- 5 Rub all over with oil & season with the rest of the salt.
- 6 Roast for 20 minutes then lower the temperature to 175°C & roast for 1 hour.
- 7 The pork is cooked when the internal core temperature reaches 72°C.
- 8 Transfer the cooked pork to a hot dish & leave it to rest for 30 minutes in a warm spot.
- 9 Remove the string & carve into slices, each with a crisp layer of crackling. \*



# COMENDA

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*Accommodating all your frying needs, the  
Frymaster Footprint® PRO Filtration System  
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- Filtration made easy, fast and safe - encouraging frequent filtering
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- Equipped with reliable centreline fast-action temperature probe for accurate temperature, efficient heat-up, cooking and recovery
- Achieve consistent results every time with set computer controlled programs (optional)
- Gas and electric models available with up to 6 frypots per bank

“

*We have seen a positive bottom line impact due to lesser  
oil usage and more oil reuse across our stores.*

- NENE CHICKEN

”

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# 4 FOOLPROOF WAYS TO SAVE MONEY ON FRYER OIL



## NEW OIL

Managing oil quality can save you not only money, but ensure you provide consistent quality food. 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.

## 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.

## 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.

## 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.

## 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

Save money on oil costs with regular filtration that will extend the life of oil, the life of your fryer and improve the appearance and taste of the product. \*



We extend a comprehensive service to ensure you derive the maximum possible benefits from RATIONAL for the entire product life.

Regular RATIONAL events are held throughout Australia. To enquire about any event please call **1800 035 327** (AEST 8.30am to 5pm Mon - Fri)

Friendly help and technical advice from one chef to another is available on the RATIONAL ChefLine on **1300 663 864** (AEST 8am - 8pm - 7 Days)

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■ RATIONAL CookingLive (RCL): 10am start    ■ Academy RATIONAL: 10am - 3pm



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- See how easy SelfCookingCenter® is to use
- Taste the quality of product
- Explore the diversity and capabilities of what can be achieved
- Discover the new intelligence assistance functions
- Share information and ideas with peers and get tips from the RATIONAL chefs

Regular demonstrations are held nationally and are FREE to attend with no obligation. REGISTER NOW!



**Academy RATIONAL.**  
We train chefs.



As a RATIONAL owner, you have access to exclusive free training seminars at Academy RATIONAL.

- Get new and creative ideas for your menu
- Learn how you can improve the processes in your kitchen
- Cook with colleagues and compare notes

With Academy RATIONAL one-day seminars, you can learn how to get the best use out of your SelfCookingCenter® in your kitchen under the instruction of professional RATIONAL master chefs. Whether you come alone or with your entire kitchen team, there is no charge for the seminars which are valued at \$750 per person. All participants receive full seminar notes and a certificate.

Register now for the next Academy RATIONAL near you.



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Big inside

# Test the 112T for **FREE!**

The VarioCooking Center MULTIFICIENCY® 112T offers maximum possibilities, even on the smallest available surface. With the VarioCooking Center MULTIFICIENCY® you can boil, sear, braise, fry, deep fry, cook at low temperatures, melt chocolate, confit, sous-vide... without watching, without burning or sticking and without having to cope with the stress of pots and pans. FRIMA can replace brat pans, kettles, deep fryers, flat grills and other traditional cooking equipment in your kitchen, saving you space, time and money.

The VarioCooking Center MULTIFICIENCY® 112T offers greatest flexibility on small surfaces and can be used anywhere – on a table, a work bench, a central cooking block, or in production areas... wherever you need it.

To register your interest in a **FREE TRIAL**, visit [www.frima-online.com](http://www.frima-online.com) and complete the form on the free trial page and we will arrange it for you.

Be quick, opportunities are limited!



Experience the versatility and possibilities of FRIMA at regular demonstrations held throughout the year

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

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■ **FRIMA CookingLIVE (FCL):**  
10am start

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