

front

ISSUE #27

BURNER

A News Publication for the Foodservice Industry

MAHA

Q&A with Shane Delia

RADLEY'S

Hatching a New Business

LA CAPANNINA

Speedy Seaside Feasting

ST KILDA VENUES

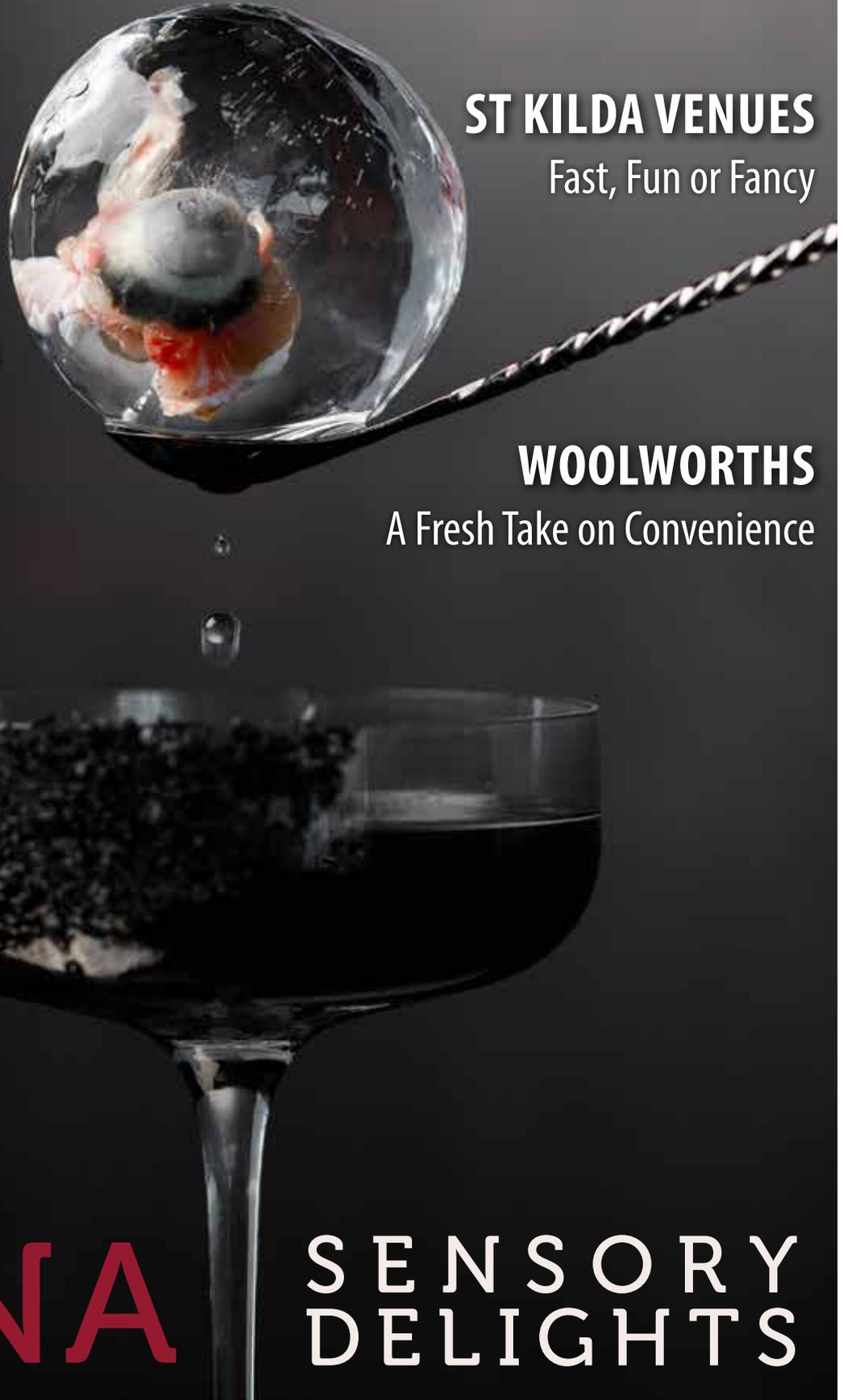
Fast, Fun or Fancy

WOOLWORTHS

A Fresh Take on Convenience

MONA

SENSORY DELIGHTS





Grilled Prawns
30 secs



Large Baked Potatoes
4:55 mins

FASTER SMALLER SMARTER

MENUMASTER® MRX



Croissants
30 secs



Toasties
30 secs



Tacos
1:30 mins

TURN A SMALL AREA INTO A HIGH PRODUCTION KITCHEN

- Cooks 15 times faster than conventional ovens
- Compact footprint (578 H x 358 W x 743 D mm)
- USB compatibility using standard flash drives to update menu program in seconds
- Easy to use True Touch™ HD Touchscreen
- No need for ventilation

Combines cooking energies:

Impingement



- 3000W
- Easily adjustable 0-100% fan speed
- Enhances toasting and browning

Convection



- 95°-270°C temperature range

Microwave Assist



- 1000W or 2000W options
- Top antenna feed
- Heats quickly, reduces cooking time

* Time based on 2000W model

CONTENTS

- 4 FROM THE EDITOR**
- 5 NEWS**
- 6 MONA**
Sensory Delights
- 8 ST KILDA VENUES**
Fast, Fun or Fancy
- 11 RATIONAL**
The Chef's Company
- 16 MAHA**
5 mins with Shane Delia
- 18 LA CAPANNINA**
Speedy Seaside Feasting
- 20 WOOLWORTHS**
The Fresh Take on Convenience
- 22 RADLEY'S ROTISSERIE CHICKEN & BURGERS**
Hatching a New Business
- 24 DEALER PROFILE**
Tasmania Hotel and Catering Supplies
- 26 GAUGE YOUR RANGE**
- 28 SEAL IT**
- 30 SCALABRINI**
Where Traditions, Quality Care and Nutritious Food Meet



Contributors & special thank-you to:

Stephen Wilson, Vince Trim, Jess Hunniford, Madeline Gaw, Matt Dawson, Craig Lategan, Shane Delia, Tony Bizzarri, Babet Fekete, Clive Gilbert, Jaimi Starr, Michael Brown, Paul Gruar, Jason Pope, Brad Dutton.

Editor

Michael Wood

Managing Editor

Nuray Akdogan

Marketing Communications Manager

Anna Attana

Digital Marketing Specialist

Jaimi Starr

Marketing Coordinator

Lauren Duggan

Digital Market Manager

Mia Sisko

Graphic Designer

Ken Tan

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



On the Cover: Feral Pig Eyeball Cocktail, Faro, MONA
(Photo Credit: Jesse Hunniford)



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



twitter.com/comcater
facebook.com/comcater
instagram.com/comcater_au
youtube.com/comcateraustralia

Front Burner Issue 27.

Published by:

Comcater Pty Ltd
Incorporating
RATIONAL Australia Pty Ltd
156 Swann Drive, Derrimut
VIC 3026, Australia
Ph: +61 (0)3 8369 4600
www.comcater.com.au

From the Editor

Whether it's quick service, fine dining or casual dining chefs and business owners across the country are continuously highlighting how important it is that commercial kitchen equipment are both efficient and reliable. We are constantly hearing about the shortage of labour in our industry and also how the increasing food and utility costs are impacting profitability.

In this edition we visit foodservice businesses around the country who are using commercial kitchen equipment to eliminate some of these issues and discover how they are making their kitchens more efficient and ultimately profitable.

We visit MONA - the Museum of Old and New Art in Hobart, catchup with Shane Delia at his flagship restaurant Maha, explore the bustling beachside oasis of venues - Captain Baxter, Republica and Encore all owned and operated by St Kilda Venues, and discover the latest in convenience "grab and go" meals at Woolworths latest Metro store in Pitt Street Sydney.

Here at Comcater we are constantly on the lookout for new equipment options and are proud to announce the new Trueheat RC Series Range which delivers reliability, durability and ease of use. The new range which has been specifically designed for the restaurant

and café market and includes ovens, cooktop, griddles, fryers, pasta and noodle cookers will proudly be on show in our showrooms across the country from October. We welcome you to visit our showrooms and experience the latest range to hit the market.

Also new to Comcater is the MenuMaster MRX speed oven. It's smaller than a commercial microwave oven and cooks 15 times faster than a conventional oven. Occupying a small footprint, no ventilation required and offering a flexible cooking platform, the newest edition to the MenuMaster range is smaller, smarter and faster.

I am very proud to announce that Comcater are supporting "RU OK?" as 2018/19 Fundraising Partner. "RU OK?" is about empowering everyone to meaningfully connect with people around them and support anyone struggling with life. It's an amazing charity and we are pleased to be able to support it.

Don't forget to visit the Comcater stand at Fine Food 2018 which will be held in Melbourne from September 10th -13th 2018. Comcater will be showcasing the latest commercial kitchen equipment including the new MenuMaster MRX and of course our team will be cooking up a storm with live cooking demonstrations running around the clock. We hope to see you there.*



Michael Wood, Managing Director

"RU OK?" Hospitality Campaign

"RU OK?" is about empowering everyone to meaningfully connect with people around them and support anyone struggling with life.

"RU OK?" have identified Hospitality as a strategic industry group to focus on and are creating a unique campaign for our industry, bringing awareness and encouraging people to talk and connect.

Comcater are proud to announce a partnership with RU OK? as a Fundraising Partner for 2018/19. "Our financial contribution of \$50,000 to RU OK? will be funding this Hospitality specific

campaign which will be later this year", said Mike Wood Comcater Managing Director. "Their mission is to try and get people to make a connection with potential sufferers before it gets to the point that they need assistance. It is encouraging all of us to take the time to ask "are you ok?" and listen and talk to one another. Comcater are very proud to be a part of this important campaign."

The Comcater team are right behind this great cause and are raising further funds by seeking gold coin donations for events and activities. ✿



The Comcater Marketing Team serve up a yummy Middle Eastern Feast for staff to raise funds.



RATIONAL & Comcater Sales Team raising funds at the Les Toques Blanches August event

Australia's Oldest Combi Competition



Robert Crawford (RATIONAL Australia), Nitin Kumar & team (Hyatt Hotel Canberra)

Earlier this year the team at RATIONAL set out to find the oldest Combi Steamer in Australia. It was found at the Hyatt Hotel Canberra, the home to a RATIONAL CD6 manufactured in June 1987.

This unit was installed 31 years ago when The Hyatt Hotel Canberra first opened its doors and is still going strong - over 3 decades on!!!

Last month Robert Crawford, RATIONAL Business Development Corporate Chef had the pleasure of presenting the lucky winners with a new RATIONAL SelfCookingCenter® XS unit.

Here's to another 30 years of reliability and good service from RATIONAL. Happy Cooking! ✿

MONA

Sensory Delights



Vince Trim - Executive Chef

After opening its doors in 2011, Mona - the Museum of Old and New Art in Hobart has done more than shock its visitors. The Museum, featuring many confronting and quite different pieces has a reputation for being “out there”.

The newest edition to its rapidly growing collection of bars, restaurants and cafés 'Faro' which is Spanish for 'lighthouse' has all the usual stuff you'd expect from a European inspired tapas bar with the exception of a black margarita (featured on front cover) which has a pigs eye incased in an ice sphere.

Faro is a part of Pharos, the new wing of the museum, the art is part of its very fabric. Its 10-metre ceilings comfortably accommodate the epic scale of the massive

sphere shaped installation housing Unseen Seen by American Artist James Turrell which features a 10 minute light show.

Vince Trim, Mona's Executive Chef joined the team in 2010 as Executive Sous Chef before taking on his lead role in January 2016. Vince oversees the food and beverage team at Mona; working across the Source Restaurant, Mona Wine Bar, Mona Café, the Heavy Metal Kitchen and now Faro.

“Over the last 9 years I have watched MONA grow and expand. It's been a real adventure as you can imagine, nothing gets boring around here. Trust me!” said Vince. Vince was born in New Zealand, and moved to Sydney in 1984, working for Westpac in their conference catering arm,



AT MONA'S NEW RESTAURANT, FARO, THE ART AND THE EATING COME TOGETHER WITH BRAIN-BENDING LIGHT SHOWS, AN ELABORATE TAPAS MENU AND A MARGARITA THAT LITERALLY HAS AN "EYE" ON THE ART!

the London Hotel in Paddington and the Forresters Hotel, before deciding to move to Tasmania with his family.

Open during museum hours and then onwards for dinner Faro boasts plenty of familiar Spanish shared plates and snacks, sangria - by the glass or litre, alongside the estates very own Moo Brew beer range and Moorilla wines.

The museums founder David Walsh is always wanting to challenge MONA's guests and a visit to Faro is no different, and not long after Faro opened, **the bar triggered headlines worldwide for its charcoal-black cocktail (designed by Walsh's wife, artist/curator Kirsha Kaechele) - which is garnished with a pig's eyeball encased in ice.**

"Kirsha worked closely with MONA's bar staff to create a drink that would challenge guests *visually*," joked Vince.

"The kitchen orders 3 whole pigs a week, so there are only 6 eyeballs available per week. We make sure we use the whole beast.. including the eyeballs."

Vince worked closely with Stephen Wilson - Comcater Dealer Account Manager and the team at Mariljohn and Tasmanian Hotel Catering and Equipment Supplies to complete the kitchen at Faro. The kitchen has been fitted out with RATIONAL, Garland induction cooktops and Garland Master Series Range.

“ We've got an induction chrome grill and an induction plate and they are beautiful to cook on. I love working with them. Induction is great to work with, the heat is accurate and my God it's got some power in it, ” said Vince.

Whether guests are going to Mona to enjoy the food or the art, they will definitely be spoilt for choice with their extensive range of eateries and spaces to explore they will never be bored. #



STKILDAVENUES

With 3 venues operating from the one site,
St Kilda Venues has a dining experience to cover it all.
You choose.. fast, fun or fancy





FAST, FUN OR FANCY

They say 'keep family and work separate' but the Dawson and Doolan families have done quite the opposite - and it works, brilliantly! The husband and wife teams Amara and Tom Doolan, and Matt and Angela Dawson own and operate three venues located all together along Melbourne's popular St Kilda foreshore.

After acquiring the space around thirteen years ago the team turned what were two completely separate businesses, into three of St Kilda's most popular restaurants and bars, Republica, Encore and Captain Baxter.

"When we first took over the space we traded the two existing venues as one. It might sound crazy but we knocked a hole in the middle so you could sort of treat them as one venue, as you could imagine it looked very disjointed," said Matt Dawson owner and Executive chef.

"Getting it to what it is today has taken us some time. We shut in 2006 to renovate and we got it looking like it was one venue - then we renovated properly a year later to what it looks like today. We put a lot of time and effort into creating the right look and feel and trying to make it look more like three venues, because when we first took it over it looked very sparse and there was just concrete everywhere."

The busy foursome each bring their specialised skill set to St Kilda Venues and together they have built up Melbourne's bayside oasis that can host the most lavish events at Encore, delivers amazing shared Asian inspired food at Captain Baxter and the perfect relaxed hangout for patrons who want to chill out, listen

to cool tunes and dine whilst taking in the seaside views at Republica.

Operating three businesses from one site has its advantages. Matt outlines that being able to pull both front of house and back of house staff from venue to venue as needed definitely helps. During the busy summer period St Kilda Venues employs about 220 staff in total (60 - back of house and 160 - front of house).

"In summer we get absolutely smashed. Republica will serve anywhere between 2000-3000 items of food. Upstairs at Captain Baxter is probably more around the 800-1000 meals over the weekend, and we usually have a few events on at Encore hosting between 50 people to 300 people per event," Matt says.

Matt's experience has assisted with installing commercial kitchen equipment that supports the busy venues growing and changing needs. The fitout definitely making the most of the technology available which facilitates time management and freeing up valuable chef labor by selecting the correct equipment. The current kitchen set up includes multiple RATIONAL SCC and VCC units, Frymaster built in filtration suites, a Tecnomac Blast Chiller, Garland 4 burners, Comenda conveyer belt dishwashers and soon to be home to a Mibrasa charcoal oven.

"The RATIONAL VCC is just brilliant, we've got the two 25 pots operating side by side - it dramatically speeds up the process. It means we have less chefs standing around waiting for things to boil or to drain."

"We also have quite a few RATIONAL SCC units, they are very automatic. It's great, we can pretty much walk in press a few buttons and everything starts working. We can get onto prepping and then come back and manage things quickly."

"I have always worked with Frymaster deep fryers. We have seven of them throughout the kitchen here. They all have built in filtration to help with the cleaning. Chefs hate cleaning out the fryer, it's a terrible job at the end of the day. The oil quality is better which results in better tasting food and saves on oil costs in the long run." The Mibrasa charcoal oven will take pride of place in Captain Baxter.

"The aroma that comes from the oven is amazing. I think it will be more engaging for the chefs as well, it is going to be great for them to have something new to use, if you've been cooking for 10 or 20 years you end up doing the same thing time after time therefore I think this will bring a new element and the chefs will really get a lot out of it," said Matt.

St Kilda Venues has already expanded beyond the St Kilda beachside and last year opened the doors to Mr McCracken, a contemporary bar, restaurant and function venue in the newly built Hyatt Place in Essendon Fields. This is a hospitality family that will definitely continue to grow. Watch this space! ✨



Craig Lategan (Comcater Area Sales Manager) & Matt Dawson

In the kitchen: Comenda, Frymaster, Garland, Mibrasa & RATIONAL



Perfect partners.

As the World's number 1 in combi steamer technology, we have expanded our product range to include the impressive VarioCookingCenter®.

Boil, Fry & Deep Fry all in one unit, up to 4 times as fast and using up to 40% less power consumption compared to traditional cooking equipment.

The results?

All of your cooking challenges now met by one brand – RATIONAL

For more information visit rationalaustralia.com.au

Phone: 1800 035 327

 [Facebook.com/rationalaus](https://www.facebook.com/rationalaus)

 [@RATIONAL_AUS](https://twitter.com/RATIONAL_AUS)



THE RATIONAL CHEFS' COMPANY

With over 850,000 RATIONAL appliances in the market, RATIONAL has become a must have in professional kitchens all over the world. With a worldwide market share of 54%, RATIONAL is undisputedly the 'King of the Kitchen' and is found in every second commercial kitchen across the globe.

RATIONAL is not only the leader in cooking solutions but also the perfect partner which provides continual support to its customers from Chefs, for Chefs.

"We are dedicated to providing long term customer support" said Mark Sweeting General Manager - RATIONAL Group, "Our team not only visit new customers, but they visit our existing customers, many

who have been using our ovens — the same oven — for 10 to 20 years. They understand the challenges which are faced daily. We are a team of Chefs and we are supporting Chefs."

RATIONAL Australia employs 16 qualified chefs across the country. Together the team deliver over 336 years of cheffing experience, ranging from international hotels to world class sporting stadiums, Michelin Star

restaurants, cafes and restaurants of every cuisine. The RATIONAL Australia team are definitely one very experienced crew.

Having cooked for Royalty, the crème de la crème of the music scene and even the first man on the moon, it's no wonder that this carefully selected team now represent the King of the Kitchen, RATIONAL!

MEET THE CHEFS BEHIND THE CHEF FOR CHEF BUSINESS.





Mark Sweeting (VIC)
General Manager -
RATIONAL Australia

What year did you commence with RATIONAL?
1998.

What is the most common challenge you come across in the kitchen?
Poorly designed workflows and equipment selection. Also, the shortage of skilled staff is very common.

What is your favourite RATIONAL feature?
ConnectedCooking. Who would have thought that you can operate and manage your SelfCookingCenter® or VarioCookingCenter® from your iPhone.

Have you cooked for anyone famous?
Neil Armstrong, the first man on the moon.



Aaron Martini (VIC/TAS)
Business Development
Manager - Corporate Chef

Describe your perfect kitchen?
A kitchen team that you can call family.

How has technology in the kitchen changed in your time as a chef?
Gives you time back in the day.

What inspired you to become a chef?
My Grandmother. Showing me that we can use basic produce and turn them into something amazing.

What is your favourite RATIONAL feature?
The Finishing® system. Earlier on in my career I was an Executive Chef in a five star hotel. There was a lot of work and staff coordination required to serve 100 guests. Why did I have to have it so hard?

Glenn Wright (VIC)
Business Development -
Corporate Chef

Describe your perfect kitchen?
A hole in the ground, cooking over fire in the outback.

How has technology in the kitchen changed in your time as a chef?
More consistent results and more efficient.

What is the most common challenge you come across in the kitchen?
Keeping payroll down.

Have you cooked for anyone famous?
Dalai Lama.



Kim Wisneski (VIC/SA)
Business Development -
Corporate Chef

What inspired you to become a chef?
I grew up on a farm and started cooking at a very young age. I was inspired by my Nana who taught me to respect and appreciate meat (the nose to tail approach) where nothing is wasted.

What advice would you give young female chefs?
Come from a place of strength even if you have to fake it in the beginning. Be bold, be fearless and show everyone that you can do everything they can do as well if not better than they can. Follow your intuition because it's going to be right most of the time.

Favorite dish to cook in the RATIONAL?
Eclairs. The result is perfect every time no matter how many I produce.

David Elsum (VIC)
Technical Sales Manager
RATIONAL Australia

How has technology in the kitchen changed in your time as a chef?
Where do I start? If kitchens back then had what we have today, it would be a better place. Technology has definitely made things easier in the kitchen, taking out a lot of the mundane boring work, speeding things up, and ultimately, keeping customers happy.

What is your favourite RATIONAL feature?
Pressure cooking in the VCC. You can do some pretty funky stuff under pressure, develop some great flavours and save heaps of time.

What is the most common challenge you come across in the kitchen?
Lack of time and being able to find good staff would be the most common.

What is your favourite dish to cook in the RATIONAL?
Beef cheeks with creamy polenta with loads of parmesan cheese and butter. Why? It's yum, that's why!





Peter Kelly (QLD)
National Corporate Chef
RATIONAL Australia

What is the most common challenge you come across in the kitchen?

Consistency. This is something that is a constant challenge as every chef is different and want to believe they may have a better or different way of doing things.

What is your favourite RATIONAL feature?

It will have to be ConnectedCooking. With the increase of connected devices globally and the "Internet of things", RATIONAL is no different and is leading the way in the market. ConnectedCooking is a comprehensive kitchen management tool allowing you to manage your kitchen from your mobile or desktop anywhere, anytime.

Have you cooked for anyone famous?

There is always a need to eat so there have been a few with the likes of Pink and Prince. As a motorsport fan the best was to have cooked for the likes of Mick Doohan & Craig Lowndes, a couple of great people and motorsport legends.



Brad Frischkorn (QLD/NT)
Business Development
Manager - Corporate Chef

What inspired you to become a chef?

Having the opportunity to travel at a young age and experience different cuisines. Seeing the chefs in their tall hats and uniforms and the grandeur of the hotel buffets 30 years ago, I was inspired.

Describe your perfect kitchen?

All about the people in it. A team of people that are passionate about their work, have common goals and know how to have fun.

What is your favourite RATIONAL feature?

The overnight roast and braise process. I love slow cooking. The benefits beyond the result is the increased yield in the product. But ultimately it is just easy!

Have you cooked for anyone famous?

Mick Jagger, Gwyneth Paltrow, Chris Martin, Daniel Johns to name a few!



Leslie Chan (VIC)
Business Development
Manager - Corporate Chef
Asian Kitchen

What inspired you to become a chef?

Sharing my love of cooking for others.

What is your greatest career achievement?

I have been very fortunate to be able to compete in many culinary competitions throughout my career and have been awarded many awards. I was recently selected as a representative on the Australian National Culinary team and will be competing in culinary Olympic's at Germany in 2020.

Favorite dish to cook in the RATIONAL?

Peking Duck - cooked perfectly every time!



Marc Bocquee (QLD)
Business Development -
Corporate Chef

Describe your perfect kitchen?

A big window with a view of the ocean, plenty of fresh seafood and locally sourced produce. Equipment must have are a SCC Combi Duo and VCC112+ and a Mibrasa.

What is your favourite RATIONAL feature?

Efficient CareControl, because so much time is saved cleaning. You always know that it is running at optimal performance levels and always looks great.

What is your favourite thing to eat?

I love to eat local delicacies when travelling but I always come back to Asian Cuisine. I love how they balance the sweet, salty and spice of chilli and have so many different variations and tasty results.



Cameron Campbell (QLD)
Business Development -
Corporate Chef

Describe your perfect kitchen?

A well thought out kitchen that flows to support service and is easy to work in for long days and nights. Also one that is designed to be kind to the environment.

What inspired you to become a chef?

My Pop was a butcher, and my Nan and Mother both amazing cooks. No matter how much they tried to talk me out of it and give me other career options my mind was made up. I always wanted to cook and travel. Mission accomplished.

What is your favourite RATIONAL feature?

There are so many, but my favourite is HighDensityControl®. I love that you can test a product and it doesn't matter if you have one portion, a few trays or a maximum load you are going to get a consistent, quality product every single time.





Stephen Lee (NSW)
Business Development –
Corporate Chef
North East - Asian

Describe your perfect kitchen?
Perfect kitchen would be having the most advanced equipment producing top quality food in the most efficient and cost effective way.

What is the most common challenge you come across in the kitchen?
Staffing, consistency and time.

Who has been the greatest influence in your culinary career?
My first head chef at the Australian Club – David Knott. He taught me everything to be a professional chef, respect and discipline.

What is your favourite thing to eat?
Chinese food.

Don Gethings (NSW/ACT)
Business Development
Manager – Corporate Chef

How has technology in the kitchen changed in your time as a chef?
We always had six or seven electronic timers stuck to the extraction hood above our combi ovens back in the day. These were used to indicate that something was ready on a particular shelf in the combi. They would get covered in food from grubby chefs' fingers and eventually get thrown in the bin and replaced. RATIONAL iLevelControl® allows chefs to time each level to ensure every dish is cooked to the exact timing required.

Have you cooked for anyone famous?
Queen Elizabeth. She visited Sydney and I was part of the team of chefs that prepared a meal for her. The Corgis got a tin of Chum dog food each.



Mac Cousins (WA)
Business Development –
Corporate Chef

What inspired you to become a chef?
Watching my Grandmother bake cakes, and cook Sunday roasts (I am English). She used to make the most amazing stuffing, and her Yorkshire Puddings were the best I ever tasted – still to this day!

Describe your perfect kitchen?
Perfection for me would be a kitchen filled with staff that knew what they were doing, and equipment to back them up!

What is your favourite RATIONAL feature?
I actually love the fact you can personalise the profile and the screen. You can set the home screen with photos of the menu items which you'd like to cook, and at a touch of a button you can cook them perfectly. It's fantastic!

Robert Crawford (NSW/ACT)
Business Development –
Corporate Chef

How has technology in the kitchen changed in your time as a chef?
Dramatically, managing everything with Clouds, phones, tablets and computers. Used to be running about the kitchen with a clipboard and pen!

What is your favourite dish to cook in the RATIONAL?
Any overnight simmer recipe, beef cheeks, lamb shanks, osso bucco. Precision every time without having to worry about the labour aspect of making sure these dishes are cooked correctly.



Marcel Willems (NSW)
Business Development –
Corporate Chef

Who has been the greatest influence in your culinary career?
So, so many. I try to take a bit of something from everyone. There is always something to learn in the industry, always!

Favorite dish to cook in the RATIONAL?
It would have to be pork overnight. Who doesn't love crispy pork belly and it's crispy every time!





AUSTRALIA'S #1 CHOICE OF FRYER FILTERQUICK™ AUTOMATIC FILTRATION FRYER



FRYMASTER FILTERQUICK™
AUTOMATIC FILTRATION FRYER

DID YOU KNOW THAT THE COST OF OIL FAR
OUTWEIGHS THE COST OF YOUR FRYER?

Reduce your operating costs and create a safer working environment whilst achieving constantly great tasting food with FilterQuick™ Automatic Filtration Fryer.

Simple push button filtration, built in oil quality sensor and automatic oil replenishment results in less manual oil handling. Cook 36kg of chips per hour with 40% less oil and 10% less energy usage. Industry best for high production frying.

- 40% less oil
- 10% less energy
- Minimal oil handling
- State of the art Patented Oil Quality Sensor
- Available in gas or electric models

NEW - OIL QUALITY SENSOR

“

*Know exactly the right time to change your oil.
Save on oil costs while maintaining best food quality.*

”

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



Q&A
WITH
SHANE
DELIA

SHANE DELIA is best known as Chef and Owner of restaurants Maha and Biggie Smalls. Shane is a television presenter, host of his own TV shows *Spice Journey* and *Recipe For Life*, author of *Maha Middle Eastern Home Cooking* and *Spice Journey: Adventures in Middle Eastern Cooking* and a charity and brand ambassador.

The recently renovated Maha, located in Melbourne CBD is renowned for its fresh, unrestricted Middle Eastern menu. Since opening its door back in 2008 Maha has gone from strength to strength and continues to stay ahead of the game offering guests an unparalleled, unrestricted Middle Eastern dining experience.

We had the pleasure of meeting Shane Delia at his flagship restaurant to discuss all things food, passion and commercial kitchen equipment.

WHAT INSPIRED YOU TO BECOME A CHEF?

My earliest childhood memories of being happy were around food with my parents and grandparents. Whether it was growing and picking food, eating food or cooking food, there was always food around.

WHAT DROVE YOU TO THE MIDDLE EASTERN CUISINE?

I often get asked 'if you're a Maltese Australian chef, why are you cooking Middle Eastern food'. Malta was first colonised and settled by the Phoenicians, Phoenicia is modern day Lebanon or Syria. The base of our language is still Arabic, a good percentage of Maltese are Arabic, there's a lot of cultural ties there. I suppose another influence is my wife Maha, she's the namesake of the restaurant, she's Lebanese-Australian and her family really opened my eyes up to the Middle Eastern kitchen and reignited my passion for cooking.

WHAT IS YOUR MOST MEMORABLE MEAL TO EAT?

It changes so frequently because I have so many amazing dining experiences. I've had beautiful dining experiences on the side of the road in Lebanon, I've just come back from a holiday and eaten at 3 Michelin star restaurants in Paris, and then I sat with my uncle in an old beachside shack and ate a braised octopus dish in Malta – so it's hard to pick one.

WHAT SORT OF CHALLENGES DO YOU OFTEN SEE IN THE KITCHEN?

I think one of the biggest problems we're seeing and not just in kitchens but in hospitality, is a lack of qualified staff. A lot of people have an opinion on 'why' but not many people know how to fix it. A lack of young dedicated chefs and wait staff who are willing to be able to devote their life to a pursuit of excellence, irrespective of what sacrifices they have to endure is becoming harder and harder to find. Every generation says 'but in my time as a chef...' – they've always got a hardship story of how hard it was for them, and I'm trying not to be that person. But we are now seeing it more and more and the first thing that young people in our kitchen are saying is 'work life balance' as opposed to how much knowledge they can get out of the job in their early years as a chef or a waiter.

CAN YOU DESCRIBE YOUR IDEAL KITCHEN?

I don't have to – I can show it to you. I've got it. I've always dreamed of the kitchen we have in there now, I wouldn't change anything. The space of the Maha kitchen is quite a challenging space, a challenging design. It was important we get the right kitchen designer on board. We got Chris Love, from Chris Love Design, who's renowned throughout the industry, for not only creating beautifully operating kitchens but beautiful environments for staff to work in and I think that was one of our main objectives when we designed the kitchen, it didn't just have to work well and have a good flow, it had to feel good. ✨



The newly renovated Maha Kitchen includes a Mareno Star 90 cookline.

“Since completing the renovations we have noticed a lot more savings, we are seeing a lot more staff retention, better efficiencies and there's more room and more space – it's a better flow and design, people can see what they're doing, they're happy to be here. When staff are happy and they are proud of the environment they work in, it pays off in dividends.”

La Capannina

SPEEDY SEASIDE FEASTING

Combining amazing views, authentic Italian cuisine and spectacular cocktails, this contemporary fast paced 250-seater eatery has it all, even a "Black Ferrari" in the kitchen!

La Capannina is situated on the idyllic Scarborough foreshore. Opening its doors earlier this year the 250 seater eatery forms part of the Scarborough Beach foreshore redevelopment which includes fitness facilities a family friendly pool.

For owner Karri Li, it is her first venture into ownership after working in hospitality for 15 years. Seeking to keep the restaurant as authentic as possible, she recruited front-of-house manager Davide Cappati, who moved to Australia from Italy four years ago, and previously ran a cafe in Turin - Italy, and Italian Chef Edoardo Bruni.

The team from Caterlink worked closely with Head Chef Edoardo Bruni who designed the Mareno cooking island to his very specific requirements enabling the kitchen to cook up to 300 covers with each dish cooked to order.

"The Mareno Island Suite which offers the perfect blend of sophisticated European design and powerful performance is the perfect piece of equipment for this busy kitchen," said Clive Gilbert Comcater Regional Sales Manager. "At the heart of the suite is a target top which provides chefs with an entire surface of 3cm thick cast iron hotplate which provides fast accurate heat."

“The 'Black Ferrari' as it been labelled, because of its power and speed also includes a high powered salamander and gas burners which are used to produced pasta dishes that are cooked to order.”

The menu is focused on Italian cuisine, but also offers some Western fusion dishes.

The dining concept is casual and beach-friendly, with the option to dine either inside, or outside on the balcony delivering the perfect beachside eatery. ✨

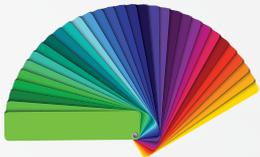




MARENO

ENJOY YOUR KITCHEN

NEW DESIGN FIT FOR A STAR



COMBINING BEAUTY, EFFICIENCY, INNOVATION & TRADITION IN YOUR CHOICE OF COLOUR

UNVEILING THE NEW STAR 70 & 90 RANGE

- Modular equipment for maximum kitchen flexibility
- Extensive range of gas & electric models
- Strength & durability for hardworking kitchens
- Designed & manufactured in Italy to the highest specifications



The fresh take on

Initially opening its first Metro Store in 2012, the fresh food people at Woolworths have upped their game in the convenience space with the opening of the new Pitt Street Metro Store.



Woolworths' Metro Store - Pitt Street, Sydney

CONVENIENCE

Adapting to the needs of the modern day inner city consumer, the Pitt Street Woolworths Metro Store features a café, grab-and-go meals, lunch for under \$10 and a smaller sized supermarket for when you just need those key items for tonight's tea.

"Customers in the area are looking for a place where they can get access to good 'food to go' and a seamless, convenient way to get in and out quickly as possible," said Senior Food Service Manager, Michael Brown.

Having worked in fast paced foodservice operations such as McDonalds and Oporto for almost 30 years, Michael was instrumental in setting up the foodservice operation at the Pitt Street store. One of the key areas Michael was tasked with was figuring out which suppliers to partner with to help develop the in-store menu, and having worked previously with Comcater and RATIONAL, it was a no-brainer for Michael.

"I first met Paul Guar (Comcater Business Development Manager for National Accounts) back 13 years ago when he put the first RATIONAL oven into Oporto," Michael explained. "We've had a long standing relationship and seeing the development of the RATIONAL oven over time and the technology that's now available... so to me it was a logical fit to be able to work with both the RATIONAL ovens and Comcater to deliver our end outcome."

Michael and the Metro team were impressed with the level of support offered in order to get their new menu off the ground.

"Paul and the team at Comcater have been amazing at working with us and building the menu up. In fact they've been working with us for the last 2 years building a menu that will work through the RATIONAL ovens. We've been everywhere through Comcater and worked with the various chefs throughout Comcater to be able to use the ovens as our platform to be able to deliver the foodservice menu."

The entire café, lunch and grab-and-go menu is produced utilising RATIONAL ovens, with a six and ten tray SelfCookingCenter® unit producing the grab-and-go menu and 2 SelfCookingCenter® XS units installed in the café.

According to Michael, the XS unit is the perfect fit for any café operation.

"We run our entire café menu out of that oven [the RATIONAL XS] so basically it replaces 90% of the rest of the kit you need. So you don't need fryers, you don't need other ovens, you don't need grills, so the investment is worth it because once you buy all the other pieces of kit that you would normally need to run a café kitchen it easily pays for it all in just the RATIONAL oven."

"The great thing about it is that we can pre-program everything for the store teams so literally for the store teams they press the appropriate button for that particular menu item and the oven just cooks it itself."

Michael says the customer feedback since opening the store has been fantastic.

"They're amazed by the store; they've never seen a Woolworths store like this. Lunch under \$10 in the city is unheard of and here we're delivering.. great quality food like chicken curry and rice for \$8, add a drink and you get change from \$10; you just don't get that anywhere else."

Woolworths' fresh take on convenience is certainly a hit with customers, and with plans in the works to replicate the success of the Pitt Street store it's clear the supermarket space is about to undergo some drastic changes. *



Senior Food Service Manager - Michael Brown



In the kitchen: Alto-Shaam & RATIONAL

HATCHING A NEW BUSINESS





FOLLOWING THEIR 22 YEARS SUCCESS IN SINGAPORE, AUSTRALIAN BORN COUPLE JASON AND FELICITY POPE HAVE RETURNED TO THEIR HOMETOWN OF SYDNEY TO OPEN THEIR FIRST AUSTRALIAN EATERY.

Located in Chatswood Chase, Radley's brings a great concept of a restaurant that serves high quality comfort food at an affordable price. Famous for their Rotisserie Chicken & Burgers (hence the name), Radley's is a quick-paced restaurant serving hearty meals at an affordable price. This self-service restaurant moves like clockwork with a smooth operating system for quick order taking and pick-ups.

With a calming Scandinavian vibe, Radley's is a little haven amongst the madness of Chatswood Chase shopping centre. The menu is very diverse and offers something for everyone. Amongst the favourites, prime rib steaks, buttermilk pancakes, kimchi, chicken sliders and salads. And let's not forget the famous rotisserie chicken which they marinated for 24 hours. Jason is very passionate about bringing good quality food to his customers at an affordable price and he's doing exactly that.

The busy couple also run three restaurants in Singapore; one of these, The Rotisserie located in the popular China Square Food Centre formed the blueprint for Radley's in Australia. "We've operated The Rotisserie in Singapore for nine years," says Jason. "We wanted to bring a similar concept to Australia and start developing it here."

“Our key to success has always been ensuring we use the freshest of produce and quality commercial kitchen equipment that is reliable and efficient.”

“We have been renowned for our chips and the Frymaster Filtration Suite attributes to this success. It's the best fryer we've ever used. We've all been to restaurants where one day the chips are soggy and undercooked, and the next day they are hard and overcooked, using the Frymaster we can serve perfect chips consistently every time.”

"The RATIONAL SCC is a real work-horse," adds Jason. "We use it for everything — from roasting, braising, steaming, baking, you name it. Our staff love it because it's so easy to use. You can slow-cook in it overnight and the product will come out perfect."

"The Alto-Shaam Holding Cabinet is also always in use. One cabinet is operated as a cook and hold oven. It works for a period of time at a certain temperature and then automatically clicks over to lower temperature for 10-12 hours. The other cabinet is used in the restaurant purely to hold food," says Pope. "They cook perfectly every time."

Radley's Rotisserie Chicken and Burgers is soon to be replicated with the opening of their new restaurant on George Street in Sydney's CBD. As a long-term plan, Pope's planning to expand the business around the country over the next decade. *





DEALER PROFILE

Tasmanian Hotel and Catering Supplies is an industry leader, with three large showrooms across the state in Hobart, Launceston and Devonport. Each site is well stocked with an extensive range of quality bakery and hospitality equipment, furniture, kitchen bakeware, crockery, cutlery and kitchen accessories. The locally-owned business is meeting the needs of the growing hospitality industry throughout the Apple Isle.

Originally established in Hobart in 1980, the business was purchased by the current directors, Robert Dutton, Craig O'Brien and Brad Dutton in 2010, bringing extensive industry experience and knowledge.

We caught up with Brad Dutton in the Hobart showroom to learn more about Tasmanian Hotel and Catering Supplies.



How has Tasmanian Hotel and Catering Supplies grown over the years?

When we purchased the business, we had a great launching pad and an opportunity to develop the business with a focus on the development of "superstores". Our vision was to give the hospitality industry an increased offering and also wanting to encourage the public to come in. Launceston was first with the purchase of a 3300 sqm warehouse, which was converted into a 1000 sqm showroom and warehouse. Devonport was next with the expansion onto the NW coast of Tasmanian. Hobart was always in our eyes, but it took 5 years for us to find the right site, finally securing 2500 sqm in central Hobart. Up until then the Hobart site was small with a warehouse of only 800 sqm. Hobart as a town has grown a lot over the past eight years, with developments from industry leaders like The Federal Group and the ever changing and exciting world of MONA.

Tell us about your three showrooms.

We have tried to create a modern industrial feel in our showrooms that accommodates the needs of the hospitality industry as well as encouraging the public to come in and find their favourite products. Many of those come in because they liked the crockery and cutlery that they experienced in their favourite restaurant and want it for their homes. Our showrooms stock everything from baking utensils right through to RATIONAL cooking equipment, with over 9000 lines available; if we haven't got it we can source it.

How many staff do you employ?

When we first took over the business, we had 16 staff and we now employ 57 across the three sites.

Tell us about your relationship with Comcater?

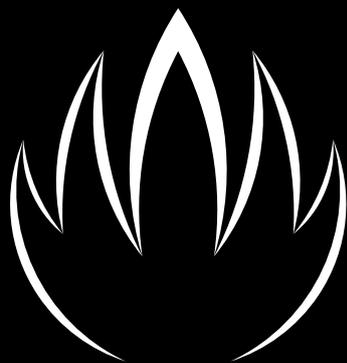
With the efforts provided by the Comcater staff, we continue to train and develop our understanding of their products.

Our showrooms are equipped to host cooking demonstrations and we run RATIONAL CookingLive demonstrations throughout the year with Aaron Martini (RATIONAL Business Development Manager Corporate Chef) and Stephen Wilson (Comcater Area Sales Manager). They work really well for us and give our clients a better understanding of the benefits of the units.

Recently we have completed some key projects with great support from Comcater, examples like MONA's new Faro Restaurant, Taylor Brothers Submarines, Alpha Flight Services Melbourne Kitchen, Living City development in Devonport.

We are very proud to have such a good relationship with Comcater and its quality leading brands, we look forward to more success in the future. #

Contact us for a
free demonstration.



MIBRASA®

Feeding the Senses!

EMBRACING THE PRIMAL COOKING METHOD THROUGH PURE FIRE & EMBERS



MIBRASA® is a closed barbecue oven invented in Spain. Made from the best quality steel by expert hands, our grills are designed to satisfy even the most demanding chefs.

MIBRASA® ovens allow you to cook all types of foods, retaining the natural flavours and bringing out a unique taste.



MIBRASA® CHARCOAL OVENS

For your nearest dealer or demonstration,
call 1800 035 327 or visit www.comcater.com.au

COMCATER
- foodservice equipment

GAUGE YO

HOW TO FIND THE PERFECT COOKING RANGE FOR

The core element of all commercial kitchens is a quality cooking range. It can transform not only your menu, but your entire kitchen operation.

If you have ever been in the market for a commercial cooking range, you've likely done a lot of research before deciding on your investment. But with so many options available on the market, choosing the right cooking range can be overwhelming.

Standard considerations when buying a range are gas type, electrical requirements, menu, space, aesthetics, usage and of course, budget. We explore three different ranges and uncover the types of kitchens these best suit.

Garland - The tank of the ranges world

If you are working from an industrial or catering kitchen or are amongst the growing number of restaurants offering all day dining, your equipment needs to be as hardworking as you are. For heavy to extra heavy duty application, the Garland cooking range is up for the challenge, offering reliability, high performance and durability for years of dependable use.

When using a Garland, precision and power are guaranteed. The magic is in the exclusive patented cast-iron 'Starfire Pro' burners that deliver heat evenly to the base of the pan, not the sides, to produce uniform cooking results. Whether you require a gentle simmer for the most delicate of sauces to a full power boil, accurate temperature control and fast recovery is guaranteed for decades to come. The protected individual burner

pilots eliminate spillover outages, while split ergonomic grates and two-piece burners make cleaning easy and safe. At 692mm deep, the Garland Heavy Duty Restaurant range has the largest usable cooking surface in the industry. The new grate design allows the pots to slide easily across the surface from burner to burner, fitting six by 300mm pots easily. In addition, the Garland's chef oven is so large it holds standard full size sheet pans in either direction. These clever features enable kitchens to prepare large quantities at a much quicker rate, providing significant energy, labour and time savings. With over 140 years of experience, and three distinct series - Heavy Duty Restaurant, Extra Heavy Duty Master and Heavy Duty Electric - available to suit your needs, Garland will handle even the busiest food service with ease.



Trueheat - Designed for restaurants and cafes

Designed with Australian restaurant and cafe kitchens in mind, Trueheat's all-purpose gas cooking equipment features quality stainless steel construction and a modular design to offer total flexibility. Presenting mix-n-match range top with burner or grill combinations plus the convenience of matching fryer and salamander, Trueheat equipment is versatile enough for any commercial cooking needs.

Featuring powerful 24mj open burners for consistent heat transfer, cast iron Euro look 'matt' finish trivets for lasting durability, plus flame failure cut-off devices as standard across the range - Trueheat combines power, performance and safety.



Still unsure what range is right for you?

Call 1800 035 327 and speak to one of our product specialists or visit www.comcater.com.au

OUR RANGE

YOUR RESTAURANT

“Extremely functional and top of the line, it’s also aesthetically beautiful - that’s why I choose Mareno.”

ANDREW MCCONNELL



Mareno - The open kitchen experts with modular flexibility

The trend towards the open kitchen has exploded onto the Australian food scene and is presenting new challenges for both chefs and business owners alike. Customers are now heading out to view reality cooking shows in real life, wetting the appetite with the sounds, sights and smells of the kitchen. Conscious of what can be seen; chefs have turned to the Mareno range, providing the perfect blend of aesthetics, functionality and design.

Upon first glance it’s immediately evident why the Mareno range works so well in an open kitchen. Designed for the modern kitchen that is always on show, the Mareno range offers the perfect blend of sophisticated European design and total flexibility with its ergonomic design, providing the incredible freedom of a modular system. With over 140 gas and electric appliances and benches to choose from and each module fitting seamlessly into the next, a beautifully put together

and customised cooking line up is created exactly to your specifications. Whether you are a fan of bright yellow or a lover of sleek silver, Mareno allows you to take your kitchen to the next level by allowing for your range to be produced in any RAL colour. With two lines to choose from – the Star 70 Restaurant Series and Star 90 Heavy Duty Series – customers can mix and match items depending on budget or usage requirements. *

Seal it!

Foodservice businesses are under more pressure than ever before.

Never ending price hikes on the cost of produce and the uncertain future of labour costs, chefs and owners alike juggle the challenge of reducing operating costs whilst improving the quality of their menu.

Under constant scrutiny, foodservice businesses are expected to consistently deliver the very best to their customers in terms of taste, presentation, menu variety and all at a very generous price.

Savvy operators are now looking to clever equipment solutions such as PureVac vacuum packaging machines to reduce operating costs without sacrificing product quality.

PureVac vacuum packaging machines give you the cost savings and convenience of buying meat and produce in bulk and purchasing when in season, safely storing food for later use.

With PureVac technology, food quality is preserved for longer, safely sealing in freshness, preventing dehydration and enhancing aroma and taste.

Featuring Busch Vacuum pumps, renowned worldwide for their anti-corrosion layer to protect against liquids, PureVac vacuum packing machines offer a safe and HACCP compliant storage solution. *



PureVac

**MORE THAN JUST
A VACUUM SEALER**



**DID YOU KNOW THAT THE PUREVAC ACS UNITS
CAN ALSO TENDERISE AND MARINATE?**

TENDERISE:

The tenderise option is specifically developed to keep the vacuum chamber at a certain vacuum level for a longer period of time, therefore tenderising a product.

Tenderising allows for breakdown of muscle fibers in the product to soften the texture.

Tenderising time option: up to 30 minutes

MARINATE:

Smart software allows cell structure to open, encouraging maximum penetration of the marinade, resulting in better marinated food products:

- More intense flavours
- Tastier results
- No extra equipment necessary
- Marinate in a minute as part of the vacuum cycle vs 24 hours in the fridge the traditional way



**FOR YOUR NEAREST DEMONSTRATION, CALL ANDREA JANCIC (CATEGORY MANAGER - PUREVAC)
ON 0429 688 390 OR EMAIL A.JANCIC@COMCATER.COM.AU**

CAMBRO®

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

Stop Wrestling with your shelving

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



BASICS



ELEMENTS



CAMSHELVING

For your nearest dealer or demonstration,
call 1800 035 327 or visit www.comcater.com.au

COMCATER
- foodservice equipment



WHERE TRADITIONS, QUALITY CARE AND NUTRITIOUS FOOD MEET

Established in 1968, Scalabrini is a not-for-profit aged care provider with 7 residential villages across metropolitan and rural NSW. Their mission is to provide outstanding care to residents from many cultures and backgrounds.

Winner of the prestigious Aged Care Industry Better Practice Commendation Award in 2017, Scalabrini Chipping Norton has proven that it is ahead of the game offering residents wonderful living and socialising spaces, including spacious single bedrooms, each with private ensuite, light filled living and dining areas, lush landscaped outdoor spaces, an onsite café and quality delicious nutritious meals prepared fresh on site every day by Chef Bhupendragiri Vijaygiri and his team.

In keeping with the Scalabrini philosophy of personhood, everything they do at Chipping Norton is guided by the needs of the residents including serving a delicious and varied menu.

We met with Scalabrini Chipping Norton Chef Bupendragiri Vijaygiri to discuss all things nutrition and efficiency in the kitchen.

What equipment do you use in the kitchen?

Our kitchen are equipped with RATIONAL ovens, Frymaster deep fryers and Cambro heated carts. We find them easy to use, which keeps the staff happy - we love them.

What are some of the challenges that you face in the kitchen?

We found the equipment we used previously to be quite unreliable, potentially effecting the food quality. Since introducing RATIONAL ovens, we believe the quality of our food has improved immensely in that food is cooked evenly. We also believe that nutrients are being retained, which is very important to our residents' well-being.

Food and nutrition can have a significant impact on the health of our residents. It's very important that we offer variety and flavour, so people enjoy their food. Texture modified foods can make it difficult sometimes, but at Scalabrini we pride ourselves in making the eating experience enjoyable even in these situations.

What advice would you give other Chefs who are seeking to improve their foodservice operation?

Take the time to explore the options and equipment available. Foodservice can be difficult in aged care because we serve breakfast, lunch and dinner every day of the year; we never close. Having the right equipment that helps you through the day definitely makes our jobs easier and more enjoyable. Equipment like RATIONAL and Frymaster are very beneficial. *

“ Since introducing RATIONAL ovens, we believe the quality of our food has improved immensely in that food is cooked evenly. We also believe that nutrients are being retained, which is very important to our residents' well-being. ”





WHERE
 THE INDUSTRY
**DINES
 OUT**



**REGISTER
 ONLINE**
finefoodaustralia.com.au

**10-13
 SEPTEMBER
 2018**

**Melbourne
 Convention
 & Exhibition
 Centre**

Reserve your place at Fine Food Australia and join the best in the industry at the largest hospitality, foodservice and retail trade event in Australia.

Step back of house with masterclasses and education sessions from some of the countries' most renowned chefs and business owners, and uncover bold new ideas and success stories to feed your business.

We bring the industry to the table.
finefoodaustralia.com.au

PLATINUM SPONSOR



In the kitchen: RATIONAL

BEHIND EVERY GREAT MENU



COOK | STORE | SERVE | MOVE | CLEAN | CHILL

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

ALTO-SHAAM

AA Antunes

BREMA
Ice Makers

CAMBRO
MANUFACTURING COMPANY

CLEVELAND

COMENDA

Dean

FRYMASTER

GARLAND

HUPFER

LINCOLN

MARENO
ENJOY YOUR KITCHEN

MENUMASTER

MIBRASA

PureVac

RATIONAL

Tecnomac

trueheat
GAS COOKING EQUIPMENT

Vitamix
COMMERCIAL



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



from the world of Comcater

COMCATER
- foodservice equipment