

Brought to you from the world of Comcater

front BURNER

SUMMER 2014

A Quarterly News Publication for the Foodservice Industry

Modern Day Dynasty

What's next for the DiMattina's

A FRIMA
First for IKEA

Cutting Edge

Inside Cutler & Co's New Kitchen

Plus, increase your profits with Express Café Solutions



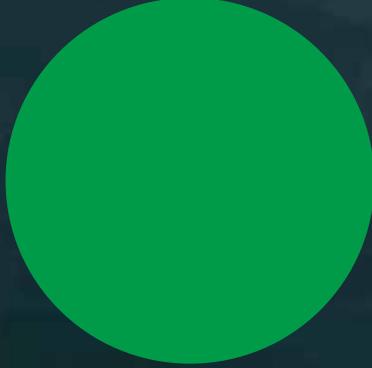
**Foodservice
Australia 2014**



fresh

new

ideas



If you are looking for new ideas for your café, restaurant or takeaway then make sure you visit Foodservice Australia, running in Sydney from 25-27 May. You can speak with the Comcater team and try out all the new gear on stand D13. **Register free online using code FFB.**

25-27 May 2014

Royal Hall of Industries Moore Park, Sydney

Register to visit at foodserviceaustralia.com.au

Don't miss Chef of the Year, running live on the show floor. Visit the website to enter now.



**Chef of the Year
Sponsor**



Editor's NOTE

Happy New Year and welcome to 2014. I trust you were able to enjoy time with family and friends over Christmas and the summer holidays.

We are ecstatic to kick start the new year with this latest edition of Frontburner Magazine. I can't believe that we have now been publishing Frontburner for 6 years!

We can't thank our customers' and contributors enough, who have so generously given their valuable time to share their stories and experiences; and to you, our readers who have supported us over these incredibly rewarding 6 years.

We celebrate this issue with a 'new look' Frontburner, which is fitting as many of the stories you will find in this edition are of some of our long-time customers' who have recently made changes to their own businesses; including Andrew McConnell who has newly created an open kitchen at his Melbourne institution, Cutler & Co.

Café owners who are as passionate about food as they are about coffee will look forward to our newly launched Express Café Solutions events.

These live cooking demonstrations offer advice on equipment solutions to increase profits, productivity and menu variety, specifically tailored for cafés with a limited footprint.

In other news, we will be launching a new range of grease separation units that meet the Sydney water requirements for secondary grease treatment of waste water prior to it entering a grease trap. We also have a number of other exciting new products under evaluation that we hope to launch after Easter.

2014 is shaping up to be the 'Year of the Trade Show', with the Food Hotel Asia Show, Singapore this April and the NRA Show, Chicago in May. Closer to home, we are excited to announce that we will be exhibiting at both the Foodservice Australia Show, Sydney this May

and the Fine Food Show, Melbourne in September.

RATIONAL Australia Pty Ltd, subsidiary of Comcat Pty Ltd, have been announced as official equipment sponsor for the prestigious *Rare Medium Chef of the Year* competition running as part of the Foodservice Show.

Our new Perth showroom and demonstration kitchen will open this month. Our office, warehouse and service team moved into the new Balcatta complex in October with demonstrations to commence shortly.

We hope you enjoy this latest, 'new look' edition of Frontburner Magazine and wish you a successful 2014.

Michael Wood
Managing Director



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The Pantry

Express Solutions

TRANSFORM YOUR CAFE

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



EASY,
efficient food
options



Speedy meals

Increase
menu
VARIETY,
production
and profits



Tasty breakfast

Quick,
consistent and
QUALITY
results



Quick snacks

SIMPLE
to use
equipment,
basic training



Healthy options



To register for the next event call 1800 035 327

or visit www.comcater.com.au

from the world of Comcater

COMCATER
- foodservice equipment

NEWS

ISSUE 17

COMCATER MAKES A SPLASH AT CAMBRO AWARDS



We are proud to announce that Comcater took out the Cambro Super Star Award, Best Performance Award, Big Fish Award and the President's Award at Cambro's International Sales Conference held at Huntington Beach, California this past February.

Comcater wish to thank our customers', dealers and staff who contributed to us being recognised as one of Cambro's best international distributors for 2013.

UPDATE YOUR DETAILS TO WIN

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



We are pleased to announce the winner of the 2013 'Frontburner Register and Win Competition' is Head Chef Lee Murka of the Boathouse Pizza Bar & Grill in Paynesville.

The Boathouse Pizza Bar & Grill specialises in local seafood and pride themselves on using local produce and supporting the local business community. Check it out for yourself at 11-14 The Esplanade, Paynesville, Victoria.

EXPRESS SOLUTIONS TO TRANSFORM CAFÉ MENUS

Café owners passionate about food as they are coffee and looking to increase profits, productivity and menu variety should reserve a place at an Express Café Solutions event.

These live cooking events demonstrate solutions tailored for cafés to expand food menus that will extend customer spend beyond just coffee and cake and increase profits.

Research by Café Pulse indicates up to 50% of coffee purchases include a snack or food item. Express Café Solutions demonstrates that

through expanding the range and quality of food, this percentage can be increased, as well as transaction value.

Specifically tailored for cafés with limited footprint, discover how to overcome these challenges with equipment solutions that will deliver big results and transform your café.

Express Café Solutions live events are brought to by Comcater. To register for the next event near you and to find out more call 1800 035 327 or visit www.comcater.com.au

RATIONAL SUPPORTS CHEF OF THE YEAR COMPETITION

RATIONAL Australia Pty Ltd have been announced as official equipment sponsor for the prestigious 'Rare Medium Chef of the Year' competition running as part of the Foodservice show in Sydney this May.

Chef of the Year is an annual event that brings together leading professional chefs from around the country. They are given a mystery box of ingredients and one hour to prepare their best dish for the judging panel. The winner walks away with industry recognition and \$10,000 cash.

Competition Director and 'black hat' chef Gary Farrell

has announced that the exclusive catering equipment sponsor for the event will be RATIONAL. He says "Professional chefs are very demanding on their equipment and we wanted the best for the competition. We are delighted to have RATIONAL involved."

Foodservice Australia will run from 25-27 May at the Royal Hall of Industries at Moore Park. There will be over 150 exhibitors showing the latest food, drink and equipment. For more information, visitor registration and Chef of the Year competition entries visit the show website at www.foodserviceaustralia.com.au

In the mix...



HGA Conference

Date: 11/03/14 – 12/03/14

Location: QLD

Hospitality & Gaming Australasia (HGA) is the hospitality industry's premier event for dining, accommodation, entertainment and gaming. It is an inclusive event designed by industry leaders in response to industry demand for a high quality, high profile and comprehensive showcase event of the latest ideas, products, trends and directions for all segments of the hospitality industry.

For more information visit:
hospitalityexpo.com.au

Melbourne CAREX 2014

Date: 02/04/14 – 03/04/14

Location: VIC

Australia's premier health, aged care & disability services Expo, CAREX represents a unique annual opportunity for information, education, networking, review & investing for the healthcare industry.

For more information visit:
totalagedservices.com.au



Foodservice Australia

Date: 25/05/14 – 27/05/14

Location: NSW

Looking for new ideas for your restaurant, café, canteen, bakery or commercial kitchen? Foodservice Australia offers you the latest food, drink and equipment all under one roof.

For more information visit:
foodserviceaustralia.com.au

TAS HOTELS SAIL INTO DEVONPORT

Tasmanian Hotel & Catering Supplies has expanded, opening a brand new showroom in Devonport.

Situated at the mouth of the Mersey River, the new 500m² showroom provides north-western customers' with a convenient, one-stop shop for all their hospitality needs.

"We received strong support in the north-west to open a showroom; I was travelling here 2-3 days a week. When we found the Victoria Parade site, it was too good to let go" tells Tasmanian Hotel & Catering Supplies Director Craig O'Brien.

Tasmanian Hotel & Catering Supplies is open to the public and prides itself in providing hospitality equipment and support to all walks of the hospitality industry.

"The industry has changed dramatically. Customers' no longer want to wait for an order of glasses or a new salamander to come in, they want it now! So, we have responded and opened the new Devonport showroom right at their doorsteps."

Experienced staff, an extensive range of products kept in stock, and access to many thousands of items used in the hospitality industry, combined with excellent service, innovation and foresight, visit leading hospitality suppliers, Tasmanian Hotel & Catering Supplies at one of their three showrooms below.



Devonport

7 Victoria Parade, Devonport
 Ph: (03) 6423 4222

Hobart

321-323 Liverpool St, Hobart
 Ph: (03) 6231 2055

Launceston

3-5 Merino St, Kings Meadows
 Ph: (03) 6344 5588

www.tashotel.com.au

HISCO OPENS FIRST 7-DAY SUPERSTORE



Hisco has set a new standard in hospitality support opening Western Australia's first 7-day trading superstore. Offering customers' the convenience of purchasing their hospitality essentials at wholesale prices.

With over 2500 stocked items, the trade customer no longer has to wait until Monday to replace their tabletop appliance or send a staff member out to a supermarket to purchase more cling wrap. From glassware and diningware to packaging and janitorial items, hospitality essentials are now in everyday reach; and to save you even more time, can be viewed and purchased via the Hisco website.

Now open at the centrally-located City West Shopping Centre in West Perth, Hisco has also moved its head office and showroom adjacent to the superstore.

Hisco's new showroom covers 1000sqm of working displays and features over 5000 items, with dedicated sections of commercial cooking and catering equipment, manchester, plus glassware, crockery and cutlery. All backed by a dedicated team of staff who are on hand to assist in choosing the very best products to suit your unique business needs.

Hisco Head Office & Showroom

City West Shopping Centre
 Cnr Railway & Sutherland Street
 West Perth, WA 6005

(08) 9388 3400

www.hisco.com.au



A Cut Above The Rest

Cutler & Co last graced our cover back in Issue 4. It was the spring of 2009 and Cutler & Co had only been open for a few short months. As we sat in the dining room, we looked to the guests around us who were delighted and amazed by each plate that came before them. The food was delicious, honest and without pretension. Cutler & Co was the hottest ticket in town and we felt humbled to have been involved. Five years on, Executive Chef and Owner Andrew McConnell talks about his team, what keeps him inspired and shares the story behind Cutler & Co's stunning new open kitchen.

At the western end of Fitzroy's Gertrude Street, a former 1950's metalworker's factory reveals its age. Its untouched peeling walls meld into the grey, industrious street that once occupied the cities working class.

Take a step through the restaurant's glass door, and the grunge is all but behind you. Buttery soft grey leather banquet seating runs along two sides of the parquet-floored dining space, which were custom made by Andrew's Uncle, Tony

McConnell, a craftsman who tailor-makes upholstery for vintage cars.

The ceilings add a touch of theatre with 'cloud' lights, made from cream-coloured silk loosely wrapped in black aluminium



mesh, that appear like ballet tutus suspended in mid-air.

Bare American Oak tables tone down the formality of the room, which is further complimented by a healthy shade of green; from the glassware and floral arrangements to the eye-catching metal canopy which features a forest motif of trunks and leaves.

For Cutler & Co's fifth birthday, the team saw the opportunity to renovate, creating an open kitchen at the front of the venue, as Andrew explains.

offering, and at the same time refine it. We were able to install a gas plancha, which provides greater control on how we finish some of our proteins— such as fish; which has been a great way to cook, as it doesn't give off any radiant heat at all.

It's also been a very positive change for the chefs. Most of our chefs had never cooked in an open kitchen; they were used to slugging it out the back for 12 hours and never seeing a single customer. They can now see with their own eyes the guests enjoying what

The range has great power, the burners themselves have got incredible grunt but the actual temperature mechanism is quite sensitive, so you can quite easily cook at extremely high or low temperatures. I love the quality of the stainless steel as the gauge of steel that is used is quite thick, so heat transfer is really efficient.

That's how we like to fit out our restaurants now, with quality materials right from the start and that goes with our cooking and the produce we use. Yes,

“For the new kitchen I wanted a cooking range that was not only extremely functional and top of the line, but was also really aesthetically beautiful, that's why I went with the Mareno range.”

“I wanted to change the ambience but not the aesthetic of the restaurant. Now when guests arrive, they are walking into a kitchen where the sights, smells and sounds combine to create a multi-sensory experience. It also brings a human touch to what we do, instead of the food coming out from behind closed doors guests have an understanding of how many people it takes to create one's dinner. This has been really important.

The extra cooking space and Mareno cooking range has given us the opportunity to expand our

they have created and building a connection with their customers' has been really rewarding.

For the new kitchen I wanted a cooking range that was not only extremely functional and top of the line, but was also really aesthetically beautiful, that's why I went with the Mareno range.

It's minimal and contemporary which works with our aesthetic, but at the same time it's quite a timeless design. It's beautiful to look at, really easy to clean and we get a lot of compliments on how clean it is.

sometimes it costs a bit more, but long-term I think it's worth it.”

Andrew surrounds himself with an incredibly talented team, many of whom have been with him since day one. “I think the key to staff retention is to offer career development. Many of our staff have worked in our other restaurants and continually move into new roles. We also offer ongoing training.

We put on the ‘Monday Cooking Sessions’, where we invite chefs, producers and growers to come do a master class. It might be a



A Foodie's Favourites

with Andrew McConnell

The local I couldn't live without?
Bar Di Stasio.

Where do I want to eat next?
Brae (Dan Hunter's new restaurant in Birregurra).

Who I want to cook for next?
My family.

The ingredient I can't cook without?
Olive oil.

Best meal off the beaten track?
Du Fermier in Trentham (Annie Smithers new restaurant).

Best caffeine Fix?
My morning coffee at Cumulus Inc.

Most memorable meal?
Last year I ate at Narisawa in Tokyo which was an arresting experience.

Favourite foodie destination?
Tokyo.

When I don't feel like cooking, I ?
Grab a bowl of Pho.

What I do to unwind after work?
Read a good book and occasionally visit a good bar.

What don't you eat?
Pineapple with savoury food.

What's on the menu at your last supper?
Oysters and Champagne.

sushi class or a butcher will come in and break down a side of beef. Damien Pignolet came down from Sydney to do a classic French cooking class and I taught a class on menu development and what makes a good restaurant."

Overseeing four restaurants, including Cumulus Inc, Golden Fields, the Builders Arms Hotel and Cutler & Co, Andrew finds his inspiration from all over.

"Inspiration comes from many different places and it's not necessarily from magazines or TV. Often I find inspiration in an old cookbook or from having dinner at a friend's place or travel. Inspiration is a personal thing and everyone finds it in different places.

For me, cooking is about accommodating, evolving and integrity, and it's this balance that I enjoy. It's the spirit of the moment that incorporates the company, the ambience and of course the food that together makes a memorable dining experience."

Melbournians now eagerly await the opening of Andrew's next venture, the highly anticipated Supernormal on Flinders Lane. Supernormal promises to be a fun, fast-paced and lively all-day Asian eatery. We look forward to sharing the journey with you, as we welcome Andrew as a regular guest contributor for Frontburner Magazine.





MARENO

LE GRANDI CUCINE DAL 1922

Performance, Innovation and Style



MARENO OFFERS:

Stylish Italian design with cantilever and island options

Easy to clean with one piece deep pressed tops

Extensive range of gas and electric models in various sizes

Completely modular and customisable for maximum kitchen flexibility



Premium quality manufacturing



High efficiency open burners



User friendly controls

Designed and manufactured in Italy to world class specifications, Mareno offers a stylish range of cooking equipment solutions that delivers high efficiency, appeal, reliability and versatility. The range is completely modular and offers cantilever and island options.

Both the Mareno 70 Restaurant Series and the Mareno 90 Heavy Duty Series consist of a wide range of appliances from gas and electric ovens to deep fryers, griddle plates, pasta cookers, bain maries, chrome grills and induction ranges.

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

from the world of Comcater

COMCATER
- foodservice equipment

Q&A

with Wendy Ettridge,
Chief Executive Officer at HGT



Hospitality
Employment
Training
Specialists

Q: Tell us about the history of HGT

A: HGT is a not-for-profit registered Group Training Organisation (GTO) formed 29 years ago by the Australian Hotels Association and United Voice. Today, we are one of the most respected and successful training providers and the largest employers of chef apprentices in South Australia.

Since the inception of HGT; it is the only GTO that is owned by the AHA and the union in Australia. This arrangement has brought significant benefits to the industry, bringing a union and employer group around one table to share common interests. Today HGT acts as a united front for both the AHA and union for the benefit of the industry.

Q: What does the skill centre offer?

A: We believe staffing issues have plagued the hospitality industry for far too long, and believe the source of many of these issues has been the result of a lack of skills. When apprentice chefs come out of traditional institutions they often have little understanding of what it truly means to be a chef and work in a kitchen.

HGT is South Australia's leading hospitality specialist owned by industry. Dedicated to developing and sustaining the hospitality industry through education, training, employment and mentoring.

Prior to commencing their apprenticeships, the skill centre offers a pre-vocational program where they learn the basics and what the expectations are including: basic knife skills, workflow and understanding time frames.

The average completion rate of apprenticeships in Australia is 27%, but it doesn't need to be this way.

Our students receive a more intense schooling experience, with more hours in the kitchen; a ratio of 3 days in the kitchen and 1 day in the classroom. We employ nine qualified chefs who have relevant and recent experience in the industry, several of whom have worked overseas and in Michelin star restaurants. The experience is fun and exciting, but most importantly gives them an in-depth understanding of what it means to work in a kitchen.

The average completion rate of HGT-trained apprentices is 86%, which we credit largely to the skill centre and our specialised training.

Q: What are the benefits of hiring a HGT apprentice?

A: We can provide your establishment with hassle free, flexible staffing solutions. When you choose HGT there is no need to worry about time consuming processes such as recruitment, training and admin as we manage this on your behalf.

The biggest benefit to employers would be flexibility. If you no longer need or want the supplied apprentice, you simply hand them back to us. This provides a huge cost saving to operators and also offers a level of protection to the employer.

Q: What is the process of hiring a HGT apprentice?

A: HGT provides employees for over 100 host venues across South Australia and employs over 200 apprentices and trainees at any given time. Our large pool of apprentices means we will always find the right person to suit your operation.

Firstly, we consult with the employer to establish what they are looking for. An OH&S inspection is carried out on the business premises, which is mutually beneficial for all parties. We then commence recruiting for the position.

The HGT Skills Centre is proudly supported by Adelaide Dealership, First Degree, who supplied and installed the kitchen. The state-of-the-art kitchens include: Mareno oven ranges with range match fryers, RATIONAL SelfCookingCenter® Whiteefficiency® ovens and Vollrath induction tops.





The Art Of Good Food

Hidden from view, The Gallery nests above the notorious foodie strip of Waymouth St Adelaide, admiring the fleeting city scape from its rooftop garden.

After closing for renovations, The Gallery has spread its wings, expanding with two unique function spaces which cater for up to 180 guests. While city dwellers flock to the venue's third storey oasis, Adelaide's only rooftop venue, where they recoup and refuel after the trials and tribulations of 9 to 5 life.

The menu is as diverse as the art that hangs from the walls. Predominately tapas, with the inclusion of 'on-trend' sliders and large plates including Head Chef Aaron Hill's famed saltbush lamb with wilted spinach, golden beetroot, feta and minted glaze.

"Preparing tapas involves a lot of preparation! With the expansion and increase in numbers, we didn't have the space, equipment or man-power to deliver this type of menu" explains Aaron.

Limited by their small kitchen space, The Gallery partnered with Adelaide dealership CTPL who built and installed the kitchen, and Comcater to maximise the space, increase efficiency and enable the kitchen to keep up with the demands of their three new dining spaces.

Comcater introduced the concept of cook-chill to The Gallery with the installation of a RATIONAL 201

SelfCookingCenter® gas oven with plated finishing system and a Tecnomac E10 blast chiller.

"Cooking in the RATIONAL, blast chilling in the Tecnomac and finishing in the RATIONAL has reduced our preparation time by four hours! Product quality is not sacrificed, because the Tecnomac really seals in the flavour, fragrance and also the colour. We now can produce much larger quantities, which means we can keep up with the demands of the new venue."

The kitchen is further supported by the addition of a Garland 6 burner oven range, Garland 600mm chargrill, Frymaster PMJ135 fryers and an Alto Shaam banquet cart. With the kitchen located on the second-storey, the finished product is transferred from the RATIONAL to the Alto Shaam banquet cart and sent via dump-waiter to the rooftop venue during functions.

"Simply put, we would not be able to do what we do without our new kitchen and equipment."

As the sweltering Adelaide sun descends, the crowds plunge into the comforts of the rooftops plush lounges. With Barossa's best in hand they settle in for a casual, fun and delicious night ahead. Your mind clear and your tastebuds satisfied, you'll find everything you've been looking for, plus a little more at The Gallery, version 2.0.



OFF AND RACING



On the 28th of January 1833, His Excellency Major-General Sir Richard Bourke, the Governor, secured a piece of land on Botany Road to build a racecourse. It's this very site that would become Sydney's oldest racing venue, the site now home to Royal Randwick Racecourse.

In the summer of 2011, Royal Randwick Racecourse faced its biggest challenge to date, embarking on a \$150 million dollar redevelopment.

It meant doubling the capacity of the Queen Elizabeth and Paddock grandstands, adding corporate boxes, premium event lounges and restaurants, plus the addition of flexible floor plans that would enable Royal Randwick to host a number of multi-purpose events.

A typical day at Royal Randwick could see staff catering a la carté to 350 race members, serving cocktails and canapés to a thousand corporate function guests, and catering for thousands of racegoers

from their quick service food outlets. In fact, Royal Randwick now offers the choice of 6 restaurants, 10 bars, 5 food outlets and 15 unique indoor and outdoor function spaces over a whopping 200 acres.

This is all made possible by a dedicated team of 7 full time and 650 casual food and beverage staff, who are supported by 10 full service kitchens!

During the redevelopment the kitchens were re-fitted with new equipment including RATIONAL SelfCookingCenter® whiteefficiency® ovens, Garland restaurant ranges, Tecnomac T40 blast chillers, Cleveland kettles and bratt pans and Frymaster fryers and pasta cookers.

“The racing industry is steeped in tradition, and that includes the food. With the redevelopment, we wanted to offer more menu variety and something more contemporary than the standard buffet you get at a race day.

For anyone who has worked in a racecourse, or any large foodservice operation, you know the challenges of serving a la carté to 300+ patrons. We are now able to achieve this thanks to our new equipment and kitchen facilities.

The RATIONAL's have delivered exactly what we needed. Steak has become the number one choice amongst our patrons, followed closely by the crispy skin Blueeye.



Even if we have to hold at low temperatures for long periods of time, the product still holds up perfectly in the RATIONAL's" explains, Head Chef George Mullen.

"Our move to a more contemporary offering also extends to our food outlets. Every menu item must be of the highest quality, even our sandwiches receive the VIP treatment. Overnight we slowly cook shoulder/brisket in the RATIONAL's ready for our staff to put together thousands of sandwiches at 4am the next morning."

As part of the redevelopment, Royal Randwick invested in new, premium quality glassware and crockery. The team is reliant on the safe storage and precise organisation of these assets to deliver their food and beverage service.

In an ideal world, an entire team could spend their days in the storage room, this of course is not possible. What Royal Randwick needed was a simple and effective system to safely store, organise and transport their glassware and crockery.



"We had great success with Cambro products in the past. Seven years ago we made the change to Cambro Camshelving®, and haven't looked back since. Yes, it was an investment, but it was well worth it. The cheaper shelving out there doesn't work long-term. It chips easily and rusts, and then of course there are HACCP concerns with this. When it came to selecting a storage system for our new glassware and crockery, we knew instantly we were in safe hands with Comcater and Cambro" tells Projects Manager, Chris Wilson.

Comcater supplied 1,700 Cambro Camracks® to protect and transport their delicate glassware and keep it clean until the next use, eliminating the need for re-washing. Due to the sheer amount of glassware, Comcater worked in consultation with Royal Randwick devising a fool-proof coloured coded system to quickly organise and identify the different types of glassware. For example, red wine glasses are stored in red Cambro Camracks®. Personalised Cambro Camracks® with logos, symbols and information are also available.



Crockery is safely stored in 87 Cambro S-Series adjustable dish caddies, which hold plates and bowls from 11, 7 to 33cm. Made with a durable, polyethylene exterior, Cambro Caddies will not rust, crack, dent or chip. Durable Cambro Camdollies® transport the Camracks® throughout the complex and are completed with sanitary plastic covers for added protection.

They say age is just a number and Royal Randwick is living proof of this, who at 181 is leading the pack with world class facilities, contemporary dining options and state of the art kitchens and equipment. We can't wait to see what's next in store for this Sydney icon.

RATIONAL NEWS

SelfCookingCenter®
whiteefficiency®



Follow RATIONAL Australia:



Professional chefs are perfectly equipped with RATIONAL accessories

Professional chefs are reaping the benefits of RATIONAL accessories, saving time, money and producing even better cooking results.

The comprehensive range of RATIONAL cooking appliances replace almost every traditional appliance in a professional kitchen. Versatile and extremely robust, RATIONAL appliances allow chefs to grill, steam, brown, bake, cook, roast, braise, simmer, poach and blanch all in the one compact and convenient unit.

To make full use of your RATIONAL appliance, RATIONAL offers a wide range of accessories including: granite enameled containers, roasting and baking pans, grill and pizza trays and muffin and timbale moulds.

Almost all RATIONAL accessories are coated with Trilax, a non-stick coating developed exclusively for RATIONAL. Trilax ensures optimum heat transfer to the food, facilitates browning, is alkali-resistant and is much better suited to high temperatures than conventional coatings.

RATIONAL accessories will produce quality and quick cooking results even for specialty products including: pre-fried foods, grilled chicken, duck and even whole lamb and suckling pig!

For more information on the RATIONAL accessories range, including which accessories to use for your RATIONAL appliance; and to conveniently view all items in 360 degree images visit, www.rationalaustralia.com.au/products/accessories/gastronom

Want to experience the versatility and convenience of RATIONAL appliances and accessories? Register for one of our free RATIONAL CookingLive® seminars at a location near you. To register call 1800 035 327 or visit www.rationalaustralia.com.au

RATIONAL celebrates 40th anniversary

Since 1973, RATIONAL AG have been developing professional cooking appliances for large and commercial kitchens. From Southern Germany, RATIONAL are widely regarded as pioneers with their innovations making them worldwide market and technology leaders.

When founder, shareholder and current chairman of the supervisory board, Siegfried Meister began producing new hot air technology 40 years ago, his greatest objective was to offer maximum benefits to those preparing hot food in professional kitchens.

RATIONAL's innovative technology quickly superseded the conventional ovens available in the marketplace, but that wasn't enough. In 1976, Siegfried Meister and his then humble team added steam to the hot dry air and combined this with a patented control system. This was the birth of the combi-steamer.

In the following years, the combi-steamer unleashed a revolution in large and commercial kitchens; it transformed production processes and influenced the entire industry.

RATIONAL continues to set new standards of performance in professional kitchens with the RATIONAL SelfCookingCenter® whiteefficiency®, helping businesses worldwide reach new heights with space, time, cost and energy savings.

Follow RATIONAL Australia on Social Media!



www.club-rational.com/de



www.facebook.com/rational.ag



www.linkedin.com/company/rational-australia-pty-ltd



www.twitter.com/rational_au



www.youtube.com/user/rationalag



www.pinterest.com/rationalaus



RATIONAL COOKING LIVE DATES

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

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

View the online calendar

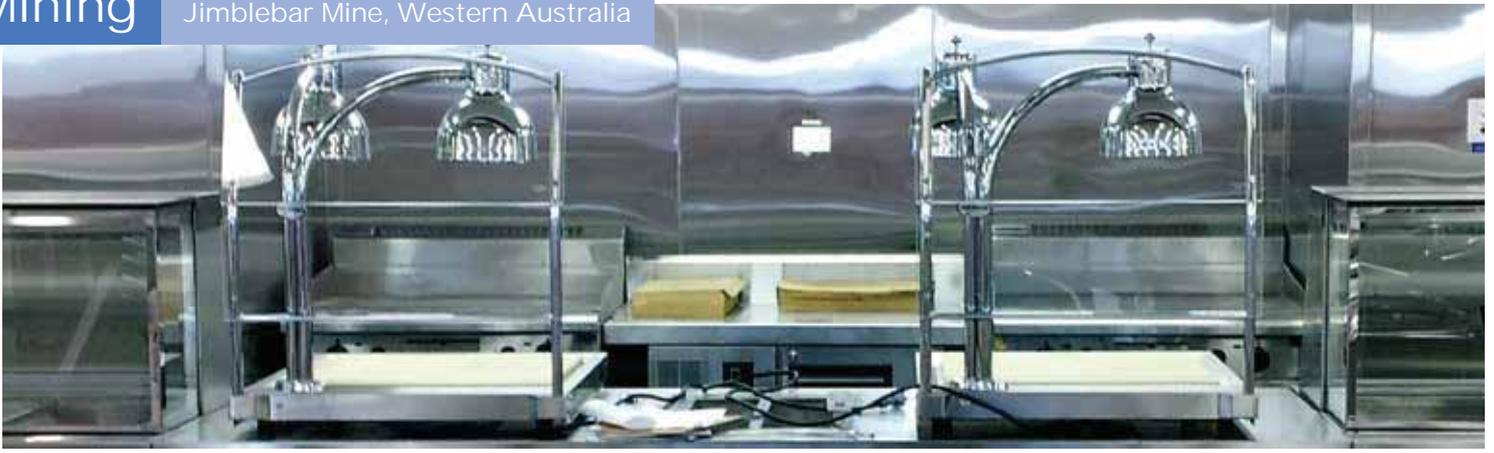
www.rationalaustralia.com.au/event-calendar

■ RATIONAL Cooking Live (RCL): 10am start ■ Academy RATIONAL: 10am – 3pm

JANUARY							FEBRUARY							MARCH							APRIL							
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SEPTEMBER							OCTOBER							NOVEMBER							DECEMBER						
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Caterlink's Sean Gurney



A Taste Of The Mines

Picture this; you've just finished a 12 hour shift, the sweat pours from your forehead and everywhere in between, you step onto the bus, it's a welcome escape from the harsh elements of the barren Australian desert. As you travel back to base, your mind lingers, back to home, to family and friends. What are you most looking forward to? A shower, rest, but most of all, a hearty, home-cooked meal.

For the 187,400 men and women working in mine sites across Australia, it's the simple things that count. Food becomes incredibly important, providing comfort, an opportunity to relax and unwind, and of course provide the necessary fuel to get through the arduous 13 day rosters.

Expectations are high, and when you're doing this line of work, thousands of kilometres away from home, your demands don't go unnoticed.

This sentiment was echoed by BHP Billiton Ltd, who in 2011 began talks with Western Australian Dealership Caterlink on a kitchen to be built for a new mine site.

Jimblebar, located in the Pilbara region of Western Australia, just over 1000km from Broome and 41km from the township of Newman, would be home to one of BHP's seven iron ore mine sites in the region.

“The tender for Jimblebar was released in the Christmas of 2011. Straight off, we took the client back to the drawing board to ensure the equipment and layout of the kitchen was going to provide them with the results they needed. Too often had we seen mining kitchens that were not fit for purpose, where the equipment was substandard and you would be lucky to get 2 years working life out of the equipment!

What Jimblebar needed was hardworking and durable equipment that was going to last the distance, and we wanted to be the ones to deliver it” explains Sean Gurney, Caterlink Project Sales– Mining/Resources & Refrigeration.

A single kitchen, originally designed to cater for 1,800 hungry workers, is now serving between 2,200–2,400 workers per day! The hardworking kitchen is open from 4am–8am for breakfast. Lunch is then taken out on-site and dinner is served from 4pm–8pm.

Meals are served buffet style, with an abundant selection of hot and cold dishes, including: roasts, steaks and even a wok bar! It is high quality food in ample amounts designed to appeal to discerning palates and hungry bellies.

“Getting equipment to a regional destination can be challenging. You then really depend on your suppliers to get it right, because as you can imagine, it’s a very costly exercise to replace or repair equipment from such a remote location.”

With this in mind, Caterlink reached out to Comcater to provide the key equipment items for the Jimblebar kitchen. “With Comcater having many years of experience with major projects, including mining and having worked together for some time now, we felt a sense of confidence and peace of mind with Comcater supplying equipment for the Jimblebar site.”

The brand new kitchen features 4 RATIONAL 20x10 tray SelfCookingCenter® Whiteefficiency® ovens, 2 Cleveland 225L kettles and Alto Shaam carving stations.

Another challenge working in remote Western Australia is water supply. One of the key benefits of the RATIONAL SelfCookingCenter® Whiteefficiency® is that you don’t require expensive water filters and regular descaling. Using the CareControl® feature, the units determine how much cleaning and care is required based on the level of use and products cooked. It then suggests a suitable automatic cleaning process using the precise metered amount of cleaning agent and descaler needed to make the unit look like new every time.

Sean describes Cleveland kettles as a “no brainer for large kitchen operations”, built to last, durable and ideal for making large quantities of soups, stocks and sauces. With roasts being one of the most popular menu items, the Jimblebar kitchen wanted to ensure they were offering the freshest product possible. To achieve this, they freshly carve their meats for the diner using Alto Shaam carving stations, which maintains the heat and keeps the product tender, which all contributes to keeping the workers happy.

“On all fronts, the mining industry is logistically challenging with many obstacles to overcome to arrive at the finished product. I’m proud to say Caterlink are experts in the field. We understand all the ins and outs, the people and procedures; and our team includes people who have worked on the mines and are chefs who have catered for thousands of patrons at a time.

This only benefits our customers. Then all you need is passion. I think I speak for everyone at Caterlink in saying that helping those who work so incredibly hard, away from their families, often months, even years at a time, makes it all worthwhile.”





Paul DiMattina



Jay Sinclair



AII Aboard

Melbourne's love affair with the DiMattina's began in the 1930's when Frank DiMattina (snr) emigrated from Italy, selling fresh produce at the Queen Victoria Market.

Frank had the midas touch. His tenacious and passionate nature saw him grow the market stall into one of Australia's largest fresh produce businesses. A driving force in Melbourne's coffee obsession, Frank also ran Mocopan Coffee in the 1950's. In its 150th birthday edition, The Age named Frank DiMattina as one of most influential people in building Melbourne's food culture.

Today, the legacy lives on with Frank's family who oversee the DiMattina Group, representing a dynasty of restaurants and the DiMattina Coffee brand. We sat down with Paul DiMattina to talk food, family and a project close to his heart, the re-launch of the family's beloved Blue Train restaurant at Melbourne's Southbank.

For Paul, it was always hospitality and football. He started working in his father's restaurants from the tender age of 8 and after high school, chased his food dream, studying hospitality management at the William Angliss Institute. In 1994, Paul opened his first restaurant, DiMattina's, in Lygon Street, Carlton, across the road from the family restaurant. During this time, he was also drafted to the AFL, where he played 131 games for the Western Bulldogs.

Since then, Paul has been instrumental in revitalising several established restaurants including Mario's and Alto Cucina Restaurant & Bar on the Gold Coast, Society restaurant and High Society cocktail lounge in Melbourne and Il Gambero on Lygon St, Carlton.

These venues are extended members of the DiMattina family, each with their own unique character and clientele. They are bound together in name, but also in what they offer, that is comforting, unpretentious food with a warm service. Just like Nonna would have made it.



As you would guess, each venue offers an individual take on classic Italian cuisine. From the historical Society Restaurant in Bourke Street, you will discover more adventurous finds such as lasagnetta al Nero di Seppia; squid ink lasagne filled with a prawn, blue swimmer crab, fennel and a saffron reduction, or the modern twist on an Italian classic, Semifreddo al Gianduia, with a hazelnut financier, honeycomb and a warm pear and blackcurrant salad.

At Alto Cucina, snack on a gourmet pizza, share some of 'Nonna's home-style meatballs' or share one of Alto's mouth-watering seafood platters.

Over the past 12 months, Paul has witnessed several changes to Australia's food scene, many at the hands of law reform "Melbourne is oversaturated with restaurants and cafés. 20 will open and 20 will shut. Much of this has to do with labour costs, which have become absurd. We want to look after our employees, but the government needs to find a fairer and more balanced system" explains Paul.

When it comes to his team, Paul believes in leading by example. "We have a business partner or family member working in the restaurants at all times. We believe in treating our customers' they way we wish

to be treated, and instil this simple philosophy into our staff.

We pin letters, emails and reviews on the staff notice boards, whether they are compliments or criticisms, to remind staff of what we are all aiming towards. We also encourage kitchen staff to get involved with the business operation, assisting with costings and menu development, so they get a better understanding of what goes into running a foodservice business.

My father, Frank DiMattina (jnr) and I are in contact every day to discuss how the restaurants are going and I see my brothers every other day. Dad is constantly testing the food to ensure it's up to standard. Dad has taught me many valuable lessons, one of which is 'If you aim to feed the rich, you will be poor. If you aim to feed the poor, you will be rich'. We think that way about prices. If you keep them well within people's reach and you serve good food, you'll do alright."

Despite his success, Paul keeps his feet firmly on the ground "We resist the mind-set that we have 'made it'. You should never get too comfortable, because you will go backward. It's easy enough getting to the top, but maintaining on top is the challenge."



The Blue Train has been ‘born-again’ celebrating its twenty year anniversary with a new look and home on Melbourne’s Southbank Precinct.

Overlooking Flinders Street Station, The Blue Train offers spectacular views of Melbourne’s skyline from its floor to ceiling windows, and is combined with an edgy, approachable design with an inspired menu to match.

Dubbed the ‘People’s Café’, Head Chef Jay Sinclair has created an ‘Aussie Fusion’ menu, designed with their diverse clientele in mind. From the suits to the sporting punters, the families and the function groups, the menu items are designed to be shared; promoting a casual, interactive and fun dining experience.

While there is a definite hint of ‘dude food’, think smoked BBQ pork ribs on apple slaw and poached king prawn rolls with lettuce, avocado, pickled coriander and capers with a chive and dill aioli, the menu remains true to its ancestry, serving up delicious Italian favourites. The

menu includes a large selection of speciality pizzas and mouth-watering pastas including crowd favourite, fresh ravioli filled with dried fig, prosciutto and gorgonzola on watercress with a confit garlic butter and roasted walnuts.

Comcater’s Major Projects and Accounts Manager Robert Wood worked closely with both Paul and Jay to create a functional and versatile kitchen that would ensure they met the demands of the 450– seat restaurant.

The kitchen features the Garland restaurant range complete with open burners, griddle, salamander, char boiler and range match fryers. In addition, the kitchen is supported by a Mareno stock pot and pasta cooker, RATIONAL SelfCookingCenter® Whiteefficiency® ovens, Tecnomac E5 blast chiller, PureVac Regal 0835 vacuum packager, Comenda corner conveyor dishwasher, Brema VM900A ice machine on top of a BIN200 ice storage bin and Menumaster microwaves.

“The support we received from Rob and his team has been exceptional,

and the pricing has also been very competitive.

What I’ve been most impressed by is the reduction in wastage and labour costs. This has really come down to having the right equipment for the job. Take the RATIONAL ovens, they have saved us 20% in labour costs and zero wastage! The RATIONALs take all the guess work out of cooking, so there is little room for human error; which means less staff required to do the job, more controlled and consistent results for a better quality product and less wastage.

The Mareno stock pot has become a favourite of mine; we use it for our stocks, soups and sauces. It has saved us an incredible amount of time, is very easy to clean and is much safer than boiling on a stovetop” explains Jay.

Despite its new look and chic postcode, it’s The Blue Train’s unpretentious atmosphere and delicious hearty food combined with good old-fashioned service, that has enabled it to become and remain ‘Melbourne’s Meeting Place’, twenty years and going strong.



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from the world of Comcater





COMMERCIAL KITCHEN COMPANY

Interview with Sales Director Paul Terzis

My Father Don Terzis was instrumental in training myself and many others in the hospitality industry throughout NSW and now QLD.

I began working in the industry over 30 years ago. At the same time, I was tending to my second love; coaching rugby for the St George Illawarra Dragon's in Sydney. In 2000, I was offered a role to coach Leigh Centurion's rugby team and with this came the opportunity to travel the world.

After four years of travel, I returned home to Australia seeking a change. Returning to my roots, Commercial Kitchen Company was established in 2005, from a humble Gold Coast showroom. In 2011, we expanded further to open our second showroom in Brisbane.

Almost 10 years on, our once modest Gold Coast showroom has grown to a 700 square metre site, whilst our Brisbane showroom is over 2 levels covering over 900 square metres. Both include a well-stocked showroom, warehouse facilities and onsite café.

“Every job, big or small, is treated with the care and attention it deserves.”

The digital age has changed the game dramatically.

Gone are the days when a customer would walk into a showroom and pay cash for a \$2,000 dollar purchase. Empowered by the digital age, consumers are more knowledgeable and savvy than ever before. As online retailing grows in mammoth proportions, one thing that remains constant is the need for ‘real-life’ contact.

Our customers’ appreciate the fact they can come into our showroom and touch the equipment, test it out with their own menu, get the right advice from one of our industry experts and join us for a cooking demonstration. Today’s customer isn’t just after a piece of equipment off the floor, but the complete foodservice solution, and that’s what our customers’ can expect here at CKC.

Our motto is ‘We Care’, and we live and breathe by this.

Every customer is different. Our customers’ range from the husband and wife run café down the road to major projects such as the Queensland’s Suncorp Stadium. Every job, big or small, is treated with the care and attention it deserves.

Every product is carefully scrutinised before it reaches our showroom. We offer products that provide our customers’ with quality results, reliability and durability, at the end of the day our customers’ success, is our success and we want to ensure they reap the long term benefits.

We have partnered with Comcater since the very beginning.

I remember when we needed a 40 tray RATIONAL SelfCookingCenter® to be delivered to one of our customers’ over Christmas, Comcater made it happen with no fuss; promptly and efficiently.

It’s not only the quality and reliable kitchen equipment Comcater offers, but how they offer peace of mind and make our lives so much easier.

I know I can always count on Paul Robinson (Comcater Area Sales Manager) and Jason O’Brien (Former RATIONAL Chef, now Area Sales Manager NSW) as they always go above and beyond both for our customers’ and our team.

You have to play smart to stay ahead of the game.

I believe the secret ingredient to our success is that we continue to evolve and work hard to exceed our customers’ evolving needs and expectations.

Our two showrooms are both very accessible to our customers’ and we continue to build our presence online, expanding our website and establishing ourselves on social media. We also take great pride in the fact that we’re a leading dealer for Silver Chef Australia.

Now with 3 great Business Partners , Nick Luccitti (General Manager), Tony Vella (Director) Ji Long Fan (Director), Commercial Kitchen Company supplies throughout Australia and Overseas.

Commercial Kitchen Company are a dedicated team of professionals, committed to great service, expert advice, quality products and competitive prices. No matter how big or small, the passionate team at Commercial Kitchen Company are here to help you achieve your culinary dreams.

Gold Coast Showroom:

88 Upton St, Bundall, Qld
Ph: (07) 5570 4499

Brisbane Showroom:

4/75 Longland St, Newstead, Qld
Ph: (07) 3252 1867

www.commercialkitchencompany.com.au
sales@commercialkitchencompany.com.au

Gold Coast Showroom



We The Pantry



In 1993, two young 20-somethings by the names of Daniel Vaughan and Dave Evans purchased a corner milk bar in the seaside suburb of Brighton. With empty pockets but full of big ideas and ambitions The Pantry was born.

Fast forward 21 years later, The Pantry is a bayside favourite attracting diners from all walks of life. "I don't like to put labels on anything, but The Pantry is essentially a family restaurant. Our clientele ranges from couples on a date to families with screaming kids to an elderly couple enjoying their regular morning coffee – we welcome anyone and everyone" explains Daniel.

The boys dreamed of becoming Brighton's 'local', and after 21 years in the business their dream has been realised. "I think the secret to our success has been genuinely caring about our customers' and seeking out every opportunity to go above and beyond for them.

It doesn't matter if you come here for a cup of coffee and stay for two hours to read a book. We would never ask you to leave. Some businesses might shudder at this, but that customer might come in for

dinner with their family in two weeks and spend \$300. It all balances out. Our goal is to make The Pantry feel like their home away from home."

A chef by trade, Daniel remains passionate about cooking, but always knew he wanted to experience 'both sides'. "I enjoy working both front and back of house, and even though I'm running the business, I'm still very regularly in the kitchen – both at 'work' and at home. In my downtime, you will find me either cooking with my wife and three kids or shopping for food – it keeps me inspired."

Stepping through the kitchens of The Pantry is like travelling through the ages, there is Comcater equipment from every decade. It really is a testament to the quality and longevity of the equipment, but most importantly to the relationship between the two businesses.



"I don't really think of us as having a business relationship; when we speak or see each other it's more like mates catching up. Tony Bizzarri and the Wood family have supported me from day one and as both our businesses have grown we have continued to work with each other more and more."

In addition to the restaurant, The Pantry also operates a popular catering business and delicatessen. The deli offers a wide selection of meats, antipasto and cheeses, plus fresh salads and take home meals; designed for those who don't have time to cook or don't know how to.

Never to rest on their laurels, The Pantry recently opened The Royale Brothers, a burger bar converted out of their once cardboard storage room.

"Burger options are limited in Brighton, and we also realised that there was nowhere for the kids in the neighbourhood to hang out. If they hang out at The Pantry, they will most likely be under the watchful eyes of mum and dad. This is like their secret hideout."

It seems there is no slowing down for Daniel and his team "We will keep evolving and keep things interesting for our customers' for as long as they keep coming. You've got to. If there is something I have learnt over the years, it's that hospitality is never 'in control', and if you think you're in control you're probably not. To stay on top of your game you have to be willing to better yourself everyday."

A FRIMA FIRST FOR IKEA



By the end of 2013, Adelaide's flagship IKEA store had served over 3 million meatballs! Line them up and they would extend from the store to Victor Harbor, some 80kms away.

This fun stat along with several others line the walls of IKEA's co-worker restaurant, which includes a fully-serviced cafeteria plus, free use of computers and games for their 320 plus staff.

It's just after lunch service, and the co-worker restaurant is buzzing. We are sitting with Food and Beverage Manager, Alex Riach, who is responsible for the entire foodservice operation for the store. Alex explains that these fun facts give their staff perspective on what they have been able to achieve together and also serve as a reminder of the scale and importance the foodservice operation has on the IKEA business as a whole.

IKEA FOOD plays an important role in the IKEA concept by attracting visitors to the IKEA store and encouraging them to stay longer. If you have ever tried to shop when you're out of steam or you have found yourself carting a bunch of hungry kids around, you know making a purchasing decision can be near impossible.

Food provides a natural break from the shopping experience and IKEA has ensured you won't go looking for that break elsewhere, providing both a restaurant and bistro in-store. Both food outlets are free from numbers; there is no pricing on the food, as to give customers' a complete break from shopping.

The restaurants, bistros and Swedish food shops also help to strengthen their Swedish identity and low-prices. Every IKEA FOOD team is provided with 10 goals they must achieve, one of which is to provide a Swedish-inspired menu; which is evident with the meatballs, cream sauce and a number of salmon dishes.

It's a proven fact that IKEA's food and beverage arm has a significant impact on their bottom line. They discovered this by accident, when a store in Germany closed its food operation for renovations, resulting in 25% less visitors to the store.

While IKEA FOOD is hugely successful, it also comes with a great deal of responsibility; remembering that the actions of this enterprise can have a significant impact on the reputation and the future of the IKEA brand. This is something that Alex and his team take very seriously.

"We set ourselves very high standards for food safety. With IKEA being a franchise business, we do receive a set of procedures to follow; we then take it a step further. We arrange an internal food safety audit, which is carried out twice a year by an external company. This is not including the regular council inspections you receive. They come unannounced and it's a full day audit starting at 8.30am."

To comply with the most stringent of food safety standards, Alex looked to

commercial kitchen equipment that could assist in meeting these standards. "I went to a FRIMA CookingLive® demonstration and was blown away with what the FRIMA VarioCooking Center Multificiency® could do. Every chef would love to have one of these in their kitchens.

For me, I was really focused on finding equipment that could make gravy (for the meatballs). Gravy is one of the most crucial elements of our menu, we make 140 litres of it a day!

However, gravy is one of the highest-risk foods that can be difficult to hold at temperature and track the temperature at every stage, from preparation to plate.

The FRIMA is the first piece of equipment I have seen that can safely hold and accurately track the temperature of gravy. All the HACCP data is conveniently recorded to USB, which means you don't need to rely on staff to complete the labour-intensive recordings."

Adelaide dealership, Performance Catering, supplied and installed the FRIMA. "We are proud to have been a part of the first FRIMA installation into an IKEA store worldwide! It's the ideal product for high production food outlets and compliments the IKEA business model." Like-minded businesses and other IKEA's take note!



In 2013,



**Adelaide
produced:**

3 million meatballs
– lined up that would
extend from the store to
Victor Harbor, some 80kms
away

40,000 litres of soft
drink – enough to fill
210 standard bath tubs

227,000 hot dogs –
enough to stretch from
the Ikea Adelaide store
to Gawler

10 tonnes of Ice cream
– that's the weight of 4
female Asian elephants





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As pioneers in commercial dishwashing, Comenda brings 50 years of experience in design and innovation, offering a high-performance, reliable and environmentally friendly suite of over 200 dishwashing solutions.

From compact under counter glasswashers to large automated continuous flow systems, Comenda has a model to suit every application and budget.

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