

Brought to you from the world of COMCATER

# front

## BURNER

AUTUMN 2016

A News Publication for the Foodservice Industry

**2KW**

Taking It to A New Level

**Q&A with**

Guy Grossi

**Raw Energy**

Fresh, Fast & Funky

**Ribs & Rumps**

From Gate to Plate



**ROCKPOOL  
BAR & GRILL** BY NEIL PERRY



**Front Burner Issue 22**

**Editor**  
Michael Wood

**Managing Editor**  
Nuray Akdogan

**Marketing Communications Manager**  
Anna Attana

**Digital Marketing Specialist**  
Jaimi Starr

**Database & Direct Marketing Manager**  
Shane Vance

**Marketing Coordinator**  
Lauren Duggan

**Page Layout & Design**  
Ken Tan

**Contributors & special thank-you to:**  
Jason Loucas, Shannon Blanchard, Ned Schepis, Corey Costelloe, Don Gethings, Michelle Campbell, Earl Carter, Mark Sweeting, Leslie Chan, Scott Burrows, Scott Bagnell, Elen Gueorguiev, Mathieu Astier, Nick Finn, David Field, Simon Adami, Michael Stark, Michael Rodenberg, Clive Gilbert, Michael Cugini, Peter Trusler, Hilary DeGraaf, Guy Grossi, Loredana Grossi, Tony Bizzari, Peter Silvestri, Mare Reason Cain, Craig Lategan, Ely Makool, Will Thorn and Ollie Thorn.

**On the cover:**  
Rockpool Bar & Grill by Neil Perry  
Photo Credit: Earl Carter

Digital issues can be viewed at  
[comcater.com.au/frontburner](http://comcater.com.au/frontburner)

**Published by:** Comcater Pty Ltd  
*Incorporating*  
RATIONAL Australia Pty Ltd and FRIMA Australia Pty Ltd  
156 Swann Drive, Derrimut, VIC 3030, Australia  
Ph: +61 (0)3 8369 4600  
[www.comcater.com.au](http://www.comcater.com.au)





[twitter.com/comcater](https://twitter.com/comcater)  
[facebook.com/comcater](https://facebook.com/comcater)  
[instagram.com/comcater\\_au](https://instagram.com/comcater_au)  
[youtube.com/comcateraustralia](https://youtube.com/comcateraustralia)

# CONTENTS

- 4 **Editor's Letter**
- 4 **News**
- 6 **Rockpool Bar & Grill**  
Neil Perry's Steak House Is Like No Other
- 10 **RATIONAL News**
- 12 **Raw Energy**  
Fresh, Fast & Funky
- 14 **2KW**  
Taking It To A New Level
- 16 **Dineamic**  
Eat Well. Look Well. Feel Well.
- 18 **Hollywood Private Hospital**  
State Of The Art Facilities

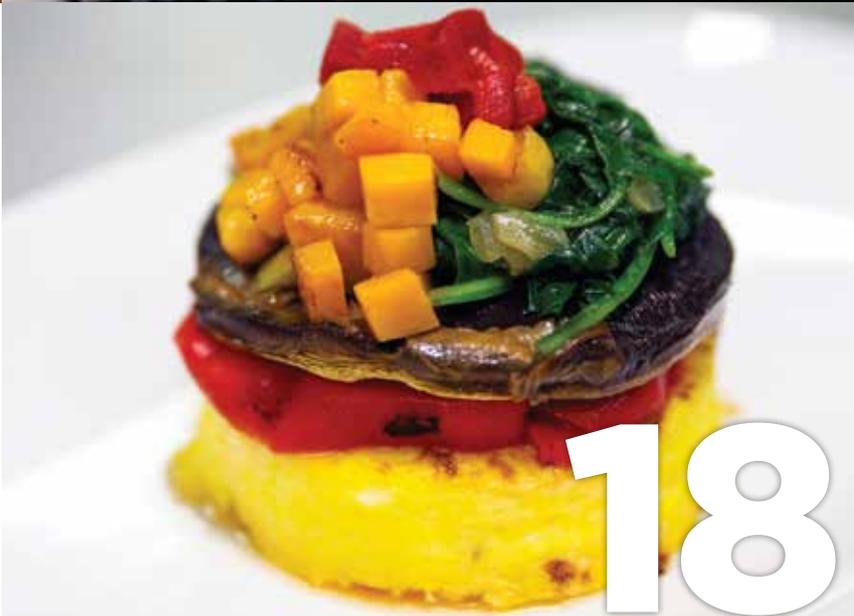


12



6

- 20 **Q&A with**  
Guy Grossi
- 23 **Dealer Profile**  
Performance Catering  
Equipment
- 24 **Ribs & Rumps**  
From Gate To Plate
- 27 **Oasis Bakery**  
Middle Eastern Oasis
- 28 **Wilo Pizza**  
Gourmet Goodness!
- 30 **RCL Calendar**
- 31 **FCL Calendar**



18



14

For any comments or suggestions  
email [marketing@comcater.com.au](mailto:marketing@comcater.com.au)



# From the Editor

*Front Burner* was born out of the desire to share the real stories of real people working in our industry and explore the issues and successes of varying foodservice operators. We wish to inspire you, share with you new products and ideas to make your kitchens more productive and cost effective whilst bringing you enjoyment in reading.

In this issue, we visit Rockpool's iconic steakhouse, the ribs and steak institute Ribs and Rumps and Adelaide's hottest new roof top restaurant and bar 2KW.

We go healthy and visit Dineamic - the company who have been

behind feeding nutrient rich food to elite sporting groups for many years and are now offering prepared food to time poor Australians and Raw Energy who are serving healthy nosh in urban Brisbane.

We sit down with the legendary Australian chef and restaurateur Guy Grossi who shares his philosophy on customer service and what drives his passion for continued success in all areas of his work.

We hope you enjoy our Autumn edition of *Front Burner*.



**Michael Wood**  
Managing Director

# News

## FIA Awards For Excellence



Congratulations to Stephen Wilson, Comcater Dealer Account Manager Victoria for taking out the Foodservice Sales Representative of the Year at the 2015 Food Service Industry Australia Awards For Excellence gala night.

## RATIONAL Australia Wins Top Partner Award 2015



L-R: Markus Paschmann, Mark Sweeting, Aaron Martini, Millie Chan, Thomas Stuetz

RATIONAL Australia were recently awarded the Top Partner award for the South East Asian Region. RATIONAL Australia won the award for exceeding sales targets and activities such as RATIONAL CookingLive events and Customer Visits.

Mark Sweeting and Aaron Martini had the pleasure of visiting Landsberg, Germany, the home of

RATIONAL to accept the award. The four day event also included a factory tour, experience exchange between other top partners and a tour of Allianz Arena - the home of Bayern Munich football team and the home of many RATIONAL and FRIMA units that prepare food for the 70,000 visitors on game days.

## Café Mastery Workshop – Melbourne



Michelle Abdelahad



Comcater had the pleasure of hosting a COBAA (Café Owners & Barista Association Australia) Café Mastery Workshop in the Melbourne Showroom and Demonstration Kitchen.

The one night workshop event which was attended by over 35 café owners titled “Café Mastery Workshop” included café specific presentations ranging from insurance, finance, best practice

and an Express Café Solutions live cooking demonstration which profiled how to increase profit margins through offering a meal or snack with coffee sales.

Comcater Sales Consultant Michelle Abdelahad and Kim Wisneski demonstrated how smart equipment choices can provide flexibility to expand your café menu and increase customer transaction spend and profitability.

## Cambro Superstar Award



L-R: Greg Edmonds, Margo Perkins, Michael Wood

We are proud to announce that Comcater was a clear winner at the recent Cambro International Sales Conference held in Thailand. Bringing home 5 awards in total including the Cambro Super Star Award for outstanding performance in 2015 and the prestigious President’s Award.

Comcater wish to thank our customers, dealers and staff who contributed to this achievement of being recognised as one of Cambro’s best international distributors for 2015.

## Extraordinary Coup for Australia’s Culinary Credentials



The award winning chef, Rene Redzepi has uprooted his acclaimed Copenhagen restaurant Noma, and relocated it to the Anadara building at Barangaroo.

Redzepi has brought with him the entire staff of more than 60 (comprising chefs, waiters and dishwashers) to escape the cold northern winter for a 10-week stint in the great southern land.

“I have always been attracted to the incredible diversity you find in Australia’s landscapes and ingredients, because they are like no other place I’ve seen before,” said Redzepi. “Australia combines strong influences from its Indigenous people with new communities from around the world. When you mix it all together, the result is something truly inspiring. It really is the perfect place to come and learn.”

The Noma Australia residency opened its doors on 26th January and will run for ten weeks, serving lunch and dinner Tuesday to Saturday.

## Leslie Chan wins 2015 Bidvest Most Outstanding Chef at Fine Food Sydney

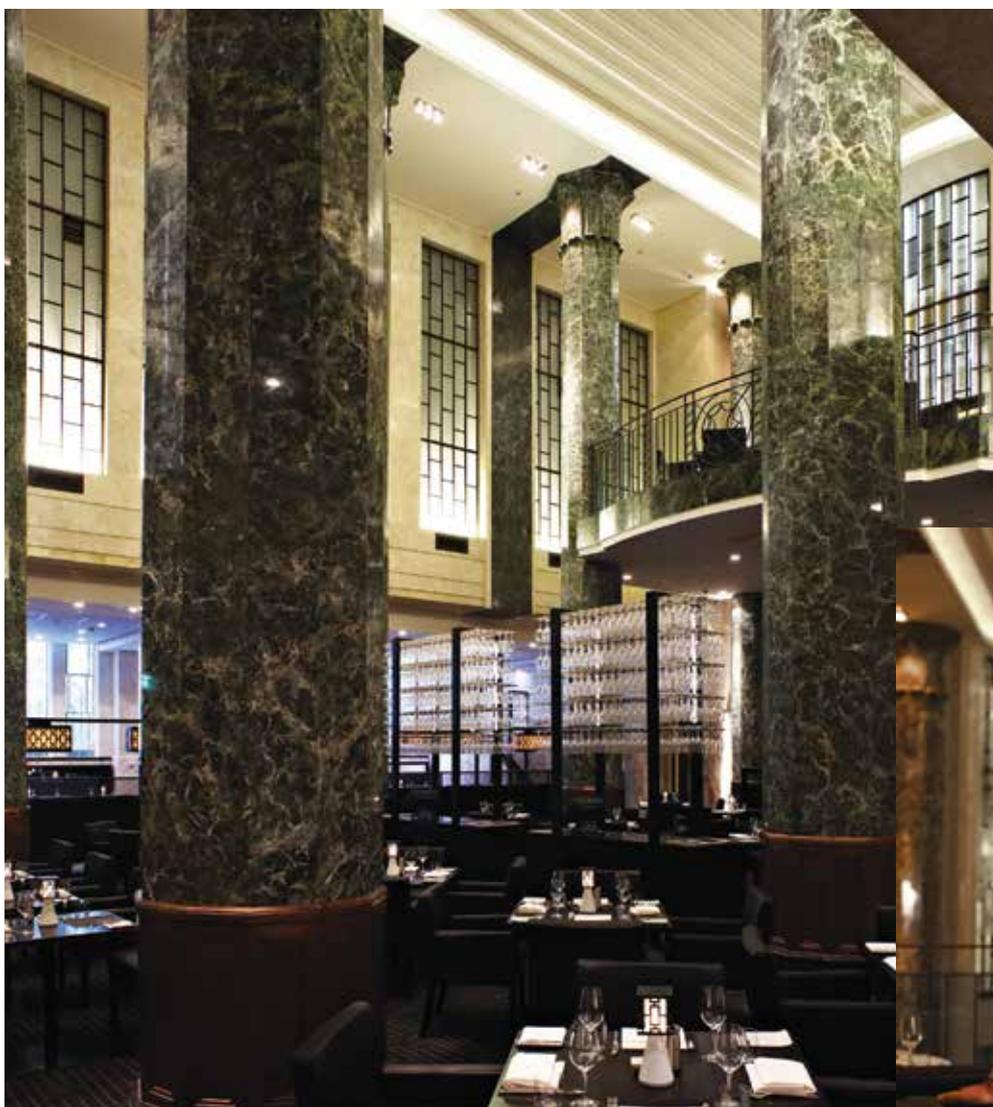


It is our pleasure to announce that our newest team member to RATIONAL Australia, Leslie Chan, was recently awarded the 2015 Bidvest Most Outstanding Chef Award (Chef of the Year) after a fantastic competition held at Fine Food 2015.

Leslie won medals in the following categories:

- 1st Place – Bidvest Most Outstanding Chef – Australian Culinary Challenge 2015
- Gold Medal – Three Course Modern Australian Menu for One
- Gold Medal – Lamb Main Course Live Challenge
- Gold Medal – Dessert Main Course Live Challenge
- Silver Medal – Fonterra Foodservice – Battle of the Pacific

On behalf of Comcater and RATIONAL we acknowledge this outstanding achievement and are very proud that you are part of our team – Congratulations!



# ROCKPOOL BAR & GRILL

## NEIL PERRY'S STEAK HOUSE IS LIKE NO OTHER

*As you open the grand, brass doors of arguably the most important Art Deco building in Sydney, you are instantly met with a cacophony of smells and sounds unlike any other Australian restaurant.*

**W**elcome to Rockpool Bar & Grill, where the smell of your \$1700 leather armchair is as enticing as the 38-day dry-aged wagyu; and where the sound of open flames whipping and hissing at the meats they char are as prominent as the whispers of mergers, margins and money emanating from some of the finance industry's most influential people.

Table 65, I am told, is occupied by a local stock broker three times a week for lunchtime service. The bar is frequented four days a week by none other than Mark Bouris, who, according to Rockpool Bar & Grill's

Head Chef Corey Costello, treats one of Sydney's finest eateries "like a sandwich bar".

Surprisingly, it's not the Manhattan glamour of the 1936 City Mutual Building that has some of Sydney's elite frequenting the restaurant multiple times a week (which, with its marble pillars, Art Deco architecture and stacked Riedel glasses makes it easily one of Australia's most dramatic dining locations). Rather, Rockpool's menu offers such immense flavour and variety that patrons can eat each week all year round without eating the same thing twice.

"One day they can get a twenty dollar bowl of pasta, but then if they want six hundred dollar caviar and two hundred dollar steak, we have that," says Head Chef Corey.

"Then we've got the bar with snacky things; burgers, hotdogs, chips and gravy, we get to use some pretty fresh ingredients for our gravy and it is definitely a house favourite."

This love for fresh ingredients and menu variety has been instrumental in the success of Neil Perry's empire – and are principals that were drilled down into Corey's mindset long before he and Neil ever met.



“

One day they can get a twenty dollar bowl of pasta, but then if they want six hundred dollar caviar and two hundred dollar steak, we have that.

”



“I grew up in an area that had a lot of good food right close to our high school in Chatswood, and so after school we’d see how much money we had to go buy some barbeque pork or potato scallops,” Corey explains.

“After 6 years of walking past hanging duck in restaurant windows twice a day, eventually one of our friends said ‘let’s try one’. After that, it was it. I just knew that I loved eating and that I had to make a career of it.”

After a stint at the Sheraton, Corey began working at the famous Rose Bay Catalinas Restaurant,

where one of Neil Perry’s most accomplished apprentices, Angel Fernandez, taught the young Corey more than just to cook.

“He taught me how to eat,” says Corey. “He taught me about flavours and less emphasis on cooking and more on eating. We’d finish work and go eat something, or during my shift Angel would run over saying try this, try this.”

According to Corey, Angel’s philosophy is simple: if it tastes good, eat it.

“This is the philosophy I practice at Rockpool and it’s the reason why

this restaurant is so dear to me, because the food we serve here we don’t try to change it, we don’t try to reinvent the wheel, we just do the best possible thing with the best possible produce.”

Finding the best possible produce is a full time job for Corey, who has 92 suppliers to date, sourcing ingredients direct from all around Australia; from chili growers in far North Queensland, to Victorian passionfruit growers, to abalone fishermen and award winning beef farmers.

“Everyone’s got caviar at the moment. The amount of it I’ve



tasted in the last month alone...it's a tough gig," laughs Corey.

It's not only the exhaustive sourcing process that keeps Corey busy - a large portion of the Head Chef's workday is also dedicated to ensuring menu items are prepared and cooked with meticulous precision. So when Rockpool's combi oven was no longer producing the goods, Corey promptly started making phone calls.

"I know about ten other head chefs in Sydney so I called them up for advice - they are the one's signing the invoices and seeing the tradesmen come in and out so they certainly know what's reliable," explains Corey.

"All of them said to go with RATIONAL SelfCookingCenter®. Reliability is number one - but the cleaning of them too! They [the RATIONAL] just come up so damn clean.

"Plus the consistency of things cooked in the RATIONAL is perfect. One of Neil's favourite dishes is a potato gratin, we've noticed now we can cut the cooking times down on the dish by ten minutes and we don't have to turn anything in the oven to get a perfect, even cook. Ten minutes might not seem like a lot, but if you

can cut ten minutes down, all of a sudden you've got an extra half an hour for you to get something done which means more people get in and everyone's happy!"

Since installing the RATIONAL, Corey's new favourite menu item pays homage to his early love for food.

"We get some crowns of ducks in the RATIONAL at 72 degrees for an hour and a half to set the protein and fry out the skin. We then take the duck breast and finish them on our flame grill. We get the benefits of cooking everything perfectly in the RATIONAL but then finishing them in the wood fire for that added flavour."

"If you look at the brands Comcater have they are all sort of premium brands, but you get what you pay for. This is why I am sitting here under a four storey marble pillar ceiling with Greek statues - if you pay this money than everything has to be perfect, and that's what we're striving for I guess - perfection."

Backed by their new RATIONAL and with endless accolades, raving reviews and a clientele list to top any A-list party, Rockpool Bar & Grill are well on their way to achieving perfection.



Head Chef Corey Costello

“

...the consistency of things cooked in the RATIONAL is perfect. One of Neil's favourite dishes is a potato gratin, we've noticed now we can cut the cooking times down on the dish by ten minutes and we don't have to turn anything in the oven to get a perfect, even cook...

”

**Rockpool Bar & Grill**  
[www.rockpool.com](http://www.rockpool.com)  
 66 Hunter St, Sydney, NSW  
*In the kitchen:* RATIONAL  
 SelfCookingCenter® 5 Senses



SERVE PERFECT CHIPS EVERY TIME



## MASTER JET SERIES 45

**Super crispy on the outside and fluffy in the middle.**  
*For results your customers can see and taste.*

Frymaster fryers have gained legendary worldwide reputation for durability and reliability.

- Frymaster's unique centreline fast-action thermostat senses temperature change to 1°C, delivering the best frying result
- Patented Master Jet burner system technology that distributes heat evenly for quick oil temperature recovery
- Practical open-pot design for ease of maintenance
- 25 litre fry pot
- Cook up to 36kg of frozen chips per hour

**Unsurpassed in its versatility and low maintenance.**  
*Nothing is more efficient.*

## Asian Cuisine with RATIONAL Chef Ronson Lim



During the month of August 2015, customers in Melbourne, Sydney and Brisbane were lucky enough to have the extremely talented Chef Ronson Lim from RATIONAL International visit for a CookingLive demonstration on Asian Cuisine.

It was Ronson's second visit to Australia, where he again shared his unique experience and knowledge to demonstrate the benefits of using the RATIONAL SelfCookingCenter® 5 Senses for business owners and Chefs.

Ronson is currently working for RATIONAL as the Senior Regional Sales Manager for Indonesia/Philippines. Ronson has travelled the world working for some of the most prestigious hotels and restaurants; such as the Hilton Petaling Jaya in Malaysia and the Plaza Park Royal Hotel in Singapore.

Combine a talented Chef and a RATIONAL SelfCookingCenter® 5 Senses and in less than two hours the outcome was 19 delicious Asian inspired dishes. For most, this would seem impossible; however, Chef Ronson Lim showed us just how this is possible using the unique intelligent features of the RATIONAL SelfCookingCenter® 5 Senses.

A true crowd pleaser, the traditional Chinese Peking Duck came out perfect, juicy and golden brown cooked to perfection utilising the RATIONAL SelfCookingCenter® 5 Senses iCookingControl & HiDensityControl. "Simply choose the colour and how you want it cooked, no time or temperature settings required. Which equipment in the world gives you the ability to do this?" asked Chef Ronson.

The braised pork belly with crispy skin cooked to perfection in 50 minutes. A process that is usually time consuming and messy and requires a lot of skill to get the perfect result. The RATIONAL SelfCookingCenter® 5 Senses allows you to prepare pork belly perfectly every time and even overnight.

After sampling 18 dishes, Ronson finished off on a sweet note with an all-time favourite Chinese sponge cake. After a great presentation Ronson relaxed with his cake while the RATIONAL SelfCookingCenter® 5 Senses using its Efficient CareControl function took care of all the cleaning.

The Asian CookingLive event enlightened all attendees demonstrating the RATIONAL SelfCookingCenter® 5 Senses and its versatility removing the need for equipment such as Chinese roasting ovens, grills, woks, rice cookers and steamers resulting in the luxury of saving space with just one unit in a 1 cubic square metre. Ronson demonstrated all 19 delicious Asian dishes with immense ease.

The result; great food and happy guests, leaving all thankful for the chance to see how the RATIONAL SelfCookingCenter® 5 Senses can save time, money and energy. We look forward to what Asian CookingLive has in store for us in 2016.



**Senses**



# RATIONAL NEWS

## Introducing...

### Leslie Chan

RATIONAL Business Development Manager and Consultant Chef



Comcater is proud to introduce the newest member of the RATIONAL team, Leslie Chan. Leslie has been working in the hospitality industry for more than 25 years. He has divided his adult life between his native Hong Kong and Australia and his recent work seeks to transgress the traditional boundaries between Eastern and Western cooking.

Leslie is constantly engaging with fellow professionals through his involvement in State and National competitions as a competitor, coach and judge. Leslie has also been involved

in a number of industry and community festivals and been active in relevant industry associations.

Leslie has participated in Melbourne's Master Cooking Classes from 2007-2015, and has worked with the top celebrity chefs around the world. He has been elected as a committee member of the Australian Culinary Federation - Victorian Chapter in 2012. In November 2013 & November 2015, Leslie was elected as the Vice President. He is also a Chef member of LTB (Les Toques Blanches - Victorian chapter)

and recently won three Gold Medals and Most Outstanding Chef of the year 2015 at Australian Culinary Challenge at Sydney.

Leslie brings his knowledge in traditional Chinese and modern fusion to RATIONAL and looks forward to welcoming you and sharing the excellence of RATIONAL SelfCookingCenter® 5 Senses in our exciting Asian CookingLive.



We are pleased to introduce you to our new grilling accessory  
**The New Cross & Stripe Grill Plate**

#### Perfect grill patterns with just one grate

Achieve the popular original American steakhouse pattern on a wide array of products.

#### No preheating required

The grill grate doesn't need to be preheated thanks to the outstanding heat conductivity of the special alloy, which makes it particularly well suited to producing large quantities.

#### Superior quality - even for large quantities

Thanks to its exceptional performance combined with the new cross and stripe grill grate, the RATIONAL SelfCookingCenter® can manage huge quantities of food, achieving uniformity, meal after meal.

#### TriLax® non-stick coating for very best grilling results

The special 3-layer TriLax® non-stick coating supports browning and is ideally suited for use at temperatures of up to 300°C. Nothing sticks to the grill grate, making cleaning quick and effortless.

The cross and stripe grill grate will be available in March 2016. For more information, contact RATIONAL Australia equipment sales on 1800 035 327 or email: [sales@rationalaustralia.com.au](mailto:sales@rationalaustralia.com.au)

Follow RATIONAL Australia:



# FRESH, FAST &

“

The vitamix blenders have never let us down. They help us achieve smooth drinks quickly. It breaks down even the most coarse fibres. Even with a drink like Eenie Meenie Greenie, it will always come out smooth.

”

When Raw Energy was founded in 1998 in Coolum on the Sunshine Coast, the vision was simple: to provide fresh food, juices, smoothies and coffee, and serve it in a fast and funky environment. After years of successful operation, the brand grew organically into a franchise model that caught the attention of Elen Gueorguiev, who was keen to share healthy nosh into urban Brisbane.

“Raw Energy is not just about eating healthy; it’s about a healthy lifestyle. It’s about using the freshest unprocessed local ingredients and to have the food prepared on the premises right where you’ve ordered it,” said Elen.

The café offers well rounded all-day breakfast, lunch and dinner options and a very impressive smoothie menu. Supporting the smoothie bar is a line up of Vitamix units, working tirelessly to pump out the highly demanded smoothies. The signature smoothie, Eenie Meenie Greenie, is an alien green smoothie, containing all the things that are really good for you....kale, silver beet, celery and spirulina, and has quickly become a favourite amongst locals.

“The Vitamix blenders have never let us down. They help us achieve smooth drinks quickly. It breaks down even the most coarse fibres even with a drink like Eenie Meenie Greenie it will always come out smooth,” said Elen.

“

We were after an ice that was smaller than the regular cubes but not like flakes. The Brema TB series was exactly what we were after. A versatile ice that could be used for blending, display and straight into drinks.

”



# & FUNKY

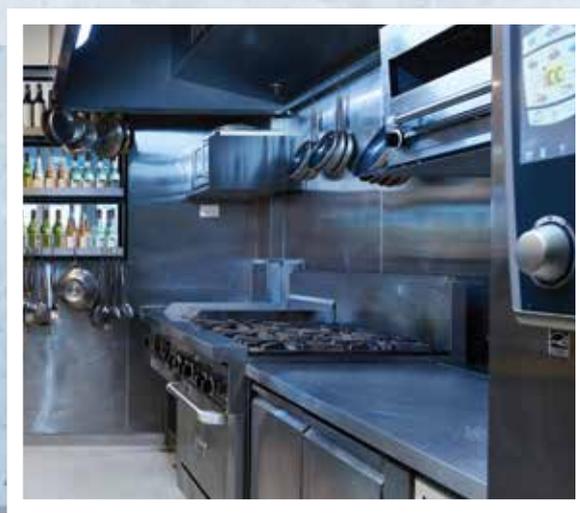
One Alliance Project Consulting and Mathieu Astier from Comcater worked with the team at Raw Energy to ensure that the most efficient and effective equipment was installed to support this fast paced urban café.

The kitchen is complete with a RATIONAL SelfCookingCenter® 5 Senses, Garland ranges and grill and Comenda dishwasher. Keeping the smoothies, drinks and produce on display cool is pebble ice from the Brema TB series.

“We were after an ice that was smaller than the regular cubes but not like flakes. The Brema TB series was exactly what we were after. A versatile ice that could be used for blending, display and straight into drinks. The best advantage is to be able to completely eliminate ice crystals that could remain when using cubes.”

To accommodate the urban customers, Raw Energy also offers a dinner service. City workers can enjoy a few tapas plates and a glass of organic, preservative-free wine or craft beer before heading home.

While food trends come and go, the offering of quality, fresh and healthy ingredients is surely here to stay with Raw Energy.



Raw Energy  
100 Edward Street, Brisbane, QLD  
[www.rawenergy.com.au](http://www.rawenergy.com.au)

*In The Kitchen:* RATIONAL SelfCookingCenter® 5 Senses, Garland, Vitamix, Brema and Comenda

# TAKING IT TO A NEW LEVEL



Perched eight floors above the iconic Westpac building sits Adelaide's newest and most exciting restaurant and bar, 2KW.

Deriving its name from its address (2 King William Street) 2KW offers five individual entertainment areas: The Restaurant, Loggia Bar, The Terrace, The Cabanas and The Garden. The most impressive of the venue's features is inevitably the view, with the outdoor area boasting 180 degree views from the spectacular Adelaide Hills to the pristine coastlines, the lush gardens of Government House, across the river to the Adelaide Oval and St Peter's Cathedral.

Heading the food operation is Executive Chef Nick Finn, a born and bred South Australian who has utilised his training in some

of Europe and Australia's iconic kitchens.

"In my travels I have realised how lucky we are here in South Australia," says Nick.

"We have some of the best produce available. The best thing about 2KW is that we get to use amazing ingredients and are able to present beautiful South Australian products that we are really proud of."

The menu has been designed for sharing and offers the best South Australian seasonal produce, with influences from all over the globe. 2KW's signature dish is the fittingly named 'Crayfish Indulgence'. 24 hours notice is required to serve up this lavish dish which comprises of a French baguette, cognac and horseradish crayfish sauce,

sauce gribiche with salmon caviar, framboise pickled shallot and grilled baby cos leaves.

Marianne Storer, Sales Consultant/ Project Manager for Commercial Food Equipment and David Field, Regional Sales Consultant for Comcater, worked closely with Nick to ensure that the small area designated for the kitchen was fitted with the right equipment for maximum impact.

"I've worked with RATIONAL ovens previously and have a long standing relationship with Comcater, therefore installing a RATIONAL was a given. It is used around the clock for baking, steaming, sous vide and roasting. Our RATIONAL is in constant use," says Nick.



2KW Signature Dish 'Crayfish Indulgence'

“

Comcater have the products and on going service I can rely on. David is always just a phone call away, and always willing to assist.

”

“

I've worked with RATIONAL ovens previously and have a long standing relationship with Comcater, therefore installing a RATIONAL was a given.

”

Executive Chef Nick Finn



"The Barrel Thieves"

“Comcater have the products and on going service I can rely on. David is always just a phone call away and always willing to assist.”

In addition to the extraordinary food offering, 2KW offers a unique, premium wine delivery experience called 'Barrel Thieves'.

“We partnered with great local winemakers to make special batches of wine exclusively for 2KW. We named it Barrel Thieves because it's almost as though we have stolen these unique small batch offerings,” explains Nick.

Whether you are hanging out in the private, discrete LA inspired Cabanas or taking in the breathtaking views from the Bar there is no doubt 2KW Bar and Restaurant is Adelaide's newest and most exciting dining and bar experience. It's definitely a place where time slows down, burdens are lifted and the focus shifts to what's really important - great food and wine.



**2KW - Restaurant & Bar**  
[www.2kwbar.com.au](http://www.2kwbar.com.au)  
 2 King William Street, Adelaide, SA  
*In the kitchen: RATIONAL SelfCookingCenter® 5 Senses and Frymaster fryer*



**Eat well.  
Look well.  
Feel well.**



*In Supermarkets, Online or In-store.*

**Australians can now eat like athletes at home with Dineamic.**

In many instances pre-packaged food has previously meant bland, uninspiring microwave food with limited nutrition and flavour. But now with thanks to Dineamic, Australian households can eat like top athletes with a new pre-prepared food range offering nutrient-rich, delicious, and convenient premium meal solutions for a serious health boost.

Dineamic has evolved through the work of leading dietician Karen Inge, former professional footballer Jason Johnson, and award winning chef John Casey. This dynamic team has been fuelling some of Australia's top sporting heroes for over a decade including the AFL's Essendon, Carlton and St Kilda Football Clubs, the A-League's Melbourne City FC, the NBL's Melbourne United, and are now the official food partner of the ANZ Netball Championship's Melbourne Vixens.

At the helm of the Dineamic kitchen is Executive Chef Michael Rodenberg.

"We understand that people are always on the lookout for convenience at meal times and that's why we have made Dineamic so easy to prepare," says Michael.

Dineamic General Manager Michael Starke, Comcater Sales Consultant Craig Lategan and Chef Michael Rodenberg worked collaboratively to ensure that the new facility had the production capabilities to support this rapidly expanding business. The new kitchen is complete with two FRIMA VarioCooking Center MULTIFICIENCY® and two RATIONAL SelfCookingCenter® 5 Senses 20 tray units. Using the cook-chill method, Michael and his team produce over 700 kg of food daily, equating approximately 1400 serves.

“

The FRIMA is a pleasure to work with. It brings the food up to temperature quickly which maintains the integrity of the products. It cooks evenly and is easy to clean.

”

The co-founders saw the opportunity to revolutionise a market segment by bringing the right nutrition to everyday Australians; to power and energise busy executives, working households, and time poor mums who find themselves under increasing time pressure.

According to Karen Inge, "Packed with lean sources of protein, the right carbohydrate rich foods, plenty of vegetables and nothing artificial, these chef-made meals are healthy, taste delicious, and are so convenient for the whole family to enjoy."

As the business evolved so did the need to expand the production capabilities and a new production facility was established to support the home delivery and retail distribution market.

"The FRIMA is a pleasure to work with. It brings the food up to temperature quickly which maintains the integrity of the products. It cooks evenly and is easy to clean. From the start of a batch to the end of a batch we are saving about 75% in time, you've got to love that," says Michael.

Producing a variety of tasty soups, traditional curries, gourmet casseroles and tagines, Italian classics, and a selection of meat and fish dishes, there's a range of meals to suit all tastes.

The Dineamic range is now available online at [www.dineamic.com.au](http://www.dineamic.com.au) for home delivery and a selected range available at a growing number of independent supermarkets, delicatessens and health stores across Australia.

**Dineamic**  
[www.dineamic.com.au](http://www.dineamic.com.au)

*In The Kitchen:*  
FRIMA VarioCooking Center MULTIFICIENCY®,  
RATIONAL SelfCookingCenter® 5 Senses



*Executive Chef  
Michael Rodenberg*



# VarioCooking Center<sup>®</sup>

MULTIFICIENCY



Follow FRIMA Australia:   

The new generation of cooking systems, changing the way chefs operate in the kitchen.

**We all know that running a profitable kitchen requires optimum efficiencies and productivity. The challenge we are faced with is how do we achieve this? How do we reduce our costs? How do we make our kitchens more productive?**

Designed with productivity and efficiency the VarioCooking Center MULTIFICIENCY<sup>®</sup> by FRIMA is leading the charge in the new generation of cooking systems and changing the way chefs operate in the kitchen. It makes many conventional cooking systems obsolete and reduces labour costs and increases yield.

Whether you run an à la carte restaurant or a large production kitchen, the VarioCooking Center MULTIFICIENCY<sup>®</sup> can increase your productivity and efficiencies across to your entire kitchen operation.



The superior technology allows you to boil, pan-fry and deep fry in one compact and convenient unit. Equipped with an easy to use computerised control and monitoring system, the unit requires minimal supervision. This means that overcooking is impossible, and spot on quality without supervision is guaranteed.

*"I would be happy to recommend the VarioCooking Center MULTIFICIENCY<sup>®</sup> to anyone looking to increase food quality and increase production times in their operation. Put simply, it's the best purchase we have ever made."*

**Chef David Conway,  
Newcastle Meals on Wheels**

It not only cooks up to 50% faster than conventional appliances, the VarioCooking Center<sup>®</sup>'s extraordinary energy efficiency reduces power consumption by up to 40%. Additionally a perfect cooking result achieved every time due to the uniform heat distribution. Even sensitive products are browned to perfection without sticking or scorching.

See it for yourself. Register for a free cooking demonstration of the FRIMA VarioCooking Center MULTIFICIENCY<sup>®</sup>.

For more information call 1800 035 327 or visit [www.frima-australia.com.au](http://www.frima-australia.com.au)

SAVES YOU UP TO

# 300

WORKING HOURS PER YEAR AND DOESN'T EVEN CHARGE THE MINIMUM WAGE. CAN YOUR COOKING RANGE DO THAT?

The VarioCooking Center MULTIFICIENCY<sup>®</sup> with its power, overnight cooking and built-in cooking intelligence gives you back up to 300 working hours\* per year. Guaranteed.

\* At least one hour time saved per day thanks to: faster heating, less monitoring, faster searing, overnight cooking and less cleaning.

Experience  
**FRIMA CookingLIVE**  
TEL: 1800 035 327  
[www.frima-australia.com.au](http://www.frima-australia.com.au)



FRIMA. YOU ARE THE CHEF



The new Anne Leach Wing housing the new kitchen

# HOLLYWOOD PRIVATE HOSPITAL

## State of the Art Kitchen Facilities

**With a proud history dating back to World War II, the then-named '110 Australian General' Hospital cared for sick and wounded service men and women.**

1994 heralded a new era when the hospital was sold to a private Australian owner, emerging healthcare leader Ramsay Health Care, and renamed the site to Hollywood Private Hospital.

Since being acquired by Ramsay Health Care, Hollywood Private Hospital has continued to develop and enhance its infrastructure and facilities, recently investing over \$70 million in major infrastructure developments at the hospital.

“

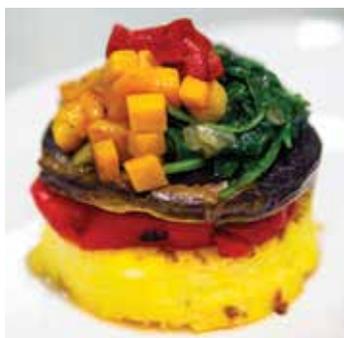
The hospital is growing in bed capacity and the technology in the kitchen will allow the output to support this without increasing our staffing numbers.

”

The centrepiece of this development is a new wing which houses six additional state-of-the-art operating theatres, 3 new thirty-bed wards and a new kitchen to support the production of over 2,000 meals each day. Complete with 7 RATIONAL SelfCookingCenter® units, 4 FRIMA VarioCooking Center MULTIFICIENCY® units, 5 Cleveland kettles, 3 Frymaster fryers, an impressive line-up of Cambro Camshelving and a custom made Comenda flight dishwasher (the largest of its kind in Australia).

“The new efficiencies in the kitchen will allow us to streamline our staff, cooking and production processes. The hospital is growing in bed capacity and the technology





in the kitchen will allow the output to support this without increasing our staffing numbers,” said Catering Manager Peter Trusler.

Comcater Western Regional Sale Manager Clive Gilbert worked closely with the team at Hollywood Private Hospital during the planning and implementation of the new kitchen. “We introduced some of the options available from Comenda to improve current operations and effectively reduce the large running cost associated with warewashing,” said Clive. “The Flight dishwasher solution (which washes for 600 people three times a day) includes some really unique features which the hospital

was very keen to introduce into their operation.”

The Comenda Flight dishwasher provides a heat recovery and heat pump which ensures all the energy inside the machine is being captured to heat the incoming water, eliminating the need for any additional costly extraction canopy. The double twin dryers ensure all the items including plastic items are fully dried inside the machine, enabling them to be stacked as soon as they come out.

Hollywood Private Hospital is committed to innovation and growth in order to deliver the highest quality of care and service to patients there is no doubt that their new kitchen facilities will definitely support their quest.

“  
The new efficiencies in the kitchen will allow us to streamline our staff, cooking and production processes.  
”

Hollywood Private Hospital  
Monash Ave, Nedlands, WA  
[www.hollywoodprivatehospital.com.au](http://www.hollywoodprivatehospital.com.au)

*In the Kitchen:* RATIONAL SelfCookingCenter®, FRIMA VarioCooking Center MULTIFICIENCY®, Cleveland Kettles, Frymaster fryers, Hupfer Plating System, Tecnomac blast chillers, Cambro Camshelving & Comenda Flight Dishwasher

COOKS 50 PORTIONS OF PASTA JUST AS PERFECTLY AS YOU DO NOW, BUT

# 3 times faster

HOW QUICK IS YOUR BOILING PAN?

The VarioCooking Center MULTIFICIENCY®, with its patented VarioBoost™ heating system, brings 10 litres of water to the boil within 8 minutes. Guaranteed.

Experience  
FRIMA CookingLIVE  
TEL: 1800 035 327  
[www.frima-australia.com.au](http://www.frima-australia.com.au)



FRIMA. YOU ARE THE CHEF

# Q&A

WITH GUY  
GROSSI



**What originally inspired, and continues to inspire your passion for food and cooking?**

My dad was a chef and my mum was an amazing cook, always cooking for the family. I grew up around food, cooking it, eating it, smelling it, and loving it. In some ways I don't think I had a choice in becoming a chef, it was in my blood. I think eating inspires me to keep going, I just really love food.

**What is the "Grossi" philosophy to customer service?**

I like to think that when we welcome guests into our venues it's like welcoming them into our home. Warmth and genuine hospitality are a must, these come first and foremost before any skill level or training.

**What is it that drives your passion and allows for so much success and excellence in your work?**

The satisfaction of helping people create memories and enjoy their company together. Bringing people together is what food is all about and if we can continue to bring friends and families together to share and create memories then I will keep going.

**You have cooked for some very famous people - what is the most memorable of these occasions?**

I recently cooked for Pierce Brosnan. What was memorable about it wasn't that he was famous, it was that he was a genuine, friendly and a humble man who enjoyed his experience with us. I was honoured to shake his hand.

**What technology in the kitchen could you not do without?**

I don't think our kitchens could run without the technology we have. Our RATIONAL gets a work out, it runs all day and chefs are itching to get in and have their turn at it.

**What role does the RATIONAL play in your kitchen?**

The RATIONAL gets used for so many different things. We bake in it, roast, and steam. It's brilliant for cooking at precise temperatures for things like parfait or brulee. The kitchen wouldn't function without it.

**What advice do you have for young chefs?**

I think it's important for young chefs to understand that they must always continue to learn and to understand that even masters in their trades are always learning. It's important that they seek learning outside work; it doesn't stop just because you finish your shift, find inspiration somewhere else, from your everyday life.

**We've seen recent food trends like Asian Fusion and Shared Plates over the past few years, where do you see future trends in food lying?**

I think food is getting a lot simpler. People tend to be enjoying food where ingredients speak for themselves. I think this is how it will go in the future; ingredients will shine in simpler dishes.

**What are your main hopes and goals for the future?**

I hope to continue cooking for a while. There are lots of things to do in our industry, it's always evolving. But I hope to stay connected to cooking as much as possible and keep being reminded as to why I chose this amazing industry, that is a love for food and how important good food is for our wellbeing.

# CAMBRO®

THE ORIGINAL AND THE BEST

Stop Wrestling **with your shelving**

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



## The new **SelfCookingCenter®**

*There are many ways to cook, but only one solution delivers everything*



*The only intelligent cooking system worldwide that senses, recognises, predicts, learns from you and even communicates with you to create perfect results.*

*Gives a lot. Demands little.  
The perfect assistant.*

## **Senses**



*Cook with us.*

[www.rationalaustralia.com.au](http://www.rationalaustralia.com.au)



# PERFORMANCE PLUS

*Family owned and operated, Performance Catering Equipment has grown to become one of Australia's most formidable suppliers of commercial kitchen and catering equipment.*

The husband and wife team, Peter and Lucy Silverstri, started the business in 2005 operating out of the family home and using their mother's garage as a warehouse. Ten years on, the business has grown from strength to strength and now employs 9 staff and occupies an impressive showroom and warehouse in Holden Hill, in Adelaide's North East.

We sat down with Peter, his wife Lucy and the Performance Catering Equipment family to talk all things equipment, family, and the future.

#### **How has your business evolved and changed over the years?**

Energy efficiency has become increasingly sought after these days, and innovative products such as FRIMA certainly achieve this as well as the ability to cope with increased workloads.

I believe that kitchen equipment line-ups of the future will change, with less equipment and lower running costs, achieving more output and consistency. I am looking forward to seeing this evolve further.



The Sales Team - Jim Mountzouris and Don Straccia



Lucy Silverstri, Peter Silverstri and Mark Sweeting

#### **What has been your career highlight to date?**

Without doubt, it was winning the RATIONAL Australia Dealer of the Year Award!

Loyalty is huge for us, and we like to maintain strong relationships with our suppliers. RATIONAL is one of those flagship brands that we have always promoted and supported for its proven performance and reliability in the marketplace.

My wife and I attended the 2015 Comcater Dealer Trip in Cairns, and it was a total surprise to us on the night to win this award. This recognition really means a lot to us, and we will continue to back and promote this awesome product!

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

Our relationship with Comcater started well before our business, as we had a good working relationship with the Comcater guys in my previous role and would see each other at trade shows and industry events. Although we were opposition at the time, mutual respect was always there. I have known Clive Gilbert, Comcater Western Regional Sales Manager for over 20 years, and we really appreciate the support he has given us over our journey.

#### **How do you keep your passion for the industry alive?**

This is an interesting question. I think a combination of some really good friendships and relationships with both customers and suppliers, and the fact that our business is our livelihood; the passion from both ourselves and our staff is the most important element to continue the progression of a successful business.

Being a small business owner provides challenges, especially with a young family, and getting the right mix of work time and family time is extremely important to me. We have two boys, and I would be more than happy to build a strong business that they may want to take over one day. It may also be an opportunity for Lucy and I to retire..... in Hawaii!!



**PERFORMANCE  
CATERING EQUIPMENT  
& HOSPITALITY SUPPLIES**

Performance Catering Equipment  
18 Delray Ave, Holden Hill, SA  
[www.performancecatering.com.au](http://www.performancecatering.com.au)

# FROM GATE

“

Certain equipment lines such as the Frymaster Filtration Suite and the Alto-Shaam Holding Cabinet have improved labour output, service times and kitchen safety in the new kitchen.

”



# TO PLATE



The Ribs and Rumps restaurant group has long been known as a must-do foodie destination providing a wide ranging menu specialising in signature ribs and juicy steaks.

Through strong partnerships with suppliers they have been able to provide quality beef that is second to none. By hand selecting only multi-award winning brands to feature on their menu, Ribs and Rumps aim to give customers the most tender and flavoursome steak experience each and every time.

Chef Martin Vrbicky has been with the business for several years and was recently promoted to head up the kitchen brigade at the newest Ribs and Rumps restaurant, which recently opened in Milton on Brisbane's west side.

With thanks to Ross Cannell, Comcater Area Sales Manager, Ribs and Rumps were able to achieve an effective kitchen layout and design, with equipment best suited to handle the volume of ribs and steaks that are produced in this new venue.

"At Ribs and Rumps we love meat as much as our clients do and are dedicated to providing our customers with a genuine 'Gate to Plate' experience," says Head Chef Martin Vrbicky.

"Certain equipment lines such as the Frymaster Filtration Suite and the Alto-Shaam Holding Cabinet have improved labour output, service times and kitchen safety in the new kitchen.

"Our kitchen design has delivered greater consistency for the quality of our finished product and more accurate service times for our kitchen."

The restaurant has a viewing preparation kitchen showcasing the stylish clean lines and functionality of the equipment. It also offers an extra element of 'theatre' for diners whilst providing clients with the reassurance of quality along the entire kitchen line.

Now with 13 restaurants across Australia, the Ribs and Rumps 'Gate to Plate' initiative ensures complete traceability of all ribs and steaks, reassuring that the hard work and dedication of the local Australian farming community are valued, recognised and passed on through to customers.

Ribs & Rumps - Milton  
55 Railway Terrace, Milton, QLD  
[www.ribsandrumps.com.au](http://www.ribsandrumps.com.au)

In the kitchen: RATIONAL SelfCookingCenter® 5 Senses, Brema Ice Machine, Alto-Shaam, Menu Master, Frymaster Filtration Suite and Garland

ALTO-SHAAM®



CREATE JUICY RIBS, STEAKS & MORE

## COOK & HOLD OVEN



“  
*Cook your food to perfection  
and hold for hours without  
compromising food quality.*  
”

Juicy prime ribs, full flavoured brisket or succulent pulled pork - the menu options are endless.

Achieve precise, low temperature cooking with Alto-Shaam's unique Halo Heat® technology. Halo Heat® surrounds the food you need to cook or hold with a constant, uniform "halo" of radiant heat then slowly brings the food to the peak of perfection.

Retain more natural product moisture, achieve less product waste and shrinkage, free up time with overnight cooking and cook food to perfection.

No fans. No hood needed.  
Only big flavour and savings.

For your nearest Dealer call 1800 035 327  
or visit [www.comcater.com.au](http://www.comcater.com.au)

**COMCATER**  
- foodservice equipment

# Middle Eastern Oasis



Marwa Makool -  
Business Owner, Cook and Author



*Defying the concrete disguise of its industrial estate surrounds, the aptly named Oasis Bakery has emerged as a culinary sanctuary in Melbourne's Southeast.*

Over the past 19 years, the Makool family have transformed this bakery, café and grocery store into one of the city's most iconic Middle Eastern culinary establishments.

Oasis' freshly baked breads, Lebanese pizzas and handmade

shawarma (Lebanese style souvlaki). Marwa now runs Oasis Bakery's cooking classes and is the proud author of "Yallateef!", a cook book that celebrates her passion for modern Middle Eastern food.

As the business grew so did the need to ensure that the equipment was able to support the demands for this ever popular food destination. "We were seeking a way to improve and streamline our processes, we needed equipment that could assist us with serving our customers efficiently and keeping up with demand," said Ely Makool.

"The Alto-Shaam is the perfect unit for holding the meats. It allows us to keep up with the demand. We can have the meat in there for the entire service period and it still retains its moisture and doesn't dry out."

In the Bakery, the RATIONAL SelfCookingCenter®, has assisted with efficiencies saving on time and providing consistency. "Previously we were doing everything by hand. Baking our pastries was very labour intensive and required a high skill set to achieve the perfect results.

“

*The Alto-Shaam is the perfect unit for holding the meats. It allows us to keep up with the demand. We can have the meat in there for the entire service period and it still retains its moisture and doesn't dry out.*

”

savoury pastries come daily from the kitchen and attract customers from afar. The café menu features traditional Lebanese meals, including crowd pleasers like shawarma, kebbeh and kafta. For the sweet tooth, Oasis offers an overwhelming decadent sweet selection including baklava, rosewater and almond Turkish delight. Adjoining the café is a colourfully appointed grocery store stocked with hundreds of herbs and spices, nuts, beans, pulses and specialty ingredients.

Marwa, who has developed the menu, is keen to encourage people to eat healthily, creating lighter incarnations of traditional Lebanese dishes whilst still offering traditional Lebanese treats.

Having spent many years overseeing the busy kitchen operation at Oasis,

The Oasis kitchen is equipped with two RATIONAL SelfCookingCenter® 5 Senses, Frymaster double frying units, Technomac blast chillers, Alto-Shaam cook and hold cabinets and a Cleveland kettle.

"The Cleveland kettle is perfect for large scale production. We use it to make the fillings for our kebbeh, for stews, sauces, chickpeas and rice. We then use the Technomac blast chiller to chill our large batch productions to ensure that they meet the HACCP requirements. We also use the blast chiller to freeze or chill our take home packs which we sell in our grocery store. It's fantastic, it assists us in extending the life of our produce," said Ely.

The Oasis team were seeking a way to improve and streamline the process of serving the very popular

We were seeking a solution that would make the process easier and provide consistency. The RATIONAL SelfCookingCenter®, is definitely doing this. After a bit of testing, we are now able to put our goods in, push a few buttons and the rest is done automatically."

Enthusiastically supported by three generations, the Makool family, definitely created a perfect Oasis where foodies can find everything they need to fulfil a culinary conquest.

**Oasis Bakery**  
[www.oasisbakery.com.au](http://www.oasisbakery.com.au)  
9 - 993 North Rd, Murrumbeena, VIC  
**In The Kitchen:**  
**RATIONAL SelfCookingCenter® 5**  
**Senses, Alto-Shaam, Frymaster**

# Gourmet Goodness!

## Brother Duo Jazzing up Melbourne Pizzas

With previous experience within pizza franchise establishments, brother duo Will and Ollie Thorn had a vision of designing and setting up their own modern pizza outlet with the flexibility and ownership of the menu and its offerings. Located in the funky inner suburb of Richmond, the brightly lit, green space of WilO Pizza came to be.

With a takeaway focus and only a couple of counter seats inside the shop and a small amount of outdoor seats, WilO Pizza has quickly become a favourite with locals combining classic thin crust pizzas with modern gourmet ingredients.

The menu is fresh and packed with flavour, with exciting options ranging from pork belly, pork sausage and spiced lamb pizza, along with many of the traditional favourites.

“Our best seller is by far the Pork Belly Pizza, we slow cook the pork belly for sixteen hours in the RATIONAL, it’s absolutely delicious,” states Will.

“In previous kitchens we had to do the majority of our preparation through the pizza oven prior to opening, now we can do our prep overnight, freeing up a lot of our time.”

At the forefront of the kitchen is a Lincoln 3255. Having never worked with a Lincoln previously, Will and Ollie were seeking an oven that had less complicated electronic controls.

“We liked the idea of having an oven that doesn’t tell us what to do all the time; it just cooks, we are really really happy with the Lincoln.”

The Lincoln 3255 will support the boys as they grow their business as it can easily accommodate another oven as a stacked unit allowing them to double their capacity.

The side serves offered by WilO Pizza are just as popular as the pizzas. Making use of the RATIONAL, the chicken wings are a big hit with customers.

“With all the preparation done prior in the RATIONAL we finish them off through the Lincoln during service and they’re done,” says Will.

“The RATIONAL has definitely revolutionised the way we work.”

For this dynamic duo, their long term vision is setting up multiple WilO Pizza sites.

“We are pretty confident that the setup we have will help us achieve our vision, the kitchen is complete with the effective efficient tools producing quality and consistency.”

This coupled with a good understanding of what people want to eat, the brother duo are onto a winner. The brothers have always shared a close relationship and WilO Pizza (Wil, representing Will and O, representing Ollie) has bought them even closer, literally.

WilO Pizza  
440 Church Street, Richmond, VIC  
[www.wilopizza.com.au](http://www.wilopizza.com.au)  
*In the Kitchen:* RATIONAL and Lincoln

# Express Café Solutions



INCREASING YOUR PROFITS,  
PRODUCTIVITY AND MENU VARIETY  
IS EASIER THAN YOU THINK



=



\$3.50



3 mins



+



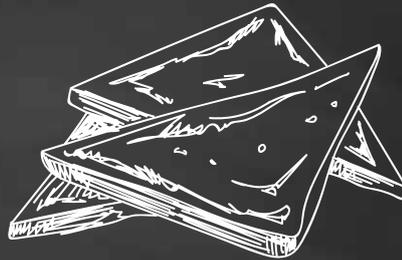
=



\$8.00



3 mins



BE OUR GUEST FOR AN HOUR TO SEE HOW EASY IT IS:

- ✓ to serve toasties quicker than it takes to make a coffee.
- ✓ to produce a wide range of meals quickly and consistently using clever, small, front of house equipment.

**NO**  
back of house  
kitchen

**NO**  
extra staff  
required

**NO**  
canopy or  
extraction  
hood  
required

To register for the next event  
call 1800 035 327 or visit [www.comcater.com.au](http://www.comcater.com.au)

**COMCATER**  
- foodservice equipment



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

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

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

MARCH							APRIL							
S	M	T	W	T	F	S	S	M	T	W	T	F	S	
		<b>1</b>	2	3	4	5							1	2
6	7	8	9	10	11	12	3	4	5	6	7	8	9	
13	14	15	<b>16</b>	<b>17</b>	18	19	10	11	<b>12</b>	13	14	15	16	
20	21	22	23	24	25	26	17	18	19	20	21	22	23	
27	28	29	<b>30</b>	31			24	25	26	<b>27</b>	28	29	30	
MAY							JUNE							
S	M	T	W	T	F	S	S	M	T	W	T	F	S	
1	2	3	4	5	6	7				1	2	3	4	
8	9	<b>10</b>	<b>11</b>	12	13	14	5	6	<b>7</b>	8	9	10	11	
15	16	17	18	19	20	21	12	13	14	15	16	17	18	
22	23	24	<b>25</b>	26	27	28	19	20	21	<b>22</b>	23	24	25	
29	30	31					26	27	28	29	30			
JULY							AUGUST							
S	M	T	W	T	F	S	S	M	T	W	T	F	S	
31					1	2	1	<b>2</b>	3	4	5	6		
3	4	<b>5</b>	6	7	8	9	7	8	9	10	11	12	13	
10	11	12	13	14	15	16	14	15	16	<b>17</b>	18	19	20	
17	18	19	<b>20</b>	<b>21</b>	22	23	21	22	23	24	25	26	27	
24	25	26	27	28	29	30	28	29	<b>30</b>	31				
SEPTEMBER							OCTOBER							
S	M	T	W	T	F	S	S	M	T	W	T	F	S	
				1	2	3	30	31					1	
4	5	6	7	8	9	10	2	3	4	<b>5</b>	6	7	8	
11	12	13	14	15	16	17	9	10	11	12	13	14	15	
18	19	<b>20</b>	<b>21</b>	22	23	24	16	17	<b>18</b>	<b>19</b>	20	21	22	
25	26	27	28	29	30		23	24	25	26	27	28	29	
NOVEMBER							DECEMBER							
S	M	T	W	T	F	S	S	M	T	W	T	F	S	
		1	<b>2</b>	3	4	5					1	2	3	
6	7	8	9	10	11	12	4	5	6	7	8	9	10	
13	14	<b>15</b>	16	17	18	19	11	12	<b>13</b>	<b>14</b>	15	16	17	
20	21	22	23	24	25	26	18	19	20	21	22	23	24	
27	28	29	<b>30</b>				25	26	27	28	29	30	31	

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

Don't miss your chance to experience the all new SelfCookingCenter® 5 Senses in a live demonstration presented by RATIONAL master chefs. During RATIONAL CookingLive you can expect to:

- See how easy SelfCookingCenter® 5 Senses is to use
- Taste the quality of product
- Explore the diversity and capabilities of what can be achieved
- Discover the new intelligence assistance functions
- Share information and ideas with peers and get tips from the RATIONAL chefs

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



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

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

With Academy RATIONAL one-day seminars, you can learn how to get the best use out of your SelfCookingCenter® 5 Senses in your kitchen under the instruction of professional RATIONAL master chefs. Whether you come alone or with your entire kitchen team, there is no charge for the seminars which are valued at \$750 per person. All participants receive full seminar notes and a certificate.

Register now for the next Academy RATIONAL near you.



**Small outside  
Big inside**

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

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

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

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

**Be quick, opportunities are limited!**



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

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

MARCH							APRIL						
S	M	T	W	T	F	S	S	M	T	W	T	F	S

		1	2	3	4	5							1	2
6	7	8	9	10	11	12	3	4	5	6	7	8	9	
13	14	15	16	17	18	19	10	11	12	13	14	15	16	
20	21	22	23	24	25	26	17	18	19	20	21	22	23	
27	28	29	30	31			24	25	26	27	28	29	30	

MAY							JUNE						
S	M	T	W	T	F	S	S	M	T	W	T	F	S

1	2	3	4	5	6	7				1	2	3	4
8	9	10	11	12	13	14	5	6	7	8	9	10	11
15	16	17	18	19	20	21	12	13	14	15	16	17	18
22	23	24	25	26	27	28	19	20	21	22	23	24	25
29	30	31					26	27	28	29	30		

JULY							AUGUST						
S	M	T	W	T	F	S	S	M	T	W	T	F	S

31				1	2	1	2	3	4	5	6		
3	4	5	6	7	8	9	7	8	9	10	11	12	13
10	11	12	13	14	15	16	14	15	16	17	18	19	20
17	18	19	20	21	22	23	21	22	23	24	25	26	27
24	25	26	27	28	29	30	28	29	30	31			

SEPTEMBER							OCTOBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S

			1	2	3	30	31					1	
4	5	6	7	8	9	10	2	3	4	5	6	7	8
11	12	13	14	15	16	17	9	10	11	12	13	14	15
18	19	20	21	22	23	24	16	17	18	19	20	21	22
25	26	27	28	29	30		23	24	25	26	27	28	29

NOVEMBER							DECEMBER						
S	M	T	W	T	F	S	S	M	T	W	T	F	S

			1	2	3	4	5							1	2	3
6	7	8	9	10	11	12	4	5	6	7	8	9	10			
13	14	15	16	17	18	19	11	12	13	14	15	16	17			
20	21	22	23	24	25	26	18	19	20	21	22	23	24			
27	28	29	30				25	26	27	28	29	30	31			

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

# BEHIND EVERY GREAT MENU



**COOK | STORE | SERVE | MOVE | CLEAN | CHILL**

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

**RATIONAL**

**CAMBRO**  
MANUFACTURING COMPANY

**Frymaster**

**FRIMA**

**Garland**

**ALTO-SHAAM**

**Tecnomac**

**MARENO**  
ENJOY YOUR KITCHEN

**COMENDA**

**Lincoln**

**BREMA**  
Ice Makers

**Cleveland**

**Dean**

**HUPFER**

**MENUMASTER**

**Vitamix**

**trueheat**  
GAS COOKING EQUIPMENT

**PureVac**

For your nearest Dealer call 1800 035 327  
or visit [www.comcater.com.au](http://www.comcater.com.au)



from the world of Comcater

**COMCATER**  
- foodservice equipment