

MOFFAT

connection

A NEWS BULLETIN FOR THE FOOD INDUSTRY

AUTUMN 2015

**MOFFAT NZ
HAS A NEW HOME
GOING GREEK ON THE
GOLD COAST
NEIGHBOURHOOD
SUCCESS
LET THEM EAT CAKE
AN OILY BUSINESS**

WELCOME TO THIS EDITION OF THE **MOFFAT CONNECTION**

This publication continues to showcase the expansion of our group globally and this issue is no different, with a number of exciting projects completed and many different customers thriving with our technology.

Our customers aren't the only ones making big moves and gaining great success either. The shift of our manufacturing headquarters in Canterbury from Phillipstown to Rolleston is a fundamental one for our business. It allows us to plan and grow our capability even further and, after some challenging years post-quake, the move is a big triumph for the team there.

In this edition we also highlight a selection of the many new products we've introduced in recent months.

Our market-leading range of combi-steamers has been expanded with the introduction of the new range of Convotherm C4 and Blue Seal Sapiens units. The features and benefits of this technology have now set the standard for years to come, and the recognition and adoption of these products by the global market has been impressive.

It doesn't stop there. Our new range of Friginox blast chillers, Icematic ice machines, Tagliavini bakery ovens and Metos kettles are examples of products that have recently been introduced and quickly made their presence felt in their markets.

We also are continuing to lead the market with an ever-expanding range of TurboChef accelerated cooking equipment. This is truly innovative technology, and we're excited to be involved at the cutting edge of commercial kitchen potential.

Recent exhibitions at Gulfoods in Dubai and NAFEM in Anaheim were among the most successful shows we have participated in. These markets are recovering strongly and will provide continued opportunities for our company in the coming years.

I visited Mexico City recently and was very impressed with our partnerships and the growth of our business here. The standards in Mexico are rising by the day, and our technology is helping the region achieve exciting new results.

In Australia our healthcare business unit has also negotiated very significant contracts in recent months – an outcome undoubtedly due to the combination of high quality products and attentive, forward-thinking service from a very strong team.

This type of service is crucial to our ongoing success, and we've recently added more skill with new staff providing an even greater level of customer support.

It's an important step, as the care we have for the cultivation of strong, long-term partnerships is the basis of our strategy – it informs a huge part of how we do business. That's why we take such pride in the communication we have with our customers. It is only with their feedback that we can continue to develop high-quality solutions.

That's also why, as always, we value your feedback on this magazine. Be sure to let us know any thoughts or ideas you may have on what you'd like to see or read about in the next Connection.

Regards

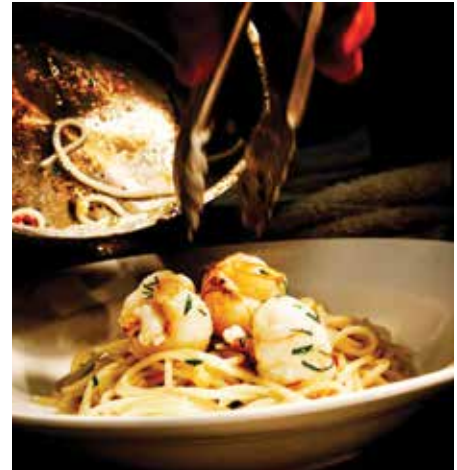
Greg O'Connell

GROUP MANAGING DIRECTOR



ON THE COVER

SIMON GLOTTIS' THE FISH HOUSE -
"THE STUFF OF HOLIDAY DREAMS"



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Convotherm 4

Designed around you

Because we listen to you, the new Convotherm 4 range has been developed around your needs in the kitchen. With two control-panel designs – easyTouch and easyDial - 7 capacity options, and 28 models to choose from, you will have the degree of control you need. Convotherm 4 has been re-designed, and brings a new benchmark in combi-steamer cooking.



Redefined: clear design meets functionality -

The new Convotherm 4 design is ideal for front-of-house cooking. Aesthetics are combined with a new dimension in intuitive operation and straight forward servicing.

The new standard in flexible, reliable cleaning -

Convoclean+ and Convoclean have been developed to deliver maximum flexibility with minimum consumption. Automatic cleaning means chemical contact is avoided.

Lower operating costs whilst helping the environment -

Every watt and litre count. Convotherm 4 stands for the requirement on energy efficiency and minimal water consumption.

Your cooking results in focus -

The Advanced Closed System+ (ACS+) offers perfection in the third generation. Delivering the ultimate in even cooking, with optimised results to your requirements.



CONTENTS

- 06 Moffat builds a new home
- 10 big fat gypsy local
- 12 sharing the love in Auckland
- 15 5 ways with Friginox
- 16 a midas touch
- 18 baking in the blood
- 21 recognising the system
- 22 here's to good neighbours
- 24 bespoke cakes and edible creations
- 26 purpose in the preparation
- 28 our people
- 30 the choice is yours
- 32 riding the wave
- 33 the cost effective E33
- 34 oil filtration with a bonus
- 36 a fresh seafood destination
- 38 living the dream
- 40 simply divine
- 42 Convotherm 4 is in the house

Blue Seal Sapiens

Top of
it's class
cooking.



7SDW



10SDW



20SDW



21SDW



40SDW

For those looking for a high quality and high performance oven but are afraid that too much technology and interactivity will suppress their own personality and creativity.

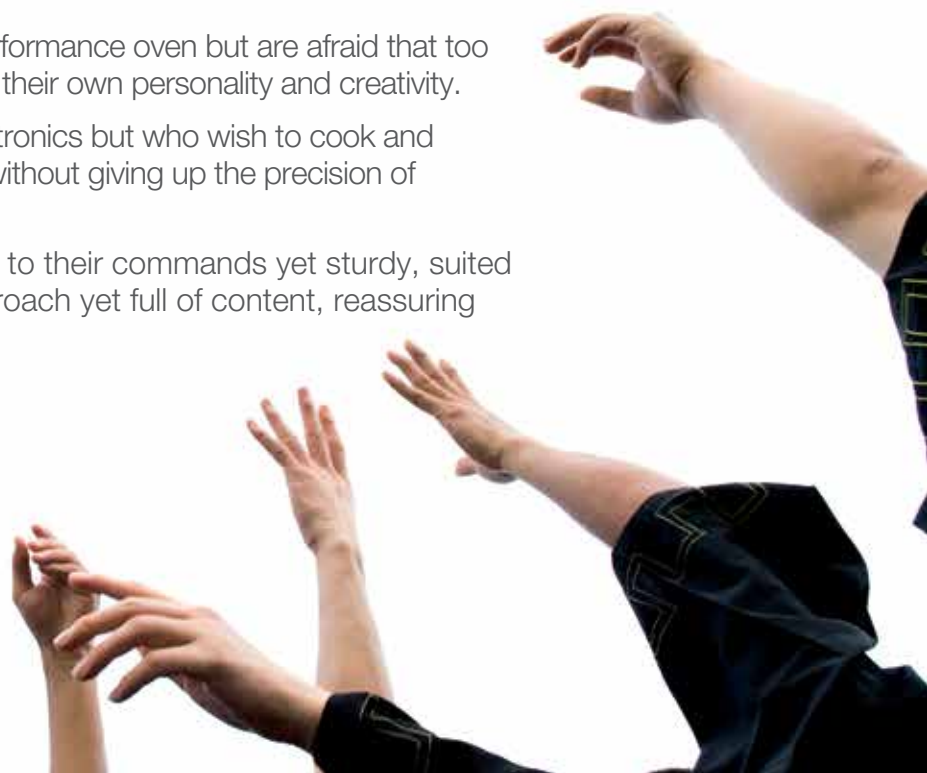
For those who aren't looking for advanced electronics but who wish to cook and program with simple and manual commands, without giving up the precision of electronic controls.

For those looking for an oven that is responsive to their commands yet sturdy, suited to everything yet advanced, traditional in approach yet full of content, reassuring and efficient – Blue Seal has just the thing.

It is called **Sapiens**.



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WE RISE UP IN CHRISTCHURCH

After devastating earthquakes destroyed much of the city a huge number of challenges faced the individuals and businesses of Christchurch.

At Moffat our main manufacturing plant was hit hard, with significant damage causing both logistical headaches and emotional heartache.

Now, after four years of hard work, we're proud to launch our brand new facility – a state-of-the-art manufacturing plant that promises a bright future for our company in the region.



“After spending lots of time considering our approach we decided to buy some land and build a new, purpose-built facility at Rolleston”



ABOVE IS THE OSBORNE STREET FACTORY DAMAGED IN THE EARTHQUAKES OF 2010 AND 2011

After the 2011 quake Moffat’s factory at Phillipstown, an inner suburb of Christchurch, was significantly damaged and capacity was reduced for some time.

An extremely difficult and challenging time for the Moffat team, it has only been due to the unfailing dedication of our people that the new plant has had a triumphant opening in Rolleston, 22km south west of the city.

Greg O’Connell, Moffat’s Group Managing Director, says the company couldn’t have achieved this success without total commitment from the team and the vow Moffat and Ali Group made to stay in the region.

“Our people really got us through what was a terrible time,” Greg comments. “Without their incredible attitude we would have found this whole experience a lot more difficult.”

Immediately following the earthquakes the existing premises at Phillipstown were repaired. Several steps were taken in order to provide complete safety for staff while ensuring Moffat’s superior quality standards were maintained. From here Moffat then began an exhaustive search to find a viable new location.

“After spending lots of time considering our approach we decided to buy some land and build a new, purpose-built facility at Rolleston,” says O’Connell.

It wasn’t just planning for the new plant that was required. The earthquakes also took their toll on Moffat’s workforce – with some employees leaving Christchurch due to personal circumstances. As well as rebuilding the physical premises a lot of time needed to go into re-building a skilled team.

“Since launching in December we now have 180 people working for us at the new plant. We still have a core team based in Phillipstown and they will be moving across in 2015,” says O’Connell.

“We invested heavily in the new plant, standards and equipment, with the aim that it will future-proof the business for many years to come,” says O’Connell. “This is a very exciting move for us, and for our entire global network of customers and suppliers.”

“The new plant enables us to deliver exceptional capacity, quality and efficiency. Which means faster access to equipment and an improvement of the high standards we’re already known for.”





“The new plant enables us to deliver exceptional capacity, quality and efficiency.”

The plant also means that New Zealand can continue as our prime manufacturing headquarters. From here we export all over the world.

“Our commitment to the region has paid off and I’m immensely proud of the team effort that’s got us here,” says O’Connell. “Now we’re all looking forward to showing our new plant to our customers in the year ahead.”

IN THE FACTORY

The new facility combines a number of key strengths that will ensure Moffat can meet existing demand and develop new business while also having the resources to develop innovative technology in the years ahead.

An important aspect of the new factory is its size. The set-up is 40% bigger than the previous operation, allowing the company to provide more streamlined processes in the short term while having space to future-proof new approaches.

The cutting-edge new machinery is also of major benefit. Additional investment in a high-speed sheet metal laser and loading system and an automated sheet metal folding cell will help with the delivery of quality results quickly. Also coming in 2015 is a continuous Porcelain Enamel Plant to ensure the very finest (and fastest) of finishes.

This means that customers can enjoy access to new equipment quicker than ever before – and benefit from even higher levels of production quality. It’s not just customers who benefit from the new technology either. With a sparkling new Blue Seal kitchen in the staff café the food on offer is also of the highest caliber.







THE 'LOCAL' EVERYONE WISHES THEY HAD

While Gitan actually means 'gypsy' in French this is one restaurant that we can't imagine will be going anywhere, any time soon.

While renowned chef Jacques Reymond epitomises authentic French style he is very much a passionate Australian – having lived here for 32 years.

In his latest venture, L'Hotel Gitan, which opened last November, he combines traditional French cuisine with a very laid-back, Australian feel. Many of the dishes are designed for sharing, and the interior – a magnificently renovated pub – is open, casual and communal.

L'Hotel Gitan is the 'sister' restaurant to Reymond's very successful Bistro Gitan, which offers refined French cuisine with strong Spanish and Italian influences.

Situated on either side of Melbourne's popular Fawkner Park, Reymond says the two restaurants attract mostly the same local clientele however, "with L'Hotel Gitan we wanted to give our regulars the opportunity to come several times a week – not just once every six months."

The classic-inspired French menu is divided into three sections: petite (small tapas-style dishes), moyen (entrée size share plates), and plat principal (main course dishes, many





PROJECT SUPPLIED BY LEEDA PROJECTS, MELBOURNE

of which are cooked in front of guests). Charcuterie is sliced to order and there's also an impressive rotisserie, used to prepare whole chickens, whole suckling pig, suckling lamb and whole racks of pork.

"This relaxed, communal way of enjoying French cuisine is something I have with my family," says Reymond. "I find it very Australian. It involves sharing, people interacting with each other, feeling happy and relaxed, but still eating very good food."

In keeping with its honest, inviting menu one of L'Hotel Gitan's most distinguishing features is its vast, open-plan kitchen.

"We want our customers to feel comfortable as soon as they walk in and to have direct interaction with the chefs who are preparing their meal", says Reymond. "This was our vision: everything prepared in the open."

There are three key areas to L'Hotel Gitan's kitchen: the main kitchen, a prep kitchen in the rear and a pastry section. To keep up with demand there is currently 16 staff in the kitchen and Reymond hopes to soon have a team of 20.

While he is used to being very hands-on Reymond has taken a step back with L'Hotel Gitan. He is closely involved as a consultant but leaves the day-to-day management up to his four children. This family-run atmosphere also adds to its relaxed, welcoming appeal.

"Our food is very accessible. It's comfort food, but well executed", says Reymond. "However the produce is also from the same suppliers that I used to use at Jacques Reymond Restaurant.

"This was our vision: everything prepared in the open."

The best of the best," he adds.

Since opening in November the restaurant has been busy. It produces 50 covers for lunch and 150 for dinner every night. L'Hotel Gitan is certainly on the path to a bright future ...and we don't need the tealeaves or a crystal ball to tell us that.

IN THE KITCHEN

When it came to the kitchen fit-out Reymond installed a custom-built stove and used the sleek aesthetics of the Waldorf Bold range for the open kitchen.

He knew when to stick with a good thing, saying, "I've installed Waldorf many times: at my first restaurant in Richmond, at Jacques Reymond Restaurant, at Arintji in Federation Square and even at the two resorts I consult for in Fiji".

Reymond also invested in deep fryers for the back kitchen, stoves for the preparation kitchen, some combi ovens and a Turbofan oven. He couldn't be happier.

"I have always been very satisfied with the equipment quality and the after-service I have received," he says. "Moffat is a great brand."

NEW ZEALAND



“ We are all here to work hard and have a hell of a good time ”



THE CRAB SHACK COMES TO TOWN

By Helene Ravlich, Head of Content, Hospitality Business Magazine

The Crab Shack Auckland is now open on Princes Wharf in the former Leftfield Bar site, overlooking the central ferry terminal. Beloved in Wellington, it's only right that the ultimate 'bibs and fingers' seafood experience now has a home in Auckland too.

Reportedly already serving up 500 covers a day, The Crab Shack is where you get round a table with family and friends, in a fun space and not be afraid to get sticky hands. The opening night saw a huge crowd of media, influencers and fellow hospitality professionals queuing up to get stuck into the Simon Gault-designed fare, which really does offer something for everyone – even those not fond of seafood.

The inspired fit out doesn't exactly scream "shack" when you step through the door, but owner Simon Gault (of Euro, MasterChef and best-selling cookbook fame) tells me that The Crab Shack is less a physical space and more a state of mind. "This is honest, hearty and fun food, served on wooden boards and aluminium trays," he says. "It's a fun way to dine and you can be in and out in twenty minutes or spend three hours."

The hugely talented Alfredo Icedo Romero has come on board as Head Chef, using high quality ingredients from our shores and fresh to the table to create unique Kiwi and Southern American inspired cuisine. Early reviews have been unanimously positive, so expect this hot spot to remain sizzling for some time yet.

The build began six weeks' before Christmas, and although the overall feel of the space echoes the original Crab Shack in Wellington, the Auckland destination is a much bigger beast. The plan was always to take the concept to Auckland in time, and to ensure that both spaces had the same vibe throughout. "The plan was always to trial The Crab Shack in Wellington, and then to see if the concept up here in our heads would actually work in real life," explains the chef, "and if it worked really well we would take it to Auckland." It was pretty much an overnight success in the capital as well, "and so here we are!"

Almost the exact same construction and design team was employed for both builds, including the Master builder. Wildfire's Nils Danielsen took care of the kitchens, bringing a team of experts with him that is known for its innovative and professional design service. Established in 1996, Wildfire has been designing commercial kitchens and bars for over 18 years and has a wealth of combined hospitality and food service industry knowledge. Their team includes fully qualified chefs and designers with comprehensive expertise and experience in all facets of kitchen operations, kitchen design and fit-outs, and Gault says that they were the only choice for the job.

He says that the kitchen equipment included in the fit out is pretty much the same as Wellington, "but we've added a charcoal oven,



which is pretty cool. We love the whole Moffat line with the enamel finish, it is really cool stuff, works brilliantly and is really functional." He says that some of the professional kitchen offerings out there "have flames that are so big that if you put a small pot on there it will get burnt up the sides and ruined. You don't have that problem with Moffat, you can put multiple shaped pots on there, which is really important in a high pressure environment like this." He adds that he and his team are doing "a lot of pan work, and the Moffat set up with an enamel front just looks sexy you know? If you're looking at something all day long you've got to have a bit of sexy!"

Whilst talk is still on the kitchen I ask him where his best source for seafood is – does he shop around for the best quality, the best deal, the best supplier? "Well it is really difficult to get a lot of crab," he admits, "so we deal with the same supplier – our own company, Sous Chef. We need to make sure that the price is right and we can always meet the volume we need that way." Despite the fact that it is still early days, he says that the restaurant is already going through 10kg of calamari per day, 15 litres of homemade mayonnaise a day, an incredible 100-150kg of crab a day, "and we're having to run a prep shift around the clock, 24 hours a day the kitchen is moving." There are six chefs on line during service, plus kitchen hands and mise en place, as well as a team of chefs out the back. "It's a big staff," says Gault putting it mildly, and when asked how he controls the whole operation he says that they have "really good systems in place, and recipes laid out with everything very exact. We have to be organized or the whole thing would fall apart."

"We are all here to work hard and have a hell of a good time," and with one of his partners owning 750 restaurants across America they are clearly looking to have that good time for a long time. "One would think that we won't stop at two Crab Shacks," he says with a smile, and I don't dare to disagree.

Striking design, powerful performance.

Waldorf Bold delivers a new aesthetic approach enhancing the Waldorf 800 Series' widely appreciated speed, power and efficiency.

When your kitchen needs to attract and enthrall, this range is sleek, seductive and sophisticated right down to the custom plinth mounting. And, while we started with a dramatic black vitreous enamel finish, **Waldorf Bold** is also available in burgundy and chilli red.

So get in touch and get ready to make a bold impression.



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Waldorf Bold

5 WAYS A FRIGINOX BLAST CHILLER CAN SAVE YOU MONEY

The Friginox range of blast chillers and blast freezers has been proving increasingly popular in recent times as chefs discover the quality and efficiency of the units, and owners see the difference the technology can make to their bottom lines.

The focus from chefs on blast chilling and freezing in the past has often been on one or another particular aspect of the equipment capability. Some have wanted a unit for simple storage capacity, others for the health and safety benefits, others for the streamlining of production and the effects this has on staffing and operating costs.

Now though, with the introduction of superior technology and the wider awareness of product quality, more and more chefs are using the Friginox range to dramatically alter how their menus are formed and their kitchens run.

Here are five ways that Friginox blast chiller and freezer equipment can help you save money:

1. EXTENDED SHELF LIFE

Extending shelf life is one of most obvious benefits of the equipment. Gone are the days when freezing was seen as detrimental to the final result, and the reduction of moisture loss in cooked foods leads to increases in yield while maintaining all the natural flavour within the products.

The chiller system has also ensured businesses can keep much tighter product control and produce a higher quality of food all year around, allowing better planning and development of menus.



2. BUY IN BULK, IN SEASON

Having the luxury of buying bulk in season has also been a strong motivation for many of these operators. Being able to buy when produce is readily available and priced at its lowest is a big advantage – as is the ability to serve the in-season quality year-round, rather than rely on often second-rate out of season produce.

3. REDUCED WASTE

This quality and consistency is crucial. With standard refrigeration and freezing there are always some items that suffer from product deterioration, freezer burn and other problems associated with

poor storage processes. The Friginox range has allowed businesses to sidestep these issues – reducing costly wastage and increasing peace of mind.

4. OPERATE MORE EFFECTIVELY

Knowledge is power and, with an optional printer or USB port, gathering information on chilling and food temperatures (and meeting legislative requirements) has never been so easy.

A blast chiller and freezer system can also streamline production processes within your kitchen – assisting you to work faster and more effectively. This gives you the flexibility to adjust your staffing levels to meet demand, as well as manage your overall operating costs.

5. LESS ENERGY CONSUMPTION

When considering a blast chiller or blast freezer for your business it is critical to recognise their importance in the overall refrigeration process.

In many traditional kitchens it is common practice to place warm food into a fridge or freezer to bring the food down to 3°C or -18°C respectively; this practice results in the fridge or freezer having to operate outside of its designed capabilities. This equipment misuse results in increased power and service costs, as well as a shortening of the equipment's expected life cycle.

In contrast, your Friginox unit is designed to take hot food directly from your oven and turn the food cold - whether for chilling to 3°C or freezing to -18°C.

Friginox blast chillers and freezers automatically select the temperature most appropriate for the product's characteristics out of more than 40 different temperatures.

This unique i-Chilling system analyses the chilling behaviour of the product, determining the quantity, weight, thickness, consistency and other factors before calculating the air temperature most suitable to chill within the perfect time. This process also prevents ice from forming – which can significantly reduce product quality.

To see what a Friginox blast chiller or freezer can do for your business ask for a demonstration in one of our recently improved training facilities in Sydney, Brisbane and Melbourne in Australia, and in Auckland and Christchurch in New Zealand.





THE GOLDEN TOUCH OF SIMON GLOFTIS

With his arrival on the hospitality scene years ago it would have been easy to attribute the success of Simon Gloftis to luck or youthful exuberance.

Now, with astute skill and unwavering dedication to quality and authenticity, two busy Gold Coast restaurants, and critical acclaim, he's confirmed the famous adage, "the harder I work, the luckier I get". The passionate restaurateur talks to us about his labour of love.

Like many second-generation Australians with European heritage, Simon Gloftis grew up in a multicultural household. Half Greek and half Polish, food played a prominent part in his childhood.

Having spent many hours in the kitchen of his godfather's restaurant in Melbourne, hospitality seemed a natural progression. At just 21 years old he launched the first of a string of cafes.

Then, with a few successful ventures under his belt, Gloftis decided to up the ante. At Nobby Beach he opened his now famous Greek establishment, Hellenika.

"Hellenika was my dream restaurant," says Gloftis. "Creating it was a big deal for me. I was just 28, and slightly out of my depth - but this ended up being a positive thing, as it meant I worked really, really hard."

Prior to opening the restaurant, Gloftis took a research trip to Greece, spending much of his time in the north of the country as well as in the Greek islands. These places are where he believes you can find much of the country's finest cuisine.

"Growing up in Melbourne we always had a strong Greek influence, but we were also living in Australia and so adopted our own unique traditions", he explains. "I was very keen to go back to Greece and clarify what Greek food is all about."

The trip cemented his vision for the restaurant - very traditional Greek fare. "I just love Greek food", he says, "It's a cuisine you can't get sick of, as it's all about the fresh produce."



PROJECT SUPPLIED BY COMMERCIAL APPLIANCE CENTRE, SOUTHPORT

“If you can’t find it in Greece, then it’s not on our menu. We don’t do trends at all. Never have. We want it to be an authentic experience with sharp service.”

Following Hellenika’s rapid success, Gloftis was ready for something new. Two years ago, still on the Gold Coast in nearby Burleigh Heads, he opened The Fish House.

“I love seafood, and I wanted a new challenge. The Fish House was a natural progression for me”, he says. “Once I had found a suitable site, I spoke with the owners and we did a deal over a coffee table. Everyone kept their word, and incredibly, it all just worked out”.

Since launching, The Fish House has become one of Australia’s best places to dine, attracting a raft of glowing reviews. Gourmet Traveller listed it as one of the Top 100 Best Restaurants in Australia. The Weekend Australian rated it one of the Hottest 50 Restaurants. The Brisbane Times’ Good Food Guide 2014/2015 awarded The Fish House the ‘Regional Restaurant of the Year’, describing it as “the stuff of holiday dreams”.

Gloftis himself was awarded the 2014 Gold Coast Young Entrepreneur Award in the Hospitality, Tourism and Events category - an indication of his relentless drive and entrepreneurial spirit.

“Both of the restaurants have been incredibly time consuming and have required a lot of hard work - and even though they’ve aged me by about ten years - they’ve definitely been worth it,” he admits.

“... I have found the equipment that we use in both restaurants to be exactly what we need.”

IN THE KITCHEN

When it came to choosing kitchen equipment for both restaurants, Gloftis explains Moffat was a very natural choice. After all, it’s been in his cafes since he was 21.

In Hellenika, Gloftis implemented two Convotherm combi-steamers, various pieces from the Waldorf 800 Series, including a cooktop and a fryer, a Washtech dishwasher and a Turbofan convection oven.

At The Fish House he chose a wide range of Moffat equipment including two Convotherm mini combi-steamer ovens, a Waldorf target top with oven, two Waldorf split pan fryers and a Waldorf salamander, a Turbofan convection oven plus a Waldorf six burner cooktop.

“Moffat really suits my needs, and I have never had any issues,” he says. “If something does go wrong, it’s fixed quickly, which is definitely what you need when you’re running a business.”

Gloftis concludes, “Overall, I have found the equipment that we use in both restaurants to be exactly what we need. It’s spot on.”



STONE GROUND FLIES HIGH

While artisan baking has recently taken Australia by storm it's been in the family of Angelo Frelingos for generations. Now, with Stone Ground Bakery on Sydney's north shore, Angelo continues to bring the greatest things from unsliced bread.



Over 25 years ago Angelo's father opened the well-known Gregory's Bread Bakery at the Sydney Fish Markets. When Angelo was 19 he joined him as an apprentice baker.

"When I was young and on school holidays Dad would take me to work with him," says Angelo. "I learnt a lot." At the time Angelo

says, "I wasn't even sure if I wanted to become a baker."

"But when he opened a new bakery at the Sydney Fish Markets and asked me if I wanted to join him, I said 'okay', and well, I'm still there now!"

While the traditional methods have stayed the scenery has changed somewhat, and late in 2014, Angelo and his wife Melina launched an exciting new venture in Hunters Hill – the Stone Ground Bakery.

"We realise bakeries are changing a lot and we wanted to renovate our Pyrmont bakery," says Angelo. "But there are lots of restrictions in doing so there, and the plans were taking a while. So when the opportunity in Hunters Hill came up we decided to do it first."

With its sleek, industrial fit-out, popular Will & Co. coffee and selection of both sweet and savoury home-baked goodies the bakery is already attracting some big crowds.

"It's a bakery café. Everything that we sell, we make ourselves," says Angelo.

Angelo and his team bake all of their pastries, quiches, salads, pies and sausage rolls on site, transferring a portion across to their Fish Markets bakery on a daily basis. Similarly, all their bread is baked in Pyrmont, with a daily allocation transferred to Hunters Hill.

The Frelingos employ a team of full-time pastry chefs and six bakers. Every afternoon Angelo goes to Pyrmont and spends a few hours preparing the bread dough by hand. A team of bakers then work overnight and Angelo picks the loaves up in the morning.

"We make a wide range of different breads, including wholemeal, rye, quinoa, spelt, olive sticks, olive and rosemary, ciabatta and pane de casa. Everything is done the proper sourdough way – we simply use a starter culture, flour, water and salt. No additives. No preservatives," he says.

Once the bread is ready at the bakery it is served in beautiful ceramic 'bread baths' which the Frelingos sourced and imported from Turkey. With this attention to detail and a generation-spanning passion for the craft, Stone Ground's success looks sure to continue.

IN THE KITCHEN

When it came to setting up the bakery the Frelingos installed a wide range of Moffat equipment including a Tagliavini 9 Tray Deck Oven, Sottoriva Twist 60 Spiral Mixer, Washtech UD Dishwasher, Waldorf 800 Series 4 Burner Gas Cooktop, Paramount 20 Litre Bench Planetary Mixer and a Silhouette Bread Slicer.

At the same time they also upgraded some of the equipment in the Pyrmont site to facilitate demand, including a Rotovent Rack Oven, 12 Tray Tagliavini Deck Oven and a Rapidmac50 Water Chiller.

"We had a look around at the available options and decided we liked the Moffat equipment the most. The service and equipment was simply better than what others could provide for the same price," says Angelo.

One of the most striking features of Stone Ground Bakery (besides its food) is the open design, with the busy kitchen area completely on display to customers through a large glass panel. The high-end design of the new technology fits right in.

"The equipment looks great in there," says Angelo. "People get really excited about seeing the finished products come out."





Tagliavini have a rich history of manufacturing rack and deck ovens that deliver outstanding baking performance.

Reliable and built to last in the most demanding of baking environments.

Compact Versatile Energy Efficient

World's smallest footprint and incredible baking results

ROTOR SINGLE / DOUBLE RACK OVENS

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- Double glass door insert, with internal light, removable for easy service
- Double steam generator for high volume steam production
- Stainless steel interior and exterior
- Two-speed air circulating fans inside the baking chamber
- Digital, programmable control panel for storing of 99 memories
- Available in electric or gas models



RVT665



RT68



DECK / MODULAR DECK OVENS

- Each baking chamber fitted with "SMART" control panel, special cement baking tiles and internal light
- Fitted with steam generators, 1 for each deck
- Optional stainless steel hood with extraction fan - canopy overhang 400mm
- Setter loading system - optional



3EMT34676BCSP



Setter Loader - Optional

ELECTRIC DECK / SETTER OVENS

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GOLDEN RECOGNITION FROM THE GOLDEN ARCHES

When it comes to serving large numbers each day with consistency a restaurant relies heavily on the quality of its equipment. When that large number is '68 million', and the restaurant is known across the world for its uniformity, well... the stakes are that much higher.

That's why the team at Moffat was particularly proud to recently win important recognition from McDonald's. The 'System First' award is the highest achievement a supplier can receive from McDonald's.

McDonald's has restaurants in 118 countries and territories around the world, operating over 35,000 restaurants and employing more than 1.7 million people. A big part of the restaurant's initial appeal and subsequent success has been with the standardised systems and strict preparation and service rules behind the brand.

Servicing such a client requires a wide range of individuals with an equally sizable amount of skill – brought together with a coordinated focus.

For Moffat, that meant involvement from the very beginning of the project. It was crucial to understand the requirements of the business, the unique needs, specific applications, menu development and future development of new products and associated systems.

The Moffat team provided research and development, technical support, purchasing and ongoing customer service. QSR Manager for APMEA Keith Russell was a vital part of these efforts.

"This is the first time Moffat have won such an award with McDonald's," said Moffat's General Manager of Sales & Marketing Michael Lillico. "It's a great achievement and recognition to the entire business that was involved in the process of creating, developing and installing the equipment platforms."



i'm lovin' it™



EVERYBODY **NEEDS...**

The newest venture from the brains behind the Good George brewery, Hamilton's Good Neighbour has enjoyed consistent popularity since the gastro-bar first opened mid 2014. Now, with an attention to detail and eyes on the bigger picture, they're looking to take the brand from good to great to truly magnificent.

The enthusiasm of general manager Andrew Jones for the hospitality empire is plain from the moment he starts talking. But after sitting down over a pint with Andrew and head chef Matt Macaskill it soon becomes clear there's as much levelheaded strategy as whole-hearted passion behind the scenes.

Within the 720 square metres of dining space the brand is consistent across every aspect of the visitor experience, and setting the right tone was important.

"Late night bar trade is not what we are all that interested in," says Andrew. "It's about quality food and quality beer."

Across the 150 seats in the restaurant and the 50 in the bar area the design details and kitchen capability set the scene for this quality. A considerable investment in the initial fit-out made a big difference here. Andrew believes another big difference was with the help

Good Neighbour received from Moffat and key suppliers such as Southern Hospitality. "It was a race to get things open," he says "and we wouldn't have been able to open without that level of support."

According to Matt a lot of work went into the scoping the project, ensuring "the big ticket purchases" suited the overall look of the Good George brand.

"Because it was an open kitchen some of the choices were made for aesthetic reasons," he says – the bold red colour of the equipment helping to "enlighten the kitchen."

Of course the equipment needed to provide substance as well as style. Here, the kitchen needed to perform quickly and consistently. "It's set up for speed of service," says Andrew.

"Nobody likes to wait long." It's not just the patrons who have discovered the kitchen's efficiency. "We recently had a cook-off



PROJECT SUPPLIED BY SOUTHERN HOSPITALITY LTD, HAMILTON



competition for the annual Phoenix competition and other teams came to use the kitchen,” says Andrew. “They were just blown away, not only by its looks but by the functionality. The best feedback we could have received? They wanted to work here.”

After two and a half years in development and an investment in the fit-out such praise is music to the ears of the gastro-bar’s owners. With plans to extend the garden bar next summer, and the Good George brand going from strength to strength, further restaurants are on the horizon.

In keeping with the beer theme Andrew says it’d be great to see “a cool dozen” Good Neighbour bars throughout the country.

“Because it was an open kitchen some of the choices were made for aesthetic reasons”

IN THE KITCHEN

The Good Neighbour kitchen provides many capabilities from its central core, a focused, wide-ranging functionality that was carefully scoped before the installation.

“We invested extra in the kitchen from the initial budget,” says head chef Matt Macaskill. “It was about doing more with the limited space we had.”

To achieve this the kitchen was installed with a Waldorf Bold chili red pasta cooker, cooktop, oven range, chargrill and two fryers.

The multi-use nature of the equipment was vital. “We can use different parts of the oven for the different tasks,” says Matt, “So we still run service while prepping across the entire day.”

The centralised nature of the operation helps ensure everything can be controlled from one key point, “so you run (and reach) everything from the middle of kitchen, one person can oversee everything. It makes it all the more functional for a busy service.”



HERE'S MY HUNGER, CAKE ME BABY.

While all chefs are creative in their own right, cake baking and decorating is certainly a genre all on its own. For Alessandra Estrada, owner of Cake me Baby, this creativity doesn't stop at the cakes. It's in what they serve, how they present it... and how they bake it in the first place.

Within Alessandra's busy café on Askew Road in London you'll find all manner of amazing bespoke cakes and edible creations – from fresh baked goods, designer iced biscuits and pre-made takeaway cakes through to Aero-Press coffee, pressed flower tea and organic juices. Then there are the inventive custom cakes the brand has built its reputation on.

“When designing Cake me Baby, we wanted to create a cake shop like no other,” says Alessandra. This meant looking at every facet of the business.

“Bringing nature inside, we have real birch trees that display our merchandise, alongside custom-made birch dollhouse furniture. Our environment represents the tongue-in-cheek sense of humour that we bring to all our bespoke orders”, she says.





PROJECT SUPPLIED BY CCE GROUP LTD

“The Turbofan oven... takes pride of place in the kitchen.”

The response to these efforts has been overwhelmingly positive. Since Cake me Baby opened the café doors late in 2014 they've undergone a process Alessandra describes as a “baptism of fire”. They've recently introduced cake-decorating master-classes on Sunday afternoons and in the summer will host a Chef's Table in their private garden.

The success of Cake me Baby comes down to ingredients, preparation and the wild forms their final products can sometimes take.

The cakes combine the best of North American cake craft with French patisserie, specialising in dietary-restrictive baking. The business is also known for their uncompromising quality and aesthetic, and the unique (sometimes outlandish) nature of their cakes.

“Here at Cake me Baby, we have no shame,” says Alessandra. “This means we're more than happy to make erotic cakes, narcotic-related cakes... pretty much whatever you want – there's no judgment!”



IN THE KITCHEN

When it comes to her kitchen equipment Alessandra is full of praise for the Blue Seal Turbofan oven, which she says “takes pride of place in the kitchen.”

“The oven rocks! It's like the Tardis,” she says. “We've even managed to bake an entire wedding cake in it, in one smooth move.”

“It purrs like a kitten and it's amazing how quickly it heats up for the early morning bake. The oven also bakes very evenly, which means less topsy-turvy cakes,” she adds. “Need four dozen cupcakes? With the Turbofan it's no problem!”

“We always say the kitchen is ‘where the magic happens’ and clearly, there wouldn't be much magic without our Turbofan beauty.”



ACACIA PRISON SERVES UP FOOD WITH PURPOSE

‘Prison food’ is a phrase often used to describe an unpleasant meal – one lacking any redeeming feature. Look behind the scenes at Acacia Prison’s kitchen though and you’ll find a greater purpose behind the preparation.

Serco opened the all-male, medium security Acacia Prison in 2006. Now, with a recent expansion, the Western Australian facility has the capacity for 1,400 prisoners. This has allowed Serco to expand rehabilitation and reintegration programs, efforts crucial in the reduction of re-offending behaviour.

One area targeted for these efforts was the prison kitchen. From here prisoners are provided with three meals a day – a continental breakfast, hot or cold lunch, and hot dinner. The menu rotates every five weeks and meals are pre-approved by an independent dietician to ensure each meets both Australia’s regulatory standards and nutritional requirements.

Managing such a kitchen may not be seen as the most glamorous job in the world but, for Peter Tischhauser, it’s definitely a rewarding one.

As Food Service Team Leader Peter is responsible for managing a team of six professional chefs and supervising the production of around 87,000 prison meals each month.

Perhaps more importantly, Peter also runs an on-site training kitchen, where he helps to provide prisoners with a promising future – and produces about 350 meals a day for staff and visitors, 7 days a week.

Currently, Peter employs 70 prisoners in this kitchen – over half of whom are working towards a Certificate II in Hospitality (Kitchen Operations), or a Certificate III in Hospitality (Commercial Cookery). This training is provided via the Department of Correctional Services, and the West Coast Institute of Training.

After 13 years working in prisons as well as working for the Australian Culinary Federation, Peter has a considerable level of important industry knowledge to pass on. He speaks highly of the training



PROJECT SUPPLIED BY ARCUS AUSTRALIA, WESTERN AUSTRALIA

program and the results it provides in assisting prisoners to successfully reintegrate into the community.

Controls on the program are very strict. Prisoners are not, for instance, permitted to sample seafood, or exotic fruits and vegetables due to their “luxury” classification. However, as part of their training, they are permitted to cook a single dish using the ingredients – which is then served to a staff member or visitor.

Such control has not dimmed the appeal of the program though, nor prevented prisoners from receiving valuable experience.

“Since we opened the kitchen, the apprentices have all worked extremely hard,” says Peter. “They often come an hour and a half early to work and finally have some kind of purpose.”

“Many of our apprentices never felt particularly good at anything - and this makes them realise they can be good at something. It gives them self-esteem, discipline and a lot of self-pride,” he says.

“They [prisoners] will often work all day on their apprenticeships, and then they go home [return to their unit] and read and study. Most of them are very keen, and the program has been very successful.”

An indication of this success is the recent expansion of the kitchen facility. The prison has created, in partnership with Moffat, a new commercial-grade kitchen and hospitality suite featuring the latest technology and equipment.

IN THE KITCHEN

The range of cooking the apprentices need to complete is significant. As well as producing meals for staff and visitors, they also produce food for internal functions, and the visitor’s café.

The line-up of Moffat equipment includes a Convotherm gas 20.10CCET, electric 10.10CCET, Waldorf 800 ranges and fryers, as well as other Washtech, Crown and Friginox equipment.

“We chose Moffat as we want our apprentices to use the same equipment that they will in the outside world. We asked ourselves which equipment would give the students the best possible advantage,” says Food Service Team Leader Peter Tischhauser.





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OUR PEOPLE MOFFAT AUSTRALIA



MEGAN TREACY

Given her extensive estimating and sales background in the shop-fitting industry, the move to Moffat four years ago provided a natural next-step for Megan. To her role as Sales and Office Coordinator she now brings a well developed skill-set and love for digital marketing.

With an interest in interior and digital design she relishes the opportunity to occasionally employ her creative skills in a professional context.

Megan's flexibility and problem-solving skills allow her to manage the various day-to-day pressures and demands of the work. Perhaps these powers are the result of Megan's pop culture compulsion – one of her interests is collecting Wonder Woman memorabilia.

This sales superhero is no stand-alone crusader however, describing her team as an "awesome group of people". Her goal is to now use her education and skill-set to its full potential for the good of the company (with or without a 'lasso of truth').

OUR PEOPLE

MOFFAT NEW ZEALAND



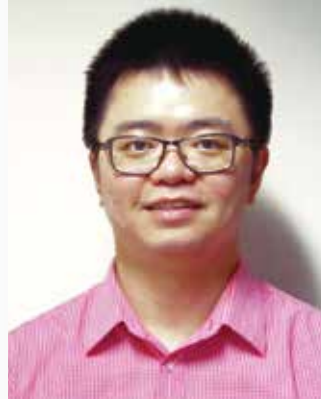
STEEN
TOENNESEN

Originally from Denmark, design engineer Steen's keen eye has helped shape Moffat products since 2005, when, lured by interesting challenges, he jumped at the chance to join our team. That's not to say his past experience was dull, in previous roles he designed go-karts and large-scale boiler equipment.

Steen is now responsible for designing and detailing new products, mainly in the Turbofan convection oven range. His daily tasks involve 3D-CAD design, prototype development and detailing components and parts for production.

Steen enjoys the diversity of challenges and the size of Moffat. This allows him to follow projects from the start of development to final implementation – products that must be at once robust, functional and cost efficient. Never an easy balance, Steen attributes his success here to an eye for detail and problem-solving abilities.

Outside of work he puts these same skills to use on the house and garden, at various woodworking projects and out on the boat fishing.



JASON
CHAN

With an accounting background and previous work for MYOB Jason Chan has always kept his eye out for opportunities to further his skill-set and develop his career. His need for a challenge is our gain – our Management Accountant now comfortable after two years in the role and keen to extend himself further.

Here he finds the diversity of the role means there's never a dull moment. From preparing management reports to negotiating with external auditors to assisting internal customers and much more, Jason's days are full. His diligence, professionalism and focus ensure every report and account is accurate, timely and communicated clearly.

Away from work like is equally busy. While he's a keen football fan and appreciates a good movie Jason's weekends are often spent as "a full-time chauffeur taking the ladies (his wife and daughters) to shops, classes and parks".



ROB
SMILLIE

Our recently appointed Regional Export Sales Manager for the Pacific, Rob is responsible for maintaining and growing the sales and specification of our products in PNG, Fiji, Cook Islands, Samoa, Vanuatu and many more important markets throughout the region.

Here Rob supports both market distributors and the exporting contractors from Australia and New Zealand. Having spent six years as a hotel General Manager in Vanuatu Rob has an affinity for the island nations, and the strong ties he's forged with the culinary industry also aid his work. His partner Sarah's an accomplished chef in her own right and he has supported the development of the Vanuatu Salon and Chefs team, traveling with them to competitions in NZ and Australia.

While busy with work Rob finds time to enjoy barbecuing with friends. And, what with growing his own produce, enjoying Sarah's culinary efforts and tinkering with all things electrical, Rob is undoubtedly in his element in the new role.



ADELAIDE'S HEALTHY OBSESSION

Offering super health-conscious food is a rising trend for many inner city cafes and restaurants, but it's nothing new for Argo on the Parade. Four years on and the clear vision of this café marks it as one of South Australia's most popular and successful.

Daniel Milky manages this family-owned business with his parents and seven siblings. The Milky family has composed a straightforward concept – to make healthy food both accessible and delicious.

For 59 years Argo on the Parade was a bustling continental deli. Some of the original owners were from Daniel's family. But after they sold the shop in the early 2000s business dwindled, and it eventually closed. A few years later Daniel and his family resurrected the site and gave it a modern makeover.

Argo on the Parade now caters for a wide range of food intolerances and preferences from low fructose diets to gluten intolerance, veganism and vegetarianism. Such diverse requirements might have restricted the results but the cafe offers a varied, mouth-watering selection of contemporary, fresh cuisine. Their concept is working. It is attracting customers in droves.

"I was only 23 at the time we opened Argo on the Parade, back in 2010", he says. "It's been five years of absolute craziness since then."

Daniel describes the café as having eclectic appeal. A celiac himself, and with vegan sisters, the family wanted the café to be inclusive.

"We don't just attract one narrow group of customers," Daniel explains. "We want everyone to feel welcomed and comfortable. We wanted to create a place where you can come with your friends and not have to worry about anyone feeling excluded because they have an intolerance or because they are choosing a more ethical lifestyle. It's a very community focused, family-driven shop. It's also probably the busiest in Adelaide."

As well as seating 110 people the café offers takeaway food and coffee. Demand on the kitchen is considerable. Typically there are up to 25 staff working in the restaurant at any time, including three baristas. "Even if there is a line out the door, you can still expect to get your coffee in less than four minutes", comments Daniel. He explains that it is the commitment to fast and efficient service that keeps the customers coming back.



PROJECT SUPPLIED BY STELLAR SOLUTIONS, SOUTH AUSTRALIA

At Argo on the Parade importance is placed on being a non-judgemental environment that is accessible and warm. There's no judgement or food snobbery.

"We don't judge people for what they choose to eat", says Daniel. "We want to support people and enable them to make healthier choices. But, of course, what they end up eating is up to them."

Ahead of the crowd and with queues out the door – for Adelaide, Argo on the Parade has become a healthy obsession.

IN THE KITCHEN

A really busy café generates a lot of dishes, which can lead to time and labour inefficiencies. To combat this Daniel asked Moffat to install a Wexiodisk WD-153 ICS+ conveyor dishwasher. This has reduced the usual four staff washing dishes to just the one, or perhaps two when busiest. In addition, Argo on the Parade has installed Moffat's Wexiodisk PRM-90 corner pre-rinse machine, a chain drive and a Wexiodisk sorting station.

Further efficiencies have been gained since the cafe installed three Turbochef Söta speed cook ovens.

Daniel knows these ovens well and thinks they are amazing. "I find they work best when I am actively involved with the process - designing the menus and helping staff use the ovens in the most appropriate way," he says. "That's when the machinery really shines".

Daniel explains that since installing the Söta speed cook ovens they have been able to reduce toasting time on menu items such as sandwiches from seven minutes down to one and a half minutes. So the customers get in and out of the café quickly, they're happy for not waiting too long, and Argo on the Parade maintains a rapid pace of turnover.

“ We want everyone to feel welcomed and comfortable. ”





THE MEXICAN WAVE

For the last four years Moffat has ridden a wave of success in Mexico thanks to burgeoning relationships with key chains, a rapidly growing market and the considerable spotlight provided by a major local expo.

In Mexico City the annual Abastur expo draws a huge range of industry movers and shakers. The population of 119 million in Mexico provides considerable growth opportunities for Moffat and, with 21.2 million of those people in Mexico City, the exhibition provides a strong focus point for our efforts here.

Its organisers describe Abastur as “the biggest and most important show in Latin America for the Hotel, Restaurant and Catering sectors.” Here over 400 exhibitors greet more than 20,000 visitors within 28,000 square metres of display space.

The last show was held in September 2014. Here Moffat co-presented with distribution partner, Grupo Alpha, who also used the event to celebrate 40 years of successful trading. On display were the range of Turbofan convection ovens – technology that has been picked up by a number of businesses throughout Mexico.

Turbofan is popular due to its compact size and consistent output. The oven is already used by Cup Stop (an offshoot of the Toks group of restaurants), by Mexico’s oldest bakery El Globo, which has now grown to over 250 outlets since 1884, and by Fournier Rousseau – a rustic French bakery chain known for the small 20sqm footprint of its stores.

Serving both existing and new clients requires a dedicated team. With local partners providing over 30 sales consultants in the Mexican market Moffat’s work is also bolstered by ex-pat Kiwi Andrew Scouler, who is contracted in a market development and logistics role.

According to Stuart Murray, Moffat’s General Manager Sales and Group Export Manager, it’s an exciting time. “Keep an eye on Mexico,” Stuart says, “It’s a market that is really developing – and it’s now offering really sophisticated dining and food service experiences.”

As a gateway into this market Abastur is the perfect arena in which to introduce equally sophisticated new technology. Moffat has now exhibited at the event for four years and, with new exciting opportunities on the horizon, the company’s presence in 2015 seems a sure thing.



IS YOUR OVEN COSTING YOU TOO MUCH?

Since its' debut in 2013 Moffat's Turbofan E33 ovens have provided a wide array of strengths to its users. The great reputation these ovens enjoy is in no doubt. With all the space, none of the waste, results delivered in the best possible taste, the choice to invest in an E33 certainly stands to reason.



In the hospitality industry, operating your commercial kitchen as efficiently as possible is vital. With tight margins, there's no room for your staff or your equipment to be under-performing.

Powerful, versatile and very cost effective, the two E33 convection ovens have been carefully developed to increase productivity without increasing unnecessary expense.

Here are five key features of the Turbofan E33 convection ovens that make it a cost effective solution for your business:

1. COMPACT CATERING EQUIPMENT - ALL OF THE SPACE, BUT NONE OF THE WASTE

The first obvious capability for each is with their size. Both the E33T5 and E33D5 have a compact 610mm wide footprint and deliver a substantial five 1/1 Gastronorm tray capacity with 85mm tray spacing. This means they offer a wider range of functionality – from a commercial cooking/baking oven to a multi-purpose convection oven.

2. POWER AND EFFICIENCY

It's no secret that commercial kitchens are high energy users, consuming roughly 2.5 times more energy per square metre than any other commercial space.

Adding to savings in space are reductions in energy use. The new E33 models now have two fan speeds, an improvement on the high performing bi-directional reversing fan system, and with 5.8kW of heating power quality results can be achieved faster and more efficiently.

The two-speed fan also provides greater control. High speed provides the power of maximum heat penetration, low speed provides the precision (and limited energy output and costs) for more delicate products. The vitreous enamel oven chamber lining adds to this

efficiency, with less work required from the motor to ensure the heat stays for longer.

3. CAREFULLY REGULATED MOISTURE CONTROL

The E33 has also been a welcome addition in many kitchens thanks to its five-level moisture injection mode. Food loss from product shrinkage is limited and succulent food results guaranteed and, with no drainage required, installation is quick and easy.

4. CONVECTION OVENS – PROVIDING EASE OF USE

Whether you choose digital or touch control the E33 takes the guesswork out of your day-to-day operation. Controls include manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and an optional core temperature probe.

5. PRE-PROGRAMMABLE COOKING

The E33T5 touch screen model allows users to make the most of the oven's functionality and pre-programming usability. The icon-driven menu ensures staff can be quickly trained to operate the oven to the highest level. A USB port is also available as an option to upload menus – providing yet another reason for the success of the E33.

The E33D5 digital model features electronic time and temperature control for precision and accuracy with digital display. Up to 20 cooking or baking programs can be stored with 3 stage cooking and stage end alarms so it will suit virtually any application.

To see how a Turbofan E33 oven can benefit your business ask for a demonstration in one of our recently improved training facilities in Sydney, Brisbane and Melbourne in Australia, and in Auckland and Christchurch in New Zealand.



THE GOOD OIL. THE GREAT RESULT.

When it came to hitting the jackpot of capability and efficiency Christchurch Casino's considerable planning behind the scenes ensured nothing was left to chance with their kitchen redevelopment.

The recent redevelopment of the Christchurch Casino's hospitality offering was befitting an institution based around calculating percentages and maximising gains. Here, a well-focused and coordinated range of small changes has delivered some big results.

One of the big changes has been with the installation of Filtamax oil filtration technology in the casino's kitchen. The decision was part of a huge overall process carefully assessing and scoping areas for improvement. Casino Kitchen Manager Richard Hingston said that as part of the redevelopment project "we reviewed the whole way we were doing things."

This included how the kitchen dealt with cooking oil. "We had contractors in every day taking the oil away. There seemed to be no price difference between filtering and removal," said Richard.

"We checked the labour commitments too, and the kitchen-hands

here are not taking any more time at the end of the day with the new system," said Richard. "These employees also had to safely administer the system, and the casino focused carefully on the preparation and training of staff."

The popular chef said, "Looking back, the decision (to install Filtamax) was a no-brainer". With several months operation behind them the impact of these systems have gone far beyond simply enhancing quality and extending oil life.

"This was a key point to the project – it was all a very well-considered process."

It needed to be. The kitchen facilities serve the casino's Southern Café, Mashina Lounge, Monza Sports Bar, Valley and Diamond bars. All up there are 400 seats in total. "With the function capability of the casino we're often called on to serve 300 guests quickly – so



the kitchen gets put through its paces,” said Richard.

With such quantities the cost benefits from the filtration system were considerable. “We’re saving \$4,800 a month from what we were spending,” said Richard, “and then there’s the rebate we get for selling the oil.”

This rebate was “a great bonus”. First, Richard stated, it was important the casino support another local business, and the arrangement with Southern Biofuels is mutually beneficial. The environmental advantages of the process were also a focus for the casino, with former waste products now turned into a cost-effective renewable resource.

The final result has gone beyond simple cost benefits however, with the investment in Filtamax a good sign the casino is leading the way. In September this was recognised with Mashina winning a coveted

Hospitality New Zealand 2014 award for excellence, taking out the best new, redeveloped bar / restaurant category.

Winning the category was no small feat and an excellent reflection of the hard work behind the scenes. Hospitality New Zealand chief executive Bruce Robertson stated that the finalists for this award displayed “outstanding levels of innovation, customer service and business professionalism”.

“ We’re saving \$4,800 a month from what we were spending... ”



BIGGER FISH TO FRY

Port Lincoln is now seen as a culinary destination of the South Australian peninsula and, with some of the country's finest and most abundant seafood, The Fresh Fish Place lies at its heart. To handle growing demand they've recently reeled in some new equipment.



For five years owners Craig and Sandy McCathie have worked hard to establish culinary tourism in the region, transforming a humble fish and chip shop into a must-visit destination within the highly popular 'aquaculture' trail around the South Australian peninsula.

The Fresh Fish Place now offers factory tours, tasting experiences, ever-popular culinary classes, a homeware gallery and factory-direct produce – in addition to their renowned fresh seafood café.

In the last twelve months the venue has also featured in several TV programmes with a number of notable chefs and TV personalities, including Grace Barbe, Adam Liaw, Matt Moran and Matthew Evans, making the trip south. Last year on a visit to South Australia the Governor General, Sir Peter Cosgrove and Lady Cosgrove popped in for a meal also – further raising the venue's profile.

With this leap in profile and an already glowing reputation far



greater numbers are coming through the doors. Craig and Sandy felt the need to up-scale the kitchen to cope, and approached Moffat to secure another Waldorf twin pan gas fryer.

“The Waldorf Bold fryers we originally got from Moffat were doing such a good job,” says Craig. “But we just couldn’t keep up with demand.”

“We’ve been extremely busy in the café, and we thought a third fryer would enable us to really beef up our lunchtime operations.”

“The new deep fryer also fitted perfectly into the kitchen, as we had a Waldorf Bold bench that was the same depth as the deep fryer,” he says. “So we simply slipped out the bench and slipped in the fryer and it fitted the nook perfectly. It was all very easy.”

The addition to the kitchen has ensured the café can continue to consistently deliver a range of renowned seafood; flake, garfish, whiting, Coffin Bay oysters and local southern calamari – all prepared in a famously light, tempura-style batter.

McCathie says the high-end kitchen technology has helped ensure a very high level of quality. He also points out the importance of choosing equipment that can scale to meet the ever-increasing demands of the business.

“When it comes to our culinary cooking demos we’re only in our second year... and things are just starting to heat up,” he says.

“It’s part of our mission to host some of the top chefs from around the world here at The Fresh Fish Place. To do that we need to provide them with the best equipment to cook on. It’s why we turned to Moffat in the first place.”





ITALIAN DREAMS. AUSTRALIAN REALITY.

A couple of popular sayings spring to mind when considering Adelaide's new Bar Torino – in particular “good things take time” and “it runs in the family”. For owner Nick Favaro, good food and drink is in his blood.



Though it only opened in February this year Nick says Bar Torino has been “in the works” for ten years. With his Italian family in hospitality for over three decades now and Nick’s long-term ambition to start his own venture, the sustained dreams and hard work have paid off with a successful opening and ongoing patronage.

After finding a suitable site for the bar in 2013 Nick left behind a career as an accountant and embarked on a research trip to Europe. Here, he focused on exploring his Italian heritage and learning as much as possible about how Italians and Spaniards eat, drink and enjoy life.

“In Europe food and drink is so much a part of the culture. It’s about refined enjoyment. It brings

people together. We wanted to bring a bit of this home to Australia,” Nick says.

Now, with Nick and his sister Jessica running Bar Torino and the pair sharing ownership with their parents, the family has together shaped the venue into a unique and memorable dining and drinking destination. The bar’s popularity is due in no small part to the balance it delivers.

“We have a great bar with a wide variety of drinks (including some unique gins), and an elaborate shared menu,” says Nick. “We want everyone to drink responsibly so you can come in from 11am to midnight and you’ll always find something delicious to eat as well as drink.”



PROJECT SUPPLIED BY STELLAR SOLUTIONS, SOUTH AUSTRALIA



The food is fun, relaxed and communal. The “bar bits” menu includes such tempting tastes as house-cured meats and popcorn drizzled with honey butter – then served with salted caramel sauce. The interior of the bar also has a warm, European feel with whitewashed walls, black tiles and lots of rustic, wooden tones.

Open for 11 hours a day, six days a week, and with seating for 120 people, demand on the kitchen is considerable. The kitchen and bar area is also on display to patrons. So it’s important that it’s in keeping with the contemporary, sophisticated fit-out.

“In Europe food and drink is so much a part of the culture. It’s about refined enjoyment.”

IN THE KITCHEN

When setting up their kitchen Nick turned to Moffat, before installing a whole range of the high performing Waldorf 800 Series equipment. This includes a Waldorf twin pan gas fryer, a chargrill, salamander, cooktop and target top.

To add to this impressive line-up of powerful equipment, Bar Torino has installed a 10.10 and 6.10 gas Convotherm combi-steamer oven as the double-stacked backbone of the kitchen. There’s also a Turbofan prover holding cabinet, a Friginox blast freezer and for a productive dishwashing solution, a Wexiodisk dishwasher and Washtech dishwasher.

“Moffat offer good products, and have personable, on-site service”, says Nick. “We’ve only been open a short while, but so far, I think we’re all quite impressed with the equipment.”

With a technology line-up like this, and Nick’s passion helping to drive it, Bar Torino will continue to offer culinary treats and beverage delicacies – bringing people together to share in his Italian dreams.



THE **SWEET** CENTRE

To achieve consistency across their range Divine Cakes and Desserts needed to upgrade their bake house equipment – and not lose a day of production. A spoonful of sugar (and careful product scoping and installation) helped the change go down.

“The results have exceeded our expectations”



In Canterbury Divine Cakes and Desserts has become a sweet sensation. A non-negotiable focus on only using fresh ingredients in their cakes, mousse cakes, cheesecakes, tarts and gateaux has seen the business go from strength to strength since first opening in 2003.

The Divine Cakes bake house supplies both the company's four stores and a thriving wholesale business. At this bake house Divine Cakes owners Craig Rust and Janine Kenyon faced the challenge of replacing their aging equipment. The two single rack ovens and deck oven were cumbersome and inefficient and unable to deliver the quality output required.

Turning to Moffat they were looking for a modern, single solution that minimised floor space and maximised efficiencies and consistency.

The resultant delivery and installation of two key pieces of equipment, the Tagliavini rack oven and a cake slicer, have provided exciting new capabilities to the commercial kitchen.

There was some trepidation from staff initially. Their professional concern was that the rack oven would affect the final product.

Certainly, such rack ovens are not recognised for cake baking capability. But the Tagliavini is in a class of it's own. Rather than the problems of thickened crusts and peaked tops the oven produces a cake with an even-surfaced, soft crust.

"The results have exceeded our expectations," says Craig. "The product is more evenly baked, the oven itself is extremely economical and it gets up to temperature very quickly – and maintains that temperature."

The programmable Tagliavini also allows users to set up consistent recipes, pre-programmed product specifications that "take the guesswork away from any baking variables," says Craig. Furthermore, the fan speed can be reduced to provide the gentlest of baking conditions for the most delicate of products.

With extensive staff training from Moffat assisting with the programming of the oven and the demonstration of baking results the fears of staff were quickly allayed. The programmed ovens deliver the highest quality cakes in required volume, while the cake slicer gives a constantly even product that the steadiest hand could not achieve.

With a quick, stress-free handover both the owners and bake house staff are happy the new equipment does service to their product – turning real ingredients into the delicious moist baking their customers know and expect.





THE NEXT GENERATION OF CONVOTHERM

The Convotherm 4 series was carefully developed to deliver a new level of reliable, innovative cooking. After its launch at Melbourne's Fine Food expo late last year, the next stop was Brisbane. Here the audience again had a chance to get up close to the sophisticated new combi-steamer.



The Convotherm 4 range reaches new heights in power and precision. These heights were literal in Melbourne with the launch of the new range held on the top floor of the Eureka 89 tower – the tallest building in the southern hemisphere.

Moffat's Managing Director, Greg O'Connell, introduced the new Convotherm 4 range, with General Manager of Sales and Marketing Michael Lillico acting as MC for the evening.

Convotherm chef Andy Rabenseifner travelled from Germany to explain some of the key differences and new benefits and well-known Melbourne chef Scott Pickett shared some tips on his experience of using Convotherm combi ovens in his restaurants. Comedian Dave Hughes provided

some hilarious observations to finish the evening's celebrations.

In Brisbane the event was similar in attitude and altitude, this time taking place on level 78 of the Gold Coast's Skypoint Q1 tower. As with Melbourne two combi ovens were on display, with Moffat's Queensland Sales Manager Steve Hehir introducing the new range.

Combi-Steamer Product Manager and Executive Chef Perry Peters outlined the features and the difference in productivity and food quality, with Moffat sales staff and chefs Daniel Clare, Stephen Bruce and Steve O'Keefe highlighting other key features of the functionality of the combi ovens..

With great crowds and positive responses, both launches were great successes, and the Convotherm 4 series looks set for introduction across a wide range of culinary applications in 2015.



The reasons behind the refinement



Industrially designed by Porsche and constructed in Germany, Convotherm is already a premium oven brand in the Australian market. While it would have been easy to sit back and avoid messing with a winning formula there was always work going to evolve and improve the technology.

These efforts have been meticulous in focus says Moffat's General Manager of Sales and Marketing Michael Lillico, with the design process, "extremely thorough, involving extensive market research, testing, benchmarking and re-testing."

The result? "We've now gone from offering fourteen Convotherm models to offering fifty-six, with seven capacity options," says Michael. "So we're providing a more tailored product that's even more closely aligned to our customer's requirements."

The features of the new technology back this approach of user-friendly design and choice. One key difference here is the choice in panel interface. There are two distinctive options: easyTouch – a 9-inch, touch-screen with a configurable user interface, and easyDial – manual operation with all display functions accessible at a glance on one level. Also of note are the range of premium features that now come as standard. These include Advanced Closed System+, the sure-shut function doors on tabletop appliances, HygenicCare antibacterial surfaces in the operating areas and a USB port integrated control panel.

Chefs have also warmly welcomed the sleek new look and space-saving footprint of the range – this sophisticated design proving ideal for open-plan restaurants where the kitchen is on display.

Moffat also provides individual training and cooking demonstrations for all of the new Convotherm ovens at recently improved training facilities in Sydney, Brisbane and Melbourne in Australia, and in Auckland and Christchurch in New Zealand.

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