

The logo for Moffat, featuring the word "MOFFAT" in white capital letters on a blue rectangular background. The letter "O" is stylized with a red and white circular design inside it.

MOFFAT®

# connection

A NEWS BULLETIN FOR THE FOOD INDUSTRY

SPRING 2015

GROW, FEED  
& EDUCATE IN  
BYRON BAY

MORE THAN PUB GRUB  
A MOUNTAIN BASE  
BY THE SEASIDE  
SCHOOL KITCHENS



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

**The review of our business and making plans for the future forms part of our daily thinking. Change requires all of us to embrace the opportunities.**



Looking back, this past year has been one of real growth for our business. All markets have made strong contributions to our performance. The UK and USA businesses have continued strong market development. New product introductions in these markets have been very well received and will assist with further growth in the years ahead. We are particularly pleased with the success of the Waldorf Bold range of products introduced into the UK market. The expansion of the Turbofan range of convection ovens has also been a critical development in these markets.

The Australian, New Zealand and other international markets have also performed very well. Our focus on developing opportunities with our partners with the introduction of new products and high quality customer service and support is fundamental to our success.

Exceeding our customer's expectations is our number one priority. To achieve this we will ensure product and service innovation continues to drive our business. In today's competitive marketplace, and with the ever-changing needs of these customers, fresh thinking is not optional – it's mandatory.

Developing business in the emerging markets is also a priority. Our dedicated Export sales team is very active in growing this sector.

As our customer base evolves with the consolidation of many businesses, together with the rapid development of new trends, we are very fortunate to have dedicated staff around the globe whose passion and expertise is well placed to take advantage of these opportunities.

On 1st July we celebrated our 15-year anniversary as part of the Ali Group. The Group's synergies provide real benefits for our customers. We started with a plan in 2000 and, with the support of all our stakeholders, we have continued to exceed the objectives of this strategy.

I hope you enjoy this edition of Connection as it is full of many success stories from our customers. Sharing success is how strong partnerships continue to deliver profitable outcomes.

As always, I look forward to receiving feedback on the magazine. Any ideas you may have for future editions are very welcome.

Regards

**Greg O'Connell**

GROUP MANAGING DIRECTOR

## **ON THE COVER**

THREE BLUE DUCKS RESTAURANT  
& CAFÉ IN BYRON BAY - 'THE FARM'



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# 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



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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.



# 400 CHICKENS, 32 HECTARES AND **THREE BLUE DUCKS**

Since it opened in March this year Three Blue Ducks Restaurant & Café in Byron Bay has been attracting rave reviews and droves of foodies. With its spectacular hinterland location, mouth-watering menu, and sustainable ethos it's not hard to see why.

“It’s simple cooking here, and we just need consistency and reliability...”

PHOTOGRAPH BY ANT ONG





Incorporating a laid-back restaurant, takeaway café and fresh produce store, Three Blue Ducks is part of The Farm Byron Bay - a 32-hectare property with a focus on sustainable farming practices, and a mission to “grow, feed and educate” the community.

Set up by long-standing chef friends Darren Robertson and Mark LaBrooy, together with three business partners, the new restaurant embodies the same down-to-earth character that made its Sydney forerunner so successful.

While the decision to move to Byron Bay was recent Darren says the rural restaurant concept has been a long time in the planning.

“We spoke about the idea years ago. We have a little kitchen garden [at Three Blue Ducks] in Bronte and it was always our plan to have a farm one day. We looked at some rural properties in Sydney but nothing was quite right,” he says. “Then this opportunity just came up, and it all happened really quickly.”

“When it came to opening in Byron, we went quite large in the planning and, well... we just hoped people would turn up.”

And turn up they did. Following its launch in March, Three Blue Ducks had over ten thousand visitors in the first two weeks. They now serve an average of 600 customers a day. “Everything is working, people are coming back and we have a nice local following.

We’ve been really lucky with our staff and have attracted some really great people,” says Darren.

Thanks to their magnificent rural location they also have everything they need at their fingertips. They are rearing a range of livestock (including Scottish Highlander cattle and Berkshire Black pigs) and have close to 400 chickens, a series of beehives and, according to Darren, “acres of veggies which are growing at a rate of knots”.

The restaurant itself seats around 90 people and there is also the takeaway café with a mouth-watering menu, an outdoor picnic area where people can relax and enjoy the rural atmosphere, and a fresh produce store – which offers local, organic fruit and vegetables and weekly groceries.

The Farm also sub-lets land to other local farmers. This means there’s a greater diversity of produce and that Three Blue Ducks can source the majority of their supplies locally. Their general rule is to only use fruit, vegetables, meat and poultry sourced from within 400km of The Farm.

While the whole set-up sounds completely idyllic Darren admits they’ve all been so busy getting everything up and running that he sometimes needs to take a step back and remember how great the whole thing is. “It’s a bit of a dream really,” he says.

“It’s an interesting business model, having micro-businesses on the one property, and I think this is where the dining scene is headed,” he says. “It’s all about reconnecting with farmers – and I’d like more places like The Farm, either in NSW or other states.”





## IN THE KITCHEN

When it came to fitting out his kitchen Darren relied primarily on advice from other chef friends and colleagues.

“Colin Fassnidge put me on to Moffat. He had recently decked out 4Fourteen, and was raving about the equipment, saying it’s solid and reliable. We were looking around at the time, so spoke to a couple of other chefs, and that was it. We followed their recommendations and went with Moffat.”

So far, Darren says the standout performers have been their two new Convotherm 410.10 electric combi-steamer ovens. The ovens are used for everything from baking fresh bread to steaming crab, to roasting bones for stocks or roasting veggies for service.

“It’s simple cooking here, and we just need consistency and reliability,” he says. “The ovens also clean themselves, which is nice! It’s early days, but we’re really happy with the equipment at the moment,” he adds.

As well as the Convotherm ovens, Darren and his team also chose to invest in an impressive Waldorf Bold fit-out, in a dramatic black enamel finish. This includes a chargrill, griddle, bratt pan, oven range and a fryer. Darren says they chose this equipment based on reputation and aesthetic strength.



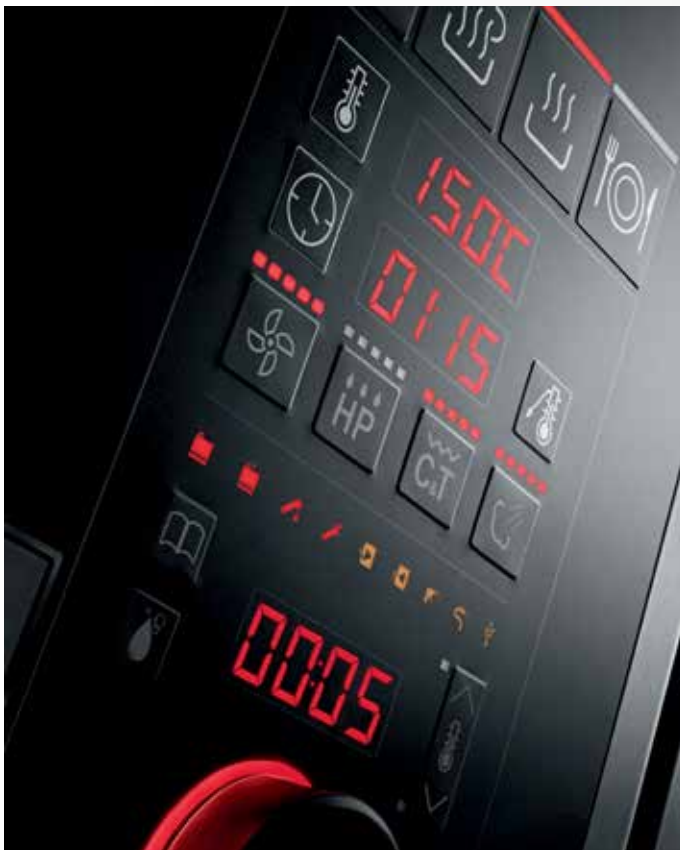
“All of the kitchen, bar and bakery is completely open. It’s nice for the chefs to see people in the dining room, and for guests to see real cooking going on.”

Also in the kitchen, are two new Washtech dishwashers – a pass-through dishwasher and a GM glasswasher. While the dishwashing equipment has performed quickly and effectively so far, Darren says it is Moffat’s servicing of the machines that he found to be the most impressive. “Even if we weren’t sure about something, the Moffat guys would come out on the day to help, and that’s unbelievable,” he says.



# TAKING THE FOREFRONT: THE CONVOTHERM 4

After a successful launch late in 2014 the Convotherm 4 Series has gone from strength to strength. Now, with initial interest translating into solid, ongoing sales growth, it has taken a rightful place in the foreground of hospitality operations of all shapes and sizes.



While Moffat was always confident of the innovation and improvements at the heart of the new series the company still carefully planned and closely watched its 2014 debut. After all, it was the first re-release of the popular series since 2002 – and there's always someone who'll ask, "Why mess with a winning formula?"

With the new features, improved usability, greater efficiency and cost-effectiveness delivering widespread esteem the new combi-steamers have answered any doubters with typical power and precision.

The success of the Convotherm 4 undoubtedly is in part due to the variety of on offer. With 56 models, 7 capacity options and 1000s of menu selections kitchens are spoiled for choice. But diversity is just one of the reasons behind the 4's success.

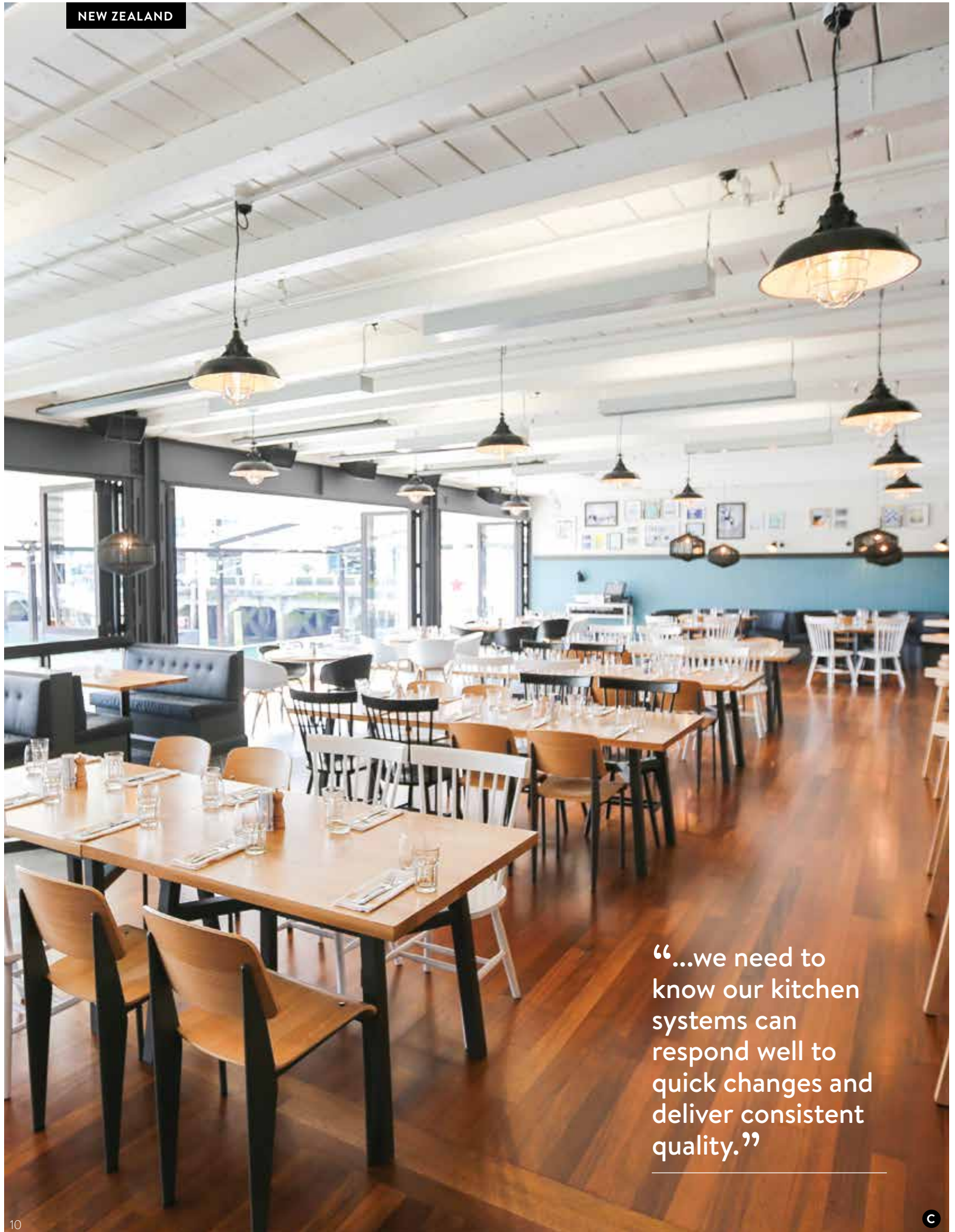
First impressions count and the sleek new look and small footprint have been well received. Investment in industrial design by Porsche

and renowned German construction has paid off with intuitive ease of use and more power from less space.

This ease of use is important in the choice of panel interface. There are two options here. The easyTouch is a 9-inch, touch-screen with a configurable user interface. The easyDial is a manual operation with all display functions accessible at a glance on one level.

There's now less of a 'formula' to the winning formula too – as a range of formerly premium features now come as standard. These include the Advanced Closed System+, the sure-shut function doors on tabletop appliances, HygienicCare antibacterial surfaces in the operating areas and a USB integrated control panel.

With such features it's no wonder the Convotherm 4 has found a home within such a wide range of culinary locations, including cafes and restaurants to convenience stores, supermarkets, hotels, schools and many, many more.



“...we need to know our kitchen systems can respond well to quick changes and deliver consistent quality.”



# IN THE WORKS. ON THE BUTTON.

**As public attitudes have evolved the entire hospitality experience, how and where people eat and drink, has needed to adapt also. Restaurants now need to offer a diverse drinks list – and bars serve high quality dining. For Barworks it's all par for the course. The thriving Auckland hospitality group is leading the way with a stable of unique bars known as much for celebrating cuisine as pouring beers.**

With 22 community-focused gastro pubs across the city, and more on the way, Barworks have ensured diners are now spoiled for choice when it comes to fine food and desirable drinks.

Much of their success comes from an idiosyncratic approach, where 'business as usual' means keeping things regularly irregular. Each bar is distinctive with a personality and vitality all its own. Each is also carefully matched to the community surrounding it, with brand, menu, service and fit-out varying widely.

Behind the scenes however there's a careful strategy and intricate systems ensuring individual establishments and the greater group work consistently, and to the highest standards.

Three of the newest sites, all established late in 2014, have Moffat technology at their heart.

On the waterfront, The Crew Club provides a bustling, high-energy and fast paced environment, seating up to 450 for drinks and dining. The kitchen reflects this, with the streamlined operation providing quality dining quickly and assuredly.

In Takapuna, Franc's delivers a more casual experience. Diners can show up in their jandals and still feel at home. Despite the relaxed feel and health-conscious menu, the open kitchen of the U.S. diner / Kiwi cuisine mix is still kept busy ensuring each of the 150 possible diners is served well.

Down the road Regatta is a different kettle of fish again. The seaside bistro provides a strong bar element while offering quality food, with fresh seafood the hero of the menu. Here again the kitchen is wide open, allowing diners to take in all the slicing and dicing.

Each of the kitchens has been carefully developed to deliver peak productivity, flexible preparation and aesthetic impact. Providing such capability is the Waldorf range, with a combination of fryers, target top ovens, griddles and ranges installed at each location.

"We've been working with Moffat over the years and the majority of our sites have Moffat kit," says Barworks Commercial Manager Andy Roberts "and we have faith in the gear."





PROJECTS SUPPLIED BY SOUTHERN HOSPITALITY, AUCKLAND



“Our menus change quite a bit, and we need to be flexible in the day-to-day operation,” says Roberts. “For example, we’re buying different large whole fish into the Regatta kitchen and preparing it on site on a daily basis. This preparation can change according to what we can source on the day, so we need to know our kitchen systems can respond well to quick changes and deliver consistent quality.”

Then there’s the aesthetic value. “It’s possibly due to the success of reality kitchen shows, but nowadays everyone wants to see what’s happening in there,” says Roberts. “So we need it to look good and be well presented. It’s great for us, we like to be open and honest and it gives us a chance to show the skills our teams have.”



Barworks Executive Chef Tony Smith oversees the operation and has the utmost confidence in Moffat technology. “Our chefs have tried and tested the Moffat tech and it consistently delivers for them,” says Smith.

The line between restaurant and bar has become very blurred in recent times. “People now expect to eat well at a bar, to have an enjoyable time and dine well too, and Moffat is a great behind the scenes partner to help us achieve this,” says Roberts.

**C** CRUISE CLUB **R** REGATTA **F** FRANC’S







# DEPENDABLE. DELECTABLE. REMARKABLE.



To say that the new base building at Queenstown's Remarkables Ski Field was 'highly anticipated' is somewhat of an understatement. With a \$20 million price tag, part of a \$45 million upgrade, the new building is a game changer. Now enjoying a bumper season, the field's new café and restaurant have helped shape a significant change in how visitors enjoy their overall experience.



It's a good result for both the local industry and the greater region, but one not without its challenges since construction first started back in 2013. With intense weather conditions, a remote location and a multi-faceted development everything went down to the final minute to get the project completed.

The final outcome is a truly remarkable building. The lower level provides rentals, retail shopping, ticketing and guest services and the upper level offers a massive dining area. Here there's space for seating 700 people inside, with an additional 500 out on the three-sided wraparound heated deck.

The change in culinary offering is marked and Jennifer Graham, the General Manager of Food & Beverage for NZ Ski, believes the new equipment has "changed the entire dynamic of the café area".

Such a result didn't come about overnight either. Through an extensive process ideas and potential





approaches were put forward to the board of directors and research was undertaken in the highly competitive North American market.

“We wanted to do something that hasn’t been done before in the ski area space in New Zealand,” says Jennifer.

“The board of directors needed the field to cater for the masses, to do so quickly and do so in a way that we could up our game in the quality and healthiness of the meals offered,” she adds.

This speed of service is an operational reality for any ski field. “Everyone wants to be out skiing, nobody wants to be queuing or

waiting for their food to arrive. When feeding quickly from a small space we had to maximise the efficiencies – and I think we’ve really done that,” says Jennifer. “We wanted the chargrill and the flat grill to provide the power and versatility to the process – to push out quality food quickly.”

“The improvement is huge,” she says. “Before it was mostly grab and go stuff – pies and fries. Now our biggest sellers are gourmet steak sandwiches, green chicken curries, hearty meals that provide more substance to our skiers. We’re doing stew, we’re doing sushi, we’re offering so much more and it’s changed the dynamic of the entire place.”

Southern Hospitality Area Sales Manager Mark Latham helped coordinate the project. “They put through 1,700 people on average between the hours of 10 and 3 each day,” he says. “So we needed equipment that could provide absolute consistency – and deliver and install it with absolute confidence.”

“The simple logistics of getting product to the site, and record snow falls for certain times of year, meant we always needed to be ready





PROJECT SUPPLIED BY SOUTHERN HOSPITALITY, QUEENSTOWN

“...we all worked well together to help ensure the entire space came together well.”



for adverse weather. Being a part of such a large build also meant real time pressures to finish before opening day,” says Mark.

The pressure was worth it. With a new ski lift, good snow and a great new building it’s no surprise visitors are now flocking to this outstanding field.

#### IN THE KITCHEN

The Remarkables is undoubtedly one of the premier southern hemisphere ski destinations. With this reputation and attendant popularity comes the need to deliver the goods each and every time.

Serving a huge number of diners with assured speed and quality meant not only careful scoping of the kitchen equipment’s power and adaptability but also establishing how, in the small space, the team could work with, it, moving quickly and efficiently. The Waldorf range was chosen as, with the low back configuration, it worked well in the island suite design.

From this range six HPO fryers, a Filta-max filtration system, a target top and a 120-litre bratt pan with electric tilt were chosen. A 1200mm chargrill, 4 burner cook top and dedicated 1200mm electric griddle with refrigerated base covered every other need the busy and bustling kitchen required.

“Moffat, Southern Hospitality, Project Mechanical, Project Stainless and FPG – we all worked well together to help ensure the entire space came together well,” says Southern Hospitality’s Mark Latham.





GAZI RESTAURANT

## THE FUTURE'S **WIDE OPEN**

**The open kitchen is here and it's here to stay. Initially it was perhaps the result of popular cooking programmes and the public's burgeoning love of culinary skill. But now many see putting a kitchen in the spotlight as a fait accompli.**

And why shouldn't it be? If the skill and artistry is there, and the technology can match it, the open kitchen can be a restaurant's greatest asset.

Such an approach is now a key consideration for any restaurant owner or operator upgrading their kitchen equipment. It's also a reason why the Waldorf Bold range has proven so popular in recent times.

"More and more restaurants are essentially running a front of house art space in the kitchen," says Michael Lillico, Moffat's General Manager of Sales & Marketing. "In these types of interiors the kitchen itself becomes like a theatre and every element of the food preparation and cooking is on show."

In high profile restaurants such as Movida Sydney, Monopole, Pony Lounge & Dining, The Press Club, Bentley Bar & Dining and Matt Moran's restaurant Chiswick the kitchen is very much a centerpiece. Waldorf Bold plays a crucial role in each.

In Melbourne the kitchen at George Calombaris' Gazi is essentially all Waldorf Bold. "The kitchen is designed for speed and it's very

ergonomic in terms of the way it's been set up. Of course, it also includes all the latest and greatest equipment", says Calombaris.

Each of the Waldorf Bold units installed in Gazi's high-speed commercial kitchen are also incredibly robust. They are finished in thick gauge, high-grade stainless steel with fully framed doors and welded seams. The vitreous enamel surfaces are both decorative and functional.

One of the key differences of the range is with this form of surfacing. This centuries-old technique bakes the thermal enhanced paint onto the stainless steel surface, leaving the paint hard, shiny and non-porous – glass-like but incredibly durable, fade-proof and temperature resistant.

The combination of fashion and function is a big factor behind the Bold's popularity. The range is available in three striking vitreous enamel colours; dramatic black, burgundy and chilli red. "The Bold range is all about choice," says Lillico. "It gives operators the ability to personalise their kitchen – to design a space that represents their individual business."



UNITED KINGDOM



## A SEA CHANGE

**A significant renovation has brought a breath of fresh sea air to this historic English lodge on the Norfolk Coast, ensuring a love of the past does not come at the cost of modern-day advantages.**



The Lodge in Old Hunstanton re-opened earlier this year having had its sixteen rooms, bar and restaurant given a revamp. While on the outside an original brick façade stayed in keeping with the look of yesteryear the contents within were upgraded to be contemporary, clean-lined and welcoming.

The traditional Norfolk pub is nestled in the heart of the old village, with the beach a short walk away. With the shore as part of a coastal pathway visitors to the popular pub often include keen birdwatchers, golfers or lovers of history.

While the accommodation deserves praise it is the ground floor gastro pub that draws these visitors to The Lodge. The menu makes the most of the location, offering fresh fish, shellfish and locally sourced pork and lamb. The wine selection is wide and varied, there are real ales on tap and an assortment of malt whiskey gives choice to the connoisseur.

The chefs work hard to showcase the local produce with a seasonally changing menu and daily specials. A Sunday tradition dictates roast lunch be served with all the trimmings – and the new kitchen provides the necessary power to serve the masses here. At The Lodge there's also a pastry chef in residence, producing classic delicious treats such as bread and butter pudding, treacle tart and apple crumble.





PROJECT SUPPLIED BY CATERQUIP VENTILATION, WARWICK

“I was introduced to products that were on the market that I was not aware of, and they have proved a success.”



#### IN THE KITCHEN

The refurbishment at The Lodge involved a completely new kitchen design and replacement of most of the previous equipment. The bar was also entirely remodelled and a new cellar was installed.

Managing Director of The Lodge, Dot Lloyd, says it took some time to find the right kitchen designer. She found Blue Seal Limited when she turned to consultancy firm Caterquip Ventilation. Together they delivered “the bespoke kitchen to meet the business’ needs”.

The refit included the installation of new cooking equipment, a dedicated dishwashing area, fabrication, walls and floors, and an extraction and input air system, which included a centre island canopy.

The Waldorf suite was a natural fit for these circumstances. Being completely customisable to user requirements the suite became the centrepiece of the refit. Dot was pleased with the find. She says, “I was introduced to products that were on the market that I was not aware of, and they have proved a success”.

In fact, the Waldorf suite was only introduced to this market earlier this year – so the Lodge is now a showcase for the exciting new range.

# turbofan<sup>®</sup> bolt

## THE ONE TOUCH E33T5

Powerful and versatile the Turbofan Bolt E33T5 convection oven is cost-effective and incredibly valuable to the modern commercial kitchen.

The touch screen features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. The icon-driven menu makes for uncomplicated training of staff, consistent quality a touch of the screen away.

The E33T5 sits on a compact 610mm wide footprint and delivers a substantial five half size sheet pan capacity with 85mm tray spacing. With this size and scope energy savings are maximized and food loss minimised.

That's all the space and none of the waste.



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## A GATEWAY IN GUADALAJARA

Over three days the beautiful Mexican city of Guadalajara hosted the 2015 ANTAD show – a massive exhibition of commercial kitchen tech aimed at convenience stores, supermarkets and specialist stores. Amongst the hustle and bustle of the big show Turbofan made a solid impact thanks its inclusion at a few key stands.



ANTAD is undoubtedly a massive undertaking – and the numbers alone tell a big story. This year across 55,000 square metres of floor space 45 countries were represented, with 660 new products debuted by 2,400 exhibitors for 42,000 visitors.

It's these visitors that are a big reason for the success of the event. Unlike other trade fairs this show is only open to industry, which means the quality of expertise from attendees is very high. They're there to shop around, get inspired and, above all, gain the technology, connections and knowledge needed for their businesses to thrive in the future.

As a gateway into the lucrative Middle and South American markets the event provides the perfect place to introduce products and spotlight your brand strengths.

This year Turbofan was featured prominently on the stand of our Mexican partner, Grupo Alpha Simet. Demonstrations were predominantly focused on using the E32/P8 bake centre, with

proving and baking frozen dough undertaken constantly. This is a market currently growing exponentially in Mexico as operators of convenience stores and large format pharmacies look to introduce in-store baking.

Bake centres were also featured in the stand of BIMBO, the largest bread company in Mexico, United States and Spain. Their new artisan style frozen dough product, 'Hazpan', was baked off in front of customers, and the impressed crowd responded well to the results.

Last but not least, Turbofan was also a major presence for Panovo, a new boutique player in the market. Here the bake-off centre was used to launch their new line of frozen dough, and the artisan breads proved a winner across the three days of the show.

With all three stands drawing the crowds and making the sales Turbofan looks set to extend its influence further into America in the months ahead.



## ALL ABOARD AT THE NEW TATTERSHALL

**A major overhaul has brought new life to the Tattershall Castle, a floating bar and restaurant offering a unique experience on one of the world's most famed waterways.**

The venue was a passenger ferry for 39 years before a change of purpose in 1982. Since then the Tattershall has been operating as a bar and restaurant and, located directly opposite the London Eye and with one of best views across the Thames, the quirky bar has now become one of London's most popular drinking spots.

Earlier this year the Tattershall Castle underwent a £1.8m refurbishment, closing its doors for four months, before reopening with great success. The new operation now offers a diverse selection of food and drink, a menu designed to appeal to a cross-section of London patrons.

For diners the menu lists popular steaks, salads and sandwiches, alongside tempting pots of mussels and a delectable range of sharing boards. To satisfy those who have less time, there is a new Burger Shack on deck offering a selection of tasty premium burgers.

Foodworks Partnership assisted the owners of the Tattershall Castle with the big change. Foodworks director, Lawrence Kay, explained the refurbishment was about improving the customer experience on the boat – and key to this was retaining and emphasising its unique maritime feel.

“We have restored the original engine room and made it more visible to enthusiasts,” he says, “and added bric-a-brac that reflects the Tattershall’s history as a passenger ferry across the Humber estuary”.

“The Tattershall Castle’s location is undoubtedly a major pull, both in summer when you can enjoy a beer on the deck, and in winter when the large glass windows afford a view of the illuminated London Eye”.

Add to that their delicious food, wide range of drinks and the friendly, relaxed atmosphere, and it’s not surprising that the Tattershall is one of London’s most popular drinking and dining destinations.





PROJECT SUPPLIED BY CATERING PROJECTS, CHESTERFIELD



## IN THE KITCHEN

The unique environment of the Tattershall Castle required a range of kitchen equipment that was versatile and robust. The Blue Seal Evolution Series fit the bill.

The fit-out included a 600mm griddle (half flat and half ribbed), two single well fryers, two double well fryers together with a six-burner oven under the range. Up on deck, the BBQ shack is well served by a 1200mm griddle.

Lawrence Kay says his experience informs the choices made. "I have used Blue Seal for years and been in the hospitality business myself for 40 years, constantly reviewing the supply market and testing new equipment".

With finishes that are durable and easy to clean the team at the Tattershall are well served by the equipment. Significantly, every piece has the option to be powered by gas, a very important consideration.

Kay describes how impressed he was by Blue Seal Limited's efficient service, and considering the scale of the refurbishment, their good price. Clearly, the decision to use Blue Seal was the right one. "The rapid recovery on cooking means we can produce more covers from our new cook line," he says. "And that means more happy customers".



## 19TH HOLE WORTH THE DRIVE

Sitting harmoniously in its environment, the new Eastern Golf Club clubhouse is a judiciously designed facility providing panoramic views across the golf course and into Southern Victoria's beautiful Yarra Valley. Inside, the dining matches the scenery thanks to an investment in superior kitchen tech.



As well as offering a spectacular, 18-hole Par 71 course designed by Greg Norman, the Eastern Golf Club includes a range of recreational and practice golf facilities, luxury cottage accommodation and a sophisticated \$11 million clubhouse that's available for use by members and their guests.

Open since July, the new clubhouse has a north-facing flowing design with an open layout that can cater for up to 400 guests at any time. Including a members' lounge, a members' dining room and a function room, the clubhouse is open for lunch seven days a week, and offers breakfast on weekends. The facility also caters for weddings, corporate golf events, private functions and conferences.





PROJECT SUPPLIED BY JOHN STEPHEN'S COMMERCIAL KITCHENS & BARS, VICTORIA



Ben Telley, the Club's General Manager, says that opening in Yering was a \$70 million tourism investment into the Yarra Valley. He is confident the course will help establish the area as a premier golf destination domestically and internationally. Already there is a two to three year wait for top tier membership of the club.

Ben's promotion of the club goes beyond its premium golfing facilities however, and he hopes guests enjoy the Yarra Valley as a place in which to enjoy superb food and wine as well as golf.

The tools available in the kitchen determine a big part of this enjoyment. While it's still early days for the new clubhouse they are already happy with the overall performance of their kitchen. "So far, in terms of the design and operation of the equipment, it's been great. It's really stood up to the high volumes, which can be up to 360 meals a day," says Ben.

## IN THE KITCHEN

With a huge number of visitors to the clubhouse demand on the new kitchen was always going to be high. Also, located in the Yarra Valley, an area renowned for its fantastic food and wine, the clubhouse needed to deliver to a premium standard.

For this reason Eastern Golf Club took the recommendation of their design consultancy, MTD, and installed high-end equipment in the new kitchen.

Ben Telley says he has experience with the technology, and has always held it in high regard. "Waldorf have a great level of quality and a very strong reputation. I've used it (the equipment) previously and found it to be very reliable, especially for high volume use," he says.

The clubhouse kitchen has been outfitted with a full suite of cooking equipment. Along with Rieber plate dispensers a range of Waldorf products have been configured. The extensive list includes the versatile Waldorf pasta cooker, target top, salamander, twin pan fryer, chargrill, griddle oven, oven range and bratt pan. They also have a Convotherm combi oven – an essential piece in any modern busy kitchen.

"We really have the full complement," Ben says. He also has faith in a solid future performance, saying, "Both in terms of design and function, early indicators are that the equipment will continue to meet our needs long term".



## JOE'S TAKES OFF

**After seaside success with Joe's Garage in Sumner owner Anton Matthews looked to take the popular café to new heights with his next project. Alongside business partner Matt Farrant he chose the fast-growing Christchurch suburb of Wigram for a new Joe's. After all – what better place is there to spread your wings than on a former airfield?**

The original Joe's Garage opened in 2000 within the unassuming confines of an old Post Office sorting room in Queenstown. Now, with seven Joe's around New Zealand, it's this same down-to-earth bearing that continues to draw the crowds.

Anton believes wholeheartedly in the approach. "We are all about supporting the local community with good food in a relaxed setting," he says. "I grew up around here – it's why I wanted to deliver Wigram something I could be proud of."

As one of the very first businesses at The Landing, the town centre of the Wigram Skies development, the newest Joe's is at the heart of this community. Built on a former airfield and racetrack the interior of the new café reflects the local history of the area.

In an establishment ruled by a 'quality without the pretension' mindset there is a distinct lack of pots and pans. "It's basically one

big barbecue," says Anton. "So the griddle is where it all happens. The power and efficiency of this piece of equipment is vital."

He believes strongly that "you get what you pay for", an approach that's paid off both before and after the Wigram opening. Here Anton is generous with his praise for the team who got it off the ground.

"It can be a real false economy trying to manage a project like this yourself," he says. "The details and time needed means you wind up being stressed and losing focus on some of the more important details."

"We engaged the best professionals for the job, with an excellent architect in Charlie Nott Architecture getting involved early with head chef Head Chef Tim Kennedy, Maia Matthews – our General Manager, Matt and I," says Anton. "We then had a great builder and





PROJECT SUPPLIED BY SOUTHERN HOSPITALITY, CHRISTCHURCH

foreman ensuring everything went to plan. As always, the support from Southern Hospitality and Moffat has been fantastic too.”

After a busy, deadline-driven eight week fit-out (“the construction team was here every weekend but one”), Anton states, “it all came together like a puzzle.”

“We could have delayed it (the opening),” he says. “But the locals just need somewhere good to go. It’s why we wanted to be open as soon as we could.”

Business partner Matt Farrant is an old high school mate of Anton. He’s excited too to be an important part of the new community, and believes the accessibility and relaxed setting of the café is a vital strength.

“Joe’s is the Joe Blow, the cup of Joe, the everyday Joe. You can come after the footy or come after a wedding; it doesn’t matter who you are, we’ll look after you,” he says.

Embarking on the project he was unsure if everything would come together easily but with the team working so well together “I’d probably do it all again tomorrow.”

For the two business partners the Wigram opening has been a sky-high success. Surrounded by a growing local population of

“So the griddle is where it all happens. The power and efficiency of this piece of equipment is vital.”

hardworking Kiwi families, they now look forward to refuelling the community in the years ahead.

#### IN THE KITCHEN

A big and powerful griddle dominates any Joe’s operation and the new café is no different. The Sumner café is blessed with a large ‘workbench’ and owner Anton Matthews states, “the new one (griddle) at Wigram is bigger and better still.”

There is Moffat equipment at both locations and Anton couldn’t be happier with how the technology takes to its various tasks. At Wigram there’s a Blue Seal Evolution Series 1200mm gas griddle, a 1200mm gas oven range and a 600mm gas fryer. For additional kitchen capability there’s also a Turbofan E31 convection oven as well as a Turbochef pizza conveyor oven – all put to good use delivering all-round quality to Joe’s happy diners.



## FOOD FOR THOUGHT

**What comes to mind when thinking about school cafeterias? Certainly such reflections would be far removed from the reality of the student café at Stamford's American International School in Singapore.**



At this school the focus is far wider than just educational success. The school's vision emphasizes a 'total growth' approach, addressing the social, physical, emotional and cultural needs of the students. Fundamental to this approach is ensuring that the children develop healthy eating habits.

A great deal of commitment and energy has gone into the development of a catering operation that best serves the students. The school partnered with Chef Emmanuel Stroobant, a well-known culinary dynamo in Singapore, to develop a daily lunch meal that is delicious and healthy.

The café kitchen is spacious and open, with room for eighteen chefs and food stores to make every meal from scratch. Chef Stroobant stocks the kitchen with organic ingredients and high quality meats and plans a daily menu of three choices – Western, Asian and vegetarian.

It is an exciting workspace with a challenging concept, and Stroobant delivers each menu with a lot of love and passion – and the ingenuity needed to address picky eaters.





PROJECT SUPPLIED BY ROYAL EQUIPMENT, SINGAPORE

## “This student café showcases an extraordinary kitchen.”

With this enthusiasm matched by huge functionality in kitchen equipment the school can ensure better food choices provide a boost in mental performance and concentration in the classroom.



### IN THE KITCHEN

Moffat's local distributor in Singapore, Royal Equipment's Willy Ong, has enjoyed a long working relationship with Chef Stroobant at the school. "He needed three sets of equipment, one set for each of the cuisines that are prepared at the café," says Willy.

Recognising the open design of the kitchen afforded the perfect opportunity to showcase equipment from the Blue Seal Evolution Series, Willy got to work. "I've used Blue Seal setups in many projects, the equipment is durable and popular with my clients," he says.

The island cooking counters were each designed with similar pieces of equipment. With a lot of food preparation required as chefs prepare stocks, soups and sauces, Blue Seal's open top burners, coupled with oven ranges, ensured there was always plenty of heat to do the job in time.

Heavy-duty griddles, deep fryers and chargrills also equip each station. Adding to this is the versatility of the Convotherm combi-steamer. Both the Asian and vegetarian counters include a custom Kwali as well.

The result is something pretty revolutionary for a school cafeteria," says Willy. "This student café showcases an extraordinary kitchen."

# Powerful, reliable and ultimately, very economical.

- 400mm wide single pan gas fryer
- 18 litre oil capacity
- Open stainless steel pan for easy clean
- Includes baskets, lid and adjustable feet



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# OUR PEOPLE MOFFAT AUSTRALIA



**DAN  
SAVAGE**

Dan has a rich background in the food service industry, working both as a chef and then as a manager, and his cooking career took him from Newcastle and the Hunter Valley to London and then to Spain. After some time successfully running pubs Dan sought change, finding it as an account manager in our Food Service team. He says, "I wanted to take the next step... to join a company that sells a premium product and be part of a team that leads the way in our industry".

Helping new venues come to life, Dan thrives on delivering the best result to his customers. Becoming familiar with all of our products has been a steep learning curve, but his excitement never wanes. When he is not out and about championing Moffat Dan loves to cheer on the Sydney Swans whenever they play at the SCG.



**STEPHEN  
ROBERTS**

Recently joining the team, Stephen is an account manager in our Rydalmere office in NSW. Looking after several of our key clients he enjoys the day-to-day dealings of working with our customers to help them grow their businesses through Moffat's products and services. As a problem solver and a talented relationship builder he is well on the way to consolidating a broad knowledge of the food service industry and evolving his career further.

When he is not in the office Stephen likes sport – but not just watching from the sidelines. In his weekends he's always busy honing his people skills further as he takes to the field as a football coach and referee.



**ROB  
WILLIS**

Rob came to Moffat seven years ago with a solid background in electrical and instrumental engineering and a desire to use his skills in a practical way. Now, as our service manager for NSW and the ACT, he is keenly focused on ensuring our high servicing standards are maintained, and that means he has added juggling to his skillset. Rob relishes balancing multiple priorities, ensuring his team fulfil our customers' service requests quickly and accurately.

Not just a strong leader at work he also uses his organisational talent as a Director of Wenty Leagues Club. Rob certainly likes to keep busy, and relaxing means watching the cricket when he can – that is if Floyd and Rosie, his two large St Bernard dogs, ever give him the chance.

# OUR PEOPLE

## MOFFAT NEW ZEALAND



**DANNY  
BURNS**

When asked what he enjoys about his daily work as our Technical Services Manager Danny Burns states it's the 'problem/solution balance'. That's the many challenges; in often high-pressure situations, and the satisfaction that comes from finding solutions for both customers and field technicians.

This variety is what has kept Danny at Moffat for 16 years, the last eight in his current role. While this work lends itself to Danny's talent as a practical problem solver he is also a skilled communicator with good relationships with our clients and partners. He looks forward to using this skill and experience in the future as he makes the most of his role and applies long-term strategic initiatives to both individual work and the wider department.

While outdoor adventure is Danny's passion his lifestyle changed dramatically with starting a family two years ago. While family enjoyment now fills his time it won't be long until the two merge (yes, he's already taken his son on his first tramp).



**BRETT  
GROBLER**

With a focused goal of being the best he can be, Brett Grobler applies a structured and methodical approach to all his work at Moffat.

After a year spent traveling the globe with his wife engineering work originally brought Brett to Christchurch back in 2009. After a few years he wanted to evolve his career further, and looked to a local company that matched his ambition.

Joining Moffat two years ago he soon felt at home. His work is now split between project work and the immediate demands of production. Each day Brett's dividing his time between problem solving, design, documentation and hands-on engineering – and “being in two places at once and juggling tasks certainly keeps life interesting.”

Brett is one of those people who views challenges as opportunities. It shows in his time outside of work too. Here an active lifestyle with this family is bolstered by his hiking, snow sports and aviation interests.



**DAREN  
GAMBLE**

Eleven years in the sheet metal industry and sixteen years working with Moffat. That's a solid foundation for the work of our Design Engineer and CAD Manager. But couple that with Daren Gamble's undeniable passion for his work and the result is magic.

Daren's practical background has afforded him a wealth of knowledge in sheet metal – one that's crucial to the efficient and effective design of parts.

Currently developing the next generation of heavy-duty equipment, Daren is putting his heart and soul into making something people will aspire to own and use, and that Moffat will be excited to manufacture and sell.

Away from this keen focus in the factory Daren relaxes by fly-fishing for trout (using his own tied flies). However, be it out fishing or cycling, his mind is always close to work, and the proud engineer looks forward to one day retiring from Moffat with a well-earned legacy of design excellence.



# OUR PEOPLE

## BLUE SEAL UNITED KINGDOM



**NEIL  
WATTS**

A good shipping manager must be able to ensure a wide-ranging network can quickly and efficiently kick into gear. In such a position experience counts, and strong planning and communication skills are vital.

For Neil Watts, our Christchurch shipping manager, it helps that he's worked with us for over 26 years now. It also helps that he so enjoys the people he works with and the range of challenges he's faced. His positive and adaptable approach is reflected in his work where he prides himself on being "able to do anything I put my hand to".

Away from the office Neil pursues a love of fishing and hunting. His logistical mind is also regularly put to use ensuring a different type of speedy transfer – that of feet to various moving targets. As a regular teacher of Tae Kwon Do he's kept busy ensuring budding athletes can deliver everything where it needs to go.



**NATASHA  
SPENCE**

A background in administration, well-honed organisational skills and careful attention to detail give Natasha a distinct advantage in her role as Service Coordinator in our Birmingham office. Being faced with tricky call-out requests, Natasha feels capably supported by the various departments within the organisation, but it's her ability to calmly resolve difficulties, coupled with a comprehensive geographical knowledge of the UK, that gets jobs done.

Swiftly allocating jobs to the appropriate engineer, she ensures customers have the least interruption in the kitchen. In her downtime Natasha gets in the kitchen herself, enjoying cooking for her young family and helping out with her partner's seasonal catering business.



**BEN  
SMITH**

After recognising his administrative talents a temporary role for Ben was quickly turned into a permanent position and he was offered the role of Sales Office Coordinator in Birmingham. Ben didn't hesitate to accept, stating the position "offers a great working environment with friendly people". His aptitude for building a strong rapport with customers and staff alike has been a real boon to the office.

Ben works hard to ensure tasks are managed and everyone is happy with the day-to-day sales commitments, ably juggling the multiple tasks thrown his way. His focus here is on developing his skills and working his way up in the company. He balances life in the office with a passion for rock music and careful planning of his next tattoo.



## A HUNGER FOR LEARNING

**The modern commercial kitchen is a fast-paced, ‘in the deep end’ environment. Learning how to use appropriate equipment before arriving here is vitally important for hospitality students.**

It's for this reason that Genesis Christian College recently upgraded their teaching kitchen facilities.

The independent co-educational Queensland school's aim is clear – to “light the fire” in students so they develop a hunger and passion for learning that lasts a lifetime. With the new development this lifetime of learning can begin in the best possible way.

The old teaching kitchen was gutted and an extension added to double the teaching space and dining areas. Importantly, it was fitted with all new equipment to Queensland's commercial kitchen specifications. The refurbishment began at the start of October 2014 and the new kitchen opened for full operation in May 2015.

The new kitchen now provides the opportunity to run large cooking demonstrations and classes using the demonstration bench, over-bench cameras and a roving microphone and speaker system.

A video set-up at the front of the room allows the teachers to have presets over







PROJECT SUPPLIED BY HOSPITALITY SUPERSTORE, QUEENSLAND

“All the equipment is easy to use and teach to students.”

the stove and bench space, and then project the image on the large screen behind the bench and onto a large TV monitor at the back of the kitchen. The video can be zoomed in and out for students to easily view techniques and skills.

The refurbished space is primarily used for Year 11 and 12 hospitality students and Year 10, 11 and 12 home economics students. Here the College has two teaching staff and a teacher aide overseeing between 60 and 70 students in an average week, with up to 24 students comfortably accommodated in a practical cooking class.

In 2016 the college will introduce a Certificate II in Hospitality as a subject option - meaning installing the right equipment was even more important.

Fiona Hogan, Home Economics and Hospitality Subject Coordinator, believes this installation has been a great success. “The blast chiller,” she says, “increases the products students can complete in a practical lesson.”

“All the equipment is easy to use and teach to students. We love the dishwasher’s many features, including its automated opening and closing, reduced electrical consumption, and built-in hooded steam recycling system.”

#### IN THE KITCHEN

As part of the refurbishment the college installed a Blue Seal oven range, Wexiodisk passthrough dishwasher, a Friginox blast chiller and a Convotharm combi-steamer.

This equipment is used to produce a wide variety of food, including baked goods, pastries, cakes, desserts, main meals, salads, soups and canapés.

Genesis Home Economics and Hospitality Subject Coordinator Fiona Hogan says, “The kitchen has been designed specifically to teach hospitality students using industry standard equipment.”

“We chose Moffat for its reputation, quality, reliability, look and pre-sales consultation support,” says Fiona. “Their pre-sales demonstration of the equipment highlighted the benefits of the dishwasher and combi-oven specifically – and their great after-sales service, support and training has not disappointed us.”



## A SWEET TALE OF SOURDOUGH

**The story of the Wild Wheat bakery really started three years before it opened – as a slowly fermented apple-based sourdough starter.**

In 1999 loaves of sourdough were the specialty of this small wholesale bread factory in East Tamaki. Based on their own particular starter, these breads had a delicious, unique flavour and texture and, most importantly, no additives or preservatives mixed in. As word quickly spread amongst Auckland's restaurants and cafes a loyal following was established.

Owner Andrew Fearnside always wanted to be a chef. While starting work in kitchens aged sixteen an opportunity to work in the bakery of Le Pont de la Tour in London brought his true passion to life. From then on, Andrew has strived to soak up everything he can about bread making.

It is no surprise then that Andrew admits Wild Wheat's primary focus is not about making money. His purpose is to create an environment where he and his staff can make the best bread possible.

When he extended his range it was hot cross buns that proved a pivotal product. In 2004 he won "Best Hot Cross Bun" in the North Island, and the publicity following that award led him to open his first retail store in Mt Eden. Wild Wheat was an instant success – and an enduring one.

Since 2004 Wild Wheat has been voted Best Bread by Metro Magazine every year. In 2011 that accolade was upsized to Best Bakery. In 2012 Wild Wheat was a NZ Food Awards Winner for their Kumara Sourdough. Tantamount to the bakery's success is Andrew's uncompromising position on how his bread is made – "keep it simple, keep it natural and don't take shortcuts."

Over the years Moffat have supplied a range of equipment to Wild Wheat, the latest piece being the Tagliavini Tronik setter oven.





“The small changes we wanted were done simply and efficiently and nothing was a bother.”

With a growing customer base, and the need to match this growth in production, Andrew wanted an oven that was as “big as I could go”.

The advantages have been more than just the size however. Andrew says that feedback on the breads is that they look the same yet have a softer texture and crust. This, he says, equates to better keeping quality.

Also, this style of oven has the very handy feature that allows all decks to run independently. It’s a significant benefit, particularly when used with pre-programmed recipes. “The alarms for venting are also a bonus,” he says.

At all times during the installation Andrew was impressed with the on-going support and communication. Crucially, it was the availability of after sales service from Moffat that was invaluable.

“We looked to get the oven tweaked to suit our unique style of baking. The small changes we wanted were done simply and efficiently and nothing was a bother.”

Andrew advocates this investment in quality equipment, believing this approach delivers sustainable growth. “The spend may seem high but it pays for itself over time in efficiency, ability to grow and quality baking,” he states.

So, where to from here for Wild Wheat? For Andrew, it’s even further evolution of his range. With the new Tagliavini setter oven producing better results now is the time to explore what he says is “the never ending development of new and interesting products”.



## ROCK AROUND THE TRUCK

What would you get if you drove a popular food truck indoors, surrounded it with cool communal tables, and then added a great rock and roll soundtrack?



Chances are you'd get something akin to Pleased to Meet You – a fun, full-of-flavour, American-inspired diner that's recently opened in Northbridge, Western Australia.

For Clint Nolan, chef and owner, American-inspired fare has been an ongoing passion ever since he took a trip to Mexico and fell in love with Central America's relaxed approach to eating and drinking.

"From north to south, America has a really great food and bar scene. When compared with European-style dining, which can be more formal, American eating is much looser and laid-back. Here in Australia, people are really into casual dining," he says. "So it's a perfect fit."

The new venture is the latest in a long list of Clint's family-owned successes, one that started over a decade ago when he opened the fine-dining Harvest restaurant in Fremantle.

After returning from Mexico he opened the Mexican Cantina La Cholita, through which he "attempted to capture the vibrancy and energy of Mexico City." He also created the popular prohibition bar, Sneaky Tony's, which serves up more than 300 rums and requires a password





PROJECT SUPPLIED BY REWARD DISTRIBUTION, WESTERN AUSTRALIA

for entry on Friday and Saturday nights. A rock and roll pop-up bar, Joe's Juice Joint, was also well received.

Now, with Pleased to Meet You, he's providing a great new food experience for dinner seven days a week and lunch on Fridays, Saturdays and Sundays.

There is room for around 95 people in the mess-hall-style dining room, with a focus on the serving of small plates designed to share. The cuisine and beverages draw inspiration primarily from Central and South America, with a few twists along the way.

"We're all about modern, American-inspired food. We serve up anything from the dishes you'll find in downtown New York, to the suckling pig you'll find roasting on an open fire in Argentina," he says. "Everyone's welcome. We have shared dining tables, great food, and awesome music."

### IN THE KITCHEN

Clint Nolan has a lot of experience scoping and working with high-end kitchen equipment. "The first time I used Moffat was when I was at Harvest, so I have been a customer for around 12 years," he says. "I have it all through the kitchens at all our venues."

At Pleased to Meet You, Clint says it's their new Washtech GL Glasswasher - with an RO filter system - that has been the real star performer.

"We initially used a Washtech GL Glasswasher at La Choluta and it worked very well. If you do the sums it really saves you money over

time," he says.

"While the filters do require an ongoing investment, when you consider the amount of money you previously spent on labour - on having staff manually polish the glassware at the end of the night - well, it definitely saves your bottom line."

"The RO filter system is great," he adds. "It softens and cleans your water so you don't get any streaks on your glassware and it's perfect for our style of venue."

Clint's other favourite pieces of equipment are a Waldorf target top, which he uses for warming up tacos and crisping up quesadillas, and the Convotherm Mini combi-oven.

"It's the only oven we use on site and it gets a complete workout - running 24/7, dehydrating, roasting or being utilised during service. Our Waldorf deep fryers and target top also get well-used," he says, "The equipment is durable, lasts long and is low maintenance - we love it."



# THE DOLLARS AND SENSE OF GOOD SERVICE AND PARTS



## Over the life of any product it's expected that things will and do go wrong.

However with the right post-purchase service a huge difference can be made in how the wrongs can turn right.

Making the right decisions at purchase time is obviously one of the most important factors – and the cheapest price doesn't necessarily equate with the lowest cost. Buying quality just makes sense.

Developing both scheduled preventative maintenance and insisting on proprietary parts ensures both lower total cost of ownership and a longer product life cycle. It will also improve the efficiency and reliability of your culinary tools of trade – always a good thing for the bustling modern kitchen.

There are also key benefits in dealing with a service provider who carries OEM parts on their truck, or has rapid access to the manufacturers inventory of parts.

The design and technical sections of Moffat work closely with the spare parts and service divisions. This allows for quick continuity of service on products in the field. Identifying serial number deviations or kit changes and upgrades is quick and painless.

Using OEM parts ensures that the same quality of component is placed – one that matches the characteristics used when designing, testing, evaluating and approving the original technology.

Nothing lasts forever. But with some tender loving care equipment can sustain a business's needs perfectly in the decades to come. Buying Moffat technology proves this confidence – that post-purchase proprietary parts and service support will keep your investment functioning – maximising returns and minimising stress.



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# GREAT POWER. GREAT FOOD.

One new restaurant in Singapore has made a ‘ka-pow’ sized entrance to the local hospitality scene with its heroic interior design matched by a power-packed menu. Here the busy kitchen needs to deliver meals faster than a speeding bullet with a consistent quality to ensure diners leave with Giant Man-sized smiles.



PROJECT SUPPLIED BY ROYAL EQUIPMENT, SINGAPORE



Hungry Heroes is the first superhero memorabilia and pop art restaurant of its kind in Singapore. Packed with life-sized superhero statues, head busts, action figurines and movie posters – all assiduously collected over the last two decades – the setting is certainly reminiscent of an heroic above-ground lair.

You would be forgiven for thinking a restaurant and bar like this could get by using the attractive novelty décor to attract the crowds. But the owners would prefer long-term success over fifteen minutes of fame.

That's why the menu has been crafted to provide quality sustenance. At this restaurant there's a focus on grilled meats providing premium fare from lamb rack to pork ribs and much more in-between. In the words of the eatery, “share-worthy platters of roasted, tender cuts are the superpowers of Hungry Heroes.”

These meals are well matched with a solid craft beer range – ensuring Thor-sized thirsts can be quenched with suitably high quality.

The focus on long-term success is also why a suitably high standard of kitchen equipment was carefully scoped and installed. This kitchen is small but, thanks to a Blue Seal Evolution Series line-up including a six-burner range, a fryer and a salamander, this Ant-Man sized space delivers a Hulk-like capability. Head Chef Ivan has used Blue Seal throughout his career, and trusts the technology implicitly.

With this equipment Hungry Heroes can comfortably serve up to eighty seated customers at a time – and do so with the logistical awareness of Captain America and the style and panache of James Bond.

With such an approach the action-packed Hungry Heroes has ensured it's the restaurant Singapore deserves... and the one it needs right now.





## THOUSANDS DROP ANCHOR AT NEW BOATHOUSE

With the establishment of a new Boathouse venture Manly's Shelly Beach has just been given another reason for people to visit.



Opened by The Boathouse Group just three months ago, their latest venue has taken shape in a heritage-listed sandstone cottage. A complete renovation and extension has seen what once housed Le Kiosk transform into a fresh and vibrant space.

This site makes four for The Boathouse Group, having already made their mark on Sydney's northern beaches with their fashionably laid-back venues at Palm Beach, Whale Beach and Balmoral.

Shelly Beach is a three-pronged operation. There's a bustling takeaway kiosk, a sit-down café that is open in the evenings, and an upstairs space that can be hired for corporate functions, private events and weddings.

Naturally the menu maintains a strong seafood focus, and includes some unique takes on traditional beachside favourites. Trout, flathead, oysters and tiger prawns all feature.





PROJECT SUPPLIED BY SOUTHERN HOSPITALITY, NEW SOUTH WALES

**“ We like to use local companies, and we know we can count on Moffat.”**

Chef Tom Eadie sources as much of his produce locally as possible. In addition to the seafood, honey and honeycomb come from beehives at Whale Beach, micro-herbs and edible flowers from a local grower and free-range eggs and chickens from Eugalo Farm in Camden.

The Boathouse also calls on their Moby Dick site at Whale Beach to produce all of their cakes. This in-house bakery, also kitted out with Moffat equipment, supplies a daily selection of fresh goods. “We strive to create consistent quality,” says Tom. “And using Moby Dicks as a commissary style kitchen really helps us achieve this.”

Taking care in being as local, seasonal and fresh as they can has seen this Boathouse attract a lot of punters. On any given Saturday Tom says they serve several thousand people via the kiosk, and around two hundred in evening service at the café. Shelly Beach is also the first Boathouse to open in the evenings, which has allowed the team to explore greater sources and methodologies in their preparing and serving meals.

## IN THE KITCHEN

With the number of people being served at Shelly Beach The Boathouse Group needed absolutely reliable equipment in their kitchen. And they needed a lot of it.

The group has used Moffat successfully at all of their sites so it was a logical step to use them here. “It’s a reliable company we have used in the past. We like to use local companies, and we know we can count on Moffat,” Tom says.

For the bulk of their fit-out they chose durable, no-nonsense items from the Waldorf range. A single pan fryer, griddle, griddle with oven, oven range, chargrill, fryer and a chip scuttle were included - all pieces that can handle the heavy workload. A daily fresh pasta offering required investment in a Waldorf pasta cooker.

Several Blue Seal Sapien 10-tray combi ovens were also installed, along with a Friginox blast chiller and an Icematic ice machine. “The blast chiller,” Tom explains, “is great for bringing down the temperature of foods that have been prepared sous vide in the combi oven”.

Naturally, having prepared so much food to feed so many people, The Boathouse has some fairly hefty dishwashing requirements. A Washtech passthrough dishwasher, rack conveyor and undercounter dishwasher are all being well utilised. Tom is very happy with how the equipment is performing, “Given our size, we had to take our dishwashing equipment to the next level.”



## BUSINESS MIND. COMMUNITY SPIRIT.

**While every restaurant chain strives for operating efficiency and brand consistency creating loyalty from customers and supporting the local community are not always such priorities. As Pepe's Mexican grows in restaurant locations throughout Christchurch owner Pete Bucher is adamant you can't have one without the other.**

Pepe's Mexican has become a bit of a Christchurch phenomenon in recent times, with five stores currently open and more planned in the near future.

Mexican cuisine naturally lends itself to communal dining. For Pete it's a sense of community he wants to grow.

He's now busy with expansion plans and remains focused on the big picture and the small details within each restaurant. Having been involved in the past at the coalface of big advertising campaigns for multinational restaurant franchises, he knows well the problems, stating that he's "anti-advertising in a lot of ways."

Without doubt the Pepe's Mexican brand is distinctive, with eye-catching colours and bright interiors. But, away from the physical stores, Pete says he's "now more interested in growing the brand naturally."

He's avoiding the traditional marketing campaigns and instead concentrating on spreading the news with restaurants on the ground and word in the streets.

"We let people know we'd rather invest in sponsoring the local sports teams than we would buying billboard space. We support them (the community groups of customers) and they spread the word for us."

"Long-term local customers are also more likely to give feedback on their experiences also and, good or bad, that's what you want."

It's a pragmatic approach typical of the extroverted owner, one far removed from the disingenuous campaigns often associated with big business franchises.

When it comes to kitchen quality Pete knows he needs to match





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with the best however. Each Pepe's Mexican has a Convotherm combi-steamer and a Blue Seal griddle.

"We had to come up with a way of braising meat that could then be quickly vacuum-sealed and blast chilled," says Pete. "We needed a gentle heat, as the reconstitution process is so important to get right so there's no drying out of braised beef and pork."

The combi-steamer provides this capability while cutting back on other resources and reducing costs. "Many Mexican restaurants use a six burner gas grill, which comes with labour and time issues, particularly when they're using three dishes within the process of heating one item," says Pete. "We can do it all in one dish."

**"The hours he put in after work, where he has stepped in to help, well, he's just been awesome."**

"It means we can operate our business with a 'lean, mean and ready to go' approach," he adds.

"The combi oven is the greatest invention ever – I love the thing," says Pete. "It's so easy to set up recipes on, and every time we open a restaurant we know that there'll be that consistency, we have that peace of mind."

Asked how he found the fit-out and subsequent service support and Pete is forthright with his praise. "I want to use this article to really thank Muzza (Moffat Sales Consultant Murray Eden). The hours he put in after work, where he has stepped in to help, well, he's just been awesome."

When it's easy to become focused on the numbers, when being brand-compliance can easily turn into brand-complacency, Pete values the personal approach Murray takes and the personal approach taken by Moffat.

With plans to extend the Pepe's brand into other major centres this thriving partnership looks set to continue across the years ahead.





## NO HICCUPS AT **BURP**

**It's undoubtedly a restaurant of contrasts. Lonely Planet has called Burp "a swish Melbourne-style restaurant in the tropics" and, obviously, there's the name. However, while owner Adrian Connors certainly knows 'manners maketh the man' he'd rather his diners remember that, first, 'you are what you eat'. That's how, with a focus on fine food, he's ensuring Burp continues to succeed and thrive in the far north.**

The tropical town of Mackay in Queensland's far north is the generational home of Adrian and his family. Geographically it is a long way from the culinary complexity of Australia's big cities. Yet here, in 2009, he established Burp – a restaurant with a sophisticated approach more aligned with city fine dining than with its more casual provincial cousins.

Since 2009 the restaurant has become very popular with locals and tourists alike, in the process earning itself a stellar reputation. While Adrian aims for the culinary heights of fine dining he has also created a space to give back to the community – where a night out is an event in itself.

Burp's customer base currently stands at between 1500 and 2000 people a week. The lunch and dinner menus are created by Adrian together with apprentice and ally Matt Pasquale. Freshly shucked

oysters are a feature, as well as fish, game, aged beef and delicious local mud crab.

Burp has evolved as Adrian incorporates new innovations and, with a complete renovation two years ago, the kitchen was expanded four times in size. A bar and entertainment space, The Dispensary, was built next to the main restaurant and, soon, a takeaway kiosk called Our Kitchen by NE Food will be launched as well.

The upgraded kitchen has been crucial to keeping the fresh food quality of the menu up to the highest standard.

"Since upgrading we now have what we need to make everything by hand, and traditionally; the correct way," Adrian explains. "So we can now push the boundaries and offer right-on-time freshness without needing to prepare things in advance."





Not one to be afraid of being too busy he now also plans to open another café at the end of the year – this time in the local hospital.

### IN THE KITCHEN

With demand on the kitchen expanding considerably Adrian stuck with the tried and true for his renovation.

“We had Blue Seal equipment in our previous kitchen space, and it was coming up to being ten years old. The fact that it was still working effectively convinced us that we needed to go with Moffat again,” he said.

This time he’s chosen Waldorf a decision he calls a “no-brainer”. The kitchen now includes the Waldorf target top, oven range and

bratt pan. Adrian is thrilled with the result. “The bratt pan is the best investment we’ve ever made. It just takes any difficulty out of stocks and sauces”.

The target top has enabled staff to have multiple things going at once. The Burp kitchen can have 12-14 small pans all going at different stages, “and that’s been great for us,” he adds.

A last minute addition was the Waldorf pasta cooker, which Adrian says has been “a surprisingly great pick up”. While the only pasta item on the menu is currently ravioli, the cooker has a range of uses in Burp, such as quickly blanching vegetables.

Another highlight is the new Washtech AL widebody passthrough dishwasher. This has been essential in coping with the increased restaurant capacity. The two kitchen hands can now run their areas more efficiently thanks to the three different settings this dishwasher provides.

Testament to the quality equipment is Adrian’s Convotharm oven - an original that, despite being 11 years old, is still in perfect working order.

Chosen initially for a limited space because of its retractable door, the oven has since moved across six different kitchens. “Now, we have loads of space, but the standard and performance of the machine is still excellent,” Adrian says.





## LEARNING FROM HISTORY

With an increase in student numbers North Shore International Academy (NSIA) needed to increase and develop their facility. The new space was on the third floor of a six-storey building, so getting all the equipment on-site was a challenge. However it all went quickly and smoothly thanks to the expertise and experience of the project team.



The Auckland based academy leased the last available floor at NSIA Tower in Symonds Street to meet their growing student population and, over four months from April this year, installed two new training kitchens.

Barbara Smith has been at NSIA since 2007, becoming Operations Manager in 2011 and Academy Director in 2013. With this history she has an innate understanding of how students are a product of their environment.

“We know from experience that the training kitchen setting and standards are crucially important to the learning environment of students, not just while they are learning but also once they get out into industry,” Barbara says.

It was also important that any new development continued to meet the high benchmark previously set. NSIA has recently received NZQA approval for two new culinary programmes – a development that is sure to bolster interest in the academy even further.





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## “Our aim is to provide students with the absolute best opportunity to learn.”

“We are extremely strict on the number of students per cooking station – and therefore per class,” she says. “Our aim is to provide students with the absolute best opportunity to learn. Cramping students into a class where they have to wait to use the tools of their craft is just not acceptable.”

With a strong reputation in overseas markets, and international students providing a majority of the student intake each year, ensuring strong word of mouth and online advocacy is vital for the academy.

“We consistently get excellent student and visitor reviews of our training kitchen facilities so it has been important to continue that high standard with fixtures, fittings, capacity and capability,” says Barbara, “and the reaction from students and faculty has been overwhelmingly positive.”

This positive response has been worth the hard work behind the scenes and, with the two new kitchens inspiring the next generation, the academy now looks forward to potential future projects with Moffat.

### IN THE KITCHEN

With six other kitchens previously installed with Blue Seal equipment NSIA knew what to expect. Each of the new kitchens had 13 new Blue Seal Evolution Series oven ranges and a salamander put in place. Additionally, each new kitchen boasts a Turbofan E32 convection oven and a 12-tray prover as well as a Bakbar countertop fryer.

Academy Director Barbara Smith had two approaches for scoping the project. “There were the must-haves – the minimum requirement in all NSIA kitchens in order to achieve and maintain our standards. Then there were the nice-to-haves, which assist in the teaching of highly skilled techniques – particularly with the advanced cooking in our second year programme.”

Managed by Glen Hosking from Rawa, the project “went really well”, according to Smith.

“We had a great team of contractors, including Cubicon, Southern Hospitality, Heatwave and Auto Temp,” she says. “And the project was completed on time and within budget – two big ticks in my book.”



## FAR-RANGING SUPPORT FOR FIJIAN CUSTOM

**On the Ba Highlands of Viti Levu in Fiji, Navala Village is one of the few settlements left with full traditional architecture. With an incredible natural beauty and an adherence to traditional living, the remote village is a popular destination for visitors, with regular tours from Nadi. However the appeal of Navala's isolation has also been a major challenge for the small community.**

With mountains on one side and a river on the other the village is often at the mercy of the elements. The river often floods and, when impassable, supplies to the village are halted. This includes many dietary staples such as bread.

Pastor Tony Blackie's Beckenham Baptist Church in Christchurch is a long way from the Ba Highlands. But, having built a church community centre there in 2012, the church was aware of its needs.

Thanks to the support of the local youth groups and the Rotary Club, they raised over \$25,000 for a project that provided an efficient, effective and altogether invaluable resource for the village's 500 inhabitants – a brand new bakery.

Scoping and installing equipment in the small, remote community was a rewarding challenge. With heavy rain cutting off access for up

to a week or two, and a big reliance on the generator already, it was deemed necessary that bread could be made without electricity.

All three units therefore had to run on gas only. The realities of busy use and a humid, ever-changing environment meant the equipment needed to be extremely durable also.

"There were three bespoke Waldorf ovens designed for the village," says Rob Smillie, Moffat's Pacific Export Sales Manager. "And we had two of the units made as special bench top units to allow work spaces on top for hand mixing and moulding of the special 'Navala Loaf'."

Fiji Gas donated the gas bottles and helped with the installation, with Mike Shaw making certain the project went smoothly. Now, amongst the 200 traditionally thatched bures, the bakery provides ongoing peace of mind and vital sustenance for this remote village.



# metos



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### CULINO & CULINO COMBI

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### VIKING & VIKING COMBI

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