

The logo for Moffat, featuring the word "MOFFAT" in white capital letters on a dark blue rectangular background. The letter "O" is stylized with a white dot in the center.

MOFFAT®

connection

A NEWS BULLETIN FOR THE FOOD INDUSTRY

SPRING 2016

A FAMILY BUSINESS
OF WINE AND FOOD

EXPERIENCE AND
EXPERTISE SUCCESSES

EXCITING NEW
PRODUCTS

YOUR CONNECTIONS

CLEAN-UP IN HEALTHCARE

turbofan[®]
COMBI

Intuitive just got simpler –



MOFFAT[®]

moffat.com.au
moffat.co.nz

and spectacular got that much easier.



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



With all the markets we operate in having grown during the last year it's safe to say this has been a successful one for us here at the Moffat Group. It's success that can only happen thanks to others, and I'd like to take this opportunity to thank all of our partners for their continued support.

In 2016 our focus remains unwaveringly on delivering the highest levels of customer service and satisfaction.

To do so we must never rest on our laurels. Increased investment over the last year in our team, our research and development, our market coverage and the technology within our expanding manufacturing facilities is testament to this 'continuous improvement' ethos.

You'll be able to see the results of this investment up close at the Fine Foods Exhibition in Melbourne this September. We are very excited to release a number of new products at this show.

These include the further development of our very successful range of Turbofan convection ovens. The launch of our new series of Turbofan combi steamers will enhance this already comprehensive range of products. We are also looking forward to introducing the Rondo range of bakery equipment at Fine Foods. Rondo is a world-leading brand – and we're eager to show the potential within their products.

Be sure to visit our stand – we'd be delighted to discuss all of the equipment on display and to get your feedback.

Meanwhile, have a look through this Connection as we bring you more stories from around the globe. Sharing success in these pages provides a great level of satisfaction. The enthusiasm is infectious for all.

In this respect this magazine is a labour of love for all here – it's a great chance to celebrate the moves of our customers and to look forward to, plan for and work towards greater achievement in the future.

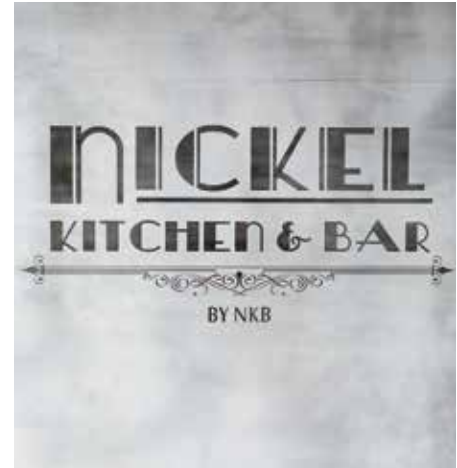
Regards

Greg O'Connell

GROUP MANAGING DIRECTOR

ON THE COVER

NICKEL KITCHEN & BAR, BRISBANE.



Moffat Pty Limited - Australia

Victoria/Tasmania

740 Springvale Road, Mulgrave, Victoria 3170

Phone 03-9518 3888 Fax 03-9518 3833

vsales@moffat.com.au

New South Wales

Phone 02-8833 4111 nswsales@moffat.com.au

South Australia

Phone 03-9518 3888 vsales@moffat.com.au

Queensland / Northern Territory

Phone 07-3630 8600 qldsales@moffat.com.au

Western Australia

Phone 08-9202 6820 bgarcia@moffat.com.au

Moffat Limited - New Zealand

Christchurch

45 Illinois Drive, Izone Business Hub,

Rolleston 7675

Phone 03-983 6600 Fax 03-983 6660

sales@moffat.co.nz

Auckland

Phone 09-574 3150 sales@moffat.co.nz

Blue Seal Limited - United Kingdom

Unit 67, Gravelly Business Park

Gravelly, Birmingham, B248TQ

Phone 0121 327 5575 Fax 0121 327 9711

www.blue-seal.co.uk sales@blue-seal.co.uk

Moffat Inc - United States of America

3756 Champion Boulevard

Winston-Salem, North Carolina 27105

Phone 336 661 0257 Fax 336 661 0946

www.moffatusa.com sales@moffat.com





Striking design, powerful performance.

 **Waldorf Bold**

MOFFAT[®]

moffat.com.au
moffat.co.nz



06



30

10



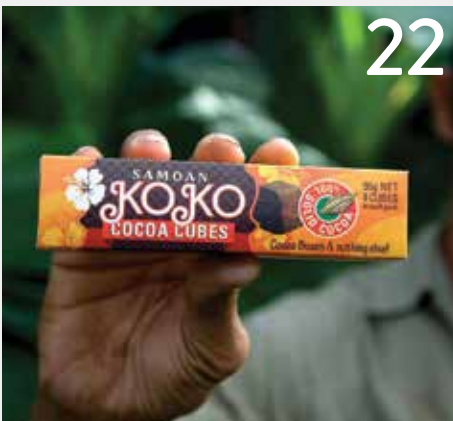
36



16



40



22



42

CONTENTS

- 08 rich and decadent
- 10 eat-and-drinkery
- 13 hello rondo
- 14 park up
- 16 In our 40's
- 17 the connection - perry peters
- 18 all washed up
- 20 making dough in mexico
- 21 p85 on the rise
- 22 community spirit
- 25 planet and pocket friendly
- 26 quay strengths
- 29 the connection - scot graham
- 30 english asian fusion
- 33 our people
- 33 where there's an ense
- 34 our people
- 36 an act of indulgence
- 38 the dubai connection
- 40 munching at münchen
- 42 the sweet life
- 46 offering more
- 48 serving the region
- 51 chef profile - the prince of pork

BLUE SEAL EVOLUTION SERIES®



moffat.com.au
moffat.co.nz



PAST PRESENTS **AT NICKEL**

All the interior opulence and comfort of the past. All the menu sophistication and preparation of the present. It's no wonder Brisbane's Nickel Kitchen & Bar has already claimed its first chef's hat and, with it, confirmation of a bright future ahead.

When TJ Peabody opened Nickel Kitchen & Bar with his wife Kim earlier this year the experienced restaurateur had a very clear vision for the Fortitude Valley business. Here he wanted rich and decadent interiors matched by classic fine-dining dishes re-invented for the modern era.

It's a vision that's since been incredibly successful. Though only open for a few months Nickel has recently received its first chef's hat. It has also been listed as one of the top five best new restaurants in the 2017 Good Food Guide.

This rapid success should come as no surprise considering the family's extensive industry experience.

TJ sits on the board of highly regarded family-owned New Zealand winery, Craggy Range and its renowned Terrôir restaurant. The couple also own and manage the popular Nantucket Kitchen & Bar

and the dynamic burger establishment, NKB Express. The Peabody family was also responsible for The Phantom Room in Brisbane, a first of its kind fine-dining establishment that was very successful in the 1980s.

"Our family has been in the food and wine business for a long time, with our involvement with restaurants initially largely through our winery," says TJ. "Our ongoing mandate is to serve our wine in the best restaurants in the world. We've achieved this in 68 countries."

After many years travelling the world, distributing wine and investigating successful restaurant models they had a good idea for what would work in the new establishment. "We wanted to do something outside of the city, and we chose Fortitude Valley," he says. With the interiors they went for a formal yet classic look, with large turquoise lounge seats, soft lighting, rich mahogany



PROJECT SUPPLIED BY FOOD STRATEGY, QUEENSLAND

“...it was important that the equipment was aesthetically pleasing.”

features, and Art Deco inspired wooden panelling on the walls. It's a style TJ describes as, “Grand Central Station meets the Orient Express.”

Executive Chef Chris Sell has been working alongside Peabody for many years. His menu has been carefully crafted to provide a similar nod to the past. Standout examples from the seasonal menu include a Table-Side Caesar Salad (assembled at the diner's table), the Barossa Valley Chicken Kiev and a Bombe Alaska.

“With the menu we wanted to go back a step. We serve great dishes that have been eaten in fine-dining restaurants over the years, but with a distinct and contemporary twist,” says TJ.

TJ and Kim have over the years assembled an experienced and very capable team of 50 kitchen staff across their three venues. 22 of this team are now at Nickel Kitchen & Bar, serving up to 130 people at a time. With several events spaces also the demand on the kitchen is considerable. When it came to setting up this area the couple relied upon Moffat for the entire fit out.

“Moffat was a new brand for us,” says TJ. “They came to us through Craggy Range and put together a great package and service offering.”

One of the determining factors was the visual appeal of the technology.

“The kitchen can be seen directly from several points within the restaurant,” says TJ. “So it was important that the equipment was aesthetically pleasing.”

Of course there had to be substance to go with the style, and the kitchen and restaurant delivers both with confidence. Having gained a chef's hat in such a short time the vision of TJ and Kim's has been realised. Now, with two new Peabody family ventures on the horizon, Brisbane diners have even more to look forward to.

IN THE KITCHEN

The kitchen equipment in Nickel Kitchen & Bar has already been well and truly tested – and passed with flying colours.

“While we haven't been open very long, we have found the equipment to be very practical and reliable,” says owner TJ Peabody. “It also boasts a great deal of technological capability – far more than you would expect from its size. As we don't have a vast kitchen this suits us perfectly.”

The equipment line-up includes two Waldorf 800 single pan fryers and a Waldorf Bold 6-burner oven range, dedicated griddle plate, chargrill and pasta cooker with low profile splashbacks. A Convotherm Combi easyTouch oven includes condensation hood and the smoking option, and a Friginox blast chiller delivers added functionality. A Washtech rack conveyor helps out in the kitchen and there's a Wexiödisk glass washer in the bar also.



EAT EAT DRINK

As the straightforward name of Meat Fish Wine infers, this place is a restaurant and wine bar. However, with the expertise and experience behind the scenes, the new Auckland venture promises to be so much more than the everyday eat-and-drinkery.

Already running a selection of Melbourne's premier restaurants, Apples and Pears Entertainment Group (APEG) are passionate about the dining experience. You'll find their establishments, Red Spice Road, Red Spice QV, Burma Lane and Meat Fish Wine (the original) all in the Melbourne CBD. The restaurants are well regarded as providing some of the city's finest Asian, Modern Australian and European cuisine.

Coming to New Zealand was the natural progression for a group, particularly as they count a growing number of Kiwis amongst the ranks. Significantly too, they have a chef with prodigious skill who is now bringing it home again.

David Schofield joined APEG last year as the Group's Consulting Chef. He then turned his focus specifically to Meat Fish Wine Melbourne when he took on the role of Executive Chef. Now he comes to Auckland as both a shareholder and Executive Chef.

Situated on the corner of O'Connell and Chancery Streets, the restaurant has a prime location from which to now offer an exceptional experience. Under David's guidance the kitchen will produce seasonal, ingredient-focused dishes. The menu is expected to change frequently as local produce becomes available or goes out of season.

Open for breakfast, lunch and dinner, with dinner a la carte, a set menu or a Wagyu burger at the bar, Meat Fish Wine provides an adaptable service for busy people. Catering to business and those making the most of inner city life, there is also an express or pre-theatre menu promising a one-hour, two-course delight.

Obviously, wine is also a big focus, and there is a separate bar area in which to enjoy a light bite while perusing one of the largest wine lists in New Zealand. With a choice of over 500 local and international wines there is sure to be plenty to suit all tastes.



PROJECT SUPPLIED BY MARILJOHN, MELBOURNE/304 LIMITED, AUCKLAND



While the project was the unfortunate victim of Auckland's wet weather, with ongoing rain impeding building works, the team behind the venture saw a silver lining in the clouds.

Restaurant General Manager Hira Mokomoko said that the extra time allowed for a more detailed run-through of the menu and wine list, which was "a win for us, and for our guests."

IN THE KITCHEN

The Apples and Pears Entertainment Group and Executive Chef David Schofield are known for the style and innovation of their menus.

Creating such an intricate and passionate dining experience requires equal amounts sophistication in the kitchen. With the brute power and urbane design of the Waldorf Bold range their latest venture in Auckland is backed by the best.

With a Waldorf Bold four burner range, griddle, salamander, twin pan fryer, charrill, target top and infill benches to match the colour and overall design aesthetic the kitchen cooks and good as it looks.

This suite is joined by an Icematic Ice Maker and a Convotherm 10 tray combi-steamer, the entire ensemble perfectly matched to the vision and passion of its Executive Chef.



DAVID SCHOFIELD A TOUR DE FORCE

As many New Zealanders do, David Schofield has crisscrossed the world. His journeying saw him leave the hard graft of dirty pots and pans in Wellington to the harder graft of training in Europe's Michelin starred restaurants. That's not the whole journey of course, but for now, in his latest move, David has arrived back in New Zealand.

Working as a kitchen-hand in a big hotel can put many off being part of the hospitality industry. But it was this job that exposed David to an environment he has never wanted to leave. At just sixteen he flew to London and worked hard to learn as much as he could in the kitchen. Returning to Wellington two years later he thrived in the vibrant local food industry.

David was cooking so well that he was chosen to represent New Zealand in several international culinary competitions. In 1993, and again in '95, he took part in the Chaine Des Rotisseurs young chefs competition. On both occasions he won the gold medal in Wellington, and then continued to win his way to the World final in which he collected the silver twice – an enormous achievement for a young chef.

Some years later David was back in Europe working for Michelin rated chefs in fine restaurants spanning London to the south of France. With every new step, and every new skill he learned, he was always focussed on where that education could take him next.

And the awards kept coming. He was New Zealand Young Chef of the Year 2011 and 2012; won gold in the Australian Culinary Federation Restaurant Challenge in 2014 and silver in 2015. More recently he was won the right to represent New Zealand at Bocuse d'Or 2017.

Such prestige has been well earned from his results on the plate. Like most great chefs David lets seasonal produce take centre stage. He likes to make food pairings that surprise and delight – sweet with sour or hot with cold. Artisan products excite him, and he believes the standard of produce in Australia and New Zealand is some of the best in the world. He loves heirloom vegetables and is also an advocate for correct welfare standards for livestock.

In 2015 David joined Apples + Pears Entertainment Group as their Consulting Chef. Last year he became Executive Chef of one of their restaurants, Meat Fish Wine Melbourne. Now, as shareholder and Executive Chef of Meat Fish Wine Auckland, David's passion for local New Zealand produce is going to be on full display in the dishes he creates at his latest exciting venture.



Rondo dough-how and more

The dough-how can-do behind our new sheeters.

Moffat are proud to now supply Rondo equipment to the Australian and New Zealand market.

The highly regarded Swiss company manufactures machines for the production of pastry and dough of all types. From the artisan bakery or a large-scale industrial producer, Rondo provides for a huge range of businesses.

The Swiss know a thing or two about quality engineering, and capabilities of Rondo's equipment are appreciated by thousands of bakers around the world.

Their machines are the result of continuous work on addressing customer-specific needs over the course of 65 years. At the company engineers, food technologists and master bakers all work together toward the same aim.

That aim? Dough sheeters that lead the way in durability, efficiency and adaptability, with a range sized from a compact version to large high performance machines capable of processing larger amounts of dough in multiple shifts.







1565, BY THE NUMBERS...

While headquartered in Australia, the Park Regis Hotel group has now made the jump to the UK, building their new European hotel in the thrumming centre of Birmingham. The smart, sophisticated building now provides a range of dining options, with the 1565 Restaurant & Bar a favourite destination for travellers and tourists.

The 1565 Restaurant & Bar and outdoors terrace takes pride in the quality of its cuisine offering, with fresh ingredients and innovative dishes prepared for breakfast, lunch and dinner.

Since opening in early 2016 the 4th floor of the sleek new 4-star hotel has served thousands of diners, and the 1565 restaurant kitchen has met those numbers with confidence.

This peace of mind was crucial. First, the Park Regis brand is well known internationally, particularly in Australia, China and through Asia. With the new hotel, their first foray into the European market, they needed to deliver the same strengths that makes a brand well-known in the first place: consistency in quality and expertise in capability.

Second, 5 Ways Hospitality, the company behind the restaurant, knew that the kitchen design needed to reflect and support the menus on offer. They have had Blue Seal installed in other hotels they operate. Knowing that the equipment could take the heat of a busy kitchen was an important factor in their decision to fit out the new Birmingham venue with more of the same.

Francis Catering installed the equipment, with company director Peter Cassidy stating that Blue Seal “fit the bill”.

“This equipment was perfect to cope with the changes in the menus and, with a limited electric supply, the exacting requirements of electric and gas services,” says Peter. “The final result delivers a superior output, as expected.”

IN THE KITCHEN

Moffat equipment used in the fit-out included key pieces from the Blue Seal Evolution Series.

Two twin pan gas fryers offer high performance control and versatility to the kitchen. A gas salamander ensures melting, grilling and gratinating are taken care of, particularly with the upgrade of the optional branding plate.

Enhanced cooking performance is ensured with the gas powered six-burner oven range coupled with the popular high output gas target top. Finally, a gas chargrill was installed, and can't be beaten for delivering the heat to seal in meat flavours.

Big news for the new compact **Turbofan**

The Turbofan's consistent performance, compact footprint and many innovative features have been hugely popular in recent years. Now, with the launch of the Turbofan 40 Combi Series, there's even more in less.

Officially launched in September at the Melbourne Fine Food Show, the new series delivers enhanced flexibility and convenience with the addition of a new combi-oven mode. Importantly however, it retains Turbofan's legendary compact size, and boasts a small 812mm-wide footprint.

"This is a significant move," says Michael Lillico, Moffat's General Manager Sales and Marketing. "It's (Turbofan) one of our most popular brands and the new series follows the Turbofan philosophy of 'small footprint, big features' – an approach we believe customers will continue to be impressed by."

Perhaps the most notable feature of the new series is its versatility. Each of the ovens in the Turbofan 40 Combi Series can operate in three modes: combi, convection, or steam. This means they can provide high levels of quality output across a very wide range of products, from patisserie-style baked goods to meat, fish and vegetables.

The combi mode enables excellent results for proteins without the need to continually baste products to keep them from drying out. Temperature and humidity are automatically controlled, and juiciness and tenderness are ensured when regenerating pre-cooked foods.

The convection mode provides delectable dishes at full loads, with a variable high or low ventilation speed with automatic power reduction to slash energy consumption and waste while delivering perfect cooking uniformity.

The steam mode creates flavour, colour and consistency with maximum precision and control (even at low temperatures) thanks to automatic steam saturation regulator in the cooking chamber.

Importantly, the new series provides flexibility in terms of cooking capacity –there's even a unique grill support system with variable positioning for specialist savoury baking trays.

"We knew the market required a combi-steamer that would boast all the important functions but also offer different Gastronorm loading capacities," says Michael. "The Turbofan Combi delivers on this – and saves operators considerable money in doing so."

With its compact size the range is ideal for the smaller kitchens in cafes or bars too. Every oven in the series can be bench mounted or stand mounted sophisticated modern design makes it ideal for front of house cooking and bar areas where the equipment is on display. There are manual and digital ovens to choose from. Manual provides



everyday ease of use, with three controls to set cooking mode, time and temperature. Digital includes a 'touch and cook' function with ten pre-set cooking programs with easy-use food design icons and a central scroll and push knob for settings and options – all important functions for use in a busy kitchen. A further 89 programs can easily be set for future use.

On the inside all 40 Series ovens have perfectly smooth cooking chamber walls with rounded edges for easy cleaning. The double-glazed doors also have thermo-reflective tempered glass, and the air cavities prevent heat radiation and increase efficiency.

Automatic inversion of the direction of the fan ensures perfectly uniform cooking. An 'ecospeed' function on the digital version calibrates power levels based on the amount of food that is being cooked, optimising consumption and minimising waste. Cleaning is also easy. There's an externally fitted hand shower on all models and an automatic cleaning system with replaceable liquid detergent on the digital models.

As always, the ovens also represent excellent value. "The pricing on the machine certainly opens up the ability for more businesses to purchase a combi-steamer," says Lillico. "With the features on offer, backed by the Moffat service and support network, we expect the new 40 Series to provide a new dimension to our customer's kitchens."



The Connection

Perry Peters

Product Manager
Combi Steamers

What was your background before joining Moffat? I spent 20 years as a chef working in restaurants in Melbourne, London and Italy. For the last seven years of this I was the owner and operator of two restaurants in Melbourne: Mini and Nacional. After that I spent two years working for another wholesale distributor in commercial kitchen equipment before arriving here.

What attracted you to the company and your current role? I was always impressed by Moffat's level of professionalism and incredible range of products. Now, in my current role, it's been a natural progression after a great experience in both the Ice-cream and Food Service sectors here. After many years working in kitchens I feel very comfortable with the application of combi steamers, and connect well with what our clients are looking to achieve.

What excites you most about your current role? It's being at the forefront of the most impressive range of combi steamers in the country, from the Turbofan and Blue Seal Sapiens through to the most advanced combi in the market, Convotherm. Each and every day is different, and my role allows me to meet all kinds of people from all around the country.

How does the combi steamer respond to trends in the food service sector? Australia is increasingly becoming a nation of foodies – we have an incredible culinary scene and it's great to be a big part of it. Ten years ago you'd have to sell the very concept of a combi steamer. Today everyone understands the advantages, whether for aged care, childcare, restaurants and cafes, or large food production and catering facilities. It's important each segment gets an oven perfectly matched to their performance and budget requirements. With the largest range in Australasia we will deliver this oven, along with the training and support to get the best from the equipment.

What are the key industry challenges in your product area? We're always up against a growing range of products and limited support from other suppliers, who tend to over-promise their capabilities. This can confuse clients as to what they really need and can ultimately lead to a disappointing experience for the end user.

What in particular do you like about Moffat's combi steamer range? The range we offer is second to none in Australasia. The Turbofan offers no nonsense performance, stunning design and a great list of features at an accessible price. Our Blue Seal Sapiens has long been a market favourite during its evolution. It's now 'feature-rich', with a semi-automatic control panel, fully automatic cleaning and a large array of sizes in both electric and gas models.

Convotherm has a long history of innovation and the new Convotherm 4 range is the culmination of 40 years' work in the field. With patented features like the Advanced Closed System, Disappearing Door, and integrated Convosmoker it's the most advanced combi steamer on the market today.

Give us a favourite quote you abide to in life? "Be yourself. Everyone else is taken." Oscar Wilde.

What do you do during your downtime? Along with spending time with my family, including my two daughters, I enjoy riding my road and mountain bikes, and I race most weekends. I feel spoiled living in Victoria's Dandenong Ranges. It's the most picturesque backdrop for training and it's a great place to enjoy downtime after a busy week. I also enjoy getting my hands dirty and will always have a restoration project going on in my shed.

Who is your role model and why? Steve McQueen – the quintessential anti-hero. Of course, this changes regularly.



A CLEAN BILL OF HEALTH

Ask what equipment is important to a hospital and, naturally, everyone first thinks of the machines that go ping. But the humble dishwasher can be just as valuable, particularly as it ensures all food is served to the best hygienic standards. That's why it was so crucial that, with a previous unit ailing, a large regional hospital in Victoria made certain the new dishwashing technology made the grade.



Latrobe Regional Hospital is a specialist referral and trauma centre located 150km east of Melbourne. As a purpose-built teaching hospital it is one of the region's largest employers, with more than 1,600 staff helping serve a local population of more than 250,000 people.

On a 24/7 basis this scale of use has a significant impact on the hospital's single kitchen, the equipment used and the approximately 60 staff who use it. It also results in a huge number of dishes to be cleaned and production of a considerable amount of food waste requiring adequate disposal.

When their previous dishwasher could no longer provide a reliable service, the hospital recently turned to Moffat, and the Wexiödisk flight type machine. Installed by Mariljohn Pty Ltd, this machine provides a highly innovative, ideally efficient dish handling and food waste control system.



PROJECT SUPPLIED BY MARILJOHN, VICTORIA

To maximise effectiveness the system includes a Rendisk tray conveyor, sorting station, clean flex basket conveyor with automatic basket loading, and an automatic tray loading facility.

It also includes a food waste module with a Rendisk Solus Eco dehydrator. This stand-alone system has a very small footprint, making it easy to fit in the kitchen or garbage room. Food waste is simply loaded into the hopper, where it is grinded and dehydrated using a special centrifugal technique.

The overall solution even includes a constant web connection, which allows for remote diagnostics, adjustments and HACCP reporting.

“We were particularly impressed with the build quality and the flexibility to design our own layout to fit our environment,” says Mark Jarred, the hospital’s General Manager of Support Services. “The combination of dishwasher and sorting station provides an advanced dishwashing environment.”

A key benefit of the Wexiödisk system is its level of flexibility and customisation. It can be adapted to suit a range of environments, and has several pieces of optional equipment ensuring it can be configured to meet unique requirements.

“Our new dishwashing system has enabled us to redesign our workflows to provide a more efficient dishwashing service. It is also ergonomically much safer than our previous system and uses less power,” says Mark. It’s why we were able to produce such a sound business case to support the purchase.”





DOUGH THE GO IN MEXICO

Every year the Mexican city of Guadalajara hosts the ANTAD show, a wide-ranging, all-encompassing exhibition of commercial kitchen tech aimed at department stores, supermarkets and specialist stores. The show has a reputation for spectacle, and 2016 proved once again that the Central American market is an exciting one to be working in.



Shortened to its acronym, ANTAD, the Mexican National Association of Supermarkets & Department Stores is a huge force in retail. They represent more than 46,000 stores, which translates to a colossal 25 million square metres of store space. With suppliers from around the world all under one roof, the annual event presents great opportunities for exhibitors and visitors alike.

The mid-March show ran across 55,000 square metres of exhibition floor space. Not overly affected by the turmoil of local economies the event still drew a sizable crowd, with around 40,000 attendees.

This year Moffat had excellent representation again through our Mexican distributor of Turbofan, Grupo Alpha Simet. With their support we showcased a very helpful piece of equipment to the locals.

In-store baking from frozen dough is one of the strongest growth segments in the auto service market in Central America. Bread is a part of daily life in Mexico and small supermarkets, convenience stores and large format pharmacies all hope to gain from this demand.

Capable of producing consistent quality with high loading capacity, the Turbofan bake centre is well positioned to lead the market in this exciting and growing segment and, with assistance from Grupo Alpha Simet, we look forward to seeing many more Turbofan ovens here in the years to come.



turbofan[®]
CONVECTION OVEN SYSTEMS

Proof **Positive**

The new P85 prover and holding cabinets

The new look manual and digital P85 models now provide a full-size, dual-function prover and holding cabinet to the commercial kitchen.

Created with the E35 Turbofan range in mind, the redesigned prover and holding cabinets now fit in the exact same footprint. The benefits are undeniable – productivity can be increased without increasing the floor space.

Innovative technology allows control of heat and humidity for accurate yeast activation. For proving thermostat control ranges from 20-40°C. In hot holding mode the temperature range is 65-85°C.

The new P85 Prover is a clever and useful piece of equipment, whether combined with the E35 Turbofan or not. Two models are available so, depending on production needs, an eight or twelve-tray version can be installed. Whichever you choose, the P85 will be sure to rise to the occasion.



EVERY CARE FOR KOKO AND COMMUNITY



Nora's Plantation Foods is realising success in an export market with their delicious, nutritious and quality products. In turn this success is directly helping to preserve a community's way of life.



Cocoa, or as the locals call it, koko, has long been a staple crop in Samoa. The first plantations were established in the era of German colonization in the early 20th century and, along with the other main crop of taro, it has since been a mainstay of the island nation.

Recently however the koko industry has been a casualty of increasing urbanisation, with many plantations now abandoned.

Witnessing the demise of the industry spurred two entrepreneurs into action.

John Seedhouse and Mona Lisa Karene shared a dream to revive the koko plantation industry and thus contribute to the island's economy. Hand in hand with this goal was the determination to safeguard the community and preserve their unique environment. They are the founders of Nora's Plantation Foods.

Mona Lisa's grandmother, Nora Karene, is the inspiration for the company and its name. The aiga, or extended family, is of utmost importance to this enterprise, and is reflected in their motto, which is simply 'nurturing families'.

"Abundant plantation crops in Samoa are ideal for creating tasty nutritious foods and exotic ingredients to look after the family," says Mona Lisa. The company is dedicated to producing "exciting, safe and quality foods for worldwide customers".

Products centre around koko and include whole koko nibs and koko paste, and organic virgin coconut oil is also available. For those unfamiliar with how to use raw koko product, Nora's website proves a useful resource with recipes for Cacao Banana Recovery Smoothie, Cacao Nib Porridge Topping, Late Night Chocolate Coconut Dip, and Samoan Koko.



“ The griddle has proven very reliable to use.”

PROJECT SUPPLIED BY OCEANIA GAS, APIA

Chocolate makers will be interested to learn that the most flavoursome koko is the Trinitario variety, or Lafi7, as it is known in Samoa.

Recognising that buyers are interested in the supply chain, products have a ‘Trace Your Bean’ label. Packaging includes a number representing the plantation where the beans were grown. There are seven main plantations – three on the island of Savai’i and four on Upolu.

Saena Mulitalo Penaia, the owner of two plantations where the popular Lafi7 variety was grafted, is positive about the future. “I am very happy to be a supplier of Nora’s. I can focus on primary production and let Nora’s worry about the exporting and selling of the koko”.

After being harvested and transported, the koko is dried, peeled and graded, before being roasted on a Blue Seal Evolution Series gas griddle. To raise the level of roasting to a commercial level the griddle was the ideal choice for Nora’s. “The griddle has proven very reliable and easy to use,” says Nora’s owner John Seedhouse. “It has contributed significantly to the consistency and high quality of our roasted product.”

“The application is quite unique, temperatures have to be



specifically controlled, our Blue Seal griddle plate has proven a real winner. Together with Andy McCullum from Oceania Gas, the perfect solution was found for Nora’s operation,” says Rob Smillie, Moffat’s Export Sales Manager for the Pacific.

It may only be one piece, but it is great to know this technology is contributing to maintaining an important cultural industry and way of life.



**SPARES WEBSTORE
IS LIVE!**

Introducing the new Moffat spare parts webstore.

Buy genuine Moffat spare parts online and enjoy a quick and simple process to view parts pricing and order online.

Secure and quick credit card payment facility.

Track order and shipping status online.

Visit our new webstore on <http://spares.moffat.com.au> and set up an account today!

Scan QR code to visit our new webstore



Call us on 1800 337 963
or email spares@moffat.com.au



moffat.com.au



Save on your running costs with the new **Washtech M2C**

For any commercial kitchen, dishwashing can be a significant and ongoing expense. Running costs on an inefficient dishwashing machine can accumulate quickly.

Reaffirming its status as market leader, Washtech has responded to demands for greater efficiency by developing machines with features and technologies that provide ease of operation and operator comfort, while reducing costs.

The Washtech M2C, for instance, builds upon the enormous success of the M2 machine - with the addition of a heat exchanger and steam condenser.

As the rinse cycle is the most costly part of the dishwashing process, the M2C captures the steam created to heat incoming water. This can potentially save operators an impressive \$1,500 a year (this figure varies according to demand and site conditions).

The M2C offers improved efficiency by running exclusively on cold water and then raising the water temperature to 35°C before it enters the boiler. The large condensing coil is also cleaned automatically to ensure maximum heat transfer, removing greasy dust particles that can often diminish effective condenser operation. This process, while unseen, is one of the unique and key benefits of the Washtech M2C.

For ease of operation, the Washtech M2C also includes a large electronic display with a colour status indicator and temperature display, and an integrated self-diagnostic system that provides accurate advice to ensure the machine is fully supported.

Since it was founded in 1981, Washtech has been Australia and New Zealand's number one choice when it comes to commercial dishwashers, and many ask for it by name.

Washtech machines lead the industry with their smart combination of long product life, ISO9001 certification, cost effectiveness, efficient operation and stunning cleaning results, time and time again.

Moffat also delivers outstanding post sale warranty and maintenance for every Washtech machine, and has a national network of skilled technicians.





THE QUAY OPENS ITS DOORS

While it seems far removed from his previous hospitality life in London, co-owner Lloyd Rooney believes sticking to some universal principles will ensure his latest venture, The Quay in Whangarei, will click just the same with appreciative diners.

The differences between London and Whangarei are obvious. For starters, the population of the former ensures the walk-up crowd is always a key factor - with many curious enough to walk through the doorway to dine. In Whangarei however one has to work a little harder on the drawing power.

The Quay is right on the marina and occupies an old colonial style building. It's certainly a striking location. However, any business cannot afford to trade solely on such a unique quality.

Lloyd believes long-term success can be achieved if the restaurant consistently delivers a balanced set of key strengths.

"Some might disagree but I believe that, when it comes to food, service and atmosphere, all three are just as important," he says.

"That often gets missed – one can dominate the others. So we've always strived here to get all three as good as they can be."

Where atmosphere is concerned, fifteen years as an interior designer in London stands Lloyd in good stead. Add to that further London experience running a pub and restaurant and he was ready for the new venture.

He called on every iota of experience when it came to setting up the building. Along with co-owner Michael Fraser and a dedicated team Lloyd gutted the structure and began from scratch.

The result is "a restaurant that would fit in the London scene". While the exterior has been preserved the interior style is sassy, modern and a little more upscale than what the locals may have been used to.



PROJECT SUPPLIED BY SOUTHERN HOSPITALITY, WHANGAREI

“The Waldorf (Bold) island is a smart piece of equipment, it’s got whatever you need.”

Head chef John Salisbury is a Kiwi returned from working eight years in the Melbourne restaurant scene. With an abundance of local produce (including meat from a Waipu farm owned by Lloyd and Mike), he has the raw material with which to create a dynamic and interesting menu.

Lloyd says the aim isn't to be a fine dining establishment. Attracting as wide a range of people to the restaurant as possible means creating dishes for varied tastes, so “the menu needs to be eclectic”. He believes it is important that John stay creative with this work, stating, “I don't stick my oar in”.

It's an approach that has paid dividends, with appreciative new diners and strong reviews ensuring brunch, lunch and dinner is often a bustling occasion in both the indoor and outdoor spaces of The Quay in Whangarei.

Lloyd is also confident the restaurant will maintain that all-important balance already so popular with both locals and visitors.

“What it comes down to is that it's a good product, with good service and a great atmosphere,” he says. “That's got to be popular, right?”

IN THE KITCHEN

The Quay in Whangarei has taken a considerable journey in recent times. “It was a blank canvas,” says co-owner Lloyd Rooney. “But with blank canvases you always need to find a starting point. When you get that hook everything else follows.

“For us, it was when I saw the Waldorf Bold island from Moffat. That's where we started.”

The key pieces of equipment in the kitchen are all components from Waldorf Bold. A six-burner oven range sits alongside a single pan 600mm wide fryer, a single pan 450mm wide fryer and a griddle (with infill benching). This slick range is a definite hit in the kitchen.

“The Waldorf (Bold) island is a smart piece of equipment,” says Lloyd. “It's got whatever you need.”

The kitchen also includes a target top, “something we all love”, and the high-performance Blue Seal Sapiens ten tray combi steamer. Lloyd was happy with how the dramatic building change occurred, stating that “Southern Hospitality were great in assuring that everything worked from the get go”.



Icematic

The new Icematic has arrived

- Sleek new design across all models
- New Jet Series models: JET25M & JET60M
- Introducing the new ECO environmentally friendly 100% natural propane gas Modular Cubers: M195ECO & M205ECO
- New capacities across the range
- Features unique horizontal spray technology to produce pure ice



moffat.com.au
moffat.co.nz





The Connection

Scott Graham

Australasian Sales Manager
Food Production Equipment

What was your background before joining Moffat? I started as an apprentice chef and then cooked for a number of years in large hotel chains and restaurants both in Australia and abroad. I love travelling and my trade allowed me to make this a big part of my life. After working with Moffat for over 12 years as a National Product Manager and Group Executive Chef I took a break to pursue my own professional growth and development. It's nice to be back working in the industry I love with renewed energy and determination.

What attracted you to Moffat and your current role? When I first joined the company there was an obvious link between my career experience and the ability to conduct quality cooking demonstrations. Since then I have gained a greater appreciation for Moffat's status as a world-class manufacturing business. When you make it you own it – and that's a great place to start when supporting customers.

Since the 1920s Moffat has been successful in traditional market sectors. Now our new food production focus has provided the chance to support new products in a new market sector. I was drawn to this exciting opportunity. Entering this sector has been challenging. In some areas our brand isn't well known and our experience in other sectors counts for little. Constantly reiterating our expertise can be demanding. But it makes every day different and exciting.

What excites you most about your current role? Many of my customers are small businesses trying to take the next step in growing their operation. The investment they are making is a big deal. Typically the companies who benefit most from our new equipment are the same companies that think they can least afford it.

The excitement comes from seeing the look in a customer's eye when new equipment gets installed, when they see how the investment can change so much: no more early morning starts, better work flow, increased production and improved manual handling. Helping people through this journey is very satisfying.

What challenges does the industry face in your area of expertise? The key challenge for small food production businesses is the considerable investment required to comply with HACCP monitoring, quality documentation and labelling laws. This area of investment is growing yearly, as the availability of boutique products from small producers becomes the norm on our supermarket shelves. This, by default, creates a whole new level of compliance.

Not so long ago, fresh and ready-made meals were considered a luxury item sold in boutique stores and delis at a premium price. Not anymore. But with the cost of raw ingredients and labour going up (and the sale price of specialty items going down) it becomes difficult to have layers of expenditure within a business that don't create revenue. So equipment manufacturers need to take the lead in automatic monitoring to reduce the ongoing cost to businesses.

What do you like about Moffat's range of food production equipment? For Moffat, which has manufacturing at our core, the selection of additional imported products to supplement our range is not taken lightly. Each product is selected based on quality, functionality and ongoing reliability.

That's why we partner with world leading companies who continue to grow and remain nimble in an ever-changing market. A great example of this is our Friginox range. They've been at the forefront of chilling technology in France for almost 40 years – many innovations common today were originally developed by Friginox. Another, Metos Kettles has been manufactured in Finland since 1951. They remain leaders in kettle technology, with over 29,000 units sold globally.

Do you have a quote you like to abide by? "Every accomplishment starts with the decision to try." Gail Devers.

What do you do during your downtime? I like to travel and experience new places with my family, whether it's a rural town an hour from home or somewhere else around the world. I really love to research where to go next – and to find that little moment that leaves a lasting memory once we get there.



FINDING ENLIGHTENMENT IN SUNDERLAND

Spurred on by their success in Newcastle and Durham a third Fat Buddha has now opened in the north of England. The Asian fusion menu here is the same popular selection as at its sibling restaurants, and the reincarnation of the traditional cuisine of East Asia is now enlightening diners in Sunderland.



Bob Senior opened this latest Fat Buddha in April. With the enticing décor, a themed bar and a varied menu, Bob was confident the Sunderland restaurant could ignite the same lively atmosphere that his other venues are known for.

“It is a concept that has been developed over a number of years,” he explains. “The variety of choices on the menu and the careful blend of refined elegance and casual dining has proved very successful over this time.”

Much of this success can be attributed to the cuisine on offer. The menu reads like a tour of Asia. Customary dishes from Japan to Indonesia and many countries in between are made with traditional ingredients, but finished in new and unique ways. There are plenty of



PROJECT SUPPLIED BY CATER DIRECT



choices available, and the menu includes separate gluten free and vegetarian options.

Fat Buddha also targets parties and functions. There's plenty of ways to celebrate too, with a bar producing cocktails that include old favourites as well as a long list of Asian inspired concoctions. A "Japanese Margarita" contains Midori and a "Duck Sauce" is served with an actual rubber duck that's yours to keep (and who doesn't want to go home with a rubber duck?)

Knowing that the kitchen would be as busy as the others in the Fat Buddha group, Bob needed to make sure it was kitted out with high performance equipment that could go the distance. On the advice of Cater Direct's Bob Bowman equipment from the Blue Seal Evolution Series range was installed.

“Overall we found the entire Blue Seal experience very pleasing.”

IN THE KITCHEN

It wasn't a hard decision for Bob Senior to agree to use Blue Seal Evolution Series. A variety of Blue Seal items are installed in his other kitchens and Bob is pleased with the power, temperature accuracy and heavy-duty quality of the equipment. Bob also states that the equipment is "visually pleasing", and the modular design is convenient and economic with space.

Bob Bowman from Cater Direct managed the kitchen project and was behind the installation of the Blue Seal Evolution Series six burner oven range, the powerhouse of the kitchen. A salamander was chosen, and he included a branding plate for added versatility. Bob also picked out single pan and twin pan fryers and a heavy duty griddle plate. A hood dishwasher was also installed, and three glass-washers to cater to the needs of the busy bar.

"Overall we found the entire Blue Seal experience very pleasing," says Bob (Senior). "It helped too that it was backed by Cater Direct, who we can rely upon for the best service and overall project satisfaction."

Blue Seal Sapiens

Top of
it's class
cooking.



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**.

OUR PEOPLE BLUE SEAL UK



JADE NIXON

While ensuring customers receive their orders correctly and on time is at the core of Jade's work as a Spares Administrator her work at Moffat goes beyond simply processing orders and answering queries.

Jade has been in her current role for close to a year now and, with extra responsibility as a Fire Marshall and First Aider, describes herself as somewhat of the "Mum of the group".

It's typical of her approach. Calm under pressure, ambitious to learn more, she gains great satisfaction from helping both customers and colleagues and giving considerable energy to her work. Perhaps this is why she confesses that most weeknights "it's early to bed after the soaps". Perhaps too it's why she so appreciates weekends unwinding with friends, be it with a glass of wine and/or an indulgent day spa.

UNITED KINGDOM



From left to right: Bob Adams, Managing Director ENSE; David Chesshire, Glenn Danks, Phil Basson, Blue Seal UK; Robin McKnight, Sales Director ENSE.

MAKING ENSE

In March of this year Blue Seal Limited was proud to win the Heavy Equipment Supplier of the Year category at the annual ENSE awards.

It was a big night for all who attended, and the excitement and enthusiasm on display was indicative of an organisation on the rise.

ENSE was started in 2012 as the premier buying consortium of catering equipment and supplies in the UK.

While the North American market has around for decades, with 15 buying groups fighting it out in a very competitive landscape, the consortium model in the UK is a relatively new concept.

For ENSE founders Bob Adams, Gary Licht and Robin McKnight the focus from the start on crafting arrangements that benefit both suppliers and dealers.

"There was something missing in the marketplace," said Adams, ENSE's Managing Director. "We've provided an avenue that previously didn't exist in our format for both the distributor and the supplier to further their business and their profits."

"We work for both distributors and suppliers," he said. "That has been appreciated from both sides, as they all gain, without fear the other party isn't benefiting."

Adams believes this independence of ENSE is the secret to its success, and the growth of the collaborative model bodes well for the future of the industry.

Blue Seal has been a major part of this progress. With 20% growth within ENSE the brand has been a market leader in the UK.

This was recognised at the annual ENSE conference – the awards night a good reason to kick back and celebrate the gains made in 2015.

We are rightfully proud of this result, as ENSE's distributor members voted for it. The industry recognition of our efforts is important as it illustrates the standards needed to succeed and spurs us on to raise these standards in the years ahead.

OUR PEOPLE

MOFFAT NEW ZEALAND



**MELISSA
LIN**

Kick-starting her career at Moffat, Melissa Lin has recently graduated with a Commerce degree, majoring in Operations and Supply Chain Management. As Purchasing Officer she is now engaged in ordering the supplies, equipment and materials needed by our manufacturing plant in Christchurch.

Melissa brings a strong work ethic and positive outlook to the team. Bright and personable, she has considerable strengths when it comes to negotiating with vendors.

Asked why she chose to work here and Melissa notes Moffat is a company “that really prides itself on, and works hard at, ensuring the clients are put first, that their needs are met beyond expectation”. She looks forward to developing her knowledge and experience within such an environment.

Interests outside of work see Melissa spending time with friends and family, keeping active and playing sport and, when there’s time, enjoying cooking and baking too.



**ROBERT
MACDONALD**

A desire to work hard, use his hands and surround himself with good people impelled Robert to work for Moffat. With us for just under a year now, his job as Line Leader has provided everything he needed.

Each day begins by determining his team’s targets. This might involve sourcing parts or getting on the line together to get a job done. Every day introduces a different challenge for Robert and his team, and meeting them is enormously satisfying – for them and the wider group who benefit from this hard work.

Robert believes the best thing about the company is that he works with so many great people and personalities – something we believe he certainly helps establish. After all, a positive, hardworking attitude, like Robert has, can cause a chain reaction. When he is not at work Robert’s enthusiasm turns to technology, music and podcasts and a love of New Zealand’s national sport, rugby.



**PETER
VAN DER HEU**

Peter Van Der Heu has taken on the challenging role of Production Planner after recently joining Moffat. Responsible for setting the production plans for the press, fabrication, enamel and assembly lines, he also provides liaison between the manufacturing and customer services teams in both New Zealand and Australia.

The job may have some pressure, but Peter enjoys planning and is skilled at building relationships. These traits put him in good stead for the main aim of his job – which is to ensure delivery expectations are met. Having worked before in the supply chain, production planning and customer services, he has can clearly understand the priorities from both the production and delivery process.

When it’s time to down tools and take some time out, Peter picks up another set of tools and gets into the garden or does some DIY around the house.



**FELICITY
GIBSON**

A new member of the team, Felicity brings her valued technical prowess to Moffat as a CNC Programmer in Production Support at our Rolleston site.

While a trade qualified joiner, Felicity expanded her skillset with fulltime study of CAD and CAM at CPIT in 2015. She now applies her attention to detail and methodical work process to creating the machine programme schedules for our daily production requirements.

As there is much to learn Felicity continues her education ‘on the job’. The “wonderful office environment” is a big benefit, as is the opportunity to sit down for a while. Having been on her feet for her entire working career previously, “with every day being like a bit of a gym workout” it’s a welcome change of pace.

With involvement in yoga, rock climbing, roller derby and the requirements of three dogs at home, it’s no wonder Felicity needs that office chair when she comes to work.

OUR PEOPLE

MOFFAT AUSTRALIA



**TED
TUCKER**

While Ted has over thirty years experience in the work his current role as Queensland, Western Australia and Northern Territory Healthcare Manager has been one he's enjoyed for just over a decade at Moffat.

The move happened ten years ago when the company he worked for "fell on difficult times". Ted and his team shifted seamlessly into the Moffat stable, where they continued to support the Burlodge range of healthcare equipment.

Now working in our Geebung office in Queensland, he enjoys extensive travel and, working on large projects for up to four years at a time, consistently demonstrates his considerable skills in focus and perseverance. Ted always looks to provide smart meal delivery solutions, often catering to large volumes and always looking "to ensure meals can be served at the correct temperature while also delivering reduced operating costs."

Outside of work Ted enjoys playing golf, which he describes as his "Saturday obsession".



**BRAD
LUSTY**

Brad initially came on board in Sydney as a Healthcare Support Services Manager. Then, nine years ago, he stepped up into his current role as our Australasian Healthcare Manager.

A qualified chef, Brad had previously worked in some demanding roles, including a central kitchen facility for a state health service where he was responsible for 10,000 meals a day and catering services to five public hospitals.

With honed prioritisation skills, detailed attention to logistics and an enduring ethical stance Brad delivers what he promises and is always professional. He also credits the success of his team to support from the Moffat "who focus on what matters – our customers".

Keen to grow the company's sales and influence, Brad predicts "aged care is where the biggest challenge will be for service providers in the coming years". Away from these demands he balances his life with the more peaceful pursuits of fishing and gardening.



**GRANT
SCURRY**

Big challenges have never fazed Grant. He came to Moffat in Melbourne eight years ago after a long career in an entirely different industry at Johnson & Johnson Medical. His skills however were perfect for his role as Distribution Manager and, while he had a lot to learn on the job, it was an opportunity he grabbed with both hands.

Grant now likes "getting products in and out the door" in the timeliest way, ensuring he serves both external and internal customers at the highest level. "It makes life interesting. It's never boring," he says.

"Never boring" as a sentiment also holds true for when he isn't working too. Passionate about fitness, Grant runs ultra-marathons (the over 42km variety) and marathons, and he's recently completed the Oxfam 100km Trailwalker event. And, just like his office work, as president of his local running club he's always looking to be one step ahead.



UNITED KINGDOM



IN THE KITCHEN

The Blue Seal Evolution Series range provides both raw power and graceful finesse to the kitchen serving the various dining areas within One Warwick Park.

Efficiency and adaptability are a big focus in the kitchen too, and here an 80 litre manual-tilt bratt pan and salamander with branding plate are joined by a pasta cooker and charrill. The target top and 6 burner oven range are the kitchen's workhorses, and the twin tank fryer gets a regular workout also.



PROJECT SUPPLIED BY UTENSILS

RESTORED. REPURPOSED. **REVIVED.**

In Kent, England, a transformation has taken place. What was once a brewery and schoolhouse is now an elegant hotel, the disparate elements merged together by contemporary, sophisticated design.

One Warwick Park is a 39-room hotel in Tunbridge Wells' historic Pantiles district. The rooms, suites and entertainment spaces are all modern and light and a tunnel between the former brewery and school buildings acts as a permanent gallery space.

Staying at this hotel is an act of indulgence. Rooms are individually styled with bespoke furniture and luxurious touches, and dining involves choosing the restaurant before perusing the menu. Executive Chef Marco Goldin oversees each of the eatery options.

The focal restaurant is L'Amore. With capacity for 75 covers, L'Amore sits in a stunning double height atrium. A reimagining of Mediterranean small plates is the inspiration for Marco's menu here.

The Terrace allows for al fresco dining when the days are warm. More relaxed than L'Amore, lighter bites, snacks and treats are served. Diners are encouraged to while away the hours in comfort, enjoying the simple things in life.

Pastry chefs at One Warwick Park ensure that afternoon tea is an event every day too. Taking place in the atrium, the food matches the location, being visually stunning and tastefully balanced.

Completing the wining and dining selection is the Lounge Bar, the hub of the hotel. The hotel hopes this stylish location will be popular for an after work champagne or a pre-dinner cocktail.

Owner operators of One Warwick Park are Markerstudy Leisure, headed by Managing Director Louise Clark. While the renovation project took three years to complete Louise is convinced the planning and hard work has been worth it, stating that the hotel is now "one of the finest in the UK".

If the menus at One Warwick Park are as carefully prepared as the food for the hotel's launch party (where Marco spent a week preparing a whole roast porchetta), patrons should be prepared for one delectable feast.



WALDORF WOOS DUBAI

Gulfood is the largest Food Service Exhibition of its kind, an international trade show that draws visitors and exhibitors from 170 countries to its home in Dubai. Every year the event reminds visitors of the massive change and growth in the region. The 2016 event proved no different.



As well as the chance to showcase product to the buoyant local UAE and broader GCC markets it also provides an opportunity to connect with a huge range of Middle East customers. These customers include consultants, designers, hotel operators, restaurateurs, regional and international chains, and commercial kitchen contractors and suppliers.

Dubai is the perfect location for the five-day exhibition, its strategic role as a key trading hub for the region and first class facilities providing style and substance to the proceedings.

Moffat has participated in the Gulfood exhibition for the last eight years. The most recent event allowed us to showcase the modular island of the Waldorf cooking suite and Turbofan convection ovens,



as well as a wide range of heavy-duty kitchen equipment such as bratt pans and target top ranges.

"The exhibition is an opportunity to meet with contractors and operators where we can go hands-on with the equipment," says Stuart Murray, Moffat's Group Export Manager. "We get to show them the clear points of difference equipment like the Waldorf range has to offer."

"We also take the chance to review the status of our specifications in a number of live projects, and to reconnect with a number of users of our equipment".

Popular this year was the introduction of the new Turbofan E33

convection oven, and the highlighting of the Waldorf Bold chilli red units.

"Its always a great exhibition and opportunity to connect" says Stuart. "You certainly see things achieved in this region that just do not happen elsewhere, and on a scale that is different from our part of the world".

"It is a testimony to Moffat's commitment to design, manufacture and marketing that we can take our products to the world stage with our heads held high," he says. "We can secure business with new and repeat customers who love what our products and brands deliver in a competitive marketplace."





CAPITAL GAINS

A gap in the market, a perfect site and a ready-and-waiting beer-drinking public spelled out one thing to Jamie Williams and his partners in Wellington Hospitality Group (WHG) – Bavarian Beerhouse.

München, the latest venture for the group, is now busy serving traditional German fare alongside plenty of beer. Named after Munich, the capital city of the Bavarian state, the restaurant has been going big on Bratwürst and Brezels since opening late in 2015.

Along with Andrew, his brother and WHG co-director, Jamie was excited to add the new restaurant to their growing stable of bars, restaurants, function centres and other hospitality venues in the capital.

Having seen similar waterfront ‘German-led beerhouse-styled’ venues in Australia, the group thought it was a good match for the site on Wellington’s busy Queen’s Wharf.

The concept for the venue needed a good balance between the

‘tried and true’ and the ‘fresh and new’.

“In Wellington people are a little more bohemian – they want the custom-made rather than the cookie-cutter,” says Jamie. “We try to create something unique and different with each and every venue, and München is no different.”

Appropriately, München is a large, open venue with long tables lined up in traditional bier haus style. The beer menu is German-style focused while also featuring a rotating tap selection of suitable New Zealand beers, which can be bought in one-litre steins if desired. There’s an extensive wine selection for the non-beer drinkers as well.

The restaurant offers a range of German specialties to soak up that beer. Smaller eats, such as the German pretzel can be ordered all day. For dinner, sausages and sauerkraut, or schnitzel and fries sit alongside firm customer favourite Schweinsshaxe, a whole pork



PROJECT SUPPLIED BY SOUTHERN HOSPITALITY, WELLINGTON



knuckle that has been rotisserie-roasted to crackling perfection.

München can serve 250 diners at a time, which is particularly handy for the bustling crowds of summer. Accordingly, the kitchen needed to be a well-planned space, capable of serving small and large amounts of food all day long. Jamie wanted it to be spacious, as is customary in all WHG's kitchens, but small enough to conserve energy as well. Naturally, it needed to look good too.

Moffat was able to walk Jamie through the options that the equipment could provide to the efficiency of the kitchen. Kitchen staff work on different WHG sites and the kitchen setup at München has garnered much positive feedback.

“The chefs love it in the München kitchen – even when it’s busy they have room to move freely,” says Jamie. “The design layout is great too. You never want too big a space, as it’s just more kilometres on the feet, and we’ve achieved that balance here.”

“The chefs love it in the München kitchen – even when it’s busy they have room to move freely.”

IN THE KITCHEN

München co-owner Jamie Williams knows a kitchen can live or die on its adaptability to both busy and quiet times.

“We have a pretty well-rounded kitchen there,” he says. “Often in the market here it’s boom or bust. We can be quiet in the winter and absolutely packed in the summer. So we needed a kitchen for all seasons.”

To do this at München they installed a Sapiens combi steamer and a Bakbar countertop fryer along with a user-friendly Waldorf Bold suite. This included a 900mm gas griddle, a 900mm range with gas hob and electric convection oven, a gas single pan fryer, a 600mm wide high performance gas HPO fryer and bench-tops with cabinets underneath.

KANDY CRUSH

Bright red amidst a gleaming white tiled kitchen, the Waldorf Bold series creates love at first sight for both operator and consumer in this beautiful Sri Lankan bakery.



Nestled in the thickly forested hills of Central Province, Sri Lanka is the majestic Kandy. It's a cool breath of a city with lush plantations of world famous tea on its doorstep. This city was the capital of the last Sinhalese kingdom, proudly defended for three centuries before falling to the British in 1815.

Housed in an iconic central building, originally the residence of a British government agent, The Bakehouse opened its doors in 1970. This was the first bakery in Kandy. It started by selling cakes and small baked goods and later developed into a full service cafe.

Investing in the latest technology has allowed The Bakehouse to cater to the broadening tastes of Kandy residents and the company now boasts nine additional outlets around the city as a result.

Mr Daya Weeraratne, founder, was the first to import a high-speed dough kneader. Another first was the Moffat Turbofan oven, purchased and installed in 1999. The oven was placed close to the display area so customers could clearly view the products baking through its glass-panelled doors. For 16 years Kandy residents watched dough rise and transform into The Bakehouse's famous treats.

It was this reliability in the face of heavy usage that made Moffat "the logical choice" for Managing Director Nadija Weeraratne when designing a new kitchen for the business.

She chose the Waldorf 800 Series as a focus and created an initial design based on information from brochures. Working from a draft menu and an estimated output for the new restaurant, she also had to plan for future growth.

In keeping with their tradition of exhibiting the aesthetic appeal of their industry, Weeraratne requested the entire Moffat order to be enamelled in chilli red. This spectacular contrast with the white tiled surfaces has created a workspace that is both visibly appealing and functional. "We designed the kitchen as an island setup. This enabled ease of movement and the services were easily installed," says Nadija.



The Bakehouse Kitchen is deep in the process of experimenting with new fusion dishes, anticipating the premiere of their spicy new range shortly. They've done so with peace of mind that, no matter what the taste, the output will be to a consistent quality in the years to come.

"Moffat equipment has enabled us to provide fresh, easy food where earlier it was very difficult to perform the same job," Nadija says.



“Moffat equipment has enabled us to provide fresh, easy food...”

IN THE KITCHEN

Nadija Weeraratne, Managing Director of The Bakehouse Kitchen, had many factors to consider when outfitting the new kitchen.

"The equipment was selected considering many factors," she says. "This included gas consumption, the wider spectrum for usage and the ability to be flexible - for example the chargrill with three sections".

The Waldorf Bold range, stunning in its chilli red colour, delivered both capability and stunning looks. A bratt pan, chargrill, fryer, griddle with special chrome top, pasta cooker and oven range are all gas-powered, as is the Turbofan G32 convection oven.

Moffat completed the look with purpose-built infill benches, the final result a labour of love for all those who worked on it.



Your allies at work



DECK ELETRIC OVENS



ROTARY OVENS



FIXED CO



TRONIK



ROTOR



RUL



MODULAR



ROTOVENT



TEP

LIAVINI

work every day

COMBUSTION OVENS



COMBINED ELECTRIC OVENS



INDUSTRIAL BAKING



LAR



TERMOVENT



ATLAS



RMIK



MODULAR PIZZA



AUTOMATED OVEN LOADING SYSTEMS



moffat.com.au
moffat.co.nz



NEW KITCHEN SERVES MORE COURSES

With student numbers increasing the demands made on a single kitchen prompted a much-needed expansion at the Western Institute of Technology Taranaki (WITT). The new kitchen doesn't just meet current demands – it has enabled the expansion of the entire hospitality curriculum.

WITT completed a \$1.2 million kitchen addition in March this year. As well as a new fully kitted out kitchen the project included a centralised storage area, chiller and freezer; a larger student changing and locker room; a shared staff office space to bring the hospitality team together; and a specialised barista training room.

This new setup is hugely beneficial to the Institute. While the original facility was a teaching resource it was also the production kitchen when providing a breakfast, lunch and dinner restaurant service for the training restaurant, Impressions. During these service times running classes was impossible.

Now, with the second kitchen, timetabling practical kitchen classes is not an issue. Students get plenty of hands on class time and WITT has

the space to offer several new courses as well.

Alongside an Advanced NZ Diploma in Cookery and a Certificate in Baking, local secondary schools are offered Barista courses. Coffee lovers of any age can also attend a community Barista 101 night class.

In choosing equipment for the kitchen Angela Ferguson, the new Hospitality Department Head, states, "it wasn't hard to pick Moffat."

"It (Moffat equipment) is already installed in the original kitchen," she says. "The equipment has proved itself time and time again."

Ongoing consultation with Moffat Sales Consultant Phil Neverman ensured the choices made suited the needs of the facility and space available.



PROJECT SUPPLIED BY BCE CATERING EQUIPMENT, WELLINGTON

Here it was a matter of overcoming time and budget constraints to ensure the new kitchen could be installed before the next intake of students appeared. Angela knew this needed an efficient and cost-effective focus from the wider project team.

“If you have ever watched Grand Designs you’ll understand that every build, no matter what, has unique challenges,” she says.

“We were not starting from scratch. We had existing services that needed to be upgraded and were working with in the space we had. Financial constraints and meeting budgets often resulted in amendments to the plans as well.”

Despite these challenges the installation went well. Classes ceased on November 21st 2015 and the project started on the 23rd. The first practical class in the new kitchen took place on the 7th March 2016.

Following the installation, all equipment was tested and staff provided with additional training to familiarise themselves with the functionality of the new technology. Phil continues to provide support for WITT also, with regular visits to make sure everyone is happy and everything is running smoothly.

The expansion was celebrated with an official opening on March 17th. From those in attendance the feedback was overwhelmingly positive and now, with this fantastic new teaching resource, WITT is perfectly set to attract, inform and inspire the next generation of hospitality professionals.

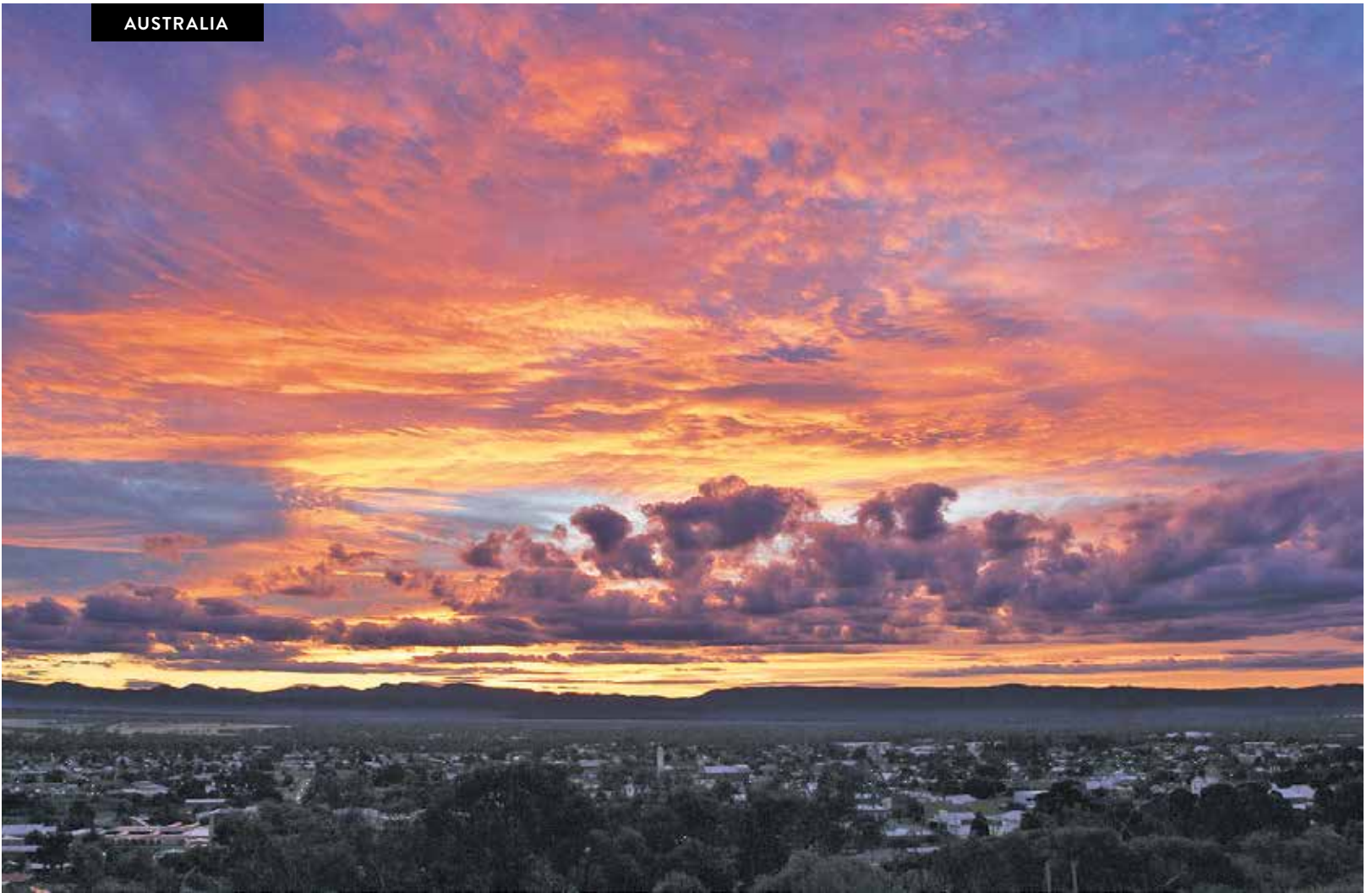
IN THE KITCHEN

A wide range of equipment was installed in WITT’s new kitchen. Good use was made of the Blue Seal Evolution Series range of products, which was easily configured into the space to create a streamlined appearance. Both a single tank and a twin tank gas fryer were installed, along with a heavy-duty gas chargrill.

The kitchen was fitted with an array of ovens. A four-burner convection oven sits alongside eight eight-burner ranges with electric convection ovens. In addition to the Blue Seal Evolution Series products, three Moffat Turbofan convection ovens are in the mix. A Convothem easy dial combi-steamer rounds out the collection.

Angela says the students love the new space. “It’s light, roomy, has great equipment and is a wonderful environment to train in.”





FOR **FUTURE** GENERATIONS

With no room for mistakes and a wide variety of meal requirements to cover Stawell Regional Health has set high standards for feeding those in need. Within the walls of the facility's two kitchens the ethos is clear: To get well at Stawell you need to eat well.

The Australian healthcare provider has been providing quality healthcare to families in the regional Victorian district of Stawell, and beyond, for more than 150 years.

As well as a 29-bed ward and six day procedure beds, the facility includes an operating theatre, urgent care centre, medical imaging department, pharmacy department, pathology centre, and state of the art community rehabilitation and oncology centre.

For a facility of this size ensuring that all patients and workers are fed around the clock is a major exercise. To support the supply of over 200 meals every day, Stawell has two kitchens and employs 14 kitchen staff, including seven chefs.

As well as serving hospital patients, this team also cooks fresh food for Stawell Regional Health's residential aged care facility and provides meals for customers in the community through programs

such as Meals on Wheels. As with any healthcare facility, food safety and quality is a major priority.

"In a health setting, we must ensure that we get it right every time. Meeting nutritional standards, dietary controls and meal texture modifications is essential for achieving safety and quality," says David Francis, Stawell Regional Health's Support Services Manager.

To ensure this Stawell Health has been relying on Moffat's Convotherm ovens for more than 30 years. David states that the new Convotherm 4 ovens have delivered a range of benefits in terms of food production.

"Since the three new ovens were commissioned we have seen significant reductions in maintenance, greater efficiencies in production and a more consistent quality of food being produced," he says.



“It’s a fantastic result all round for our patients, residents and chefs.”

He points out that while Stawell Health compared different models for their recent oven upgrade they found Moffat continued to be the best option.

“We purchased three of the new Convotherm 4 models after undertaking comparisons with other manufacturers. In the end it came down to trust – of both our historical experience with the reliability (of the equipment), and the ongoing service back-up,” he says.

David adds that the pricing, and the technical capability of the new Convotherm 4 ovens, were determining factors.

“Pricing is always a key consideration, and we were able to time our purchases over a three-year period so as to secure our ovens at highly competitive prices,” he says.

“In the end it came down to trust – of both our historical experience with the reliability (of the equipment) and the on going service back-up.”

IN THE KITCHEN

Stawell Health has invested in three generations of the oven: the Convotherm OD Compact, the Convotherm OD Perfect and most recently, the Convotherm 4 range.

The range of combi-steamer ovens combines world-class technology with user-friendly, ergonomic and hygienic design. All models share the same logical and intuitive system of operation, a key benefit in a hectic hospital kitchen where consistency is essential.

Stawell Regional Health’s Support Services Manager David Francis believes the new technology fits the bill perfectly.

“We were also looking for simple, robust and familiar features for our style of production and these new Convotherm 4 ovens have delivered exactly what we require.”

metos



The brand has changed
but the products haven't.



PROVENO COMBI

The premium Proveno Combi range offers 40 - 400 litre stainless steel, self-contained, steam jacketed units.

Operating from an electric heated steam source contained within the unit and complete with electric or hydraulic tilting.



CULINO & CULINO COMBI

Culino Combi models feature 4 mixing programs with digital temperature control. All kinds of food, hot and cold, are mixed effortlessly and efficiently.



VIKING & VIKING COMBI

Viking Combi is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the use of mixer, many dishes can be cooked from start to the finish in one unit, without any food transfer.



moffat.com.au
moffat.co.nz





Chef Profile

What was the first dish that you ever cooked? When I was just starting out I cooked a bad confit rabbit. I didn't clean it properly, it smelt of urine, and it was undercooked. My Dad told me to throw it away.

Who has been the biggest inspiration in your career so far? Raymond Blanc, Liam Tomlin and Matt Fleming - my head chefs throughout the years.

ARRIVING (AND STAYING)

When did you arrive in Australia and why did you decide to stay? I arrived in 1999 on my own, and I stayed because I got a job at Banc, working with Liam Tomlin - another Irish chef. The food scene in Sydney was booming at the time, and they sponsored me. I now have Aussie kids and businesses so I'm here to stay. This is home.

How does it compare to other cities around the world? Sydney is miles ahead. It's laid-back but it's multinational and anything goes. You can eat really well and drink really well. It's safe and there's a great lifestyle. Buying a house and trying to find new chefs can be a nightmare though!

MAKING IT WORK

Being a high profile chef, how do you balance the work/life scenario? Having a good team around me has enabled me to get out of the kitchen more. Before I had my first daughter I was all about work. But when she was born I made a conscious decision to work less. And the more I stepped outside the work bubble the better my cooking got - and the better my businesses got.

How do you ensure consistent quality across your restaurants? By employing great staff. I am also around and involved a lot, as is my wife. We have our fingers on the pulse with what's going on with the restaurants, and we employ a team who've worked for us for a long time who we can trust.

Do you have anything in the pipeline? We do have things in the pipeline for later this year - a few pub projects that are up and coming.

What has been the highlight of your career? Not going broke, yet! I don't know - I don't really sit and look back too much - I'm too busy looking forward. Probably

having my kids was the biggest highlight as they really changed the way I worked and made my cooking better.

What do you most enjoy about your day-to-day work? I am very lucky in that I have never seen what I do as a job. It's a passion. That doesn't mean it's always easy. But I couldn't imagine working where you felt you had to get up every day and go to a job you hated. My job's all over Australia now and I'm travelling a lot and meeting new people, which is also great.

FAVOURITES

What is your favourite dish and why? Pork and pork! When I'm not eating in my own restaurants I also love Asian food.

What's your customers' favourite dish and why? We change our menu quite often, so our customers' favourite dishes are often changing too. We are good at suckling pig and pork shoulder though.

THE EQUIPMENT EXPERIENCE

What attracted you to the Moffat in the first place? I started with Moffat a long time ago, way before I had 'made it' as a chef. The service was consistently excellent. I respected this, as they looked after me purely because I was a customer, not because of my reputation or my restaurants.

What do you like about working with Moffat? Moffat has also always provided fantastic after-sales service. It makes a big difference. And it's another reason why I've used them in every restaurant I have had here in Australia and why my kitchens have always been designed around the equipment.

What do you look for when investing in new equipment? It depends on the particular job, and how the equipment will fit into the space. I need equipment that can take the workload we throw at it. It's why I appreciate the wide range and look of the Moffat equipment - and why I particularly like the flat top grills.

Why is investing in good equipment so important? It saves time, money and grey hair. If you buy cheap and nasty equipment you'll end up paying tenfold to get it fixed. If you're building a house you start with a good foundation. It's the same with a kitchen.

A bit of rabbit and pork

Known for his hearty fare, nose-to-tail philosophy and charming Irish accent, Colin Fassnidge is Australia's chef du jour - and with good reason. He took a break from his busy schedule to share some inspiration, favourite dishes, and what he looks for when fitting out one of his acclaimed Sydney restaurants.

GROWING UP

Where did your initial passion for food begin? It started at home with my Mum and Dad. In Ireland, family life has always been based around food. My father was a good cook. He cooked for the family twice a week, which was unusual for that generation, and we were invited to cook as well.

Follow Moffat on Social Media

Stay in touch with the latest news, promotions,
new products and application solutions!

Moffat Australia

facebook.com/Moffat

twitter.com/moffat_au

linkedin.com/company/moffat-pty-ltd

Moffat New Zealand

facebook.com/MoffatNZ

twitter.com/moffat_nz

linkedin.com/company/moffat-pty-ltd



Moffat Australia www.moffat.com.au sales@moffat.com.au 1800 622 216
Moffat New Zealand www.moffat.co.nz sales@moffat.co.nz 0800 663 328

