

MOFFAT®

Connection

A NEWS BULLETIN FOR THE FOOD INDUSTRY

SPRING 2012



SKY HIGH IN ABU DHABI • MOFFAT AMBASSADOR • STADIUMS GALORE
NEW RESTAURANTS & OLD FAVOURITES • FEEDING THE MASSES

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The new Turbofan E33 convection oven has been designed to deliver better output from a smaller space.

An improved bi-directional fan system, individual rack-ready interior and pre-programmability provides perfect food consistently quickly. Then there's the compact 610mm width for an outstandingly small footprint with 1/1 GN capacity.

And we've also introduced a new touch controller for the 30 Series, a brilliant new feature that provides intuitive functionality and pre-programming for ongoing ease of use.

Naturally, it's all backed by our no-compromise 24/7 service and support. Which is just one more compelling reason to choose Turbofan.



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1ES GREAT IRRESISTIBILITY



WELCOME TO THIS EDITION OF THE MOFFAT CONNECTION.

As our Financial Year draws to a close we are very pleased to advise that the Moffat Group will deliver a strong result.

The key word for our business around the world is 'focus' and it is satisfying to see growth in all of the primary markets in which we operate.

The global economic environment remains challenging and we see little change in market conditions in the year ahead.

Opportunities exist in all markets and it is necessary to provide our customers with innovative thinking with flexible, valued added solutions.

As previously announced we have committed to a new purpose-built facility in Christchurch to replace our existing facilities damaged, but still functional, in recent earthquakes.

Our Christchurch staff have all risen to the many challenges presented to them in recent months. Their resilience has simply been amazing. We also greatly appreciate the real support that all of our customers provided during this period.

We have purchased our land and are in the final design stage of the new 14,000 square metre facility. We expect to complete the buildings in September 2013 and be fully operational by the end of next year. This is a very exciting time, as the new development will future proof our business for many years to come.

Against this challenging backdrop we have continued to design, develop and introduce many new products to the market.

Moffat has exhibited in the following major exhibitions to date in 2012. Gulfoods in Dubai, Hotelympia in London, Europain in Paris, Hotelex in Shanghai, FHA in Singapore, NRA in Chicago, Fine Foods in Auckland and, this month, at Fine Foods in Melbourne.

This has been a very busy schedule – which has only been possible with the total support of all of our staff.

Please also take time to engage with the new Moffat website when it is launched in September. This is a significant advancement for our business.

We now look forward to welcoming all of our valued partners to Fine Foods in Melbourne. We have a new and exciting booth and an impressive list of new products to introduce to all of our customers.

Our partnership with our customers together with the introduction of new products and very committed staff remains the cornerstone for our success.

Regards
Greg O'Connell



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ON THE COVER

The Press Club was refurbished in 2010 including an expanded kitchen and equipment.



Your fingerprint can now reduce your footprint

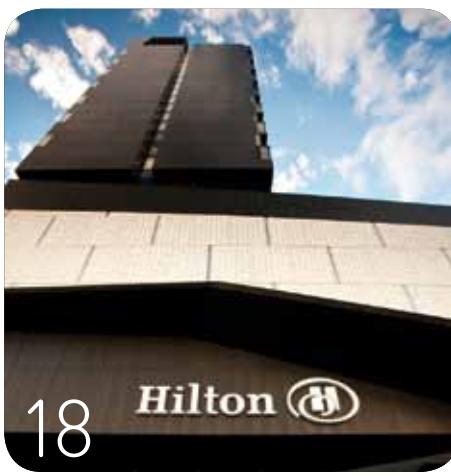
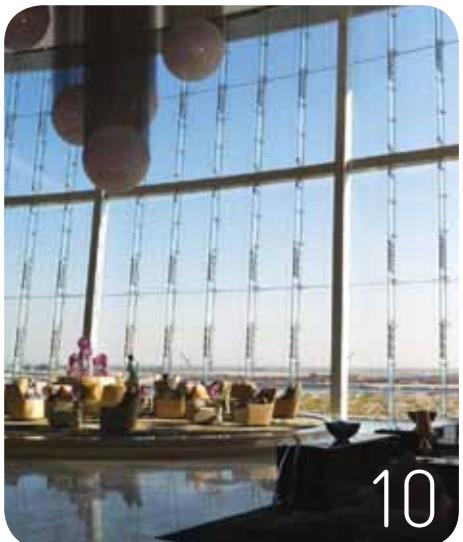
Cut your floor and your carbon footprint by a toe or two thanks to the energy efficiency and clever design of the new Turbofan E33T5. The space required is even less than the past, but there's no compromise on output. And with a user-friendly touch controller it's incredibly easy for anyone to use. You'll barely have to lift a finger.



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Now the pot
doesn't have
to stop with
the kettle.

The new Waldorf Bold.

First release available in black.

THE AUTHORITY

Chef, restaurateur, author, television personality
and now, Moffat ambassador.

His judgement is well regarded, his cooking even more so. Now, with an appointment as ambassador for Moffat Australia, George Calombaris is extending his influential perspective further still.

In this role he has been helping to promote the new Convotherm range. It's work that as varied as it is interesting. George provides his experience at trade shows, hosting special dinners at The Press Club, delivering unique recipes and many other exciting ventures.

George's reputation certainly precedes him. In 2004 the Global Food and Wine magazine voted him one of the top 40 chefs of influence in the world. The Melbourne Age Good Food guide voted him Chef of the Year in 2008. Further plaudits have come with his

work as judge on television sensation Masterchef Australia and Junior Masterchef Australia.

Throughout this time he has propelled Australian cuisine to greater heights. He has carefully blended ancient Greek culinary dishes with sophisticated new techniques and in the process forged greater awareness as to the power that food has to delight individuals and unite communities.

Diners can experience this difference in the group of restaurants he owns in Australia and Greece, including Hellenic Republic, Maha, The Belvedere Club in Mykonos and The Press Club.





To ensure standards remain high across this group George is instrumental in carefully evaluating all aspects of the cooking and dining experience. So when his iconic Melbourne eatery The Press Club was looking to redevelop their kitchen capability in 2010 George turned to Moffat Australia.

This project involved refitting the area and putting in a complete new kitchen to complement the existing one as well. Key changes have created far greater usability and kitchen-wide efficiency.

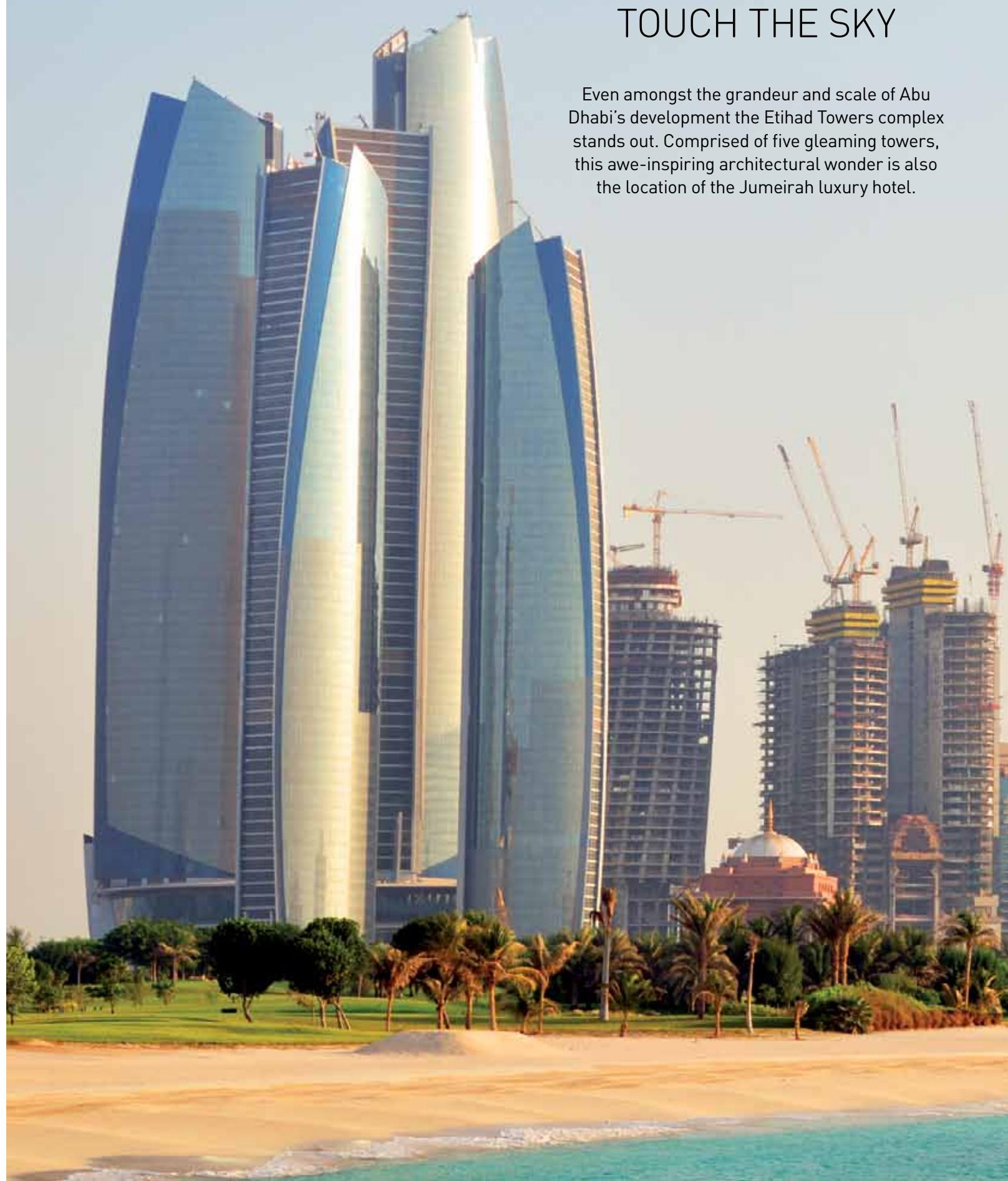
One example of this is with the location of pastry production. Previously it had been produced at the back of the kitchen. It has since been moved to the front where a cooler temperature makes it easier to create the modern delicacies.

George has also expanded the main kitchen and set up a number of new stations, three of which are equipped with dedicated Convotherm minis. Three ovens mean three different temperatures for different dishes – a move that has greatly improved kitchen management and output.

The Press Club has been using Convotherm equipment since the restaurant opened four years ago. With the recent development the process has been streamlined to help produce the best possible fare. And the result? Visit The Press Club and judge for yourself.

TOUCH THE SKY

Even amongst the grandeur and scale of Abu Dhabi's development the Etihad Towers complex stands out. Comprised of five gleaming towers, this awe-inspiring architectural wonder is also the location of the Jumeirah luxury hotel.





IN THE KITCHENS

There are a total of sixteen kitchens in the Jumeirah Hotel outfitted with the best in durable, hard-working Waldorf technology – the scale and scope of the complex demanding both quantity and quality.

Low back Waldorf equipment dominates the kitchens, the choice of this equipment made after carefully considering power, versatility and quality requirements. All up there are 24 fryers of a range of sizes, 17 target tops, 14 electric salamanders and 4 gas ones. There is also a mix of 10 chargrills and gas chargrills and 12 gas ranges. 26 benchtops provide incredible functionality to the complex.

Construction on the centre began in 2006. Now the doors are open to travelers from every corner of the globe – the 382 guestrooms and suites, 199 residences, 12 restaurants, a prestigious conference centre and various bars and lounges exuding chic sophistication and enduring luxury.

The restaurants offer a huge range of dining options from a light, poolside snack through to formal dining arrangements. They deliver everything from French to Japanese to contemporary Lebanese fare – the range is as impressive as the building's design.

The signature establishments are currently Li Beirut and Quest, with Scott's soon to be joining the fold. Li Beirut has been designed to serve the aforementioned Lebanese cuisine. On level 63 Quest delivers 360-degree views and sumptuous Pan Asian fare. And, hailing from Mayfair, London, Scott's will provide exceptional seafood in a classic brasserie format.

Additionally, Brasserie Angélique delivers classic French home-style à la carte cuisine, Tori No Su provides a contemporary Japanese approach, Rosewater all-day international dining and Nahaam a relaxed al fresco eating experience. On level 62 Ray's Bar offers an Asian-influenced tapas menu, and the lobby lounge and bar additional spaces for relaxing and entertaining.

Such a five star property obviously requires extraordinary standards down to the very last detail. Accordingly, the 16 commercial kitchens in the complex are fitted out to high specifications.

This fit-out offered some unique challenges to the project contractors. The complex utilized one of the first major synthetic natural gas installations in the region. Installing gas kitchens at great heights certainly gave pause for thought, with some facilities located a considerable 50-plus stories above the ground. Food Service Design consultant Terry Brennan identified the best approach.

Along with local contractor Elenco and project managers Hill International, Moffat worked hard to ensure the intricate project was completed with minimum stress. Moffat were happy to commission the equipment and attend start-ups to help the contractor successfully execute the job. A follow-on order for two additional kitchens was subsequently supplied.

With the Etihad Towers development scaling new heights, physically, in capability, in reputation, this success is something to be savored. A pinnacle of technical achievement, the complex will continue to inspire well into the future.



CLEAR 4SIGHT

It's easy to see the appeal of 4Fourteen. There's a welcoming sense of community, the food is simply delicious and the open kitchen provides a great view of the heat and precision behind each dish. This is no flash in the pan establishment either – setting up and sustaining the restaurant's success required careful forethought and planning.

Since opening in April this year 4Fourteen has been called interactive and fast moving, communal and boisterous and crammed with flavour. The Sydney eatery at 414 Bourke Street has gone from strength to strength, and the man behind the buzz is understandably proud.

Dubbed the 'poet of pork', founder Colin Fassnidge is clearly writing his own epic. His last stanza, Four In The Hand proved consistently popular. Which gave him both a considerable boost and the pressure of expectation with the new career verse.

Colin puts the 4Fourteen's success down to sound planning as much as anything else. Colin wanted an open kitchen to be a major draw-card for his restaurant.

Now, along with head chef Carla Jones, he works in the bubble.

While many first-time visitors may expect to see blood, sweat and tears, meticulous attention to detail and passion from the kitchen staff is a more characteristic sight.

Such focus is infused throughout the business. Colin says, "we're always thinking ahead – it wasn't about the opening and its not necessarily about the here and now. It's about six months time (and) long-term strategy".

He thought long and hard about what was required from his equipment. "Anything we got had to be durable and look good," says Colin. "The black enamel finish and power of the Waldorf Bold series fit the bill perfectly." Along with the Convotherm combi-oven the kitchen has a 6 and 4 burner range, a bench hob, twin pan fryer and target top oven range from the Waldorf series.



A Washtech glasswasher ensures the drinks look as good as the kitchen and the food.

The chefs enjoy the ease of use and ongoing versatility of the flat-top Waldorf series too and 4Fourteen's clientele certainly appreciate the view these units deliver.

Moffat Food Service Sales Manager Paul Thomson understood the balance required for function and fashion. Then there were the tight timeline issues. "We were able to turn the job around in a four week window, which meant they (4Fourteen) could concentrate on the other building issues."

When everything needs to fit perfectly and look spectacular the stakes were certainly high during the kitchen installation. "Moffat were with us every step of the way, and they quickly sorted out any small issues," says Colin. "We couldn't have done better." With the level of careful planning, such a great final result was going to be anything but fortuitous.





THE WINNER ON THE DAY

Leading up to a certain international rugby tournament the redevelopment of New Zealand's largest stadium captured the imagination of a wide variety of public, political and commercial interests. But before the first whistle blew there were other teams putting in the hard yards.

It was a big undertaking. Designed to seat 60,000 spectators, the stadium was also the site for the country's largest tender for a kitchen and bar fit-out.

Wildfire Commercial Kitchens and Bars won this tender. Their experience with stadiums and large commercial ventures made them the logical choice. Previous work supplying systems for major stadiums in Canterbury, Wellington and the Waikato meant Wildfire director Nils Danielsen knew what to look for.

Wildfire looked to source New Zealand-manufactured products and work closely with local companies. Danielsen believed that such companies provided "world-class equipment made to international specifications."

With the elevated profile and important function of Eden Park these high standards were non-negotiable. The installation of Moffat equipment for key tasks delivered individual chefs the security of first-class food preparation technology, and the stadium the means by which to deliver a huge output quickly and efficiently.

A carving of Tānemāhuta, a Māori god, holding a pou whenua. Sited outside Auckland's Eden Park.



To ensure cleanup was just as efficient as food preparation Wildfire also specified Washtech dishwashing equipment, with units placed around Eden Park to cope with the different volumes required.

The good thing about a bright spotlight is that it allows you to shine. Come the first kick-off, Eden Park rose to the occasion. With the use of Moffat equipment throughout the stadium the company was understandably proud to play its part.

IN THE KITCHENS

To deliver quality and quantity the kitchen at Eden Park has a full Waldorf suite, comprising grill-plates, fryers, chargrills and hobs. Moffat's Convotherm combi ovens are also prevalent, the flexibility and power of these units delivering peace of mind for when the big crowds pass through the gates.

Crown Braising Pans and Kettles have been installed. With these resources supporting them catering staff can sufficiently cover the stock, sauce and casserole preparation required for larger functions.

The kitchens and bars also feature Washtech dishwashing technology. This includes three-rack conveyor high-volume dishwashers, pot-washing machinery and undercounter and pass-through machines.

Food & Beverage





AN IRON HEART

With a world-renowned chef, a fantastic venue and a memorable menu, Rata's strength comes from within.

Josh Emett is eminently capable. With a huge amount of international experience and acclaim, the Michelin-starred chef is well known for his roles on Masterchef in New Zealand and Australia, and highly regarded for his work overseeing Gordon Ramsey's international restaurant empire. Now, with the establishment of Rata in Queenstown, Josh has well and truly branched out.

With local businesswoman Fleur Caulton and head chef Helen Turnball, the trio has combined New York bistro dining with some obvious New Zealand roots, the 'iron-hearted' native tree an apt title considering the restaurant's natural strength and warmth.

Josh has a strong belief that a dining experience needs to be unique, stimulating and memorable. The well-presented, highly functional kitchen had to meet these high expectations, and be

delivered to an exacting budget and a tight timeframe. The stylish new black finish of the Waldorf range helped set the scene and, with on-site training provided by Moffat, everybody quickly learnt the various strengths of the technology.

Functionality was paramount with the kitchen design and equipment, as was the ability to evolve and grow the business. That's because, with a burgeoning reputation and consistent quality, it is expected that Rata will grow to even greater heights in the future.



IN THE KITCHEN

With an 80-seat capacity and a huge range of taste and culinary experiences on offer, Rata required versatility, power and style from its kitchen equipment.

The Waldorf range was chosen to deliver this capability - two Waldorf target top ranges, a fryer, dedicated griddle and salamander providing cooking capacity. The cornerstone of the kitchen is the Blue Seal 14-tray combi oven, it's cost and flavour-effective strengths, heavy-duty durability and user-friendly settings providing just the right balance for the Queenstown operation.





SAVOURING SPANISH STYLE

The South Wharf area has become Melbourne's latest business and dining precinct – and the impressive Hilton hotel sits at its heart. Venture inside for a taste of the equally impressive Nuevo 37...

With the iconic Yarra River on its doorstep, and the city's new Convention and Exhibition Centre connected, the Hilton Melbourne has its share of bustling crowds and discerning diners.

The Hilton's prestigious Nuevo 37 restaurant was opened in April 2009 to widespread acclaim. Under the guidance of Michelin Star Chef Ramon Freixa the restaurant showcases modern Spanish cuisine in an exclusive and stylish setting.

This experience is extended across several applications, as Nuevo 37 services 396 rooms, a main bar and restaurant for breakfast, lunch and dinner menus.

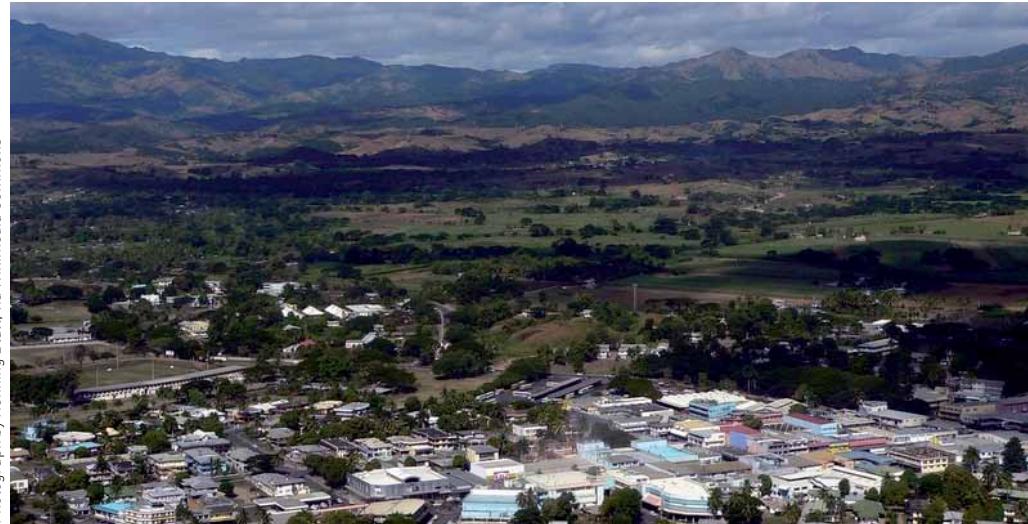
Keeping the high level of quality consistent across each of these distinct facets demands superior high-end technology, along with the coordinated systems to operate with both skill and confidence.

The Waldorf 800 Series island layout was chosen to provide an open European-feel to the kitchen. This design suits the tapas menu perfectly and provides ease of cleaning between service.

"The Waldorf 800 Series is very efficient and easy to use," says Philippe Perrey, the restaurant's Chef De Cuisine. In the testing environment of Nuevo 37 Philippe is "happy with the performance of all the equipment".

Along with Ramon Freixa he oversees a team of eighteen chefs in the kitchen. It's an experienced partnership, as Philippe began his career working alongside Ramon in Spain and Barcelona. Now they've both settled in Melbourne, and will continue to deliver (with the help of a skilled team and quality kitchen) a fine-dining experience worthy of the majestic setting.





FIJI FIT'S RIGHT

The construction of the Fiji Institute of Technology (FIT) was meticulously planned down to the very smallest detail.

As a major development for the Fiji National University the complex needed to deliver a number of key capabilities, not the least of which was a range of high quality kitchens.

Hotel Equipment Fiji won the right to supply all the equipment and assist with the project management for FIT. Managing Director Denis Beggs was therefore involved from the beginning of the project, working diligently on the all the plans and equipment specifications. He also commissioned FSCI consultant Richard Hannam to finalise the designs and produce the drawing for each area within the building.

Working alongside this team was Moffat. After meeting with the Food and Beverage tutors to discuss the unique conditions of the spaces there was a careful assessment of a large range of possible equipment. Moffat then helped specify the requirements for the new training kitchens, production kitchen, Bakery/Patisserie training and demonstration room and cafe.

Blue Seal was chosen for the prime cooking equipment, including Combi Ovens. Moffat bakery equipment was used for the bakery and Patisserie as well as Carpigiani Ice Cream machines for the Cafe.

The final result? A world-class training establishment to help the advancement of chefs throughout the Pacific. Denis Beggs believes the "equipment is of top quality".

"Our company has been working with Moffat for over 20 years and during that time we have found them to be one of the most professional companies to deal with."

Moffat is proud to assist in this development and, along with continued sponsorship of the Moffat Salon Culinaire and Pacific Rim Challenge in Fiji, Vanuatu and Pacific islands, the company will do everything it can to promote and bolster culinary success in the region.



CHILL. SERVE. CHILL.

There are many diners who'll attest to travelling all over the globe in search of the next memorable culinary experience. Not many will have experienced fine food this far south however....

Moffat's Ken Stevens describes picking up the phone one morning recently where the, "call quality was horrible". The caller enquired about a service manual for a Turbofan unit, stating that all service was done "in-house".

When Ken asked about potentially sending a service tech to the site in the future he was told it wasn't an option. Curiosity aroused, Ken then asked where the caller was located. The caller answered, "Palmer Station".

Now, you don't just pop round to Palmer Station for a social visit. Located on Anvers

Island in Antarctica, Palmer Station was constructed in 1968 as a research facility for the United States Antarctic Program. Along with a pier and helicopter pad the bulk of the facility is made up of science labs and accommodation.

The station can accommodate a maximum population of 46 inhabitants, but this drops during the winter maintenance season (when the average temperature is -10°C) to between 15 and 20 people.

Due to these harsh climate and geography, confidence in your gear is crucial in Antarctica. It's a lengthy and costly procedure to deliver supplies to such a remote location, and any equipment must deliver energy efficiency and ongoing reliability. Additionally, technology must be intuitive to learn and easy to use.

The station has recently installed a Turbofan Double Stack E32D5 and love the

results the units are delivering. Thanks to the built-tough durability and versatility of Turbofan technology, the station's occupants are looking forward to a long relationship with the ovens.





MARKET LEADING BRANDS

Moffat reach out across the world to deliver branded food service equipment solutions that circle the globe and span a range of industry segments and applications. Our specialists interpret needs and recommend solutions. With on site training and 24/7 assistance we're dedicated to understanding and supporting our clients with an unmatched capability. Our industry commitment includes culinary support, research and development, and strong supply partnerships.

Our standards are high so that yours can be too.

Contact us today for further information on our extensive range of Food Service equipment.

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IN THE KITCHEN

With Spice Paragon's popularity the kitchen is generally flat-out. The Convotherm combi steamer forms the backbone of this area, with its renowned power and speed ensuring meals are delivered quickly and efficiently. Likewise, the Blue Seal cooktop, griddle, range and two gas fryers deliver the peace of mind required for such a busy restaurant.



THE SPICE OF VARIETY

Spice Paragon delivers a diverse culinary experience – and its owners have a number of new projects on the go.

Bo Khemarangsan and Bundit Kijpalakorn had plans for a sophisticated Thai-European fusion restaurant – one that could offer a unique experience to the yearning west Christchurch market in a markedly different post-earthquake dining environment.

The dynamic young entrepreneurs adhered to a strict no-compromise approach. One major challenge was consistently finding fresh, unique and quality ingredients. Bundit says the food is, "a real art, it would be sad to cheapen that with poor ingredients."

This focus on quality is apparent in the kitchen also. The variety of food demanded not just the right ingredients but suitably precise and practical kitchen technology. The equipment needed to be adaptable, powerful and cost-effective.

Pierre de Lautour from Aitkens was responsible for delivering the options. After Bundit visited the Aitkens showroom the two quickly hit it off, and several months of careful analysis and negotiation followed.

With any development one of the main capabilities a supplier can offer is ongoing peace of mind. "They [Bo and Bundit] wanted the

confidence that it would run smoothly," says Pierre. "The processes behind the 120-seat venue required a six month development timeline... and Moffat's range was a no-brainer."

The owners were delighted with the result. Bo says, "I couldn't fault anything, Pierre made it happen and we've never looked back". It wasn't without its challenges however. Every restaurant is built around its kitchen, and Spice Paragon literally so.

"We knew it would be tricky bringing equipment in to a tight space," says Pierre, "So the Convotherm oven was shipped on site very early in the process. The crate was set in place for close to five months, and the restaurant constructed around it."

With everything fitted and fired up the restaurant has taken the local market by storm. The food is different, the wine has been carefully matched, and the service of a high standard. Spice Paragon is consistently full, and its success is a sum of its parts.

For Bundit and Bo the greatest pleasure has come from the three and a half year journey, meeting new people and making new friends. With the continued success of Spice Paragon and new projects, this is a journey that won't stop any time soon. An upmarket Japanese eatery is next in the pipeline., with plans for expansion also, the two men look set to continue in their winning ways.



RAISING THE ROOF

Being a fan can be hard work, and yelling for your favourite team or musician can really build an appetite. It's just as well then that the new state of the art covered Dunedin stadium can cater for 30,000 of them.

Like any development of its size, the Forsyth Barr Stadium was a challenging project. Not only was the first covered stadium in New Zealand an engineering feat, it had to be completed in a tight timeframe to take part in a certain international sporting event in 2011.

While primarily developed for rugby the stadium has a multi-function capability. An all-weather roof, five lounges, four stands and twelve permanent food and beverage outlets (with options for additional mobile outlets) serve the 30,000 capacity. A full catering service and commercial kitchen is on site to ensure nobody is left hungry.

The main suppliers involved with the project were Southern Hospitality, Moffat and Project Stainless. Food and Beverage Consultant Michael Driscoll of MDA provided additional guidance as to kitchen specification.

Construction of the building began in June 2009. The contract to supply and install kitchen equipment was confirmed late December 2010 and completed in early July for the August 2011 grand opening. With the Rugby World Cup looming the fit-out kicked into overdrive in the final months. For such a project, coordination isn't just an advantage on the field.

Not all the equipment could fit into the stadium's lifts, and so staff and contractors joined forces to carry it up multiple flights of stairs. On-site training by Moffat also provided the confidence that everything would be delivered according to plan come the first kick-off.

Looking back on the work, Southern Hospitality's Shane Gibson was particularly happy with how every individual worked so well as a greater unit. The work was done "in the best spirit," says Gibson. "It was a great team effort throughout the place."



The result was impressive. Everything ran smoothly for the World Cup. Rugby was the winner on the day and now, with a world-class facility for events in Dunedin, the sky's the limit.

IN THE KITCHEN

Big crowds can chew through a decent amount, and so any kitchen solution had to be capable of delivering consistent quality without compromising the hardwearing durability such large quantities demand.

Thirty-eight Moffat HPO fryers provide on-the-spot hot food quickly and efficiently. Turbofan ovens, Convotherm combi ovens, gas ranges, crown kettles, a 600mm griddle, standard and double deck convection oven and conveyor oven help ensure both the commercial kitchen and food outlets can feed the masses.

With these resources the Forsyth Barr Stadium can provide a huge range of culinary options, from the 'quick run out at half-time for a beer and some chips' right through to the 'multiple-course, fully-catered, black tie' affair.



OUR PEOPLE MOFFAT AUSTRALIA.

JAMES CRUTE

Our head chef for the 2012 Melbourne Fine Foods show, James Crute stays at the forefront of new developments in the industry. After working as a chef in Australia and the UK for 17 years, his work demonstrating technique and technology has been put to good use in this role.

While enjoying skiing and motorcycles away from the office, it's the excitement of his daily work that has seen his career success. James values the wide-ranging travel and continued expansion of professional relationships that comes with the position.

Now, as the new Product Manager for Turbofan, the diversity of his day has been increased once more. James will undoubtedly take up this new challenge with his typical enthusiasm, pride and determination – the kind of character traits so vital for succeeding in such an ever-changing and dynamic market.



MARK DAVISON

Since starting his apprenticeship in 1977 Mark Davison's career path has risen as admirably as the results of his baking equipment. The NSW and ACT bakery sales consultant now works out of the Rosehill office in Sydney, servicing clients from both retail and manufacturing backgrounds.

This work benefits from his considerable time in the industry, a relaxed yet focused professionalism and his distinctive view on life (when quizzed on what career he may have pursued had the bakery position not captured his attention, Mark ventured he would have been a train driver or professional wrestler).

While life away from work is always busy, and train-driving or back-flipping body-slams are now off the agenda, Mark still finds the time to relax over a quiet drink or a round of golf.

DOUG SCULLY

After years in different roles throughout the hospitality industry Doug Scully finds his current position as QSR and Turbochef Product Manager as the perfect mix of challenging work, rewarding relationships and hard-earned esteem.

Now, with a role that scopes equipment needs, oversees sales training and supplies post-sale support, Doug can focus his passion and finely-honed skills developing the Turbochef brand in Australia and New Zealand.

Small and large chains in the quick service industry certainly appreciate the difference he makes. It's their ability to develop new concept and menu directions that Doug can help effectively achieve. It's their capability that is so enhanced with innovative technology. It's their positive results that Doug so enjoys delivering.

STEVE O'KEEFE

After 14 years working as a chef across the globe Steve O'Keefe branched out into restaurant management, food service sales and account management roles.

This level of experience came in handy when the time came to join Moffat. Steve was well aware of company's strong reputation for technical capability and service excellence. And since joining the team he's matched this reputation admirably, with demonstrations in test kitchens and on-site product training always to an exceptionally high standard.

Steve's ability to listen closely is a valuable trait. As he puts it, "to help a client you first need to completely understand their needs." For Steve one of the main perks is traveling and meeting new people. With his easy approachability and exceptional knowledge, he looks forward to growing his skill-set and forging new professional relationships in the future.



OUR PEOPLE MOFFAT NEW ZEALAND

DANIEL CLARE

With a role that takes him throughout the Gold Coast and beyond, and to every type of food service market, Daniel Clare's workday is anything but monotonous.

As an Account Manager and Executive Chef he promotes, demonstrates, plans and trains in the latest technology, doing so to everyone from the family-owned corner takeaway to the armed forces to five star international hotels.

After two decades of experience his passion for the work burns brightly. With the focus and diligence of a true professional Daniel ensures no stress or fuss. In his words one of the best parts of his work is, "watching the job evolve from the first concept right through to the thriving, successful completed project". With a thirst for the challenge and the drive for the best result, he'll undoubtedly continue to thrive in this role.

CRAIG HIDER

With previous ownership and management roles (in cafe, catering, conference, supplier and production spheres) Craig Hider's comprehensive hospitality career provides the ideal platform for his work as a regional export manager.

Craig's job purview means he is responsible for markets throughout the Pacific, in particular Fiji, PNG, Samoa, New Caledonia, Vanuatu and Tonga, through the Cook Island and Solomon Island regions and up to Guam. Additionally he provides support to the UAE, Asia and other key export markets.

The large geographical coverage demands a high level of travel from his home base in Christchurch, New Zealand. While time in the Pacific affords Craig the opportunity to indulge fishing and snorkeling interests his time at home with his three children is always treasured above all.

KARLA HEWITSON

Using her background in logistics and customer service, Karla Hewitson's work as a Customer Service Supervisor is one of careful checks and balances.

Here, an all-round focus is crucial. Attention to detail is fine – but without the ongoing passion for the details requiring attention, a key service capability can be lost. To succeed in such a role requires both consistent diligence and the ability to go the extra mile.

Which is why, in a time-scarce, multi-tasking environment, Karla excels. Her organisational skills and ambitious, forward-thinking approach is balanced with a great enjoyment for both the diversity of work and the variety of people she encounters each day. With this mindset she can always be called upon to deliver effective, enduring results.

STEPHEN FARRELL

Stephen works as a Spare Parts Assistant. With his previous career in 3PL, Stephen's organisational and communication aptitude was of a great assistance in the logistics industry. He now relishes the opportunities this position has to further hone and extend these skills, in particular the chance to focus more on customer service.

As new technology is developed so too Stephen grows his product knowledge. The job is the sum of its parts, and being able to accurately and consistently deliver across all facets of the position is crucial.

Post-work Stephen unwinds by enjoying a game of rugby or some time at archery. His everyday affability, diligence and ambition will undoubtedly play a big part in Moffat's target of consistently delivering the very best in post-sale service.





GELATO GOES FROM GOOD TO GREAT

From humble beginnings in Sydney one gelato business has grown and evolved in leaps and bounds. Making the transition from a few stores to a global franchise has meant adhering to traditional quality while forging a new brand path. For Gelatissimo, the journey is only just beginning...

An old-fashioned family business, the Gelatissimo empire began with Franco Lopresti's foray into the Sydney market in the late 1980s with Bravo Trattoria. His ambitious approach meant adhering to uniquely high standards to ensure the finest quality. At that time it meant using a fit-out that was fully imported from Italy.

Bravo Trattoria was sold in 1994, but Franco diversified into the wholesale business, starting Bravo Gelato with the help of his two sons, Domenico and Marco. The first Gelatissimo gelateria was opened in Sydney in September 2002. Now Gelatissimo is the first choice for a last course, or simply a sweet place to meet for a treat, in countries all over the globe.

The brand boasts 26 eateries in Australia and a further 14 in the Philippines, Indonesia, Kuwait, Singapore, Italy and Malaysia. It's one of the largest gelato franchises in the world and expansion

continues at a solid pace – in August 2012 Gelatissimo Belconnen opening its doors in Canberra.

The rhyme and reason behind this success lies with the company's attention to detail and careful devotion to old-world production methods. Every batch is made in the traditional way and churned fresh on site. However, as Franco's business diversified so too did the technology evolve and improve.

Now, with Moffat's help, franchises can correctly store and cleverly showcase the delicious flavours on offer. The display freezers were supplied by Moffat and partners Ital Proget, with the equipment designed and branded to Gelatissimo unique requirements. Carpigiani blast freezers have also been supplied, as have specialised Tekna storage solutions.

Moffat's National Sales Manager for Ice Cream Bob McCarthy has been instrumental in providing this technology, and is impressed with the consistency of quality the gelato chain delivers.

Likewise, Gelatissimo are happy with the results. "It has been a pleasure working with Moffat as an integral partner to the Gelatissimo business over the years," says Domenico. "They constantly meet our needs and push the boundaries to ensure we are happy. Bob and the team are great."



Ergonomic
Versatile
Dynamic

Carpigiani EVD is a breakthrough soft serve ice cream machine designed according to a new philosophy that takes into account **all the ergonomic, qualitative, and aesthetic needs** of professional operators looking for modern equipment.

EVD is a floor model with an innovative, revolutionary design: **the dispensing head moves** and can be set to the height that the operator finds most useful. In addition, the working space has been increased significantly to facilitate ease of operation.

EVD has tanks, pumps and cylinders with **independent motors and refrigerator circuits**, to optimize the production of different kinds of ice cream at the same time.

EVD has a low-noise refrigeration apparatus featuring an air-channelling system that guarantees **silent functioning**. The noise level achieved corresponds to somewhere between that of a home setting and a normal conversation.



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METRICON STADIUM RISES ABOVE

The tired, outdated facilities at Carrara were in need of a facelift for the Gold Coast venue to continue to operate. What followed was a \$144 million complete redevelopment. Now, after opening in mid-2011, the distinctive, stylish stadium has gone from strength to strength.

The Carrara stadium is now a premier venue for concerts and other sporting endeavors and major events. The home of the AFL Gold Coast Suns team, the stadium also has some big plans for the future.

That's because it will be put on the world stage when it hosts the 2018 Commonwealth Games, being the main venue for athletics and the opening and closing ceremonies. While it now comfortably seats (and feeds) up to 25,000 spectators the stadium will be extended to house 40,000 seats to help deliver this suitably exciting spectacle.

Working with Stoddart Manufacturing, Moffat were able to supply a range of equipment well suited to the high standards of the new facility. The range of different eating and entertainment options really sets the stadium apart, the obvious lifestyle and climate

advantages proving invaluable when designing a distinctive experience for stadium attendees.

Making sure the different facilities were properly serviced provided an exciting challenge. First there was the Coaches Field Club. The stadium's premiere corporate area is a first of its kind in Australia, serving 150 guests and ranging over two levels. Then there was the Chairman's Club, an intimate environment with an outdoor deck. This venue can cater to 220 dining or a maximum of 400 guests for cocktails.

The Lounge goes beyond the traditional function room, providing an indoor and outdoor experience with a barbecue terrace, deck bar and espresso bar. Like the Chairman's Club, the Lounge can be adapted to deliver a range of different experiences, from fine dining to 1000-guest cocktail functions.



The Skyline Terrace caters for 174 people and it too makes a bold entertaining statement, the open-air, undercover function space perfectly suiting the relaxed Gold Coast approach. Then there's The Deck, a popular location with barbecue and bar facilities, and additional corporate suites around the stadium can service an additional 216 guests. Last but not least the Light Tower Bar is a unique venue built around one of the original lighting towers.

IN THE KITCHEN

Between the two kitchens in the first and second levels and the various bars and other venues the stadium required a huge amount of durable, reliable and powerful kitchen equipment.

Waldorf provided much of this heavy-duty equipment with chargrills, cooktops, griddles, gas cooktops, gas fryers and brat pans. The Turbofan range was ideal for the stadium, with eight convection ovens dotted around the complex. Crown Kettles and Paramount mixers help the cuisine capability and eight Washtech glasswashers ensure there's always clean glasses for filling.





TAKING ORDERS

Think eating in the military and the image of crowded mess tents might spring to mind. The recently re-developed RAAF Pearce Airbase in Western Australia puts paid to the stereotype with an expansive, modern dining facility.

Now, feeding the masses is as easy as Alpha Bravo Charlie.

The Pearce Airbase is known as Australia's busiest – including civil flights it has the highest air traffic numbers. The location 35km northeast of Perth is in general used for training RAAF pilots, along with training pilots from the Republic of Singapore Air Force and operations with the NASA space shuttle programme.

With this size and activity comes the need for accessible, well-maintained amenities. The living accommodation, combined mess, rest rooms, sporting fields, cardiovascular training, dining and medical care facilities need to be to an above-average standard.

A redevelopment process for the base began with a proposal in May 2007. Jeff Bennett, from Bennett Design Group offered his skill as a kitchen consultant and in 2008 the Australian Department of Defence awarded a contract to John Holland to renovate the aged infrastructure and facilities.

From there the project was joined by Brian Dunnage from Caterlink, with Moffat Sales Manager Brian Garcia and Account Manager Dennis Izzard coming on board to assist with the kitchen units. Early in the project the design team chose Moffat equipment for its market-proven reliability and durability, along with the nationwide service and spare parts accessibility the company provides.

As with all developments of this size, a strong collaborative effort can make a huge difference in the overall project success. Brian Garcia said there were some unique challenges to the project, and the team worked well in delivering straightforward, cost-effective solutions.

Designing a special water filtration system was one such hurdle – the base's water quality not up to the standard required for the



equipment. With a combined effort the team delivered an effective water treatment solution that now provides enduring peace of mind.

The base's new mess facility now consists of one huge central kitchen capable of serving the four dining rooms for airmen, sergeants, cadets and officers. Brian said that the project "was a great one to work on" and "everything went smoothly, the clients are happy... and that's what counts".

IN THE KITCHEN

Bigger is most definitely better when it comes to feeding hundreds of hungry air force personnel and civilians. So the kitchen at the RAAF Pearce Airbase is fully stocked, locked and loaded for high quality (and quantity) meal delivery.

The technology includes four 40 tray and one 10 tray Convotherm combi-ovens, a Friginox roll-in blast chiller, Crown jacketed kettles, Washtech Glasswashers, a Turbofan prover, Reiber plate and tray dispensers, a Rotel 2 bakers oven and a range of Waldorf equipment including griddles, oven ranges and fryers. Capable of delivering food quickly and efficiently, these hard-working, heavy-duty units stand to attention when the pressure is on.



FIFTEEN NATIONS. ONE BOX. MILLIONS OF POSSIBILITIES.

Moffat sponsored the recent Global Final of the Meat and Livestock Association's Black Box Culinary Challenge competition in Tasmania – a prestigious event that put a big spotlight on the best of local ingredients.

Now in its sixteenth year, the event has been dubbed "the Olympic Games of cooking competitions." It attracts teams from all over the globe and, with Australia played host to the final, the top fifteen teams arrived in Hobart ready to do battle.

The rules are simple. Each team is presented with a black box of mystery ingredients on the first day of competition. They then have one hour to come up with a suitably impressive four-course meal. On day two the meal is prepared, judged and presented at the final gala dinner. The chef's work is evaluated on taste, skill, creativity and artistic merit.

A lot of preparation is also involved behind the scenes. The MLA has flown 6,000kg of Australian beef to approximately 4,000 chefs around the world since the first competition in 1996.

The final 60 chefs made up fifteen teams. The teams all had no idea what they would be working with, only that it represented the best of local ingredients, potentially including prime Australian beef, sheep meat or goat meat and seafood, spices, fruit and vegetables, dairy products and stocks.

The results were impressive. The Thailand Culinary Academy won the gold medal with their main of "Braised Australian Beef Brisket and Mushrooms, Crispy Rice Coated Australian Lamb Rump, Cheese and Potato Cake, Sautéed Broccoli and Carrots, Garlic Puree and Natural Jus". Their effort managed to edge past the team from Indonesia's Bulgari Hotel, with the local Tasmanian team from the Henry Jones Art Hotel taking out the bronze.

Moffat is proud to provide support to such an esteemed and long-running event. The Black Box Culinary Challenge delivers a bright spotlight on local food, and it's a fantastic opportunity for emerging talent to gain recognition on a world stage.



PHOTOS TAKEN AT EATONS HILL HOTEL & FUNCTION CENTRE

THINK BIG

Eatons Hill Hotel is renowned for packing a lot into its four levels and eleven function spaces, and it has the ability to cater to 7000 patrons at one time. So when it was time to make a television programme on 'Australia's Biggest Pub' it's no wonder a few more came knocking.

The producers of *Mega Food*, a new National Geographic television show, chose to film an episode of the series at the Brisbane venue. International audiences will soon be able to see just what this hospitality behemoth is capable of – and what goes on behind the scenes to ensure such a smooth operation.

And there's certainly a lot that goes into servicing a main bar, bistro, cellar venue, beer garden, rooftop bar, mezzanine function area and grand ballroom – not to forget the catering and additional requirements for the conference rooms and other assorted facilities.

The function kitchen boasts two Convotherm combi-ovens and three fryers, two bratt pans and a gas cooktop from Waldorf. The bistro kitchen contains a Convotherm combi-oven and a griddle, gas chargrill, gas range and three fryers from the Waldorf stable.

Naturally, serving drinks is an important priority, and ten Washtech glasswashers located throughout the complex make sure a sparkling clean glass is always close at hand.

With this size and scope of equipment the many bars and entertainment areas can always deliver good food quickly to the masses.



PHOTOS TAKEN AT EATONS HILL HOTEL & FUNCTION CENTRE



TOTAL BAKERY SOLUTIONS

Moffat Limited proudly manufactures a range of bakery equipment in New Zealand and Australia; and supplements this with equipment sourced from trading partners across Europe, Asia and North America. This enables us to offer a complete and comprehensive range of quality equipment to meet our customers expectations. With a long history in the Bakery and Food Service industry, Moffat is your first choice for quality equipment and expert advice from industry trained professionals.

Our standards are high so that yours can be too.

Contact us today for further information on our extensive range of Bakery equipment.

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