

The Fagor Report 05

Catering Equipment News *Autumn*



Fagor @ Frankston



New Modular Cool Rooms



Woodend Restaurant



Fagor Installations

Fagor at Frankston Hospital

Peninsula Health provides services to numerous rehabilitation and acute care facilities across its sites on the Mornington Peninsula by providing hot meals from their production kitchen and catering for approx 2500 meals per day. As part of their expansion programme they recently added a new Fagor 40 tray Combi Oven to the kitchen.



Alex MacLean, Operations Manager Support Services commented that “in the search for a suitable replacement, it was important that the new oven meet certain criteria such as

- fully featured while maintaining value for money
- OH&S compliant
- ease of operation
- practical access for cleaning
- compliant with food safety regulations.

We chose the GAS version to make better use of the resources available and now we can effectively run a dual fuel facility. As we found Fagor could meet the above criteria, we have also added a Fagor 8 burner range and grill plate system on castors”



Bruce Crook, Executive Chef said “the new oven has double the capacity of the old one and takes a lot of pressure off our other ovens, it makes life a lot easier for the chefs and the heat up time is really quick which reduces cooking time”.

Ease of use is a feature common to all Fagor combi ovens and because the units are sold Worldwide, control panels use internationally recognised symbols

Bruce said, “I would recommend the oven because of the simple and logical control panel, our team agree that this is one of the many features which makes the oven easy to use”



“The features include low temp steam, which is great for fish however we mainly use combination mode for roasting meats and for reheating or steaming vegetables. It roasts Pork very well and does a good job on the crackling. We also use the probe to guarantee consistent cooking while remaining compliant to food safety standards. The increased capacity allows us to cook a large amount of product on 2/1 Gastronorm pans”

Frankston Hospital uses a Fagor HVG-20/21 Gas Combi Oven with 5 modes and core temp probe



Sequoia at Woodend

Funky City restaurant meets sleepy country town, serving a great selection of wines and classy Melbourne food. Sequoia is the result of the ever increasing exodus to a rural "bush-change" by Melbournians. Now in the 2nd month of trade they are already overrun by Cosmopolitan mothers with designer prams jostling for position on a regular basis.

Woodend was once a popular picnic destination for the well-to-do City dwellers at the turn of the century and many would even holiday here. They had garden competitions and even went to the extreme of importing whole gardens from exotic locations. At one time people were employed to simply water plants on the boats coming over. Sequoia trees were the first introduced species to the area, growing up to 120 meters high, hence the name.



Damian Sandercock (left) said "our philosophy is simple, as part of the Central Victorian Slow Food Movement, we use only local suppliers aiming to be as regional and seasonal as possible"

"The use of local produce (when it's good) allows us to get back to what cooking used to be while also being aware of what the market demands. For example; one of our local suppliers called me recently to say he would have a goat in March (laughs) and he only sells about 17 goats per year. When available a whole goat would last on our menu for about 5 days so we edit the menu while they are available. We sit down together every day, assess our menu and make changes as necessary to the items that are no longer available or even slow moving, this keeps everything very up to date"

This multi faceted business also offers exclusive home wares imported from Europe such as hand made crockery from Poland, hand-blown glassware from Brussels and targets the discerning

collector. "Sequoia at Home" is an attraction in itself, coupled with great food and local fresh produce on display as you enter.



If you need a light weight lunch with enough aromatic flavours to make your tongue swell, then try Damian's Tomato & bread salad!

Peeled Roma tomatoes in fresh basil & garlic, large pieces of warm crispy bread loaf, very fresh and tossed in anchovies, pureed tomatoes, capers, garlic and basil with drizzles of olive oil. In keeping with the theme, the bread comes from the Lansfield and is baked in an oven built in 1875



A slice of class, this Chilled Rabbit & Pistachio Terrine, wrapped in bacon, was complimented by a lively home made tomato and green capsicum relish, with generous quantities of extra virgin olive oil over rocket and endive.

Our next course of Prosciutto and wedges of fresh Pear with Goats cheese Fromage Frais from local supplier "Holy Goat" was topped with fresh Oregano leaves and made an impression on us immediately. This interesting combination, a take on the old fashioned "honeydew melon with Parma ham entrée" was refreshing and a great blend of textures, subtle cool pear with the strong smokey Prosciutto, sliced roasted Almonds and very soft Goats cheese. The Prosciutto was from Istra Small Goods run by a Serbian couple (Olivio & Oliva) who produce only about 30 pigs per week, again keeping it regional.

Other delights were Truffle & Ricotta Gnocchi with butter lettuce seasoned with cracked sea salt and black pepper, olive oil and lemon juice. Red Wine Risotto, great wine, great coffee, great service, all round it was GREAT and well worth a visit *should one venture to the upmarket side of Woodend??*



Athenaeum Club Melbourne

A prestigious gentlemen’s club in the heart of Melbourne received a face lift to one of its kitchens recently. The Athenaeum Club located in Collins St for over 130 years is steeped in Melbourne and Australian history built upon by generations of distinguished Gentlemen; it is one of Australia’s finest clubs offering a range of member services for a variety of occasions and functions.

Martin de Korte Executive Chef chose Fagor Equipment as part of the upgrade to the satellite kitchen.



Martin’s Chef, Richard Mc Callum made the following comments. “the new ovens perform better than the old ones because the heat was uneven and the pilot kept going out catching us off guard on a number of occasions. The Fagor burners are also more powerful and hold a steady flame in the low position. We run an A La Carte menu in the restaurant so the normal procedure is to start steaks and fish in pans on top, finishing them in the oven”

He also added “cleaning is much easier too because the drip trays and trivets are both removable and can be soaked at the end of shift, the old unit didn’t have drip trays so most of the spills would fall down onto the burners. The common panel on the front is a great idea too because it helps keep dirt out of the equipment. It’s also a bigger unit and the trivets are wider so our larger pots now fit side by side on the range. Grilled Fish is safer to cook on the new grill plate because it has a thermostat and holds a really gentle and even heat”

New Modular Cool Rooms

Creative Hospitality Pty Ltd, introduce a range of fully modular cool rooms & freezers to suit all industry applications. Ready for delivery, these easy-to-assemble units minimise lead time and allow the buyer to self install saving on labour cost.

Peter Abramson (owner) said “the extremely robust Polyurethane injected panels are fitted with interlocking devices and hold together at the turn of a key, one man can assemble the units easily OR we can do the installation on site if required. Our rooms are also completely modular even after installation”



Polyethylene handles and hinges with rounded corners are much easier to clean and very durable.

Units have sturdy rounded handles for easy cleaning and longevity of use and these can be locked for added security



Other features include..

- Stainless steel checker plate floors
- Heated door frames on freezers
- Luminous Internal release handles
- Water proof lighting
- Door location options
- Expandable in 300mm increments
- Heavy duty & rust resistant shelving

Creative Hospitality have 20 years experience specialising in the consulting and design of cafés restaurants and hotels and also work with well known food chains such as McDonalds, Subway and Mojos Pizzas etc. Peter can be contacted on 0414 386 046

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