

The Fagor Report **06**

Catering Equipment News Autumn

The Quay Bar & Brasserie



Our new water side location - New Quay - has revolutionised Melbourne with stunning views of the city skyline, an endless choice of restaurants and stylish accommodation, entertainment venues and a sprawling marina all bordered by the spectacular Bolte bridge, Victoria Dock and Telstra Dome. Since it's opening in October 2002 this \$4.8 billion / 200 hectare location has become the new weekend party zone in the World's most liveable City even rivalling Sydney's beautiful harbour. When completed there will be an estimated 15,000 new addresses and employment for over 20,000 fortunate workers.



The award winning Conder building on the North-East side is one of the latest additions to the site. The Quay Bar & Brasserie is situated facing the water at ground floor level.

This exciting new venue opened its doors on Jan 1st 2006 and has been designed, developed and constructed by a team of dedicated hospitality professionals. Many years of industry experience has been combined to create this spacious bar and restaurant specialising in "Stone Grill" cooking.

Stone Grill is a completely interactive dining experience capturing the theatre of cooking at its greatest where your meal is presented still sizzling on special heat retaining volcanic stone at your table. The unique high temperature stone grill method sears in all natural juice and flavours giving you a new level of freshness beyond any previous experience.

You're in control as you grill your meat to personal taste (R,M or WD) which will then remain hot and sizzling until the very last mouthful.



Mixed grill of lamb loin & cutlets, beef tenderloin medallions and chicken breast, sensibly cut to allow the cooking process to finish quickly (about 5 mins) which is best cooked and put to one side to rest and prevent over cooking

Try the Ocean Trout with crispy skin which was lightly seasoned and delicately flavoured on a salad of tiny spears of asparagus, baby beet root (lightly pickled) finely diced red onion, tiny capers and fresh sprigs of chervil which added a pleasantly distant aniseed flavour on a bed of warm potatoes and watercress.



Blended with slices of large black & green olives and topped with freshly diced tomato concasee, chives and sc Vierge. This was a wonderfully balanced blend of ingredients and a lovely light summer meal.

Great food is possible when your planning has allowed for the cost of a great kitchen, therefore The Quay has four cooking banks and was designed by experienced chefs who recognised the need to comfortably handle a full restaurant, bar menu and various functions at the same time.



The kitchen is fitted with TEN meters of Fagor 900 series cooking equipment with the bars using four of our glass washers and one pass through washer for the main kitchen to wash not only crockery but pots and pans also.

Log on to their web site:
www.thequay.net.au





Vivace Restaurant - Brighton

Passionate Italian entrepreneurs **Chris Favaloro** and **Steven Patruno** combined their experiences in fine dining and professional service to produce an instant success at Vivace Restaurant which opened in July 2004.



Located in busy Bay St Brighton, the place feels distinctly European with large windows opening onto the street, screened outside dining, stunning designer art works for sale; which are taste-fully displayed around the well presented dining room also featuring a plentiful selection of quality wines.

Executive Chef, Steven Patruno began his career at the tender age of 16 graduating into Adelaide's finest locations including Jarmers, The Ramada Grand (now the Stamford Grand Hotel) and **Cibo** where he won best South Australian Restaurant for 1996. The move to Melbourne 10 years ago has proved to be positive, he was hired by Crown Casino's Cicconi Restaurant and later joined Sapore in St Kilda as Sous Chef and for the next 7 years established a reputation as a renowned Bayside Chef.



Chris Favaloro started even earlier at only 12 years old, polishing glasses at Shanika's spaghetti bar in Glen Waverley and later making the commitment to study at William Angliss. Then as Beverage Manager with experience in a variety of hotels including Stamford Plaza, Sheraton International and Novotel Palm Cove Resort in Cairns, he returned to Melbourne, where he met Steven at Sapore and so the dream of a great restaurant was born.

Chris takes his wine seriously, and the sheer breadth of choice can be intimidating, so feel free to ask for his recommendation, he hasn't offered a dud yet. Steve's love of simple recognisable food shines through from the entrée to dessert, from the menu to the bill. The portions are surprisingly generous and you will never leave feeling peckish from **Vivace**.



We shared this entrée of Western Australian Scampi in the half shell, king prawns and scallops, marinated in chilli, garlic, sugar & lemon. The char grilled and herb crusted salmon and lightly floured crispy calamari were Sensational

Cleverly combining the familiar with the interesting, inventive Chefs will instinctively present food with a little surprise, the unexpected gently teases your senses, they have your attention.. you will buy their wares??



Steve insisted upon serving his aged Black Angus T-Bone, served on beautiful vine ripened tomatoes, topped with a stuffed flowering Zucchini in a "bestella-batter" (yeast, self raising flour and ice water) drizzled with extra virgin olive oil

Black Angus Beef, so tender you could tear the meat away from the bone with your fork and extremely moist, forcing me to swallow twice before even beginning to chew!!

We were also served a delicious Caprese salad of vine ripened tomatoes with bocconcini, torn leaves of fresh Basil and rocket, tastefully offset by sliced pear, shaved parmesan and olive oil.



Steve uses Fagor 700 series cooking equipment with pasta cooker, fryer, ten open burners, char grills, chromed flat grill and oven on a bridge kit.

Steve commented that the equipment is so easy to clean because it comes apart easily for soaking, the jets are powerful and never block up and the low flue is a real advantage when using large pots, so hats off to the boys, they are fuelled with enthusiasm, maturity and warm smiles, lively, exciting and brilliant that's Vivace!!

www.vivace.com.au



Gas & Electric Combi Ovens, Ranges, Fridges, Steam Kettles, Pasta Cookers, Deep Fryers, Griddles, Char Grills, Bain Maries, Bratt Pans & Dishwashers



Work Safe – are you?

Chefs will consider the Catering Equipment Technician as either friend or foe. Are they for us or against us, many ask them selves? Technicians on the other hand simply LOVE Chefs and never have anything negative to say; which is the official position that we're going to adopt.

Personally speaking, I come from a family of electricians and have had opportunity to work with my Dad who is the Chief Engineer for a string of entertainment venues in Dublin. One of the most important lessons I learned was that water & electricity don't mix and you have to properly insulate electrical components. Therefore I was horrified when on many occasions I saw other Chefs carelessly use water around electrical equipment, putting their own lives at risk and the lives of others.

Extensive staff training is carried out in most other industries on the correct operation of equipment and likewise regular equipment servicing is common place. Let's be honest, as Chefs we are not properly trained at college level on the safe use of OR how to get the best out of our equipment, this is left up to the sales team or management so in conjunction with our local equipment techs, the following article highlights the most common cause of equipment failure in our industry; you may need to let your staff read it?

-Cooking Equipment-

-Failing to clean on one hand and too much cleaning on the other

It's better to take parts away and soak (where possible) rather than spray caustic cleaners all over your equipment

-Water over gas components

Spillages will block burners and pilots and also trays can be carelessly pushed into ovens causing them to spill over burners

-Slamming oven doors eventually causes the hinges to fail

Some techs have reported that Chefs even stand on oven doors while loading the oven?

-Spraying cold water into very hot combi ovens causes massive heat stress and metal fatigue

-Also failing to melt solid oil prior to turning the fryer on causes the pan to suffer stress

-Refrigeration-

-Clean condenser coils on all fridges by brushing away the dust / grease build up this will greatly assist the unit in running efficiently

-Avoid washing fridge control panels with a wet cloth try using a dry paper towel instead

-Dishwashers-

-Using a dishwasher as a garbage disposal unit?

All items should be rinsed prior to washing to ensure maximum performance and minimise blockages

-Spraying water directly into control panels while cleaning the washer will almost certainly cause damage and injury

-General Rules-

-Pouring fat into a sink will eventually block the drain

Wipe all cooled grease into a plastic bag and drop into the garbage instead

-Lubricate moving parts regularly with a quality food safe lubricant NOT COOKING OIL will make your job a little easier to say the least

-If it's LOOSE – get it tightened quickly

-Initiate an “awareness culture” in your kitchen – teach your staff to report everything to you when even minor failures happen

“Most importantly, watch your staff to see how they are using your equipment”

If it's LOOSE get it tightened quickly!

Positioning equipment carefully can help to ensure long lasting operation (incorrect equipment line up by positioning sensitive equipment next to sources of excessive heat and water) will cause continuous failure. Take a few minutes to think about how you use your equipment but **most importantly watch your staff to see how they use it;** they may require advice and helpful suggestion from someone with a little more experience ☺



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