

The Fagor Report 07

Catering Equipment News Australia Autumn

The Italian

Blink and you'll miss it applies to most city restaurants hidden from view across the globe. The Italian is set back off busy Flinders Lane with only the protruding black signage giving it away. The locals know where it is though and many of these have followed Roberto across from the iconic Roberto's on Russell St. his previous home for nearly nine years, winning awards and building a very loyal clientele.



It feels like a familiar joint on Wall St, full of shirts deep in business discussions over the contemporary and somewhat edgy Italian cuisine, official looking waiters rush past concentrating on their own business, not unfriendly, just focussed on the job. The Italian presents as trendy but not uncomfortable, a little like wearing jeans to the opera, it was affectionately described recently as **Very Melbourne** by a respected industry professional.

Roberto Scheriani has as much to do with the presentation as the décor, systematically working the floor, assisting in the food service and occasionally disappearing from view, participating in conversations at the drop of a hat, it's guaranteed that a trip to the toilet will temporarily cost you your seat. Ever notice that the more interesting restaurants are pleasantly coloured by the personality of the proprietor or chef, otherwise it's the business-as-usual-boring-old-stuff which is not the case here.

Love him or hate him, He is The Italian personified.. *"questo è la sua casa, lei è la famiglia"*



The extremely high ceiling adds an acoustic clarity by drawing away the noise into the stratosphere, inspiring the closet Tenor to break out into rapid repetitions of "Figaro" – you would be forgiven to assume that Roberto has hired an artist to build the elaborate ducting, this Medusa like structure is fortunately

quite an interesting feature defining the darkness above you and is offset by the vibrant mammoth canvases from Roberto's own collection.

If you're looking for a dining partner, the personals column would read something like this..

Charming outgoing Italian enjoys long lunches, discreet dinners, top shelf drinks and private parties. All of the above available in house with an extensive wine list, private dining on the mezzanine level and an informal courtyard area as you enter off the street which is great for quiet chats.



Culinary experience is immediately recognisable by their confident serving of simple tamper free food, here it is always highly seasoned, delicate and obvious with no apology for simplicity. For example the Carpaccio of beef (pictured above left) was one of three exciting entrees for us. Thin layers of transparent beef topped with shaved parmesan cheese, Anchovy dressing with finely shredded radicchio providing an interesting bitter after taste, sensational. Also the zucchini flowers fried with julienne of vegetables and crab meat, served very hot, these were crisp, light and delicious. The Vitello Tonnato, (right) was delicately cooked, rare veal with tuna mayonnaise, capers and shallots, scattered rockets leaves, bathed in extra virgin olive oil and funky home made grissini.



Andy Logue Exec Chef in full swing here; always appears frantic and frazzled and seldom has time to talk, displaying all the hall marks of eccentricity usually associated with the brilliant. He's an interesting character and when you can catch a few minutes with him in the after glow of a busy lunch, he's a gem of a guy.

"We are open from 8.30am until 10.30pm 6 days per week serving over 1600 people A La Carte and all the Fagor gear is lasting really well" Roberto Said

Fagor supplied a double sided cook bank of 700 series cooking equipment, 10 tray combi oven and FI-100 pass through washer, all of which have been truly pushed to the limits from day one!

The Italian

2 Malthouse Lane
Melbourne. 3000
Phone: (03) 9654 9499
www.theitalian.com.au



Gas & Electric Combi Ovens, Ranges, Steam Kettles, Pasta Cookers, Deep Fryers, Griddles, Char Grills, Bain Maries, Bratt Pans, Gas Salamanders, Upright & Under Counter Fridges & Freezers & A complete range of Commercial Dishwashers

Conveyor Dish Washers

Among the hardest working people in our industry are our kitchen hands. Theirs is an often under appreciated task in the lucrative business of entertaining the multitudes. Most operators are therefore aware that one of the common signs of fatigue here is the high turn over of staff. This can often mean that the area they work in may require a revamp? Another symptom is high maintenance costs associated with your existing washer; this is an indication that your outlet has increased business beyond the capacity of your machine.. **it's time for an upgrade!**



What do you do when you have outgrown your pass-through washer but have limited space?

-The answer may lie in the installation of a compact conveyor washer?

The **FI-200** is the most common unit we supply; at only 1430mm wide (or double the width of a standard pass through unit) it fits well into most existing wash areas with some on-site bench modification. With two powerful wash pumps to apply even pressure from below and above, the user is guaranteed a very thorough clean.

Environmentally friendly Fagor washers use less water, heat up quickly and have short wash cycles. Each wash zone is independently activated, instantly shutting down when there are no racks passing through while one piece tanks are easier to clean, saving time and labour cost.



All internal filters, wash arms, rinse arms and wash curtains are removable. Controls are safely mounted high up for *protection from water* during cleaning and to ensure easy access by the operator.

The Royal Melbourne Golf Club recently upgraded their kitchen and washing system from the standard pass through to a new Fagor Compact Conveyor to meet the growing demand.



Mark Weatherley – Executive Chef said “if I had known how good the conveyor machines were, I would have done this years ago. It will pay for itself in no time with all the labour we save and works great with minimal supervision. We don't really need a kitchen hand just standing there for 4 hours, the apprentice chef does it when he's finished his prep or if lunch service gets quiet, He can then walk away and let it continue to wash unmonitored”

“Because the outlet bench has a limit switch it shuts off when the racks reach the end, this works well and drains back into the washer, it's another component well worth including as part of the installation. The unit washes our normal crockery and cutlery but also medium sized pots up to 60lt and GN pans, basically whatever we can fit into the chamber. This year we saved 2hrs labour during our Mothers Day function” says Mark.

Other recent conveyor installations include:
Rydges Hotel on Exhibition St, Echuca RSL, Waverley Valley Aged Care, **Hogs Breath Café** Penrith NSW, Boardwalk Tavern Gold Coast Qld, **Qantas Flight Catering Alice Springs**, Darwin General Hospital, Adelaide Oval and Royal **Adelaide Showgrounds – SA**

Customers should note the following points when considering upgrading to a compact conveyor washer.

- ✔ Site access, will the new unit fit through doors, up flights of stairs or have enough space in lifts etc?
- ✔ Have you got additional power available at your power board, your electrician can advise this?
- ✔ Have you allowed for the cost of accessories, extraction systems, roller tables, rack storage & new benches?
- ✔ Is your hot water service large enough to cope with the extra water usage?

If you need advise on a system that best suits your location, we can provide a package cost to design from scratch, remove existing units and install the new machine with benching and rack storage, electrical, plumbing and building works etc. This cost can be offset by clever rental and leasing options provided by experienced industry finance companies, for as little as \$99pwk.

www.fagor.com.au

Australia's Drought

Australia's rainfall is the lowest of all the continents (excluding Antarctica). This low rainfall combined with very high evaporation leads to low river flows. Despite this, we have one of the highest per capita water consumption rates in the world. Since 2003 a severe drought has been experienced across the country and in 2006 it was declared a 1000-year drought event.



The big dry has threatened millions of dollars worth of crops and limits drinking water for stock. Authorities and individuals are forced to find new sources of water and implement rationing because precipitation repeatedly fails to fill our reservoirs.

Melbourne's Water Storages have a total capacity of 1,773,000 Mega litres but currently hold only 511,404 Mega litres; they are a mere **28.8%** full.

There has been considerable interest in technologies for conserving water including dual-flush toilets, flow restrictors on showers and automatic flush controllers for public urinals; automatic timers on fixed garden sprinklers; moisture sensors in public gardens and sports grounds; improved leakage control in domestic and distribution systems.

However OURS is one of the most water dependant industries, so what can we do?

Gas equipment places less strain on our electricity grid, especially during peak periods such as lunch and dinner, less water is therefore required at the electrical source.

Use a Fagor Combi Oven, these modern units will save **2,500lt per day** over a conventional steamer.

Rinsing dishes accounts for 2/3 of all water wasted in restaurants, pre-soaking is best, we suggest rinsing in a large container or sink to remove heavy food residue.

Use Fagor commercial dishwashers, these can save up to **700lt per day** over domestic machines and a good commercial dishwasher will effectively sterilize all dishes.

Never leave a running tap unattended, how often do we "fill on the move" and return to find our vessel has overflowed many litres of water into the sink and down the drain?

Rinse fruit and vegetables in still water NOT running water

Plan ahead by defrosting in a fridge overnight rather than in a sink of water

Use AIR cooled ice machines rather than water cooled units which consume an average of **600lt per day**

Cover it with a lid to reduce heating times and simmer once boiled

Do you REALLY need a wok burner, many of these units waste over **3000lt per day** keeping them cool?

Clean as you go to avoid hardening of spillages and water intensive cleaning at a later stage.

Re-use water where possible from your bain marie, pasta cooker, boiler etc to soak or wash other appliances.

It's amazing how much water we can save just by slowing down a little to re-think our own work flow, it only takes a second.

Prime Minister John Howard announced on 19th April 2007 that unless substantial rain occurs in the next six weeks no water will be allocated to irrigators in the Murray-Darling basin. The result of this would be "catastrophic" for farmers; both the economy and the price of food would significantly rise. Electricity shortages are also likely if the Snowy Mountains Scheme is forced to shut down its hydroelectric generators.

The Prime Minister has urged ALL Australians to pray for rain.

This edition of The Fagor Report is dedicated to our friend Ross Bennetts, who passed away in April this year.



Ross is well known and many of our customers would have had the pleasure of dealing with him over the years. He had a great ability to keep calm in all circumstances and was a quiet and articulate gentleman, it was a real privilege to have worked with him.

Ross Andrew Bennetts
12th February 1952
– 11th April 2007

