

The Fagor Report

Catering Equipment News *Spring* 04

Fagor @ Fine Food

Restaurant reviews

Hotel & Fine Food Australia

Australia's biggest exhibition to date broke all previous records with over 30,000 visitors to The Melbourne Exhibition & Convention Centre between the 6th and 9th of September.

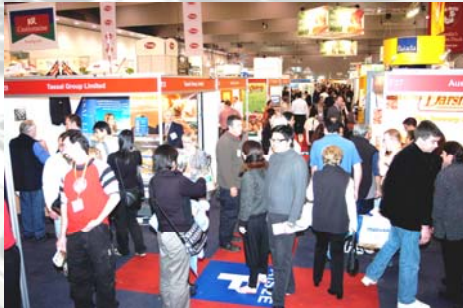


Photo by Marlee Brown

This was a massive event making use of the entire length of "Jeff's Shed" with the Fine Wine & Liquor section tucked in at the end to make it a real industry opportunity worth noting in your diary for the next time.

Fagor exhibited for the first time in Melbourne after 5 previous Sydney shows with overwhelming results.



Many of our visitors were amazed at the huge range of products fabricated by our factory in Spain. We displayed Combi Ovens, Cooking Equipment, Dishwashers & Refrigeration but the greatest interest

New Products

Training Sessions

was generated by the two bridge systems incorporating both our 700 & 900 series cooking equipment.

These bridge kits are formed by suspending two sturdy stainless steel beams from a free-standing unit such as a fryer, pasta cooker, bratt pan, boiling pan or an oven range across to another. Counter top modules can be placed beside each other on the beams to create an open area underneath for storage and to facilitate cleaning. This produces a very stylish and practical result that Chefs will truly appreciate.

You can reduce your set up costs by minimising the need to use a number of support stands for the remaining cooking modules.



Fagor also fabricate a range of work tops and bain maries with matching facia to complete the system and blend into the entire cooking bank, a seamless front top panel and capping strips prevent dirt from building up between the modules, your kitchen appears less clustered, is easier to clean and promotes a more professional operation.



Le Restaurant at The Hotel Sofitel

The Sofitel is considered one of the top three luxury hotels in Australia, perfectly located at the “Paris end” of Collins Street, Melbourne’s most desirable address and Le Restaurant on the 35th floor is without doubt a room with a view to be remembered.



Le Restaurant is a perfect addition to your special night and is worth reserving for a time when you need to impress your partner most. From the moment you arrive at the entrance and step into the high speed lift, even your “ears” tell you there’s something exciting about to happen..



The fairy tale entrance to the Sofitel is best appreciated at night where Complimentary Valet parking is available when you book at Le Restaurant

It’s worth requesting a corner table since almost the entire City panorama is visible from this height. I dined with David Bonner from the Police Academy who agreed the atmosphere is classy, waiting staff are very attentive and knowledgeable with a genuine eagerness to please.

While you’re here it’s worth enjoying drinks at **The Atrium on 35** to appreciate the spectacular scale of this area, it’s a secret hide away on top of the world where you can chill out with a little more than average sophistication. Le Restaurant presents like a grand piano with high ceilings and plenty of space but it’s very often “the little things” you remember most, like the Yellow Capsicum and Smoked Haddock Soup appetiser served in a tiny white jug with a single poached quail egg and fish garnish,

finished with coriander cream.

The Chef, UK-born **Stuart McVeigh**, aged 27, has a real restaurant background having worked at Letalbooth Restaurant in Essex, London’s Le Pont de la Tour Restaurant, Nico’s Restaurant (3 star) and The Square (2-star) He also recently worked with Australia’s only 2-star Michelin Head Chef in London, Shane Osborn of Pied a Terre Restaurant.



“My food style began as classic French cuisine, Stuart says, but has moved to the lighter French cuisine where heavy sauces are not used and the presentation is no longer so set in its ways”

Searced Peppered Tuna tartar with terrine of confit tomatoes, potato crisp and Avocado mousse was topped with a very lively foamed Gazpacho, snow white and aerated to almost invisibility??

My entrée was a mouth watering and very interesting Caramelised pork belly (not pictured) with roasted Scallops and butternut pumpkin risotto. This was flavoured with white wine and Parmesan cheese and mounted with butter to achieve a brilliant shine, shaped into twin rectangles and garnished with wings of crisp parmesan wafers. A light jus of bacon and scallops and a pumpkin puree provided some motion, almost like waves, mirroring each other in a wrestle for recognition on the plate, I enjoyed this immensely.



In keeping with his style, Stuart’s Roast Loin of Venison on Sautéed Sprout leaves & Pancetta and an eye catching Beetroot puree.



A Tasting of Chocolate for dessert was presented with such clean lines and served with a silky smooth hot chocolate and banana drink.

The Sofitel Chefs have always been committed to good training, running the Sofitel Academy and now offer the “Chefs Table” a bird’s eye view of the action in the Le Restaurant kitchen, ideal for those with a secret ambition to learn to cook!



Smart Equipment Buying

You can always recognise an experienced buyer of product in any field. They are the confident ones, set apart due to an understanding of their industry and a strong network of the right connections. They have done the research, ask the right questions and expect the answers.

FAGOR in association with Clive Peeters (Wholesale & Building Division) have pooled our experience together and carried out training sessions for hospitality students at Box Hill Institute. The short classes address real issues like foundations in business, planning and setting goals by Cheryl Wilkinson.

Up and coming young Chefs, Hotel Managers and other Catering Industry people learn how the professionals set themselves up for success when opening a new business and buying Catering Equipment. The Art of Smart Equipment Buying covers the following points..

- Respecting your equipment
- Practicing routine maintenance
- Increasing your knowledge of the market
- Maximising supplier relationships
- How to get the money
- How to buy wisely
- Preventative procedures

David Orbach at the Centre for Hospitality and Tourism Studies said "the students learn about your products but more importantly they enjoy meeting industry professionals like yourself and benefit from your experience. The text books can not compare with the knowledge industry professionals have. Your information ties in to what they have been learning in class and fills in the big picture"



Fagor launches Edesa

EDESA products, exclusive to Fagor were also launched at the trade shows both here in Melbourne and at the recent ICTF in Sydney.

Making use of advanced production technology and robotic systems Edesa ensure consistently well finished products in this start-of-art Spanish facility. Most of these items are fully insulated with injected polyurethane to achieve a more even distribution of insulate and increase strength. Rounded corners ensure easy to clean surfaces and include fan forced heating to meet current HACCP guidelines providing even heat when it matters most.

The range includes clever little items like this wall mounted dish storage rack.



Bain Maries, Hot Boxes, Plate Dispensers and Stainless Steel storage units are among the items now available from Edesa and although equipment buyers at Hospitals or in other areas of the healthcare industry will probably be the main users, the products have a place in every commercial kitchen.



Complete retail price lists are available by email or you can simply ask your equipment supplier for more details.



Fusion Foods in focus

Fusion Foods specialise in authentic Indian food prepared using traditional methods and sold in convenient heat-n-serve packaging, ideal for the a quick and tasty meal after a busy day. This is all natural produce, ready to thaw out and re-heat for dinner.

Bob Singam has been in the food business for over 20 years beginning in the Hilton as Chief Steward and then starting his own business at Balas Café in St Kilda. Bob also runs the Curry Club in Richmond, The Spice Club in Frankston & Cinnamon Club in Cheltenham.

“We are a boutique operator so the focus is on quality rather quantity and always produce food that is generally accepted and easily recognised while maintaining a high standard. Lately people are more aware of what they eat and the current trend is to consume less carbohydrate foods and more balanced proteins.

“The ambience of a new café will lose its appeal quite quickly but good quality food is forever fashionable”



There are a lot of Asian ingredients being used in continental food giving rise to the style called **Fusion** which is where we get our name. Western cafes now also have an Asian section which is where we have been called upon to supply our products”

Bob went to say “We have about 30 Chefs from Malaysia, Thailand, Singapore & India to produce authentic flavours and over one hundred waiting staff on our books, these guys have been with us a very long time which contributes to the consistent quality of our food. We are very committed to what we do, the food is great simply because we like to eat what we cook, the secret is very little oil, good quality ingredients and we even source a lot of our own products from over seas to make it more authentic”

“We are now sending food out to other caterers and event operators so it has to be acceptable to the high end users and corporate clients. Our Production Kitchen in Brunswick St uses a quick chill system and has full HACCP approval. We also employ a full time in house food technologist and are audited every 6 months by Food Inspectors enabling us to maintain our standard”



“Your battle is won if you really enjoy what you’re doing”

With all this experience in the food industry I asked Bob what advice He would give to a new operator hoping to set up a food based business here in Melbourne.

He said, “You have to really love and enjoy food and have a real interest in it, you need to be committed to the industry and be prepared to stick at it long term, don’t get into it with a plan to get out after a short period, it’s not very glamorous and requires a lot of hard work so be prepared for that.

“Know the current trend which at the moment is to eat healthy food in a club environment. It also helps to research overseas first and see what is taking off in more developed countries like America and England because those trends will very quickly come here, try not to go down avenues that are already exhausted”

“Business is very good, our restaurants have been our main focus for the last 15 years and are well patronised, thanks to Melbournians’ love of genuine cuisine”

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