

The Fagor Report

Australian Catering Equipment News Spring 06

Vue Grand Hotel - Queenscliff



The tiny Bayside town of Queenscliff, once the haunt of Melbourne's Governor, his judges and nobility around 1880 is well worth a visit, like so many in times past who rode by the steamship "Ozone" to the mouth of Port Phillip Bay for a restful afternoon tea. Situated just a few mins from Point Lonsdale, Queenscliff is dangerously close to the notorious "Rip" the narrow entrance to the bay where massive tidal changes often forced the unsuspecting to hold on for dear life and wish they had used a bigger boat!! Typically Victorian though the hotel presents on a huge scale and time travellers have truly reached their destination the moment they step on to the original checker-tiled flooring, over 120 years old, once fashionable, now almost surreal.



In keeping with the grandeur of aristocracy, food has always been a priority here and nothing has been lost over the years even with the recent change of ownership and newly appointed Executive Chef **Darren Clements**.. a big man with a hand shake and enthusiastic personality to match.

Brisbane born Darren having worked at Melbourne's major hotels says "I enjoyed good training before heading overseas and with that solid base found it easier to learn new things. A confident chef can adapt to any style of cookery without being scared off by an unfamiliar culture. I find that Aussie chefs in general are not afraid to give new things a go. I also like to hire young kids that I can invest into. If you're there to show them all the time, they develop a good sense for the craft. I'm always on their backs with questions like "are you tasting things, taste it, always be aware of what you're serving and don't just rely on the use by date"

"From an operational point of view, when you perfect your recipes and stick to your standards it's very hard for things to go wrong. When reliable systems are in place and everyone is aware of them, things will run much more smoothly"

Putting all this pent up theory into practice, we enjoyed a wonderful "surprise lunch" there recently when five of us landed on his door step unannounced (thanks to the unreliability of modern technology) and turned a normally laid back afternoon into a gastronomic event at Darren's expense, the team came through with the goods though, no problem at all to these guys. The service provided by Dusan our Serbian waiter was exceptional and attentive, a true professional.



Carpaccio of beef fillet rolled in fresh herbs, framed by strings of potent caramelised garlic essence and topped with a parmesan tuille supporting a light salad of rocket leaves folded through red wine balsamic dressing, flaked sea salt and finished with radish julienne.

Darren's food is "unctuous" (a new word for me) precise and deliberately minimal, an eclectic style that is always evolving. He's classically trained but draws on his passion for Asian cuisine and extensive experience abroad. It is exactly what you expect to see as written on the menu without being predictable and boring, a little surprise is essential but always the main components are easily identifiable and immediately obvious.



One of our main courses.. Eye fillet of beef on a white bean puree served with confit garlic & rabbit tortelloni and a quenelle of delicious Spanish onion jam infused with cloves, port & red wine to enhance the colour and flavours. This requires a couple of days to develop to perfection.

The use of interesting platters and tableware added to the variety of the experience and many of the desserts are Darren's own recipes which he has passed on to his team to "have a go" they have reproduced them to a tee



Turkish delight cheesecake rolled in a little Pistachio brittle Croquant, topped with a fresh date and served with a blood orange sorbet and almost invisible rose water syrup

Little things like warm bread, room temperature butter and cheese speak volumes. Vue Grand is a time capsule of aristocratic excellence and a must for any serious punter, log onto their website for more info!

www.vuegrand.com.au





Kitchen Installation Case Study

Following on from the previous article, the upgrade at Vue Grand was a real pleasure for us. To see the heart of this grand old lady transform before our eyes was tremendously satisfying indeed.



The cost of new equipment must allow for the **upgrade of gas lines**, plumbing, electrical and building works such as tiling, painting etc. Modern catering equipment now requires more gas to run properly giving the Chef a better result and faster cooking times mean better service and more satisfied customers.



Often the true condition of the existing kitchen is not revealed until the old gear has been removed. Untidy gas and water connections are often the cause of dirt congestion or equipment failure. These should be replaced at the same time.

Although many customers always seem to “know a guy” who can do it, we prefer to use only qualified trades people BUT most importantly those **experienced with commercial catering equipment**. This will save the customer not only money in the long run but peace of mind knowing the hidden work is carried out correctly.



When possible the use of a **central spine wall** is highly recommended. The supply lines are safely and hygienically hidden by a self supporting stainless steel box with access holes cut to allow easy connection to the equipment.

In this case we also used this structure to support an upper storage shelf with open frame to allow for easy cleaning and breathing of the equipment flues. Old and damaged wall tiles can be a haven for bacteria and may require constant maintenance; we therefore recommend the removal or covering of these while the kitchen is dusty and out of action.

Stainless panels strengthened with special board are far more durable, easy to clean and present beautifully.



New Wall panels pictured here still with the white protective film under the wall shelves, these were fitted over the existing tiles and butted against the up stand on the benches below.

Although Vue Grand is very much an A La Carte facility the hotel often entertains weddings and various functions which can be run simultaneously from the same kitchen. The equipment line up needs to reflect this and should be a combination of bulk and bistro style gear where ever the space allows it.



We included a small 50lt Bratt Pan to free up the front ranges of large stock pots. This tidy little unit matches the profile of the adjacent equipment and allows easy production of stocks and sauces as required.

All Fagor installations include continuous front panels and we pay particular attention to the finish of the line up by providing hidden capping strips between each component and closing the gaps. This eliminates the need for castors and dangerous flexible hoses.



“The big flame is essential for high volume pan work and brings the heat up very quickly, Darren says, I like to be able to lift off and soak as many components as possible, especially when it’s late, Fagor is very functional gear”

Check us out at Fine Food Melbourne this month and look out for the upcoming launch of our new web site loaded with easy to use drop down menus. Installation instructions, user manuals, spare parts and the complete list of our equipment specifications.

All the information you need at the push of a button...

www.fagor.com.au



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



LACOR, one of Europe's leading manufacturers of Stainless Steel cookware and kitchen compliments have recently opened their Australian sales and warehousing facility in Thomastown Victoria. Their wide range of professional saucepans, stainless steel utensils, useful kitchen tools, bakery and pastry items as well as pressure cookers, chafing dishes and other table top service items, can now be purchased here in Australia.

There is no substitute for quality for the catering professional and heavy duty utensils are very important. Quality heavy duty gastronorm pans will not buckle in hot ovens or become pitted like many cheaper pans. Lacor also have some very trendy domestic products available direct to the trade at the new showroom. Fagor also endorses Lacor cook wear, our new price list pictures these and the two companies are practically neighbours in Spain. As such, we have supplied equipment for their test kitchen.



Call Anthony Fiscaro (pictured above) on 0438 652 657 to arrange a visit to the new working Fagor and Lacor kitchen. Or visit the website to see why LACOR is used everyday in commercial kitchens by some of Europe's leading Chefs.

www.lacor.es

Fagor Laundry Equipment



Sydney ICTF in July saw the Australian launch of our very successful range of commercial laundry equipment. Fagor have been designing and manufacturing laundry installations and machinery for years and are real experts in this field.

Our extensive range includes Washer Extractors, Drying Machines, high capacity Ironing Machines, Reworking and Form Finishing Machines and all of these to suit small and large output facilities. The correct size and type of equipment required for a commercial laundry is achieved using dedicated software and mathematic formulas therefore Fagor have the most modern production means to design and calculate complete laundry installations for our customers.



Laundry installations are peculiar with very specific needs. It is not sufficient to have the capacity to manufacture the appliances; you must have a thorough knowledge of the specific requirements of your clients. Fagor have perfected this after many installations. Each case is unique, so in accordance with their needs, we can provide advice to customers in all aspects concerning installation and operation. This is the only way to ensure the optimum return on your investment.



John Kelly (007) is our resident "laundry special agent" Enquiries should be directed to him on 0407 624 939 or jkfagor@tpg.com.au

The James Bond of Fagor, John has accepted the "mission" of laundry consultant and will not self destruct in 10 seconds!

www.fagor.com.au



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