

The Fagor Report

Catering Equipment News Australia Summer 07

IL Primo Posto - Southbank

Let's take a look at the heart of Melbourne.. it never sleeps, it's a colourful blend of cultures and cuisine, fire and water, money & madness all of which are offset by the silent Yarra River, that's Southbank! The attraction of superb shopping, theatres, concerts and award-winning restaurants, combined with oodles of passing pedestrians make it a favourite location. This is Melbourne's cultural core: home to the Victorian Arts Centre, the National Gallery of Victoria, the Australian Ballet, Melbourne Symphony Orchestra, the Victorian College of the Arts and the City's most frequented boulevard.



Southbank is where the designer labels have also set up shop, Prada, Gucci, Chanel, Louis Vuitton, Versace and the like are happy to glean your disposable income or the recent winnings of the fortunate at nearby Crown Casino.

Nearly 12,000 people are employed in restaurants, at almost 560 business addresses and a suburb profile obtained from domain.com.au indicates that more than 50% of all local residents are, Australian born, aged between 20-39, working and renting locally (over 80% of these are apartments) work professionally and have never married. All of which adds up to disposable income in the millions, so where do they go to eat?

IL Primo Posto is an icon on this strip, offering modern Italian and Mediterranean fare. Choose to sit indoors with bright decor and intriguing artworks, or outdoors near the river's edge under large garden umbrellas and low hanging leaves. The ambience is as bright as the paintwork and if you squint you might just trick yourself into believing you're dining somewhere in Europe.



Open 7 days for lunch and dinner, it's best to get in early rather than book on the weekends. The volume of clients is mind boggling to say the least. It has a friendly and relaxed atmosphere with helpful staff and lots of easy-to-choose menu items. All food is made fresh on site including their delicious desserts.

IL Primo is a Family run business for over 4 years, (owned by Peter for the last two) He recently upgraded the kitchen and made the following comments: "Initial changes began with the main gas meter which needed to be upgraded to bring the gas pressure up from 1kpa to 4 kpa, this was essential to be able to run the new Fagor equipment and it has made a HUGE difference. We had a few burners that would not light at all and the ones that worked had very little power so it would take forever to even boil water, the old system was so difficult to clean and maintain"



Peter Berogna is the Director and Exec Chef and one of those fascinating people who still remain passionate about our industry after many years of hard work. Peter's portfolio includes 5 years at Melbourne's Sofitel Hotel, The Hyatt Regency Coolom as head chef; Roberto's in Melbourne (another icon) head chef for 4 years and has also worked in Chicago & England.

"Last Christmas was so busy; we beat our monthly sales records by over \$50,000 and were even busier than the commonwealth games! There is no doubt in my mind that we couldn't have done it without the new line up, it's state of the art and much faster, everything works beautifully, it's a totally different kitchen now"

"We do some basic baking in the ovens and they suit well for what we do here. The chrome grill is a dream, nothing sticks to it and to clean it, we just use plain water and it only takes a few minutes. All our meats go on the grill plate except the steaks, we use the new char grill for these"

"I love the new equipment, it has changed our entire restaurant, we now have the power and the space required to produce higher yield and keep up with increased sales" Peter's new line up of 700 series, 4 & 6 burners with ovens, Chrome Grill plate, Char grill and built in bain marie. We wish Peter and his family every success this year and want to say thanks again for choosing Fagor.



IL Primo Posto
4 Riverside Quay
Southbank Melb. 3006
Phone: (03) 9682 6841



The London Tavern - Caulfield

Another recent fit out for us was this very popular location in an area once known as Camden Town where the London Tavern has survived since the late 1800's and is one of the few reminders of the old district. It was considered a popular watering hole for "tradesmen and women of financial independence" according to Thomas Watts a local architect who lived there during that period.

Darren Thomas Hotel Manager says "the London has been revived by the total refurbishment of the entire ground floor area, and injected a new level of energy and interest into clients and staff alike. The recent renovations included the gaming area, bars and dining facilities, the servery and the new kitchen, we have enjoyed hearing lots of positive feed back from our customers"



Brett Johnson head chef, made the following comments shortly after the upgrade:
"I am very happy with the new Fagor gear it's really efficient, the service is much better and we have to really move to keep up, I reckon I've lost a stone in the last two months?"

"Although I was a little sceptical at the thought of incorporating a target top, it is in fact the best thing I've ever used. The grill plates are great and the in built thermostat means I can literally have 4 separate temperature zones, fish, schnitzels, and two others for steaks and they are big enough for nine flounder! We make use of the open space under the grills for the bin; it's a great place for it. The fryers have really good temperature recovery, the combination of these and the new oil filter has dramatically reduced the amount of oil we consume and beats the old ones hands down. We also bake a lot of fresh Foccacias and the Fagor under counter ovens are nice and deep, they work great for this. The salamanders are really quick too so they also keep me on my toes"

"If I was asked, I would definitely recommend Fagor, the units look great and are so easy to clean, really smooth and promote very little build up of dirt"

London Tavern
414 Hawthorn Road
Caulfield South Ph:(03) 9528-3855

The GREAT Aussie BBQ

The search for the ultimate BBQ is on and Australia would surely be; the back-yard-entertainment capitol of the world. The BBQ captures the essence of outdoor living why? because the freedom to "sizzle with abandon" appeals to all who fancy themselves creative at the fire front. But how far do you go to indulge that outback spirit that permeates our culture?



The system includes a self contained bar fridge, built in sink scrap chute with rotating bin under commercial extraction system, chrome finished grill plate, char grill and open burners with drawers under for storage.

Blue Pearl Property Services build luxury new homes and specialise in renovations using only superior quality fittings. There's a real emphasis on upmarket clientele who seek a higher than average specification. Contact Tony Tsaousis on 0419 876 880



This marvellous outdoor arena, built by Blue Pearl Property Services, incorporates Fagor equipment with features to make the average street café owner green with envy. The location is the rear of Tony's house in Mont Albert.

Theories abound about the origin of the term Barbeque (BBQ) and some think it may come from the French term "barbe a queue" translated as "from whiskers to tail," which describes the whole roasted beast. Some say that the Spanish "barbacoa" is more likely. Yet others look to early advertisements of houses offering; a bar, beer, and pool --bar-beer-cue??

Cooking meat over an open fire in the outdoors is known to all cultures, the addition of digging a pit, to allow for concentrated heat and smokiness to develop is credited to the Indians, the pit barbecue was quickly adopted by European explorers and has remained popular across the globe to this day.

Whatever your theory on the origin, every person has a theory on the best meat or food to cook on the "barbie" However the right to enforce their technique is a hot topic in backyards somewhere in Australia, every week, it could have been the cause for many a backyard feud too, let's just say, we are ALL experts.

Spanish factory visit

Our most active dealers enjoyed a trip to Spain in October 06 visiting a number of Fagor factories across the mountainous Basque country of Northern Spain. The sites were overwhelming, it was difficult to grasp the sheer scale of production and the level of stock stored at the various warehouses, even the Fagor lunch room was impressive, not to mention the wholesome food we enjoyed there.



Set in this picturesque valley with a scattering of cute farm houses amid the haunting sounds of distant Moo's and gently clanging cow bells.

The main factories produce over 25,000 cooking modules per year, 20,000 dishwashers, thousands of combi ovens and commercial laundry equipment for the World market

It's hard to believe the level of activity going on behind these walls in contrast to the quiet country side, it's surely a pleasant drive each day going to and from work. Almost the entire valley carries the Fagor logo on buildings trucks and vans. As much as possible is automated in the factory such as automatic component collectors where the staff simply enter the part number and amount, then collect these in tubs to stock their work station.



The process begins with cutting sheets of stainless through this line of hi-tech laser cutters, ensuring uniformity and precision is essential to the quality of the finished product. The cut panels are rolled into collection points and transferred to the appropriate station.



Pre-cut components are drilled, folded, and stacked using high speed robots as seen here, saving time and labour, there were many of these scattered across the factory (amazing to watch)

The factory itself is meticulously presented, a testament to good organisation despite being extremely busy coming up to Christmas as the production team aim to fill as many orders as possible prior to holidays.



Each work station was tailored to the assembly required down to the smallest detail. Workers appeared content through out the facility, it was obvious that management seriously consider the needs of their staff, it felt like a pleasant place to work.



After the initial assembly of stainless steel panels and supports, the majority of components are fitted by hand and sent for testing. Like any progressive company changes and improvements are part of the daily procedure. Even as we were walking around there were updated features being added in place of the familiar, evidence of FAGOR'S dedication to the industry - commercial kitchen equipment manufacturers since 1956



The Spanish explorers pictured here left to right are: Andrew Sinclair Sales Mgr Vic, George Kovac Deneb, Bill Poxon Sales Mgr Qld, NT & Tas, Unai Belaustegigoitia Export Mgr Fagor, Dennis Izzard KCI Perth, Craig Livori Debney SA, Adam Sinclair, Peter Ambler Hospitality Design Vic, Gary Martin Pacific Commercial Qld, Paul Shields CHES SA, John Kelly Laundry Sales Mgr Aust, Roy Barkmeyer Sales Mgr NSW



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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