

The Fagor Report

Catering Equipment News Winter 05



Vue de monde **Encore!**



Tsunami Survivor?



The Point Restaurant



Combi Evolution

Fagor at Vue de monde

Super Chef Shannon Bennett celebrates the opening of the new Vue de monde restaurant in CBD Melbourne after 5 years in the previous Carlton location. Situated in Normanby Chambers, an 18th century law office evolving over the years to become a bank among other things. This new site, steeped in grandeur, oozing aristocracy, is spacious and better suited to the private dining areas often requested by VDM regulars.

Inside the décor is decidedly modern and funky with simple lines, expensive tableware and smartly dressed staff, all appealing of course but the main attraction is the kitchen.. It seems the sight of stressed out chefs bustling around the pass invokes feelings of a gladiatorial nature (perhaps we are not as evolved as we think?) This is very special though and one of the most visible food service areas ever seen in Melbourne / Australia.

"I wanted the equipment to be something really special, this kitchen has got to be unique" Shannon said. As such

Fagor Australasia were asked to provide details of their Mural Cantilever System, as used in mainland Europe and in this case the first of its kind in Australia and indeed the Southern Hemisphere for Fagor, creators of kitchen equipment since 1956

At first glance the cooking bank appears to be floating off the floor, it seems to come straight out from the back wall leaving an open area underneath and creating a feeling of additional space and less clutter. All the service connections are neatly concealed behind stainless panels which are in turn easy to remove for servicing and adjustment. This also ensures easy cleaning around the base.



A continuous front panel provides a seamless finish with stainless caps placed securely between each unit to prevent dirt from building up in the gaps.

Incorporating two target tops, two bain maries, a chrome grill plate, fryer, work top and boiling pan in the system, a total length of 5 meters, Shannon was so confident of the finish he even allowed space to seat up to 8 guests right in the kitchen itself around the "Chefs Table" an area under a large window at one end invented for "gastronomic voyeurs".



"These cook tops are very well organised and very easy to clean, an important aspect to having an open kitchen. Also the heat retention is excellent on the target tops; you guys get 10/10 for these. Overall the cantilever system far surpasses your normal average cooking bank, it looks great and is aesthetically pleasing. My advise to other Chefs in the industry is that if you have not have heard of Fagor, you should definitely consider it for your next kitchen project, the competitive price and quality far outweighs many other expensive products on the market"

"We also bake a lot of bread and the oven has been fantastic, saving us both time and labour. Our first Fagor Combi is better than any thing else we've ever used, we have had 100% perfect product since day one. Personally I don't see any difference between this oven and Rational at all" Shannon said.



Vue de monde
Normanby Chambers
430 Lt Collins St
Melbourne

"Another area where Fagor excels is after hours back up & support. I really appreciate your commitment to the supplier-kitchen relationship which is very important. Training, education and maintenance is ongoing and making sure the products are being looked after by the Chefs means that you have to be here to see it, service doesn't just stop after the sale"



The Point Restaurant

Location, Location is the key to a successful restaurant therefore the best word to describe the position of The Point on Albert Park Lake is **enviable** to say the least.



The Point has been constructed to take advantage of the position in every aspect. Part of the Leawarra Hospitality Group who also include The Beaumaris Pavilion and The Mentone Hotel.

You will feel revitalised by the motion of water by the wind, this relaxing ingredient is provided free of charge of course, throw in a little native flora and fauna, sit back and let your worries slip away, the combination of a warm lively atmosphere, lots of activity and the aroma of good coffee is the secret longing of every soul, I could go on, yes in fact I will...

Large frontal windows overlooking the lake and City skyline with extended wooden decking to both upper & lower levels, a look out tower, boats, birds, people & dogs (it's all happening here) top it off with affordable food combined and presented with international flare and clarity by Chef Ian Curley and his team.

As Group Executive Chef, Ian is known as the "meat man around town." A talented chef, he has become renowned for his creative, delicious meat dishes, Ian is now considered one of Australia's first class chefs, having worked as Head Chef in a number of Melbourne's top restaurants. He has headed some of the city's most prestigious kitchens, including the Menzies in the Rialto and Fonteins Restaurant in Carlton.

Professional and attentive staff, plenty of parking space and easy access in a central location all add up to make it the perfect joint for meetings, functions and events. You'll find it hard to leave or get back to work, it is so very relaxing almost like you're on the deck of a luxury liner that's just pulled in to re-fuel or whatever

they do??

Melbourne on a cold overcast day provided the inspiration for my choice of the Celeriac Veloute with blue cheese beignet, extra virgin olive oil and chives. Served steaming to the table this was thick and delicious, an instant warm up.



Carpaccio of King Island Sirloin, wafer thin and baby tender rolled in cracked black pepper, delicately presented and topped with splashes of olive oil. Shaved parmesan and baby rocket salad finished with mushrooms & balsamic dressing.

In keeping with the winter feel I opted for the Roasted Lamb rump for main course. This had a definite "old fashioned country casserole appeal" that I loved straight away.



Presented on a garlic mash potato base with seasonal vegetables which were bright and fresh, it was topped with a sprig of fried Thyme and a light jus infused with basil and tomato, sliced and fried parsnips for garnish. This was a truly honest dish where Ian's maturity and confidence as a Chef really shone through. It's not a work of art, it doesn't need to be - the food itself is telling the story. Wholesome and traditional it appealed to my manhood!

Dessert was the Warm chocolate & hazelnut brownie with hazelnut praline ice cream and vanilla anglaise. Despite the humble name it was warm and soft with whole hazelnuts and intense chocolate flavour, light and rich with a chewy almost toffy texture.

Overall a great place to do life or business.

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Evolution Series Combi Ovens

Fagor ovens guarantee simplicity and sensible features will increase the productivity of your kitchen.



We are delighted to introduce the new **Evolution** series combi ovens by Fagor.

Much of the feed back obtained from our clients indicates that many Chefs still prefer a simple-to-operate oven rather than units with complex control panels and time consuming set up procedures these can also be costly to repair and maintain. While Fagor ovens guarantee simplicity and sensible features will increase the productivity of your kitchen.

In response to industry demand for increased tray capacity, the new units have tray spacing set at 75mm allowing greater air flow across the product and even colouration during the dry heat cycle, also assisted by automatic fan reversal.

Evolution series combi ovens include the on-board self diagnostic progressive warning system. This helps prevent scale build up which can hinder the effectiveness of the boiler, this feature coupled with automatic water replacement every 24 hours also ensures the safe and continuous operation of the unit.

12 months parts & labour warranty, on site training and ongoing technical support are included standard with every oven. These large capacity ovens are very affordable and continue to include all the necessary features with 20 tray models available for under \$20,000.

"Our first Fagor Combi is better than any thing else we've ever used, we have had 100% perfect product since day one"

Shannon Bennett –Vue de monde

Back to school?

Training facilities around Victoria have also chosen Fagor as part of their upgrade including the Australian College of Travel & Hospitality Management, Heatherhill Secondary College and Swan Hill College where Margaret Moore has been using 12 of our 4 burner ranges with electric ovens for the last 2 years.



Heatherhill
Secondary
College -
Springvale

Kim Thompson of the Charlton Secondary College said, *"our students are really enjoying using the new kitchen and felt very special recently, cooking food for a fundraiser to help victims of the tsunami, having the new facilities made this really easy. They each have their own work areas labelled to let the other students know which work stations belong to which and they can tell if other students have not left their areas clean (very important)The students have also run a restaurant from the facility and invited their parents for lunch"*



Liam Cunningham (Grade 5) looks incredibly relaxed under pressure as he gets stuck into some serious production on a bank of 16 Fagor open burners at Charlton Secondary College in regional Victoria.



Take a look at yourself

How many times have you gotten out of bed and gone straight to work in your pyjamas? If you take the time to care about your personal image, why not take another look at your corporate public image? A well thought out visual image will give you the essential advantage over your "badly dressed" competitors.

Tom Fauvette (director) **fauvdesign** believes that many restaurants can seriously benefit from a "visual audit" to enhance their market presence. This not only promotes customer confidence but can have a positive effect on sales.

Fauvdesign is a progressive and results-driven graphic design studio who will work with you from initial concept to final production of your company logo, menu cover design, web site design, business cards and stationery etc. ensuring your goals are met and your product is the quality that meets your expectations and best reflects your business.

Tom has worked in print and web design since 1997 including an award winning design studio and is based in Cheltenham.

- **logo design**
- **business cards & stationery**
- **concept development**
- **brand development**
- **brand revitalisation**
- **image creation**
- **catalogues**
- **brochures**
- **posters**
- **flyers**
- **signage & displays**
- **web design & development**
- **advertising**
- **presentation material**
- **menus and more...**

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Can you Believe it?

Fagor survives the Tsunami, you can imagine sales to the World market can often present some challenges?

We recently received an email from an Aussie Chef living and working in Phuket Thailand. Daniel Donatelli was looking for a few parts to repair his LPG 4 burner range & oven which was "*ripped out of the kitchen during the Tsunami and although over turned several times in the surf it had virtually no damage except salt water corrosion of the gas valves, no dents or scratches, amazingly everything cleaned up ok and it's working fine*"

No doubt someone will ask the question..
"does that mean I can put them through the dishwasher??"

Jell-O is over 100 years old and Americas best known desert began as the humble gelatine sheets used every day in kitchens all over the world with inventor Peter Cooper taking out a patent on a boxed jelly desert in 1845 (complete with instructions)

52 years later **Pearle B Wait** a carpenter and cough medicine manufacturer developed a fruit flavoured version of Coopers gelatine, his wife named it Jell-O. Just two years later he sold it to his neighbour **Orator Francis Woodward** for the tiny sum of \$450

Within eight years of obtaining the patent and with some clever marketing, Orator Woodward turned over a huge \$1Million worth of Jell-O!

Today Jell-O sells nearly 1 Million boxes **per day** and not one member of Waits family receive any royalties from his invention. **The lesson here is patience because you see Wait just couldn't WAIT!**



www.fagorindustrial.com

