

The Fagor Report

Catering Equipment News Winter 06



By Lance Rosen

Excited by all the new restaurants springing up across the City? Is it the lure of the unfamiliar, the unconquered, the sense of adventure, do we want to be seen at the latest eatery or boast of our experience at a joint that others didn't know even existed?

Both the punter and operator alike enjoy the buzz. We are (I believe) addicted to it and so our industry flourishes, one of the most prolific in the entire World.

But wait ...What about the tall poppy syndrome? In contrast to popular opinion, Australians in fact seem to have a genuine interest in those who are doing well, those planning big or have an entirely professional product right from the beginning. We want to learn from them and take notes, so you may want to get your pen and paper ready for yet another?



The uncluttered eating space and tidy reception, combined with a generous scattering of interesting art works, suggests thought and experience and a genuine desire to please.

RUSK - a new restaurant, bar and private function facility in Caulfield immediately presents an air of the established and successful. This simple and modern outlet into which Lance Rosen has poured his extensive experience and passion has already proven to be a breath of fresh air at the "tired end" of Glenhuntly Road. South African born Rosen, is an enthusiastic Chef from Johannesburg where "Mrs Lance" (his Mum) passed on her love for all things culinary, inspiring him to become a Chef. Elegance and detail were fortified in his style at Miettas and later as Head Chef with Stephanie Alexander where he describes Richmond Hill café and Larder as his ideal place to work in Melbourne.

Think what you may but at first glance but the obvious quality of the furnishings and sense of order preceding any initial contact will confirm the right choice for those with a desire for something a little more refined than the usual.

Worthy of a mention is the clever water feature strategically positioned mid way along the restaurant, a stylish blend of stainless steel and rusted panels, brass and bamboo, moving water and soft lighting, adding a pleasant and hypnotic aspect to the room.

The food at Rusk is a genuine reflection of Lance's colourful background and culinary experience, exhibiting "fusion" themes at their best. One of my favourites is this Blue Eye, rolled in Cape Dutch Masala spice mix, that appears almost deep fried because of the flawless colouration, this has in fact been pan fried and rotated systematically to an artistic even finish.



While the fish is resting the tomatoes are simply fried in the same pan, bathed in the spices and natural fish flavourings, add a squeeze of fresh lemon to set the pallet in a spin, then smeared with an electric-spiced date chutney.

Try the warm Peking duck crepes, wonderfully crispy skin (proof of the genuine article) tender and moist. The light crepes were fine and almost transparent and could be easily held in the hand for a delicious entrée or light lunch. Accompanied by the Rusk blend of Hoisin and Plum Sc, this was quite sweet to compliment the Oriental theme.



The atmosphere at Rusk is clear headed, professional and mature, where clients are content to linger and chat. I noticed many of the punters present on the day seemed very much at home here despite the obviously new location. Behind the scenes, the kitchen at Rusk is further proof of Lance's determination to "get it right" from the very beginning.



Immediately obvious is the seamless finish of the Fagor 900 series cooking equipment and the extensive pass / plate up area with sufficient drop down heat lamps to heat the entire length of approx 4 meters. Electrical supply has been cleverly concealed behind large stainless steel ducts at both ends which also serve as support for the docket line at eye level.

For more info log on to:

www.ruskrestaurant.com.au





Gold was discovered in Bendigo in 1851 and it soon became the most renowned gold site in Australia, with a total production of over 622 tonnes or in mining terms 20 million ounces!! Water then forced the closure of these mines as they dug deeper down to satisfy the demand. Rumour has it though; that there is still a large amount of gold in the area estimated to be as much again as what has already been removed. Thanks to modern technology, Bendigo has resumed mining and expectations are that the town will once again be a strong producer of gold over the next 10 years.

Bendigo has also been given an injection of modern culture with the recent opening of GPO restaurant. Peter and Joanne Cavallaro have enjoyed great success at the very popular Jo Joe's which; after 19 years has developed into a large family restaurant and local icon. Peter says "with an Italian background it was inevitable that we would try our hand in the food industry" and so it seems the passionate Italian culture has risen to the forefront and blossomed into the stylish location that makes GPO the talk of the town.



Enlisting the help of Melbourne designer, Conrad Manoletti of Black Milk, "We wanted to create a new experience" Peter says, a place where people feel comfortable and can celebrate the essence of Bendigo's lifestyle.

"The site itself is a vast expanse so we wanted to create nooks and pockets where people could congregate and relax, whatever the time of day" Of course the main feature of GPO is the food and wine which stand alone. The menu offers modern Mediterranean cuisine based on quality local produce that includes beautifully rustic Naples style pizza with crisp crusts and stylish toppings, perfect from the Hot Stone oven. Spanish style Tapas to graze on all day and premium quality meats seared on the flare grill, as well as a contemporary twist on some traditional favourites and unforgettable desserts from the on patisserie.

Exec Chef Andrew Denehey presents pleasantly familiar and multicultural food to compliment the overwhelming and exciting modern atmosphere at GPO. On a sunny afternoon we enjoyed a refreshing alfresco lunch to the rear of an already bustling location, protected from the wind by high walls and although somewhat imposing taller buildings stole something of the sense of privacy, it wasn't long before we forgot about them entirely, blissfully distracted by the food which arrived quickly, here are just a few items off the extensive menu...



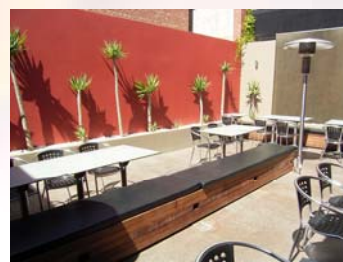
Aged rib eye steak, char grilled with potato and horseradish rosti, the latter providing a subtle earthy tone to the dish. Caramelised onions and crisp French beans for colour, beautifully glazed with a potent Shiraz reduction.

We also tried one of the Naples style pizzas, presented on a sprawling base, dominated with large easily identifiable ingredients and garnish. Fresh and healthy was the theme here and well worth a browse by any pizza lover.

The spicy caramel mousse with soft chocolate centre; was a sheer delight as the chocolate spilled out suddenly. Mandarin segments proved a very suitable garnish with pistachio nuts providing added texture.



The caramel sauce was surprisingly light, sensibly sweet and with just enough of this to last until the finish; the dessert was delicate and very appealing. GPO is truly impressive overall, with variable dining themes to suit the requirements of every client and their guests.



The rear courtyard with fully retractable roof provides patrons with a more intimate alfresco dining space all year round, which is complete with a water wall to add to the serenity and ambiance.

In an over saturated market of "sameness" in Bendigo, GPO is like a breath of fresh air which carries the guest to a new dimension of energy, innovation and sophistication not seen before in Bendigo, regional Victoria.

For more info visit their website:
www.gpobendigo.com.au

Fagor is set apart from the competition by the seamless finish of our cooking banks.

FAGOR 
Manufacturers since 1956

**INTRODUCES THE
NEW 900 SERIES
OF COOKING
EQUIPMENT**



FAGOR'S ongoing commitment to constant improvement is evident with the release this year of the new 900 series which has been given a total facelift. The entire range is extremely strong, looks stylish and modern, with improved ergonomics and hygiene features and will not fail to impress even the most critical Chef. As part of the upgrade, customers can now request the addition of the kicker plate or plinth style kit (pictured above)



The new look front panel has been angled to protect the controls against trolleys, increase visibility and facilitate easier operation of the strong METAL control knobs. Badges are now laser etched into the front panel to minimise extremities and assist with cleaning.

The new all stainless steel oven cavity not only looks brighter and more appealing but improvements have been made to the pilot assembly and the hearth is now an even thicker 12mm cast iron base to assist with temperature control. While the ovens are still static (non fan forced) the heavy base plate also increases energy efficiency by holding latent heat across the entire base unlike the standard enamel based ovens (2mm thick) which quickly lose heat when the flame goes out. In addition to this, the standard Fagor burner is still one of the most powerful on the Australian market.

Since spill trays are the most soiled component of any range, they should always be removable. The new 900 series now includes even deeper and fully pressed stainless steel "bowls" that are light and easy to lift out, empty and soak while providing unrivalled protection of the pilot and thermocouple to prevent blockage or damage.



Many Chefs still prefer removable drip trays under the burners, unlike the one piece trivet-spill-tray style which can't hold fluid and tend to be extremely heavy (almost over engineered) Fagor 900 series now include lift out stainless trays under each burner to make cleaning even easier!

By comparison, there are other quite pretty ranges available on the market which have excluded the drip tray completely with just an open area under the burners that requires "mopping" at the end of every shift, these non removable types can't be soaked, cleaning then becomes a time consuming and difficult task.

When multiple Fagor units are positioned in a line, the supply of capping and long continuous front panels are unique since no other supplier offer these in Australia at this stage. In addition to a seamless professional finish by the closure of all possible gaps, these facilitate cleaning by providing the least possible bacterial opportunity.



Ergonomic door handles are solid stainless steel to enhance the modern styling. As the only moving part, the doors feel solid and add to the overall quality of the new series.

Intelligent design will always reduce the tendency to over-engineer; by contrast heavy and cumbersome "just in case" suggests a lack of confidence. Who would have thought 40 years ago that cars would one day have plastic bumpers and yet others would have an entire body made of carbon-fibre? The hidden strength of the new 900 series is quite subtle with the clever folding of stainless steel at just the right point. Why not take a **test drive** at the official launch during the Sydney ICTF in July this year?