

# One Brand One Solution at Becasse

**W**hen Justin North first had his ambitious vision of opening Becasse and Quarter Twenty One at Westfield Sydney, he decided to contact Fagor “**due to its one brand, one solution philosophy.**” Fagor’s business model covers all areas of food preparation and cooking, from fine and casual dining to large production, and Justin wanted a wide range of cooking options to facilitate his cuisine philosophy, including traditional gas burners through to state-of-the-art induction hobs.

No other kitchen supplier in the Australian market is able to offer the range of equipment and level of service that Fagor can, thanks to its status as the only major European brand with direct representation in Australia, through its factory office in Sydney. This unique position amongst suppliers of commercial catering equipment in Australia meant that Fagor was able to rise to the challenge of all of Becasse’s requirements, meeting the tight 50-day design, delivery and installation turnaround required to be ready for opening night. As soon as the agreement with Fagor was signed at the end of January, Fagor’s worldwide factories started production on Justin’s new project. Justin says, “**the challenging logistics and tight time frame from design to delivery and install were seamless, thanks to the professionalism and organisation of Fagor**”.

The wide range of equipment supplied by Fagor included nearly 50 pieces, each item carefully selected to best meet Justin’s needs. Fagor fitted the Quarter Twenty One Bistro kitchen out with its 700 modular cooking series, providing the team with high performance, space-efficient equipment. The production kitchen, which supplies the Quarter Twenty One retail shop, is fully fitted out by Fagor with equipment such as bratt pans, tilting boiling pans, a blast chiller and gas combi. The precision cooking of Fagor’s induction units is perfectly suited to the needs of the Becasse fine dining kitchen, while the back-of-house area was stylishly kitted out with Fagor glasswashers, ice makers and upright display fridges. The Quarter Twenty One Cookery School was also equipped by Fagor. “**Not only does all the equipment**



**look fantastic, it also performs incredibly well,”** Justin says.

Becasse diners will have the opportunity to appreciate the high quality of the Fagor fitout when they dine at the chef’s table. The fine-dining kitchen in Becasse is especially audience-worthy because of the unique, one-piece, one-tonne, custom-made Symphony island bench – the first unit of its kind in Australia, delivered by crane to Westfield’s fifth floor. Similar Fagor Symphony islands can be found at Mugaritz and Arzak, numbers 3 and 8 on The San Pellegrino World’s 50 Best Restaurants 2011 respectively.

The sense of style evident across the entire range of Fagor equipment, as showcased in Becasse, makes it particularly well-suited to the increasingly open and exposed nature of new kitchens. Fagor’s



## Fagor’s Solution for Becasse

- 50:** Days to manufacture and deliver entire order
- 5:** Factories to manufacture equipment
- 48:** Number of items delivered to Becasse



experienced team realise the importance of elegant equipment that meets the needs of each customer and they are able to provide quality solutions for kitchens all around Australia. As well as Becasse, Fagor’s recent clients have included Stix Catering, Barker College, Manu Feildel and the South Australian Jockey Club. Why not consider Fagor next time you need to find a new kitchen and see for yourself the reality of their One Brand, One Solution offer?

