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A NEWS BULLETIN FOR THE FOOD INDUSTRY

Q4 2017

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Affordable, functional and reliable modular kitchen equipment is here. The Cobra series has been designed to get the very best from your budget, with everything you need for cafes and takeaway through to restaurants and hotels. Introducing 1/2/3 powerful burner wok stations and stockpot, dedicated noodle cookers and much more. Cobra's sleek, simple design and engineering is backed by the very best in service and after-sale support.

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WELCOME TO THIS EDITION OF THE **MOFFAT CONNECTION**

This issue finds us looking back on some excellent results. With the end of the financial year and a thorough analysis of our goals, our achievements and those of our clients, it gives me great pride to report on another successful year for Moffat Group.



We have increased our focus on both existing and new markets and have delivered real growth in the majority of regions in which we operate. To ensure this continues we have been investing in the latest machine tool technology as part of our plan of continuous improvement.

Investment in our new facility in Balcatta in Perth, Western Australia is now complete and we opened for business here on the 1st August. With this considerable new resource we're now looking forward to extending our service to meet (and surpass) the demands of this very important market.

The employment of high quality staff in all areas of our business is a key element of our strategy. It is their skill that makes 'the connection' with clients. It is the strong partnerships they create that deliver our sustained success.

This edition of our magazine is further evidence of these partnerships. In Australia, New Zealand, UK and the USA new projects have flourished. It is also particularly pleasing to see new projects in Shanghai, Indonesia, Singapore and the Middle East. These markets continue to develop and deliver real growth for our company.

To sustain this growth we'll be also be putting a spotlight on our latest and greatest technology. The coming months provide us the opportunity to showcase many new products at major exhibitions. Naturally, we'll have a significant presence at Fine Foods in Sydney. We'll also be at the prestigious GulfHost event in Dubai this September, and we're very excited to be exhibiting at Host in Milan during October.

As always, we're extending an open invitation to come chat at these events. Our continued innovation and development is reliant on feedback from those who use our products – and those who are thinking of doing so. So stop by and see how our great products and services can help your work.

In the meantime, I thank the Moffat team for their hard work and wish you all the best in your kitchen endeavours.

Regards

Greg O'Connell

GROUP MANAGING DIRECTOR

ON THE COVER TO COME



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Your meal. Our mission.



Convotherm 4 Designed around you

Because we listen to you, the new Convotherm 4 range has been developed around your needs in the kitchen. With two control-panel designs – easyTouch and easyDial - 7 capacity options, and 28 models to choose from, you will have the degree of control you need. Convotherm 4 has been re-designed, and brings a new benchmark in combi-steamer cooking.



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AN EXCEPTIONAL COMMON THREAD

12-Micron may be named after a rare, highly coveted fibre. But that's where the woolly thinking stops. Instead you'll find a common thread of homegrown produce and diligent craft uniting the vision within this exciting new Sydney venture.

Inspired by the elements, the restaurant places a major emphasis on sourcing authentic Australian produce from the earth and nearby ocean, showcasing local ingredients and craftsmanship in the process. It is how these various elements are woven together that make for such an exceptional cuisine experience.

At the heart of the undertaking is Justin Wise, who has fast become known as one of Australia's leading chefs. Justin has worked in a range of high-profile restaurants, including Reserve restaurant, the Press Club, and Gordon Ramsay's Maze; and made several appearances on Channel Ten's Masterchef. Fitting recognition of his





PROJECT SUPPLIED BY CHANNON REFRIGERATION, NEW SOUTH WALES

talent and determination, he was also named Young Chef of the Year in 2009 by The Age Good Food Guide.

When the chance to bid on a new restaurant space in Sydney's Barangaroo arose Wise seized the opportunity and secured the lease. His vision became a reality with the opening of 12-Micron in March this year.

The eye-catching name of the restaurant hints at the commitment to premium quality wares. Its origin can found in the 12-Micron wool fibre which, much like an ingredient in the kitchen, is refined by talented craftspeople into a highly valuable creation.

"The area was once an old port, and so we were inspired by the old wool trade and the name was built off the back of that," says Justin. "Barangaroo is a really fantastic, up-and-coming area with a great feel to it. We're excited to be here amid so many premium restaurants and shops."

This pride of place runs through the entire operation. Everything in the restaurant is inspired by Australia in some way.

SJB Architecture & Design created the fit-out to take inspiration from Australian elements and the harbour views. The menu showcases local produce, and several dishes include traditional indigenous and foraged ingredients. Local potters have made the

crockery and the furniture was handcrafted in Sydney.

"We try not to import anything unless we have to. The only thing we import is chocolate," says Justin. "We celebrate a lot of indigenous produce and use Australian Functional Ingredients to forage for a lot of produce, locally, around Sydney. The menu is very much contemporary Australian – fresh and modern. We regularly look at what's coming through and create our menu accordingly."

While hailing from Melbourne, Justin was excited to move to Sydney for the opportunity to open 12-Micron.

"I've always wanted to come here – it's got a lot going for it, and this was a great chance to do something to showcase Australia and our incredible native produce as much as possible."

He has a large stage on which to present this showcase. Like the country it celebrates, 12-Micron is a large, friendly space with hidden delights.

There is capacity for up to 200 people in the main dining room, as well as 100 in the bar area and seating for 30 in the private dining room. As a regular host to large functions the demand on the kitchen is considerable. Thankfully the team here is supported by the very best in Australasian kitchen equipment.



IN THE KITCHEN

Executive Chef Justin Wise knew what to expect from quality technology within a busy working kitchen. That's why he turned to Moffat when fitting out 12-Micron.

"My experience with their equipment started when I was working with George Calombaris at the Press Club," says Justin. "That was an extremely busy kitchen and we really belted the equipment – yet it stood the test of time. So it was a natural decision to go with them (Moffat) for 12-Micron."

In the main kitchen two 10 tray C4 touch screen Convotherm ovens are installed back to back, and a Waldorf Bold line up is mixed across both sides. This includes target tops with ovens, chargrills, single pan fryers, a Crown tilting kettle, pasta cooker and infill bench tops with cabinet doors and sink.

In the dessert kitchen there are another two 6 tray C4 touch screen Convotherm ovens and two induction cooktops. Moffat was also engaged to provide equipment for their rooftop bar area, 'Untied', which opened four weeks after the 12-Micron restaurant.

"We put a lot of effort into making sure we were choosing the best equipment to complement what we wanted to do in terms of food, and to really enable Australian produce to shine," he says.

"...we really belted the equipment – yet it stood the test of time."

FOOD FOR THOUGHT

At the start of 2017 Camus opened its doors in Melbourne's hip inner suburb of Northcote to introduce a unique blend of French and Algerian cuisine. Since then it has gone on to earn rave reviews with a simple-sophisticated menu — one that evokes past memories for its acclaimed chef while creating incredible new ones for its diners.





PROJECT SUPPLIED BY GEMINI CATERING EQUIPMENT, VICTORIA



Since arriving Australia 15 years ago acclaimed chef Pierre Khodja has been busily accumulating Good Food Guide chef's hats. After receiving the honour at celebrated Melbourne restaurants Albert Street and Cumulus he moved on to Terminus on the Mornington Peninsula, which received a hat four years in a row.

It has been a natural progression for the chef. He first discovered flavour in his Algerian homeland before travelling to France, where

he would train in classic French cooking. Work followed in a series of Michelin-star restaurants in London, including Ma Cuisine and Bistrot Bruno Loubet.

Now, with the purchase, renovation and opening of his first personal venture, Pierre has seized the opportunity to share the depth of this culinary experience in a unique and unforgettable manner.

Named after a fellow French-Algerian, writer-philosopher Albert Camus, the restaurant offers a fusion of the French and the North African, each style perfectly balanced with the intelligent, generous approach Pierre is known for.

The meals here simply cannot be found anywhere else. One dessert for example, a Turkish Delight soufflé with creamy halva ice cream and pistachio baklava is truly exceptional. The Burrata cheese with pumpkin, za'atar and fried coriander is also popular.

Another favourite is the slow cooked goat with caramelised onions and apricot, and Pierre is now buying three goats a week to keep up with demand – which helps him train up the team in butchery skill also.

Pierre believes “there’s no such restaurant in Melbourne like it”, and the reviews agree. Half a year since opening the plaudits continues to flow in, and so do the diners – Camus is consistently full. The recent addition of an outdoor courtyard has pushed capacity up to 100 people.

Luckily the restaurant has the personal skill and technological capability to handle it and, as the kitchen entirely on display, diners can appreciate both.

“Today customers want to know where their food comes from and it’s important to know where and how it’s being cooked as well,”



" I love my beautiful little combi steamer oven."

says Pierre. "The Blue Seal Evolution Series range looks stylish and is great to cook on. Even people who don't know anything about cooking tell me it looks fantastic."

Installing any new kitchen is always a big event in a chef's life, particularly when it's one within your first restaurant venture. During such an exciting and demanding time Pierre was happy with the support he got from the kitchen and project team.

"The Moffat team has been very helpful. The equipment is great stuff – I've had it for eight months and it's still performing as if brand new."

The results in the kitchen, on the plate, and in the reviews have been fantastic. Now, with a menu spanning continents and cultures, Pierre's personal culinary inspiration will be shared with appreciative diners for years to come.

IN THE KITCHEN

Pierre Khodja engaged Moffat to fit out the entire Camus kitchen, purchasing a gas griddle plate, an oven range and salamander from the sleek Blue Seal Evolution Series.

He also invested in a Washtech M2C and a Washtech XG dishwasher, an Icematic ice machine, and a Blue Seal mini combi-steamer oven.

When asked to pick out a favourite piece of technology in his new kitchen the acclaimed chef has an obvious choice.

"I love my beautiful little combi-steamer oven. It's great-looking and reliable, like my personal kitchen robot."

The Pathfinder Pierre Khodja

Family and history have played big roles in Pierre Khodja's path to success as Executive Chef and owner of Camus. Thanks to this unique culinary experience he's now leading the way with a menu fusing the tastes collected on the way. He shared the journey with us.



Why did you decide to open Camus?

I worked for other people for a long time. I came to Australia in 2002 after working in a few Michelin-star restaurants in London, including Ma Cuisine and Bistrot Bruno Loubet. In Melbourne I worked at Albert Street and Cumulus. Then I moved to Terminus, where we received a hat four years running. While Head Chef at Terminus we were awarded Hotel of the Year, and after that I decided it was time to go out on my own. Previously I felt as if I had one hand tied behind my back. Now I have both hands in Camus.

How have you found the experience of opening your own restaurant?

Since opening we've been really welcomed by the locals, the restaurant has been full every night and it's been just fantastic. We've already made it to the top 100 restaurants in Australia and, with Northcote being an up and coming area, I think we've tapped into a great spot here.

Can you tell us about the cuisine at Camus?

It's a unique fusion of French cuisine and authentic North African flavours. There's no other restaurant in Melbourne like it – you just won't find this incredible combination of flavour anywhere else.

How does it reflect your background?

It all reflects my background. I was born in Algeria but moved to Marseille with my family when I was seven years old. While trained in classic French cooking I also have a strong passion for the flavours of my heritage.

My mother is my mentor. In Algeria only women would cook. Luckily, my mother was a fantastic cook and she passed all her tricks on to my sisters and me. I remember going to the markets with her. We didn't have much money when I was young, and she would buy cheap ingredients. Then she would turn them into a really delicious meal.

What is your favourite childhood food memory?

It's a couscous dish my mother made, with stuffed artichokes cooked in a tagine. She used to grate quince over it at the last minute and it was amazing.

What is your favourite cuisine?

It's what I'm doing now. Simplicity is the key here. When you start with a great product it comes together on its own. There's no point doing anything if you don't start with a good product – the dish is already damaged.

What's the best meal you've ever had?

My best meal was in a restaurant called The Square in London by Peter Howard. It was sea bass and snails.

Conversely, what is the worst dish you have ever eaten?

I was at a restaurant where I knew the chef and ordered duck confit. It was so salty that I found it inedible. So I wrapped it up, put it in my bag and took it home with me – I didn't want to offend the chef by leaving it on my plate.

Which is your favourite piece of equipment at Camus?

I love my beautiful little combi-steamer oven. It's reliable, like my personal kitchen robot.

What is your favourite meal to cook at home?

If someone cooked me a roast I'd be very happy. Often I just do a 'Ready, Steady, Cook' where I look at the fridge and use whatever I can find in there. I have two daughters and luckily they will eat anything I prepare them.

Striking design, powerful performance.

Waldorf Bold delivers a new aesthetic approach enhancing the Waldorf 800 Series' widely appreciated speed, power and efficiency.

When your kitchen needs to attract and enthrall, this range is sleek, seductive and sophisticated right down to the custom plinth mounting. And, while we started with a dramatic black vitreous enamel finish, **Waldorf Bold** is also available in burgundy and chilli red.

So get in touch and get ready to make a bold impression.





LEADING THE FIELD

While nearly every restaurant professes its dedication to sourcing fresh, local ingredients, we all know that 'fresh' and 'local' are words with many shades of meaning. Shepherd, a small restaurant in Wellington's Te Aro Valley, is taking the adjectives to their extreme.

Fortunately, Shepherd's proximity to the superb meat and produce offerings of the nearby Wairarapa mean there's plenty to choose from.

"The menu's constantly evolving," says Head Chef and co-owner Shepherd Elliott, "we change it every two or three weeks based on what we can source directly from small farms."

Shepherd is located in a restored inner city laneway, known now as Hannahs Lane, after the old Hannahs Shoe Factory. Built in the 1930s, the factory provided steady work for Wellingtonians throughout the Depression. What was once the factory workers'

canteen is now occupied by Elliott's latest restaurant venture.

Elliott's earthy and distinctive approach to food has helped define the historic laneway as a culinary hub. His organic Leeds St Bakery was there first, as was business partner Sean Golding's clandestine craft beer bar, Golding's Free Dive. The two collaborated to bring Shepherd to Hannah's Lane, with a seasonal take on modern Kiwi dining in mind.

After just over a year in business, Shepherd has become a local legend in Wellington's highly competitive dining scene.





Many thanks to Shepherd, the fabulous location for our recent Cobra photography.

Elliott's steamed milk pikelets, topped with unexpected unions like duck and fig yuzu chutney or mushroom paté and pickled walnuts are getting lots of press as is the miso and tamarillo crème brûlée. Opening for just five nights of the week makes the menu permutations "easier to organise", Shepherd observes.

The business partners had a clear vision for Shepherd's kitchen right from the start. "We were after a sleek look with a low back," says Sean. "As it's completely open, it had to look sharp."

A bar encircles the kitchen bringing diners close to the source of their food. Shepherd adds that while it had to look nice, it also had to be practical for him and do the job within the space they had. They had about four metres to work within, complicated by tricky extraction requirements in the historic building.

The answer was found in Moffat's Waldorf Bold range, which ensured a neat compromise of aesthetics and pragmatism. Sean is pleased to have found the "best possible option with the Waldorf Bold equipment—it's difficult to find a better looking, higher quality design in a black finish."

IN THE KITCHEN

A six burner gas hob with electric oven form the heart of the kitchen, complemented by a griddle and a flat plate grill in polished chrome. A fryer, barbecue and salamander complete the line-up.

"The equipment covers everything we want to do with the menu, no matter what we're making," affirms Shepherd.

Thanks to careful measurement and planning by the two, installation was the easiest part. "The day it arrived it slotted in perfectly. Installing the equipment was the smoothest part of doing the kitchen," says Sean.

"...it's difficult to find a better looking, higher quality design in a black finish."



AT THE HEART OF GREAT SERVICE...

With a supplier network stretching across twelve countries KitchenHub's longstanding policy of sourcing the very best equipment from all over world is well recognised. It's why they are so trusted by their customers. It's why they came to Moffat. And it's how they're extending their business into a new and exciting space in Singapore.

In Singapore the competition for supplying kitchen equipment is intense. KitchenHub has grown a solid reputation and thrived over the years thanks to their no-nonsense approach to client support and post-sale services.

Their client base includes hotels, private clubs, restaurants, cafes, hospitals, schools, quick-service food chains and the marine and shipping sector. Covering these industries with effective, customised solutions requires both considerable experience in your people and enduring confidence in the quality of your product range.

For KitchenHub this meant looking far and wide for a high-performing and reliable convection oven partner. The Turbofan range met the criteria, and then some. Now, as a preferred Moffat partner in Singapore, the company is extremely happy with the arrangement.

"It's been a wonderful journey," said Ms Lee Yi Fang (Purchasing Executive). "Moffat provide not just superior technology – they back it up with service and are always professional and prompt, be it for tech queries, marketing support or anything else."

They have recently expanded into a dynamic new space – one that



"We now look forward to growing the Turbofan business even further."

has the size in which to properly showcase their leading technology. It's also allowed the company to 'walk the talk' with their products.

"The new location has also allowed us to branch out, setting up and running our own café on site," said Mr Nicholas Yao (Director). "We can now show the Turbofan ovens in action – not just as a static showroom item. This has helped us to boost interest and awareness in the range in Singapore and the wider South East Asia region."

"We now look forward to growing the Turbofan business even further," he also added.

In a competitive market "every effort must be made to exceed the customers' expectations with the highest level of uncompromised quality and service" he said.

With their commitment to showing working equipment pre-sale, and to supporting the customer post-sale, KitchenHub continues to lead the way in Singapore.





FOR THOSE ABOUT TO WOK...

Contemporary fusion cuisine is deeply underscored by Asian-inspired ingredients and cooking methods. Central to flavour authenticity and depth in this constantly evolving cooking style is the wok. A new development in the Cobra range now ensures this vital tool can deliver waterless operation without any drop in watered-down quality.

As part of a range-wide development the new cornerstone of the popular Cobra series is a number of powerful, waterless gas wok.

Michael Lillico, Moffat's General Manager of Sales and Marketing, says the decision to create a new range of waterless woks was made in order to fill an opportunity in the company's existing product line; enabling Moffat to meet an even broader range of customer needs.

"Fusion cooking has been developing in our markets for a very long time. By adding a series of waterless woks to our traditional Cobra range we're simply meeting evolving kitchen requirements," he says. "We can now give our customers more ways to deliver exceptional food quickly and consistently."

As befitting the Cobra brand promise, the wok stoves are designed to be affordable, functional and reliable.

A traditional wok consumes an inordinate amount of energy due to the constant flow of water required to cool the cook top. With the new Cobra waterless wok this is unnecessary – an air gap insulates the stove elements and releases the heat to the kitchen exhaust. Considerable savings are ensured by using water only when it's needed.

There's a trio of size options in the new line-up, from a single one-hole wok to a three-hole version. The choice of a chimney burner



(for high heat and fast stir frying) or the duckbill burner (for a more controllable flame) means operators can personalise the equipment to suit their requirements.

The waterless woks also come with many other helpful features, including flame failure protection, a rail shelf for storing condiments, a faucet for cleaning implements and a rear waste channel. Ergonomically positioned lever controls allow for greater regulation of flame setting and water flow from the faucet. With a depth of 800mm, the woks compact construction provides an efficient use of space.

The new woks weren't the only 'testing of the water' for the Cobra range. There's an exciting line up of additions including a 600mm waterless stockpot, a 450mm noodle cooker, a 450mm pasta cooker, a 900mm barbeque and a 900mm griddle toaster.

The flexibility of the range means it can be used in all kinds of kitchen scenarios – from in family-style dine-in restaurants to more casual takeaway outlets.

Together this equipment represents an exciting new opportunity for these kitchens. With this innovative approach to traditional appliances they can now confidently and cost-effectively deliver exciting new combinations of classic and modern flavours.



IN HOT PURSUIT OF PERFECTION

According to founder Cheng-Hsueh Wu, a steady temperature of 85°C allows coffee to best hold its flavour. Given the rampant success of the 85°C Bakery Cafe chain in the United States, it appears he's taken the temperature of the market correctly too.



In 2003 Wu envisioned a cafe that served the kind of gourmet pastries he ate in five-star hotels – but at prices accessible to the everyday visitor. Following its huge success in Taiwan the chain expanded into the United States in 2008.

The newest store was opened in Houston earlier this year. It was an event that not only put the U.S count up to 32 but it also marked the company's 1000th location internationally.



With a dedication to care in craft represented by the name, 85°C Bakery Cafe has been able to introduce a number of unconventional fusions of Asian and European flavours to challenge and inspire the American palate. Their sea salt coffee range is a runaway success and unique beverages like taro lattes and red bean smoothies are also popular.

But it's their diverse range of Asian-style gourmet pastries and cakes that have really tantalised taste buds in California, Washington and now Texas. A trio of renowned Taiwanese master chefs are behind such creations as Boroh Bun Danishes, Matcha Red Bean rolls and the squid-ink coloured Calamari Stick Bread.

Every 85°C Bakery Cafe features an in-house kitchen that bakes over 50 varieties of fresh pastries hourly. These ovens have to work hard. With so many locations, an ever-widening range of complex pastries and an ever-growing market, consistency is paramount. The decision to replace the fleet of ovens across all 32 stores did not come lightly.

Sean Yung, the Executive Chef and Director of 85°C Bakery Cafe Southern California Production looked to Moffat's Turbofan upon

advice from his vendor at Action Sales. He wanted a "high quality, reasonably-priced oven" for all 32 locations. "Evenness of baking was very important," says Yung.

With up to 1000 customers coming through daily the oven had to cope with this increased capacity from within a small footprint.

He was impressed by Moffat's reputation in the industry as a manufacturer of "efficient, space-saving equipment," as well as their ability to offer such a renowned piece of equipment at an attractive price.

The Turbofan's bi-directional fan systems, larger fans and higher power motors ensure more even cooking within the chamber and across the tray, creating the consistency needed by 85°C Bakery Cafe stores.

Stores had either two or four units installed depending on their output requirements. Jung is impressed by the look of the ovens saying the "exterior is extremely well-designed and fits well in our kitchens." That's surely the icing on the cake.



BEAU OF THE BALL

The former ballroom of a historic Hexham hotel played host to a major kitchen renovation last year, the results perfectly capturing the sophisticated and glamorous tone of yesteryear.



Hexham is a thriving Northumberland market town steeped in history. At its centre is the Hexham Abbey, which dates back to the seventh century. A stone's throw away is the major tourism draw-card of Hadrian's Wall and other Roman relicts.

Overlooking the ancient Abbey is the Best Western Beaumont Hotel, a Victorian beauty historically significant in its own right.

When veteran restaurateurs Roger and Magda Davy saw the hotel listed in 2016, it was both personal nostalgia and the hotel's historical weight that sealed the deal. Roger was born in Hexham and attended many family celebrations at the Beaumont, including his grandparents' 70th wedding anniversary.

So the Davys sold their successful Twickenham pub and returned to the Hexham heartland. With 15 years of London hospitality



PROJECT SUPPLIED BY CROSBY CATERING

management experience behind them they threw everything into a new venture.

Immediately seeing the potential offered by the first floor of the hotel and its views over the park and Abbey, Davy made plans to serve high quality afternoon teas. His well-trained eye also noted the possibility of a dynamic open kitchen for brasserie-style dining in the former ballroom on the ground floor.

With guidance from Crosby Catering the ballroom on the ground floor was repurposed for a contemporary eatery and open kitchen – one that came complete with a modern pastry section for crafting delectable baked treats.

John Clarke of Crosby Catering managed the project design, and made a suitably stylish appearance a priority. The kitchen was opened up to diners and highly visible to through traffic at the rear of the building. So the equipment had to be visually striking as well as durable and capable.

The finished result is a clever balance of earthiness and polish. With an exposed stainless steel canopy and ducts, polished steel and black enamel panels in contrast to grey crackle ceramic wall tiles, the aesthetic is all about hard-work and great food.

" So the equipment had to be visually striking as well as durable and capable. "

When selecting equipment for an industrial look the functional and beautiful design of the Waldorf Bold range ticked all the boxes, the polished industrial steel and dramatic vitreous enamel black finish setting a confident tone in the kitchen.

IN THE KITCHEN

When John Clarke of Crosby Catering was approached with a brief for the new kitchen fit-out he knew the end result needed to match the glamorous historical environment while delivering sophisticated and adaptive everyday usability.

He did so with a coordinated approach to design and a careful overview during installation. The Waldorf Bold range provides the suitably impressive visual spectacle John was after – it's bold black enamel finish showing off the kitchen to those passing by.

Two target top ranges, a griddle, a char-grill, two fryers and a bratt pan are all perfectly matched, powerfully capable and easily accessible, ensuring the quality menu can be quickly and easily prepared and plated.



HIGH AND **MIGHTY**

From the rooftop terrace of the Aloft Hotel in Perth guests watch the city hum in the distance. The energy below is reflected in the hotel's bold interiors, which are replete with conversation-starting artworks and contemporary furniture. The new arrival on the scene is getting plenty of love from high-stepping travellers and locals alike.

The Springs Rivervale precinct, located ten minutes from Perth's CBD, is rapidly gaining global attention. The urban renewal project aims to convert mostly vacant land into a vibrant and active mixed-use community located along the banks of the Swan River.

That Marriott International chose Springs Rivervale for Australia's first Aloft speaks to the possibilities of the area. At the heart of the precinct, Aloft Perth seems to symbolise the regeneration. It is open, modern and vibrant.

Boosting the hotel's global and local appeal is its exciting new restaurant, Springs Kitchen. Situated at street level and open

to both the public and hotel guests, the restaurant has been designed as a welcoming and casual space. Passersby can stop in for a light snack or afternoon cocktail or choose to settle in for a long, sumptuous dining session.

Stephen Morahan, Aloft's General Manager, hopes the restaurant's laid-back, welcoming atmosphere will help bring the new precinct to life.

"The atmosphere is fantastic, and it has a great local vibe. Regulars pop in for morning coffee and dine in their favourite spot on the alfresco balcony," he says.



PROJECT SUPPLIED BY ARCUS, WESTERN AUSTRALIA

“Our proximity to the river means people find their way to us as part of their daily stroll or ride, and we’ve also made sure we have the facilities to look after people’s furry friends when their owners pop in.”

Executive Chef, Oliver Buenviaje has ensured the menu is modern and approachable, with a focus on fresh, local produce and healthy, family-friendly options.

Buenviaje, who has worked in hatted restaurants in Europe, the Middle East and Asia, is very excited about the restaurant’s potential, and about training his staff to the highest level. He is aiming to now enhance the atmosphere further serving food that can be shared, and plans to focus on enhancing and evolving the Asian influence that already informs the menu.

Springs Kitchen’s décor was designed by local team Design Theory, and features strong pops of colour and greenery. Design-construction firm Arcus put the open kitchen space together, and Moffat was engaged to provide a full range of equipment for Springs Kitchen, the hotel’s main kitchen as well as the prep kitchen, located on the 16th floor.

IN THE KITCHEN

Executive Chef, Oliver Buenviaje, says the new Moffat equipment is essential in enabling the restaurant to output high quality meals, every day of the week for breakfast, lunch and dinner.

“As a new restaurant in town, there was no room for error – and all of the equipment has been up to the task. It’s been reliable, easy to use and is helping us deliver the quality and excitement our customers are looking for,” he says.

The Moffat equipment includes a new Convotherm C4 combi-oven, a mixture of Washtech rack conveyors, glass washers and pass-through dishwashers, and a full Waldorf Bold line up in the main and presentation kitchens.

“ ...there was no room for error – and all of the equipment has been up to the task. ”





NOT THEIR FIRST RODÍZIO

Bringing the colourful extravagance of Brazilian dining to southern England is Casa Brasil. Now in five busy locations, with the last opening at the WestQuay Leisure Complex and a sixth in the pipeline, they share with diners a popular style of buffet dining called 'rodízio'.

With an energetic atmosphere, regular samba displays and a Copacabana-style cocktail list, Casa Brasil provides a little taste of the southern hemisphere in the north, delighting ex-pats and locals alike.

The cooking style here is based on a traditional method from the high-country plains of southern Brazilian, where gauchos (cowboys) spit-roasted large portions of beef, lamb, pork and poultry over the glowing coals of open fire pits.

While brick grills have since replaced the fire pit, the churrascaria



(barbeque) remains a symbol of friendship and feasting in Brazilian culture. And feasting is the most accurate description of what happens at Casa Brasil.

Massive skewers of the day's tenderly grilled cuts are served and carved tableside. From beef ribs to chicken legs, lamb legs to rump steak this is most definitely a carnivorous affair (although there are a few token vegetarian offerings available à la carte). The set price also includes unlimited trips to the buffet, where diners find a range of gourmet salads and traditional Brazilian accompaniments.

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Table service is a point of difference also. Diners are given a card with red and green sides. To signal the wait staff the card is flipped to the green side. A choice of different cuts is presented and carved at the table and the card is then flipped to red. That's until everyone is ready for the next course, and the green card is displayed once more.

With growing popularity to the Casa Brasil brand the green light has been given to the further expansion too. In 2016 the chain opened their fifth restaurant in the huge WestQuay Leisure Complex in Southampton, the biggest leisure and dining complex in the UK. With over 20 restaurants adjacent to 150 retail shops there is always considerable hungry foot traffic close by.

A huge seating capacity, coupled with a menu where everything is available all the time, means reliable, high performance kitchen equipment is a must for Casa Brasil. The kitchen operates throughout the day from 12 until 10pm and on a busy weekend must be able to cope with around 1000 covers. Thankfully the equipment is ready and able to feed the feast.

IN THE KITCHEN

The Casa Brasil kitchen fit-out at the WestQuay Leisure Complex required power and precision in large servings.

The Group enlisted Brenchleys to procure the equipment for the new fitout, with a project value of £1.3 million. To deal with the demanding kitchen environment Brenchley's specified the Blue Seal Evolution Series range of heavy-duty equipment. They use the market leading G506D range, and their powerful gas fryers GT45 and GT46.

In the kitchen there's appreciation too for the quick recovery time of the gas fryers. The Blue Seal equipment provides the ideal solution for no-nonsense functionality and desirable aesthetics at a suitable cost. Thanks to success in this high-demand environment Brenchleys will be specifying the range in future restaurants.



Fit in. Stand out. Smile more.

With refined lines and sophisticated design the Turbopan 40 Series lets you make the most of your space, whether it's behind the scenes or out in front of the crowd. Fit it into an existing line up, tuck it behind the bar area or have it pride of place in the open kitchen – whatever way you'll be happy to see this high performer deliver the goods time and time again.



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COMBI

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Temp Pro can run hot and cold with the new Proveno

The Proveno range of combi kettles is the premium choice, offering an unique cook/chill solution in a commercial kettle. This allows chefs to hold food in the kettles overnight and at a chilled set temperature.

Rethermalise in the morning for first service, all without needing to remove the product from the kettle.

40/60/80/100/150/200/300/400 litre stainless steel, self-contained, steam jacketed unit. Operating from an electric heated steam source contained within unit and complete with electric or hydraulic tilting of bowl.



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OUR PEOPLE BLUE SEAL UNITED KINGDOM



**YONAS
YEMANHE**

Yonas Yemanhe is here to play the long game. He took the role as a Spares Operative for Blue Seal three years ago, knowing that an understanding of individual parts would give him the theoretical knowledge to build toward his ultimate goal of a position in engineering.

Organisation, precision and the ability to work alone are qualities important to someone in his role. Yonas has them in spades. Responsible for monitoring stock levels, verifying shipments and preparing goods for transit, he enjoys the physical nature of the job too, and spends a lot of the day moving stock as well as picking, packing, weighing and labelling.

It's only fitting that weekends are spent with more spare parts – car parts, that is. In his spare time Yonas is working hard at restoring a vintage BMW. With his careful eye and high standards we're sure he'll have it on the road in no time.



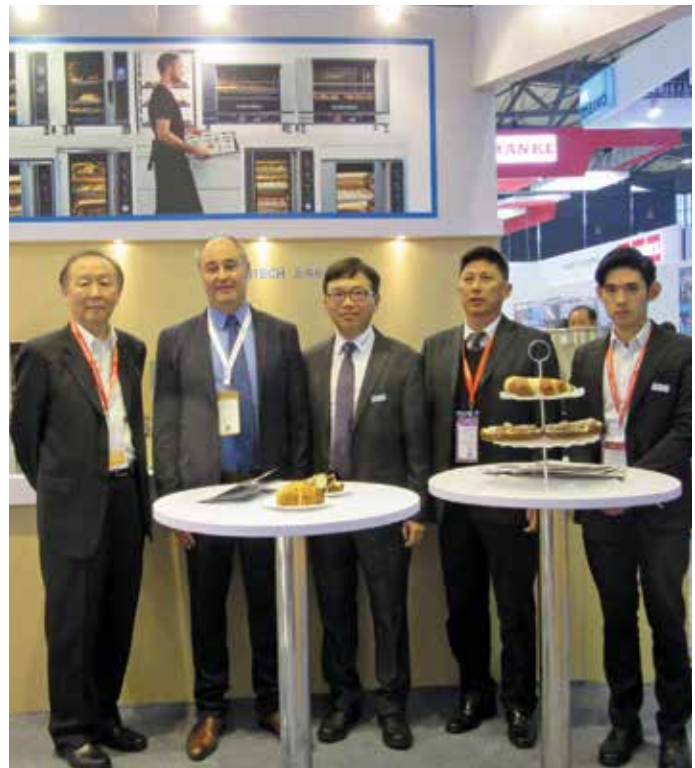
**SHANICE
SAMUELS**

Working as the UK Service Coordinator Shanice acts as an efficient go-between for our engineers and service personnel. When equipment needs repair or maintenance out in the field, she's the one pulling levers and allocating parts to get the job done.

The challenge of problem-solving, variety of tasks and satisfied customers are among the many aspects she enjoys most about the role. She also monitors warranty claims closely and highlights any recurring issues for the factory team.

Now 18 months into the role, she's busy focusing on building her technical knowledge of the units. Here her aim is to help with trouble-shooting any customer issues before they log a job. It's this dedication to customer service that makes her such an asset to the team. The excellent organisation skills and the ability to multi-task and delegate are also pretty handy.

This multi-tasking will soon be a hotly demanded skill at home too, as Shanice's first child is now on the way.



Pictured (from left): Lawrence Lee, President, Brent Cleland, Export Sales Manager - Asia, K C Chen, Vice President Shanghai, Eric Tung, Vice President Taiwan, Hans Chen, Sales Shanghai

STEALING THE SHOW IN SHANGHAI

For 25 years Hotelex Shanghai has held their popular exhibition at the end of each March. This year a partnership between two industry leaders cooked up a storm of interest.

The Hotelex trade fairs are held in Shanghai, Beijing, Chengdu and Guangzhou, each drawing thousands of visitors. The show covers the entire hospitality and catering industry in China, everything from catering equipment to uniforms, IT and security to ice cream, coffee and tea. The Shanghai show alone spotlights approximately 2,200 exhibitors, with around 117,000 visitors and 4,800 overseas buyers making the rounds.

With these numbers the event provides the perfect opportunity for companies to break into the market, solidify a reputation or debut new technology. Sometimes, it's all three.

Unitech Shanghai is a long-term partner for Moffat in this market. Their work representing Turbofan in both China and Taiwan shares the same focus on quality technology and superior performance.

Behind the scenes they're growing expertise and experience. Since visiting the Moffat factory for training last year Unitech have been busy attracting new sales and growing the market share. It all came

together nicely this year at the prominent Hotelex stand, where live cooking demonstrations attracted considerable attention and a large amount of interest and post-show enquiries.

Brent Cleland, Export Sales Manager for Asia, believes the increase in popularity of bakeries and café culture in China now provides Turbofan convection ovens with a big opening.

"The population of China obviously represents a great opportunity," says Brent. "But it's not without its challenges."

"It's great that we're now starting to sense a shift in thinking – there are more businesses considering high quality, reliable equipment," he says. "Even if we are a very cost-effective option in the market this focus, of consumers on long-term results certainly suits our interests."

"Thanks to the combined efforts of our partnership with Unitech here in Shanghai, we're now expecting strong growth in the coming year."

OUR PEOPLE MOFFAT AUSTRALIA



**JONATHAN
CARROLL**

Jonathan Carroll knows a good opportunity when he sees it. "When the opportunity came up to work for such a reputable manufacturer I jumped at the chance," he says.

Over six months later his role as NSW Food Service Equipment Account Manager looks the perfect fit. A chef with broad experience in the industry, Jonathan's equipment knowledge gives him a head start in the sales role.

It also lends him instant credibility with time-poor customers who depend on his expertise. He knows being able to build trusted, genuine relationships is important. Well, that and "the gift of the gab", which comes naturally to this Irishman.

Jonathan enjoys that no two days are ever the same. While at times tricky to manage an ever-changing schedule he values the balance between culinary demonstrations, dealer visits, end-user work.

Outside of work Jonathan enjoys cooking, fitness and travel – pastimes that obviously suit his daily work too.



**JAMES
DUB**

After six months in the role James is welcoming the challenges of his Food Service Account Manager role. The Sydneysider enjoys learning about our ever-expanding range and understanding the technical aspects for specifying the right equipment for every job.

Like many here, James has valuable practical experience in the kitchen. Post-school he completed catering qualifications and started work as a chef. Then, when university beckoned, he worked part-time in kitchens to fund his studies. After completing a psychology degree he returned to the food industry.

With this experience, his diligent commitment and obvious abilities, account management is a natural fit. Proud to be part of a "market leader with one of the best reputations in the industry", James will logically travel further with his career here.

During the weekend James grabs the chance to watch his son's football games or jujitsu tournaments. And when solitude is in order he loves to jump on a surfboard or snowboard.



**JASON
SLATTERY**

Jason Slattery's career has been one of clearly planned development, rising through a variety of roles at Moffat and thriving with each advance to his current position as the Australian Technical Service Manager.

This journey started with five years working on the Christchurch factory floor as he completed his engineering studies. A shift to the design department allowed him to build technical experience and know-how. Finally, in the technical support department, he became responsible for a wide range of products – everything from brand new equipment to pieces with twenty years on the clock.

It's this focus that makes him ideal for his current position, a role he's enjoyed since 2009, and with his work managing the Spare Parts Team. Here, his dynamic and disciplined approach is the perfect combination for the large, sprawling Australian market. With his multi-tiered experience and ability to think outside the box, Jason continues to develop our service support capabilities.



**JAMES
CRUTE**

After joining Moffat seven years ago, ("I wanted to work with the top name in the industry"), James Crute has become indispensable in our Melbourne head office.

His role as Executive Chef/ Account Manager Food Service is backed by considerable experience – he's a chef by trade and member of several industry organisations, including Les Toques Blanches, Australian Culinary Federation and the Technical Chef initiative.

James appreciates the fact that no two days are the same and finds juggling stock, customers and dealers to be challenging but ultimately rewarding. Working with all industry types, small cafes to busy production kitchens to fine dining restaurants, is one of the best parts of the job. At each he enjoys explaining to chefs and business owners how they can benefit from the innovative equipment.

Outside of work James stays busy too. Naturally, cooking is still a major interest and he also likes to stay fit and is always looking forward to time at the beach or in the snow.

Blue Seal Sapiens Top of it's class cooking.

Now with the new LCS
(Liquid Clean System)
cleaning system
with automatic detergent
dispensing for our
countertop models.



For those looking for a high quality and high performance oven but are afraid that too much technology and interactivity will suppress their own personality and creativity.

For those who aren't looking for advanced electronics but who wish to cook and program with simple and manual commands, without giving up the precision of electronic controls.

For those looking for an oven that is responsive to their commands yet sturdy, suited to everything yet advanced, traditional in approach yet full of content, reassuring and efficient – Blue Seal has just the thing.

It is called **Sapiens**.



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Buy genuine Moffat spare parts online and enjoy a quick and simple process to view parts and pricing and place orders.

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**CRAIG
SMITH**

Now six months into his current role as Production Manager in the Press Shop, Craig is enjoying the fast-paced environment. The speed is something he's probably well prepared for. After co-owning an automotive component tooling business in South Africa, Craig more recently worked as a manufacturing engineer at Hamilton Jet.

He now manages the timely delivery of parts to the Fabrication and Assembly departments, organising production schedules and contributing to process improvements. Drawn by the idea of returning to a manufacturing environment, Craig's pleased to be at a well-recognized company with a long history. He works hard to ensure expectations are met in his department and cites "being part of a great team" as a highlight so far.

Craig's small lifestyle block keeps him fairly busy in the weekends. When the work is done in winter he'll be up skiing with his family. In summer he changes gear and can be found exploring the local mountain bike trails.



**VJ
GULATI**

A Sales and Project Coordinator has to keep up with product information, logistics coordination and customer service - no easy feat with a market as vast and a range as technical as ours. VJ Gulati admits that while this makes his role challenging, it's also what makes it so fulfilling.

VJ's to-do list literally covers continents. He coordinates projects for all export markets, working through plans and equipment lists for clients across the globe. One day he'll be researching a competitor's product and working through cost and margin analysis while the next he'll be creating quotations, placing orders and liaising with freight forwarders. VJ's background in exporting and international banking make him an excellent fit for the complex role.

Moffat's reputation attracted VJ to the role, as did the potential for career growth. Better yet, the office is just around the corner from his home, which means more time to spend with his energetic eight-month-old son.



**BEVERLY
PARLANE**

Beverly comes to Moffat armed with skills from an extensive background in finance and administration. From charitable organisations to government departments, small businesses to large corporations, she has seen it all.

In her role as Accounts Payable Assistant she now takes responsibility for our New Zealand vendors, and daily work includes processing invoices, arranging payments and filing. Sure, when the opportunity at Moffat came up the hours and locality were what initially sealed the deal for Beverly. But after seven months on the job she's happy to report another bonus: the people she works with.

We're likewise pleased with her company. Beverly's proactive and motivated attitude means she's willing to give anything a go and isn't easily stumped by a challenging task. This mindset is quite possibly the result of her concentration and problem solving skills being tested up to five times a week playing bridge. Clearly (besides hearts and spades) strong communication is her major suit.



PROJECT SUPPLIED BY MARILJOHN, VICTORIA

DRIVING AMBITION

For over a century the Royal Automobile Club of Victoria has provided its members with excellent facilities and exemplary service for their leisure and business time away from the road. These high standards are clearly apparent within the kitchens of the RACV Club in Melbourne, where everything from fast snacks to fine dining is steered to the plate with speed and precision.

In the heart of the Melbourne CBD the RACV Club offers a huge variety of exclusive offers, the 501 Bourke Street address containing accommodation, dining, lifestyle and entertainment facilities. There's a lot on offer here – and the series of function rooms and recreational spaces require the support from multiple kitchens spread over four floors.

The RACV has three million members on its books in Australia. Each is welcome to bring guests to enjoy the club experience. The location regularly hosts exclusive wine events, cooking classes, guest chef dinners and much, much more.

On a daily basis a favourite destination for club members is the renowned patisserie, Le Petit Gâteau, where award-winning pastry chef Pierrick Boyer and his team create mouth-watering treats. So too is the club's signature restaurant, the Members' Dining Room, a busy and bustling setting. There's also a bistro and coffee lounge, gallery lounge, wine bars, a wine cellar and courtyard café.

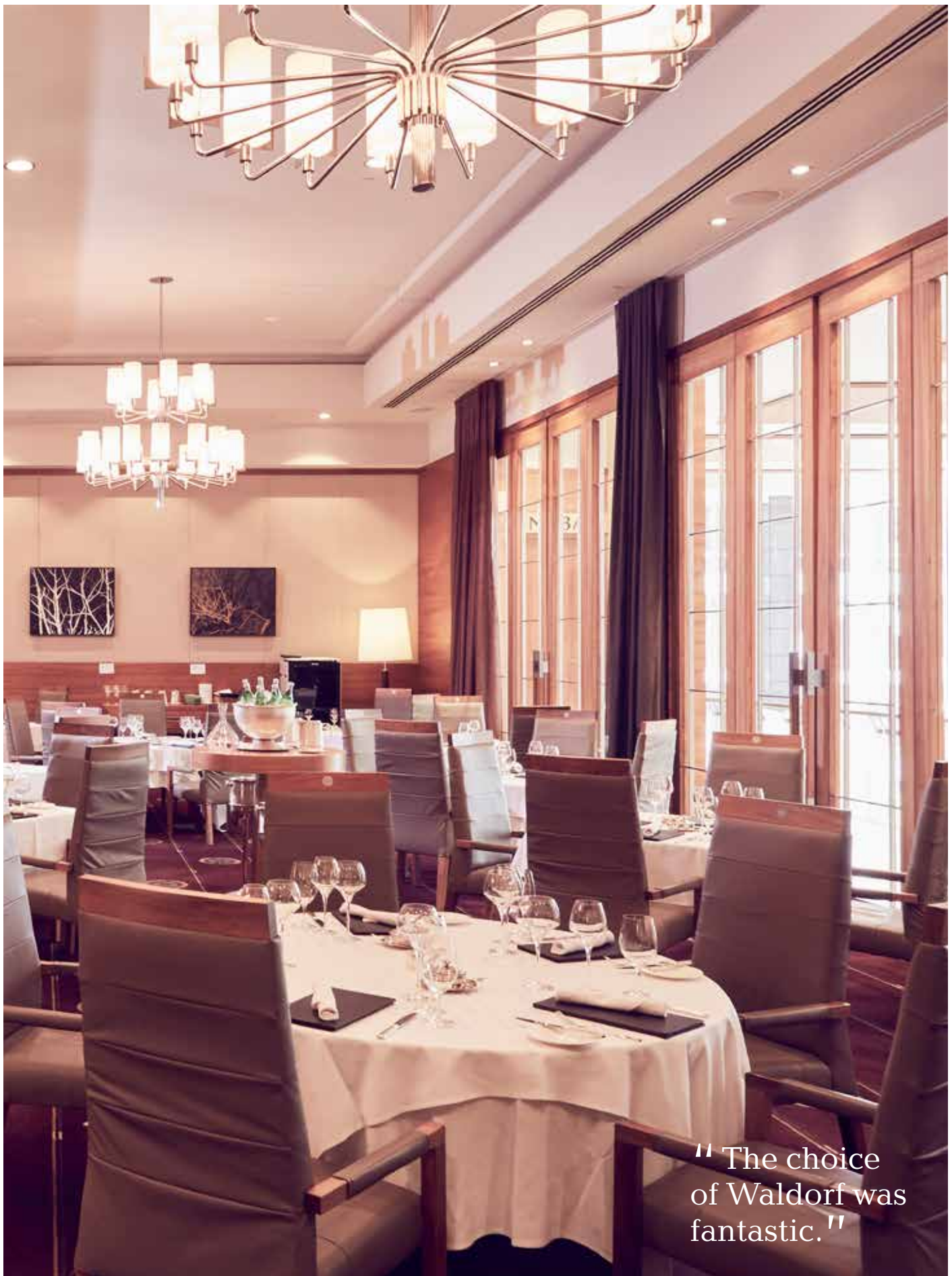
Overseeing quality control across this entire operation is Executive Chef Mark Normoyle.

Having been at the club for 15 years Mark knows all the big demands and small details within the RACV operation. He oversees up to 2,000 covers a day and up to 45 functions a week. Helping him deliver a seamless service is a team of 80 kitchen staff.

Mark's also reliant on quality technological support within the kitchen. A close working relationship with Moffat over the years meant he was comfortable with the decision to purchase new dishwashing equipment from the company.

"I've always had a great relationship with Moffat. Not only is the product first class, but their service, after sales service and staff training is too," says Mark.

The addition of a state-of-the-art Wexiodisk dishwasher and a pot-washing unit has also helped the club meet important efficiency goals.



"The choice
of Waldorf was
fantastic."



“One of the reasons we chose the Wexiodisk dishwasher is that we want to be as sustainable as possible,” says Mark. “The fact that the machine uses recycled water from the wash tank to do the first rinse of the dishes is a big plus; saving us around 10-15 litres of water per wash.”

“It also helps us reduce labour, as there’s no plate stacking involved for the operator. The waiters can now clear the plates and stack them straight into the rack, which takes out one step of the process.”

Earlier this year the club also installed the Blue Seal Evolution Series in their fine-dining members’ restaurant. Mark says the equipment “has been fantastic”. The Blue Seal range “looks great, it’s easy to clean and the chefs love it.”

He believes the success of the RACV Club is based on the calibre of the people they hire, the quality of their equipment, and the relationship they have with their suppliers.

“When it comes to delivering great results, the food is the easy part,” he says. “A lot of it comes down to logistics and planning.”

When you’re plating up 2000 covers per day, everything from big weddings to cultural events, it’s about stability of service and

reliability of product. It also helps to have an ambitious Executive Chef with exacting standards across every single menu item.

“Our philosophy is very simple. If it’s a \$2 bowl of chips or if it’s a \$60 steak, it’s got to be the best it can be,” says Mark.

IN THE KITCHEN

The two new Wexiodisk 213 ICS Conveyor systems, one installed with a polish free application, are now hard at work saving time, water, energy and money for the RACV Club. These are not the only pieces of Moffat equipment in use at the facility.

The Blue Seal Evolution Series provides the raw power and versatility needed for the kitchen of the Members’ Dining Room. The bakery section of the club has a 20 tray C4 Convotharm combi oven installed.

Another kitchen space is served by the best of Waldorf technology, including a pasta cooker, 6 burner oven range, salamander and single pan deep fryers.

“We did a lot of work looking at what was available in the market,” says Mark. “The choice of Waldorf was fantastic.”

Chef Profile



The Mastermind Mark Normoyle

As Executive Chef of the RACV Club in Melbourne, Mark Normoyle knows the dining experience needs to always be one of good food at a good price, meals served quickly and easily. That's why his philosophy is simple — "be it a \$2 bowl of chips or a \$60 steak it's got to be the best it can be." We talked to him about his work behind the scenes both at the club and with Iron Chef.

How long have you been with RACV?

I have been working in hotels for many years, and started working at RACV 15 years ago. I was brought on for the opening of the new RACV Club at 51 Bourke Street in Melbourne and was promoted to Executive Chef in 2009.

How would you describe the food at RACV?

We offer such a broad range of food at the club, in so many different ways, it's hard to describe. While we aren't necessarily always on the cutting edge of cuisine we are always focused on ensuring our valuable club members receive the highest quality food for the best value.

You've been involved quite a bit with Iron Chef, Japan. How did that come about?

It all started in 2010 when, through a mutual friend who knew a Japanese Iron Chef, a TV crew approached me to host the Japanese Iron Chef program in Melbourne. My role essentially involves being in charge of logistics behind the scenes and for two series now I've sourced produce, and provided guidance as a bridge between the Australian and Japanese elements of the production. It's fun prepping for a foreign kitchen and dealing with teams who can't necessarily speak English.

Have you hosted Iron Chef at RACV?

We have hosted Iron Chef twice at RACV, and they've been amazing. It's a great link between Australia and Japan.

Do you have much involvement with the other RACV sites?

Definitely. All RACV sites have their own head chef or executive chef, and we're spread out all over Australia. So we all have regular group executive chef online meetings. During these we aim to standardise our processes and products, making sure we're all enhancing the brand and the level of quality we offer.

What support do you get from your team?

I am very lucky to have an amazing group of talented people supporting me. The only reason I can take time out to do Iron Chef is because an incredible team backs me — they really step up and take ownership when I'm not there. The club's management team is also very supportive. While my role is challenging and involves plenty of individual hard work, it's also great fun and is always interesting when you're with the right people. For me, it's 100% about the team.

Do you have strong relationships with your suppliers?

We have a fantastic relationship with our suppliers — many of whom have been with us since the club first began. We take their guidance as to what's in season and what's going to deliver the best results in the kitchen at any given time. Many of them are really proactive and will come to us with a particular product they feel we could be using, and will even suggest ways we can use it. This is a win-win approach for everyone involved.



The smallest high speed oven with the biggest performance

The eikon® e2s is the first choice for anyone who wants to prepare fresh, hot food on demand where space is at a premium. It offers the smallest unit with the biggest results to add value to all kitchen operations. The high speed oven is user friendly, versatile and provides consistent levels of performance to continually exceed expectations. The eikon® e2s is the ideal way to cook, toast, grill, bake and regenerate a wide range of fresh or frozen foods, such as sandwiches, pastries, pizzas, fish, vegetables and meat. This flexibility supports business growth by allowing rapid menu changes and additional food offerings from one small unit.

MOFFAT WELCOMES MERRYCHEF

Over 60 years of product experience and culinary expertise drive Merrychef's innovative, award-winning technology. Combine this pedigree with their focus on continued advancement and it's no mystery why their brand is now right at home in the Moffat stable.

From the world's first commercial microwave oven in the 1950's to their latest high speed oven, the eikon® e2s, Merrychef has been a pioneer in the industry. Their products suit a broad range of kitchens, from small coffee shops to fine dining restaurants – anywhere demanding fresh, hot food on demand.

Since entering the Australian market Merrychef has become a recognised and sought-after manufacturer of advanced high-speed cook ovens. Now we are pleased to announce that Moffat will be the exclusive importer for the brand in Australia and New Zealand.

Manufactured in the UK, the Merrychef range enables fast, efficient and accurate heating. Each oven boasts a user-friendly touch panel interface, rapid heat up and cool down times and minimal operating noise.

Michael Lillico, Moffat's General Manager of Sales and Marketing, calls them "best in class in every way". Given the benefits available to small and busy operations these ovens may well be in a class of their own.

"Their ultra-simple easyTouch® touch panel interface really makes them stand out, and they also promise quicker heat up and cool down times than similar ovens out there," says Michael.

"By using a very smart combination of microwave and convection technology, and energy efficient standby mode, we can help operators cut the warm-up time of their ovens by around half."



At the heart of the technological development is a 'food fast, but not fast food' ethos. The eikon® ovens reduce meal preparation time without creating less than desirable results. Products can be cooked on the eikon® e3 and e5 models from a chilled or frozen state more than five times faster than traditional cooking methods. The e2s, e4 and e4s models allows cooking times that are up to a remarkable 15 times faster.

Ease of use and flexibility of output is a big factor behind the success of the brand. Menus can be easily uploaded via a USB port, built-in diagnostics limit unnecessary service call outs and an additional ventilation system is not required, thanks to Merrychef's latest catalyst technology.

A range of accessories (including paddles, Teflon liners and a panini grill) allow these compact ovens to act as somewhat of a Swiss army knife in small spaces.

From paninis, muffins, pastries, pizza and subs to breakfast menus, baked potatoes and lasagna, there is an eikon® oven ready with quick, quality service.

Merrychef eikon® ovens, with their ability to deliver restaurant quality food in fast food times, will certainly make their mark on local food service operations with this new partnership. Needless to say, we expect to see more merry chefs and happy hospitality owners in the near future.





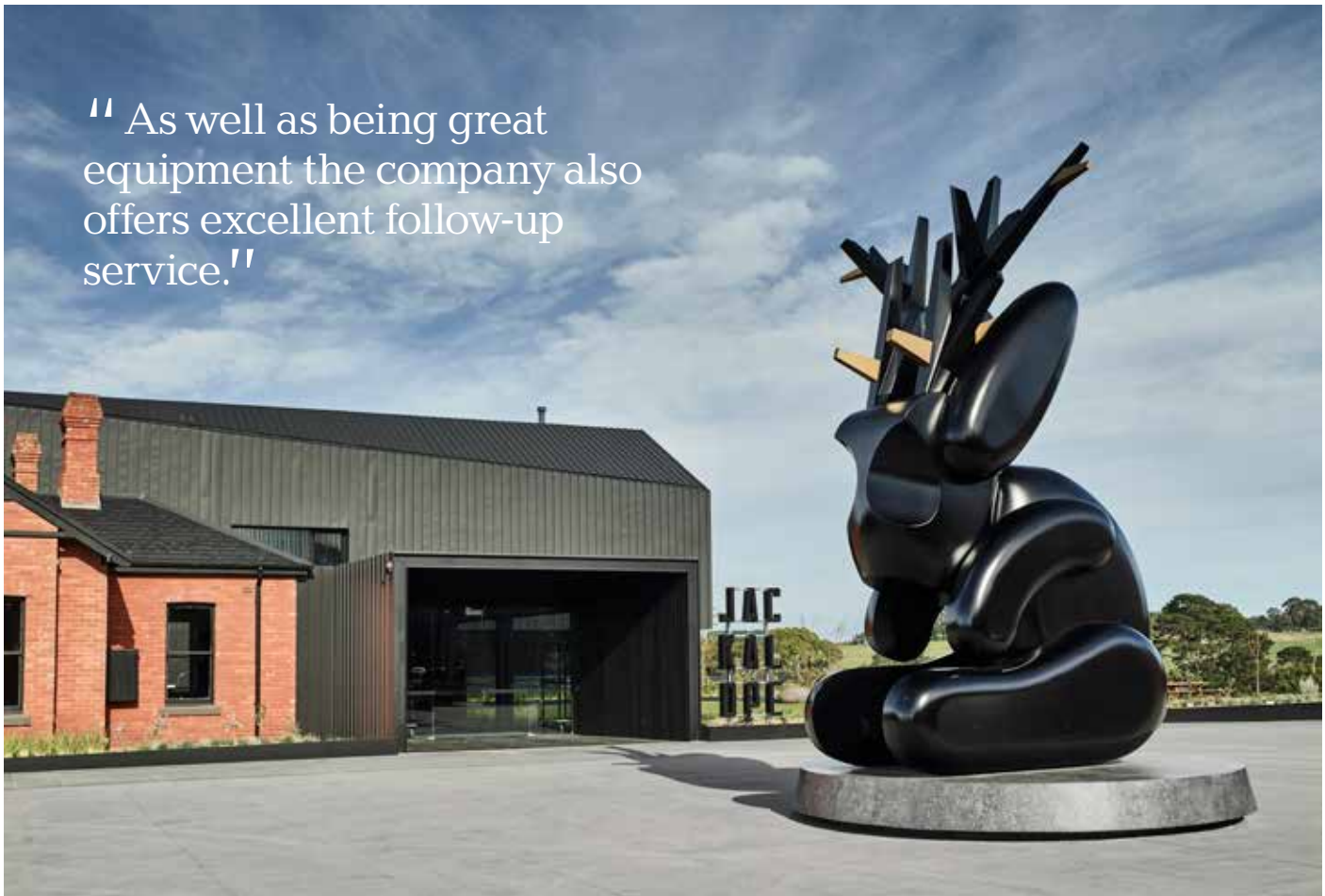


JUMPING JACKALOPE'S FLASH

The jackalope is a mythical and somewhat terrifying creature in North American folklore — a jackrabbit with antelope horns. It's also the inspiration for a stunning new luxury hotel on Victoria's Mornington Peninsula.

PROJECT SUPPLIED BY EYMAC CATERING EQUIPMENT, VICTORIA

"As well as being great equipment the company also offers excellent follow-up service."



Boasting sleek, stylish décor, high-end artworks and custom-made furniture and fittings, Jackalope Hotel is one of Victoria's most talked about new hotels.

Despite being open for just over six months it's already cleaned up in the Gourmet Traveller Hotel Awards for 2017, where it was named Hotel of the Year, New Hotel of the Year and Regional Hotel of the Year.

The hotel is set on a beautiful property alongside the existing Willow Creek winery in the Mornington Peninsula wine region. There are 46 rooms, each with a private terrace that overlooks the rolling vineyards.

"Everything in the hotel is named after the jackalope legend. We

have built a whole narrative around it," says Executive Chef Guy Stanaway.

"The concept is the brainchild of our developer, Louis Li. It's set in a beautiful precinct in a stunning winery, and our winemaker has also had a big hand in planning our cellar door and menus."

There are two restaurants at the hotel. The high-end restaurant is Doot Doot Doot, which is named after the head of the mythical jackalope family.

Here the striking lighting installation by Melbourne chandelier designer Jan Flook is just one talking point, the 10,000 lamps emulating the sensation of fermenting wine and adding a magical sense of wonder to the dining experience. At Doot Doot Doot diners have the choice of ordering four dishes a la carte, or opting for an eight-course set menu, all with the option of matching wines.

Rare Hare, which sits alongside the cellar door, is the hotel's casual dining option.

"This is more pared-back and relaxed," says Stanaway. "There's a food store, communal tables and a shared menu. The room has a beautiful wood-fired oven that we use and, at the cellar door, we showcase our Rare Hare and Willow Creek wines."

Providing for these two dining environments are 22 chefs in total, split into two teams to cater for the two restaurants. They all work together in the prep kitchen where the team ensures everything is perfect before being taken into the individual restaurant kitchens and prepared for service.



When it comes to food the hotel is committed to using as much local produce as possible.

“The provenance of everything we serve, and being able to tell a story, is very important to us,” says Guy. “We have a beautiful kitchen garden that we use, with 100 square metres of raised beds, and a full time gardener.”

“We incorporate as much of our homegrown ingredients as possible, and also source whatever we can locally. We used a local company, Cone 11, to make all of the tableware for Doot Doot Doot, and local designer Robert Gordon did all of the tableware for Rare Hare,” he says.

IN THE KITCHEN

While equipment was imported from France for the two main kitchens, Moffat was selected to fit-out the kitchen’s preparation kitchen – where mise en place and prep is performed for both restaurants.

“I’m a Christchurch boy and have always used Moffat in all of the kitchens I have ever worked in,” says Executive Chef Guy Stanaway. “As well as being great equipment the company also offers excellent follow-up service.”

At Jackalope this equipment included two large C4 touch-screen Convotherm combi ovens, a Waldorf Bold 6-burner oven range, chargrill, large bratt pan and two fryers. There’s also a Blue Seal flat top grill, two Wexiodisk pass through dishwashers and one conveyor model.





KREEM OF THE CROP

Starting a business rarely tops the to-do list of most 17 year olds. But Susan Barayani was not an average teenager. She credits the current success of her Auckland cafe franchise to an early start and rigorous on-the-job training from her father.

Having immigrated to New Zealand from Hungary in the 1960s, Susan's father became a cornerstone figure in the emerging industry of hot bread shops and specialty breads. "He was probably one of the first bakers to do sourdough breads here," Susan says.

With European know-how and a strong family work ethic, the family bakery flourished in New Zealand. Susan worked after school and at weekends alongside her eight siblings, honing her skills for a future in the food industry. Thanks to her father's training and support she managed to open three businesses by the age of 20.

Her expertise as a baker and pastry chef assured the success of

the new ventures that followed. In 2005 the company developed a franchise model for the deli-cafe Kreem. Now in eight Auckland locations, Kreem offers healthier versions of cafe favourites, as well as an extensive range of fresh ready-to-eat salads and meals.

New recipes are developed centrally allowing Kreem operators to stay ahead of food trends without spending precious time in product development. Franchisees also benefit from Susan's expertise in food system production and her 30 years of testing it in the industry.

Her meticulous training strategy also helps to ensure new owners get the formula right.



“Kreem’s business model is to open and trade every store until it reaches the target turnover,” she says. “Only then do we recruit a franchisee – who must then train onsite full time for three months before they can take possession.”

The model ensures a significant return on investment for franchisees and as a result, the franchisees tend to keep their stores for a long time.

A new concept store in Henderson has been the biggest investment to date. The vision here was to create a large store with seating for 160 and an extended range of healthy cafe products.

The aim was to provide customers with a healthier choice by substituting refined white sugar for natural alternatives and replacing saturated fats and oils with healthier options. A first for Kreem, the store includes a retail bakery offering products baked on site.

With a footprint twice the size of their other locations there were some challenges in designing and constructing the new store so as the space was not impersonal or imposing.

“We needed to lay out the store so it didn’t appear as big as it actually is,” Susan says.

It was an approach that was mirrored in the kitchen too, where equipment had to be accessible, easy and capable of producing consistent calibre. She looked to Moffat for a fit-out capable of bringing the vision to life.

The results are impressive – and it’s allowed Susan to now plan for the next development. She’s not alone in looking forward.

“Now my children are third generation foodies – like me they developed their skills working in our business’s after school and in weekends,” she says. “My daughter Marika has recently bought in to Kreem, bringing with her a fresh new perspective.”

With this next generation now equally passionate in their work, a well-honed franchise approach and an enduring commitment to quality healthy food, Kreem looks set to continue rising to the top.



" A Waldorf electric salamander was chosen for its powerful twin coil elements..."



IN THE KITCHEN

A standalone deli-cafe operation of this size is ambitious so the equipment needed to be carefully configured to meet strict production timelines.

"We required two separate cook lines and a compact baking section capable of high volume production," Susan says. Size constraints in the kitchen were mitigated by an island layout and lining up the units back to back.

With its numerous options and creative possibilities the Waldorf range was the go-to for the new Kream kitchen. Three Waldorf benchtops in varied sizes provide a frame for the two cooklines. A 600mm and 900mm gas cooktop do the heavy lifting, alongside capable support from Waldorf 600m and 900mm griddles.

A Waldorf electric salamander was chosen for its powerful twin coil elements and two 450mm fryers round out the operation. The baking, imbued with so much Baranyani family history, is brought into the new store via a Turbofan E32 oven and stand.



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PT GASTRO: THE INDO POWERHOUSE

Over the course of four days in April Jakarta hosted the Food and Hotel Indonesia Show, the hugely popular event drawing a large range of exhibitors from throughout the retail and hospitality sectors. Moffat worked alongside PT Gastro Gizi Sarana here, our Indonesian partner an industry powerhouse for quality kitchen installation.



We put the equipment through its paces during the big event. Turbopan, Cobra and a Waldorf Bold Island suite were all exhibited, with live cooking on a very impressive Turbopan stand drawing the crowds.

Around 1,600 international exhibitors pitched their wares to over 30,000 qualified buyers during the show. We needed to stand out and show our strength. Our local partner was invaluable. Which was no great surprise – they've been leading the way here for quite some time.

Since 1986 PT Gastro has been a pioneer in commercial kitchen equipment, and today is the largest supplier of hot and cold kitchens



and stainless steel fabrication in Indonesia. Supported by many leading international brands, their reputation for superior service is well earned.

As a Preferred Partner to PT Gastro, Moffat has enjoyed a close working relationship with the company for 10 years now. As a result our equipment is now busy in many leading Indonesian restaurants, hotels and catering companies. Waldorf, Cobra and Turbofan technology is at hand and ready for immediate delivery through their Indonesian distribution network.

PT Gastro has a purpose-built 8300sqm fabrication plant at Sentul, a great resource for completing the most challenging of projects.

With branches located in Bandung, Semarang and Bali, and a head office in Jakarta, the company can also ensure their strong commitment to post-sale support. Their service department is always ready with expert maintenance and repair capability.

We are now working with them supplying Waldorf equipment to the new Intercontinental Hotel in Jakarta. With several other projects in the pipeline the coming months and years will provide many more such opportunities. As the response at the Food and Hotel Indonesia Show illustrates, the solid investment in quality equipment bodes well for more delicious cuisine coming out of this part of the world in the future.



SIT GETS AN **A+** KITCHEN

The renovation of the teaching facilities at SIT's Queenstown campus was always going to be job requiring perfect on-site coordination. Despite tight timeframes and difficult site access a quick turnaround from the project team proved a class act.



With teaching facilities in Gore, Invercargill and Queenstown, the Southern Institute of Technology (SIT) offers hands-on tertiary programs that equip students to enter the competitive world of hospitality. Class sizes of just 18 students per intake allow for personalised instruction and lots of practical tasks to support the theory.

Ensuring students leave work-ready with a broad range of culinary skills requires a professional kitchen environment. With their two Invercargill campus kitchens already kitted out with quality equipment, it came time for SIT to upgrade their facilities in the hospo hot-spot of Queenstown.

However with the new term fast approaching, and with it the latest intake of chefs-in-training, construction timelines were always going to be tight. The contract start date was in December, and construction began in earnest mid January. Everything needed to be ready to go for February.

While the knife-edge deadline was a challenge for Southern Hospitality's Boyd Nyhof he was able to accelerate the installation with help from the efficient project team. Bill Mackintosh from Beattie McDowell Architecture drew up the plans alongside a quantity surveyor and Naylor Love helped deal with the constraints of a second floor fit out.



The space was gutted of all previous fixtures to provide a blank canvas. Southern Hospitality provided new hoods and custom-made much of the shelving. With specifications of spine walls to the same height they ensured everything was out in the open and the space was easily usable for teacher and student alike.

“Getting everything on site was a big challenge,” says Boyd. “We scoped the ovens to ensure they could fit in the lift. But, the benches weren’t going to make it up the stairs to the second floor easily so cranes were required to lift them through a window on the second floor.”

Despite such logistical challenges the project was completed within the eight-week window and the students arrived to a beautiful new modern culinary learning environment.

“We mirrored the Invercargill campus kitchen, as the layout worked well there,” says Boyd. “The low profile of the Waldorf benchtops and range looks really good in this space and the new equipment really makes a big difference.”

That’s the opinion from the project team, but what about the response from the students?

Chef Tutor Nick Westerman is to the point, “They love it.”

Nick came to SIT from a role as Executive Chef for the Accor Group so he certainly knows his onions. “The new fit-out is a fully professional kitchen and has completely changed the teaching experience.”

Nick loves seeing the progression students can make in a short time on such equipment. “It’s a thrill to see students who could hardly chop an onion on day one using the skills I’ve taught them in their cooking.”

News of the new equipment and seasoned tutors must be spreading because enrolments for next semester are already growing.

IN THE KITCHEN

Look outside from the light and airy kitchen of the SIT training kitchen and you’ll see a stunning view of the Remarkables mountain range.

The view inside is just as impressive, with nine Waldorf 900mm electric ranges, a Crown Electric pedestal kettle and a Waldorf 450mm fryer. Chef Tutor Nick Westerman uses a Turbofan E35 Digital 6-tray convection oven for most of his demonstrations.

“It’s not often you see a brand new kitchen like this in a teaching space,” he says. “It’s really motivating for students to learn skills on equipment they’re likely to encounter in their first jobs.”

He describes the Turbofan P85 12-tray prover as a “godsend” for teaching the complex bread recipes required by the Level 4 Certificate of Cookery. “They have to make ciabatta, doughnuts, pastries and all sorts of other breads so it has really improved the teaching sequence.”



NO FLY-BY-NIGHT SUCCESS

When Ryan Simmons and Ed Hemming started Volare back in 2009 their budget could stretch to a secondhand Moffat multideck oven, a Turbo 1500 deck oven and an old delivery van. Their inspiration and ambition stretched somewhat further. Now, with four retail outlets, a major kitchen upgrade and plans for further development, the two Waikato lads are on a roll.



The two men, who've been friends since high school, take a 50-50 approach to the work at Volare. Ryan takes care of the baking and research and development. Ed looks after sales, marketing and finance. This carefully balanced partnership has been instrumental in the business from the get-go.

Ryan, a fifth generation baker, knew the realities of the business. His background as a qualified chef and passion for sourdough bread ensured quality results. Ed's experience as both a construction manager and qualified civil engineer helped

focus the management of the bakery and subsequent retail stores. They started off with a small operation on Hamilton's Kahikatea Drive, supplying baking to local stores and the weekend market crowd.

Now Volare boasts a staff of 35 and, in somewhat of a 'butter one's bread on both sides' situation, the retail operation has taken off. There are four Waikato outlets and one more on the way. The focus here has been on using a satellite model, with each outlet being supplied from the one production bakery.



“ The old Moffat deck ovens had been hanging on for the crazy ride... ”

Growth over the last few years has been both consistent and considerable. However with this burgeoning reputation supply struggled to keep up with demand. As popular destination website Neat Places stated, Volare’s bread was “worth trekking over town for, and only those in quick will get their hands on the town-famous Volare grain bread.”

“The old Moffat deck ovens had been hanging on for the crazy ride,” says Ed. “But we knew it was time for an upgrade.”

After a lot of research the two business partners placed an order for a new Tagliavini Tronik setter oven. The big step markedly increased production capability.

“It increased the baking surface to over 18 square metres. The new integrated loader then helped with loading and unloading of the stone-baked bread,” says Ryan. “It’s giving us the time to focus on other aspects of the business.”

This peace of mind is a huge benefit to the business, allowing the baker to try out new approaches while ensuring ongoing consistency. “We’re always looking at new products, but are also conscious of maintaining the highest standard with our existing range,” he says.

For both partners the move allowed growth not only in the business sense but also with building the staff culture. They continue to recruit passionate, qualified staff and give back to the surrounding community, with support for a wide variety of deserving charities.

Volare means ‘fly’ in Italian. With such passion and planning behind the scenes this baking business will surely continue to fly high in the years ahead.

IN THE KITCHEN

Volare have come a long way from the single oven and delivery van days. The recent development has given Ryan and Ed a big boost in baking capacity, and the upgrade was a significant move for the business partners. Past experience with Moffat helped make the decision easier.

“They understand the industry – the timeframes and complexities associated with it,” says Ryan. “Combined with the technical knowledge, it makes life a lot easier for us, whether buying new equipment of servicing older gear.”

A Tagliavini Tronik oven and Tagliavini Rotor rotary oven provides the backbone of the new set-up. There’s also a Daub rounder, STM Domix 35 Water meter, VMI Berto 160kg Spiral Mixer and Paramount Spiral mixers.



HOT ON THE SALES TRAIL

When account managers go on holiday, work material usually gets left back in the office — particularly if that holiday involves exploring the rugged Australian outback.



But, when Moffat's Queensland Food Service Account Manager Stephen Bruce organised a 20-day trip into the Simpson Desert, a trip covering 5,300km of isolated backcountry, he figured he might as well pack a few catalogues. After all, kitchen specialists are few and (very, very) far between in the desert.

With his 1998 Toyota Land Cruiser packed, he left Brisbane via Toowoomba and heading to the border town of Goodiwindi. Here he completed the first stop off his journey overseeing the handover of a new kitchen at the Community Cultural Centre.

The sleepy service town of Miles was the next port of call. Isolated coal towns like Miles are extremely susceptible to fluctuations in the extraction industry and Miles is no stranger to this merry-go-round. It doesn't stop the fun at the Australian Hotel though, a delightful local pub serving up barramundi and great value steak specials. While there Stephen was able to check in on the Convotherm and Blue Seal equipment installed four years ago.

Making his way west with stops in Charleville, Quilpie and Windora Stephen managed to check in on Moffat equipment installed in various locations, and to leave a few catalogues for those looking at upgrades. Down the road (1250 km down the road) Stephen entered the Birdsville Hotel, Australia's most iconic outback pub.

The 130 year-old Birdsville Hotel is a welcome refuge for weary



desert travellers. Steeped in history and cultural significance, it's now a quintessential Australian destination. It's where the adventure really got started for Stephen.

From Birdsville he travelled 800km west to Old Andado Station, following the famed Madigan Line. Named for the explorer and geologist Cecil Thomas Madigan who made an epic crossing of the North Simpson Desert by camels in 1939, the Line now attracts serious 4WD enthusiasts who revel in crossing over 600 large sand dunes and tough spinifex clumps to complete the journey.

Cars must be completely self-sufficient to make this journey, and the extreme weather conditions and lack of tracks or markers means it's certainly not for the inexperienced. During the ten days it took to cross, Stephen encountered only four other vehicles.

Even at this distant outpost, Moffat had staked its claim on the kitchen. Arriving at Old Andado station Stephen was surprised to find the ghost of Moffat installations past — an old Waldorf range sitting out in the weathered grounds. From the station he went south, looping around to explore the Dalhousie Homestead ruins and Burke & Wills Dig Tree among other heritage sites.

Travelling the vast backcountry as the early explorers did (albeit with a few more luxuries) revealed how difficult it is for operators out there. Never was this more apparent than when he arrived at the



Inninincka Hotel the chef had just left. Such events can certainly challenge the operators here. And, with 365 kilometres to the next town, it's not easy to find replacements in a pinch.

But the rugged and isolated beauty of the place provides so much of its appeal. If it were easy, everyone would do it. For our intrepid travelling account manager the test of the road was worth every minute. Stephen (and Moffat) now looks forward to supporting this incredible place in the future.



THE RIGHT AMOUNT OF EVERYTHING

For Measure, Perth's exceptional new dessert bar, the culinary equation calls for perfectly balanced combinations of confection and cocktail. It's a simple ethos requiring intricate execution. Which is why the brains behind the bar have left nothing to chance.



twist on the famous line – at Measure you can have your cake and drink it too.

Whether it's on the menu or in the kitchen, everything is thoroughly considered and carefully poised. The talents of chef Karmen Lu and bartender Ryan Mitchell have combined to form a unique post-dinner destination providing a

Prior to Measure's opening, Perth diners craving a dessert had limited options. According to Masterchef contestant Karmen, you could "go out for ice cream or waffles, all the kinds of fun stuff" but it was "missing the more delicate flavoured desserts". The couple wanted "to bring more of an experience" she says. They now provide a range of decadent and delectable treats from behind the bar and within the open galley kitchen.

You'd be forgiven for thinking such treats may be overwhelming in sweetness and richness. However Karmen, an engineering surveying graduate, says the "mathematical precision and exactness" is what drew her to dessert craft.



PROJECT SUPPLIED BY ARCUS, WESTERN AUSTRALIA

The emphasis is always on balance of flavour. The ever-evolving menu provides a wide range of engaging combinations such as black sesame and yuzu, a distinctive citrus fruit. Elsewhere on the current menu there's dark chocolate brownie paired with fluffy peanut bavaois, and a smooth house-made popcorn gelato providing an exciting contrast to brulee banana and caramel popcorn.

This balance doesn't stop at the plate either. Ryan's prodigious talents behind the bar ensure the intricate dessert flavours are harmonised and accentuated with every menu pairing, be it with dessert wines or spirits, classic or signature cocktails. It is how a Pear Rice Pudding, when paired with the German Dr Loosen Beerenhauslese dessert wine, becomes so much more than the sum of its parts.

The interior design matches the tastes on the plate and in the glass. The bar stretches out to provide comfort and ease for those eager to try a new combination. Intimate, sophisticated and sumptuous, the darkened dining room offers plush black velvet banquet seating. Slanted ceilings help accentuate the beautiful lighting. It is no wonder the location has fast become a popular date destination.

As Perth's 'first true dessert bar' Measure is in the vanguard of a culinary culture change in Western Australia. Within such a zeitgeist Karmen and Ryan's success may appear as 'made to measure'. Make no mistake however; the burgeoning reputation has been built on creative vision, exacting standards and determined hard work.

IN THE KITCHEN

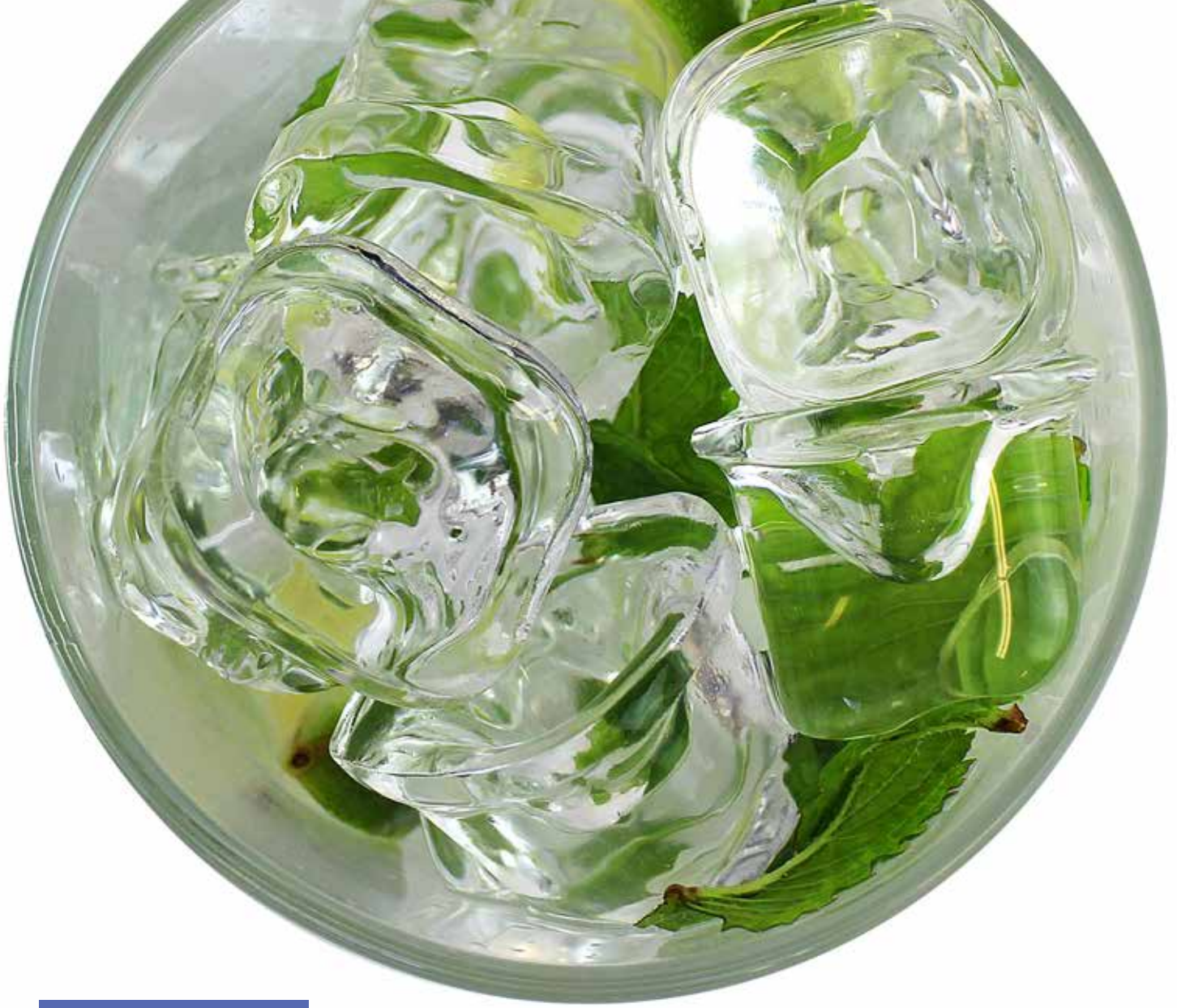
In Perth's dessert bar there are two stages upon which the players perform – the bar and kitchen, each combining to deliver a duet of sweet delight.

Hospitality aficionados may be interested in the combination of equipment eye candy in the kitchen too, where the sleek black Waldorf Bold range tempts the senses.

The Bold line-up includes a cooktop with cabinet underneath, a single pan fryer and infill benches. A Turbofan 5 tray combi-steamer oven and Friginox blast chiller compliment this equipment, the overall combination ensuring the sophisticated menu can be delivered with measured ease.

Installed with collaboration between commercial kitchen supplier Arcus and Moffat, the tonal tiling and splash backs ensure the space here matches the sophistication on the plate.

"...go out for ice cream or waffles, all the kinds of fun stuff."



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Pictured (from left): Greg O'Connell, Brian Patten, Kristian Kuh, Kelly Brooks, Wendy Rockwell, Rick Wynn, Angie Downer, Richard Alexander, Danny Burns.

STATESIDE REPORT

Moffat's been working in the USA since 1989. In this time, while we've seen a range of kitchen trends come and go, the need for quality craftsmanship and service support has remained unchanged. It's why the Turbofan range has successfully carved out a niche within this competitive market.

It's also why the new Turbofan Combi Ovens were so well received at recent NAFEM and NRA exhibitions. And why Moffat's exciting expansion continues, most recently with a move to new premises in North Carolina.

Here warehousing and logistics, parts and technical support and customer service is all collected under one roof. From this base the market is serviced through a network of 18 representative groups. Each covers a specific geographic area, servicing the dealers and sales opportunities within.

Leading the way are Moffat's USA General Manager, Kristian Kuh, and Regional Sales Managers Danielle Brach (West) and Jimmy Droter (East).

On a recent visit to North Carolina Moffat's Managing Director Greg O'Connell and Technical Services Manager Danny Burns had a chance to see the new operation up close. Impressed with the capacity and capability of the new set-up, they're looking forward to seeing Turbofan go from strength to strength in the States.

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