

# gohospitality

.com.au

## Australia's Hospitality Directory



## Gohospitality's Top Sponsors

**birko**



**Diversey**



**Kellogg's**





# 1. Editorial

Newsletters: Sample 1  
Sample 2  
Sample 3

Feature Articles: ACE Filters Australia  
Meiko Australia  
Fonterra

Sponsorships:	Category Sponsorship
	Premium Category Sponsorship
	Section Sponsorship
	Premium Section Sponsorship
	Run of Site (ROS)

Campaigns: Birko  
Auscrown  
Fildes Foodsafety

eBlasts: Meiko Australia

## Editorial | Moffat

### GoHospitality Categories

- > [Business Services, Recruitment & Training](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Point of Sale & Management Systems](#)
- + [View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

Sign up

**gohospitality**

The latest  
in news  
& industry  
updates

Get involved in  
the community  
conversation



[Go to Facebook.com/GohospitalityAustralia](https://www.facebook.com/GohospitalityAustralia)

### New series of Turbofan convection ovens from Moffat

by [Moffat Pty Ltd](#)

[+ Email](#) [+ Contact Details](#) [+ www.moffat.com.au](#)

**MOFFAT**

After a lengthy research and development process, [Moffat](#) are pleased to announce the launch of their new series of Turbofan [convection ovens](#).

The team at Moffat have taken customer feedback into account when developing this new series of convection ovens, by listening to what it is they specifically need from their convection ovens.

They have also observed how the convection ovens are used in a variety of applications, from cafes and bakeries through to service stations and convenience stores in order to assess how the convection ovens can be more efficient and easier to use.

Moffat has subsequently applied the new ideas garnered from customer feedback and first-hand observations to create an expanded series of Turbofan convection ovens.

The new series of convection ovens are durable, innovative and versatile - they are suitable for cooking a range of different foods.

Key features include:

- Bi-directional fan systems for optimum baking results
- A twin bi-directional reversing fan system (E28 model)
- The ability to hold many different tray sizes
- Portable cooking capabilities – select from the E22, E23, E27 or E31 models, plug them in and go
- Continuous oven door seals are easy to clean and ensure a perfect fit
- Safe-Touch vented oven doors are easy to clean
- Digital control models ensure ease of use – standard in E31D, E32D and G32D models
- Bright, high quality halogen lighting
- An oven light that automatically turns off to save energy and extend lamp life

14.05.2012

[1300 496 904](#)

[? Ask a question](#)

[Request a quote](#)

[+ Send to a friend](#)



New series of Turbofan convection ovens from Moffat

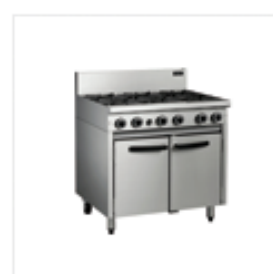
### Related products from Moffat Pty Ltd



**Cobra 600mm Gas griddle Toaster by Moffat Pty Ltd**



**Convotherm Mini Combination Oven Steamer by Moffat Pty Ltd**



**Cobra Gas Static Ovens with Generous Gastronorm Capacities**



**Turbofan Convection Ovens for Even Bake Results by Moffat Pty Ltd**



## Editorial | Testo

### GoHospitality Categories

- > [Business Services, Recruitment & Training](#)
- > [Food & Food Supplies](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Outdoor](#)
- > [Refrigeration, Air Conditioning & Heating](#)

[+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)

### Introducing testoAUS - the webshop for all your measuring equipment needs

by [Testo](#)

[+ Email](#) [+ Contact Details](#) [+ \[www.testoaus.com.au\]\(http://www.testoaus.com.au\)](#)



[Testo](#) Australia is delighted to announce the opening of its new webshop. It has been developed to help Testo's valued current and future customers shop online with ease.

'testoAUS' is set to allow customers to browse their larger range of product with absolute ease at a time that best suits them. It will be a way to glance through current special and featured products; and to take advantage of excellent online prices.

testoAUS webshop will be a one stop online shop for everything from HACCP certified [thermometers](#) to [pH meters](#) for measuring pH levels. Customers will be able to add products to their shopping cart and checkout and pay in no time at all.

testoAUS webshop has measuring instruments for: temperature, humidity, pH, cooling oil testing, pressure, thermal imaging, refrigerant testing, velocity, indoor air quality, light and sound, RPM, emissions and gas leak detection.

With the simplicity of the website, the ability to take advantage of the online prices and monthly specials testoAUS will be an excellent way to purchase quality measuring instruments.

16.04.2012

[1300 460 137](#)

[Ask a question](#)

[Request a quote](#)



The webshop for all your measuring equipment needs

[1300 460 137](#) [Ask a question](#) [Request a quote](#)

[+ Send to a friend](#)

### Related products from Testo



**Testo Accurate Cooking Oils Testers**



**Testo Food and Drink Thermometers**



**Testo pH Meters for the Food Industry**



**Testo Waterproof Mini Thermometer**

[+ View All 12 Products from Testo](#)

**HP Folio 13**

Available from participating commercial and retail stocklists

**JB HI-FI** **Harvey Norman**

[Find Out More](#) **Everybody On hp**

## Editorial | Comcater



### GoHospitality Categories

- > [Beverages & Beverage Systems](#)
- > [Food & Food Supplies](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Refrigeration, Air Conditioning & Heating](#)
- [+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)

**gohospitality**

The latest  
in news  
& industry  
updates

Get involved in  
the community  
conversation



[Go to Facebook.com/GohospitalityAustralia](https://www.facebook.com/GohospitalityAustralia)

### Adriano Zumbo talks Tecnomac with Comcater

by [Comcater](#)

[+ Email](#) [+ Contact Details](#) [+ \[www.comcater.com.au\]\(http://www.comcater.com.au\)](#)



Australia's leading pâtissier Adriano Zumbo recently met with [Comcater](#) to discuss his penchant for the [commercial kitchen equipment](#) supplier's products.

Adriano Zumbo's ever growing empire now includes three patisseries and a cafe located throughout Sydney's suburbs.

After visiting both the Star City and Rozelle patisseries, Comcater observed the popularity of the spaces' open plan kitchens that allow visitors to the patisserie to witness the just how much effort goes into Zumbo's creations.

Each of the kitchens features Tecnomac equipment available from Comcater. Adriano Zumbo became involved with commercial kitchen equipment supplier through Anthony Stambolis, Project - Equipment Specification and Key Accounts at Hospitality Depot in Sydney.

When asked about the Tecnomac TC60-C holding cabinets, of which he has four, Zumbo explained his favourite features were the holding cabinet's two doors as these allowed products to be easily arranged and accessed.

An additional benefit of the Tecnomac TC60-C was that its humidity control eliminated condensation, essential for maintaining the quality of cakes and pastries.

Adriano described the Tecnomac T14 blast chiller/freezer as "a very high performance machine at a reasonable price point", explaining that the freezer's ability to prolong the integrity of products, especially considering load they are subjected to daily, as a favoured feature.

01.05.2012

[1300 493 914](#)

[Ask a question](#)

[Request a quote](#)

[+ Send to a friend](#)

[1300 493 914](#)

[Ask a question](#)

[Request a quote](#)



Zumbo's Rozelle cafe stocks a full range of his infamous Macarons

### Related products from Comcater



**Commercial Kitchen Equipment supplied by Comcater**



**Garland Restaurant Oven Ranges supplied by Comcater**



**Cambro Shelving Systems supplied by Comcater**



**Mareno Heavy Duty Modular Cooking Ranges supplied by Comcater**



Please add [editor@newsletter.gohospitality.com.au](mailto:editor@newsletter.gohospitality.com.au) to your email contacts to ensure our emails reach your inbox.



Australia's Hospitality Directory

13 May 2012

## Foodservice Australia Exhibition has already achieved preshow targets!

The newly relaunched Foodservice Australia Exhibition has surpassed the event organiser's aim of locking in 100 exhibitors, having already exceeded this number.

Visitor registration numbers are also high, with over 5000 buyers expected to attend the Exhibition over the course of the three days.

These impressive figures reflect a number of Exhibition changes, including a new venue, new theatres, and a more comprehensive range of exhibitors.



[+ Read More](#) [Visit website](#)

Add your business to **gohospitality.com.au** TODAY



### Labelling made easy with Toshiba TEC's new barcode label printers

Cost-effective yet high in quality, these durable devices produce labels in high-resolution. They boast a range of innovative features such as a double-ribbon motor and snap-in print head.

- Eco-friendly – they use 40% less power than earlier models
- Produce major linear and 2D barcode fonts

[+ Read More](#) [Visit website](#) [Call 1300 276 908](#)



### RedCat guarantees the satisfaction of your employees come pay day

The SmartWages payroll system ensures that staff are always paid correctly as it covers all aspects of the payroll process, from calculating staff time sheets to superannuation contributions.

- Stores employee information - payroll information, holiday/sick leave entitlements
- A public holiday file ensures staff receive appropriate penalty rates

[+ Read More](#) [Visit website](#) [Call 1300 259 515](#)



### Cash dispensing ATM machines – miracle workers in hospitality venues

The space efficient Nautilus Hyosung 2700 ATM machine from Customers ATM is fast and reliable, meaning customers can access their cash exactly when they need it.

- Available with a business hour secure safe or Level 1 safe
- Maximises advertising capabilities with its 10.2 colour touch screen

[+ Read More](#) [Visit website](#) [Call 1300 305 600](#)



Please add editor@newsletter.gohospitality.com.au to your email contacts to ensure our emails reach your inbox.



Australia's Hospitality Directory

7 May 2012

## Meet the hospitality industry's latest dream machine – the Palux combi steamer oven from Maurice Kemp and Associates

The new Palux combi steamer ovens are now available exclusively through Maurice Kemp and Associates.

The energy efficient, German made steamer ovens feature fully programmable colour touch screen interfaces for ease of use, along with a unique 4 in 1 multi rack system which effectively maximises space.

The ovens are available in the standard QL Series size and a more condensed version for smaller kitchens.



[+ Read More](#) [Visit website](#) [Call 1300 493 157](#)

Add your business to **gohospitality.com.au** TODAY



### Jazz up your dinner tables with Robert Green table linen

This table linen range features both napkins and table cloths, and they are available in red, black, ivory and white, or mix and match these colours to create a real point of difference. The table linen can also be customised to suit your specific requirements.

- Made from 100% spun polyester
- Retains original colour even after extended use

[+ Read More](#) [Visit website](#) [Call 1300 474 306](#)



### Nufurn armchairs – comfortable, stylish, affordable

Perfect for clubs, pubs and restaurants, the Nufurn range of armchairs and side chairs are bound to enhance the overall customer experience. They similarly make life easier for staff, as they are stackable for ease of handling.

- Features a fabric seat and backrest, and sturdy steel frame
- Choose from over 25 powder coat colours

[+ Read More](#) [Visit website](#) [Call 1300 269 345](#)



### Liquid paraffin candles create eye-catching table centrepieces

At a mere 38mm high and 51mm wide, these candles fit table lamps, oil burners, and other decorative products perfectly. The candles are not made from wax, so they are safe and mess free.

- Produce a neutral, odourless scent
- Extremely long lasting – each candle burns for approximately 26 hours

[+ Read More](#) [Visit website](#) [Call 1300 434 648](#)

Please add [editor@newsletter.gohospitality.com.au](mailto:editor@newsletter.gohospitality.com.au) to your email contacts to ensure our emails reach your inbox.



Australia's Hospitality Directory

30 April 2012

## The 2012 Foodservice Australia show is looming - register online now!

From the 27th through to the 29th of May the Royal Hall of Industries at Moore Park will be transformed into a food haven as the Foodservice Australia show takes over.

A number of exciting exhibits from companies including Sandhurst, Kraft, Birko, and Genexis will appear.

Free seminars and workshops will also run throughout the show, along with exciting chef competitions.

Avoid the queues and register for the show online, the cost is free!



[+ Read More](#) [Visit website](#)



### Mouth-watering, gourmet style wellingtons and filo's

The filo and wellington range from P&H Fine Foods will appeal to a variety of individual tastes, making them perfect for conferences, functions and a la carte menus. Both vegetarian and chicken filo's are available, along with hearty beef wellingtons.

- Easy to prepare – simply bake from frozen
- Each product features a range of scrumptious ingredients including rustic cut vegetables, mushroom duxelle and pate.

[+ Read More](#) [Visit website](#) [Call 1300 476 156](#)



### Portion controlled chicken breast fillets save you money

Steggles premium chicken breast fillets weigh in at 100g each, which prevents wastage and ensures meal sizes are consistent every time. This makes them perfect for the hospitality and food service industries.

- Breasts are 100% chicken
- Chickens are grain fed and free from hormones and steroids

[+ Read More](#) [Visit website](#) [Call 1300 320 235](#)



### Creamy mayonnaises from Birch & Waite Fine Foods transform meals from dull to delicious!

These mayonnaises are ideal for use as an accompaniment to seafood dishes and sandwiches, and they can also be used as a base for a range of delectable dips and sauces.

- Made using traditional European family recipes
- Two products in the range – whole egg and garlic aioli

[+ Read More](#) [Visit website](#) [Call 1300 472 176](#)



## Company Listing | Luus Industries



Major sponsor of



### GoHospitality Categories

- [Food & Food Supplies](#)
- [Kitchen & Catering Equipment & Supplies](#)
- [+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

Sign up

### Luus Industries

[1300 284 303](#)

[Visit Website](#)

[Email](#)

[Contact Details](#)

For over 10 years, Luus Industries has been designing, manufacturing and marketing a wide range European and asian-style commercial cooking equipment. With several imported brands now available on the market, customers wanting reliable, high-quality yet affordable Australian made products prefer to buy Luus.



### Products from Luus Industries

#### Luus Industries Noodle Cookers for boiling noodles, pasta or soup

Noodle cookers with powerful burners for boiling and simmering noodles, pastas and soups

[+ Enquire Now](#)



#### Luus Industries 6 Burner Gas Ovens

Robust 6 burner gas ovens are easy to maintain, easy to use and comes with optional features

[+ Enquire Now](#)



#### Luus Industries Quality Stainless Steel Construction Commercial Griddle Plates

Grills that keep and maintain the heat longer.

[+ Enquire Now](#)



#### Luus Industries Modular and Easily Configurable Combination Grills

Adjustable combination grills with added features and options such as chrome grill plates

[+ Enquire Now](#)



#### Luus Waterless Woks for Commercial Asian Cooking

Waterless Woks from Luus Industries make cooking Asian style dishes easy

[+ Enquire Now](#)



Proud sponsor of the

**Chef of the Year 2012**

**AUSTRALIAN MADE AND OWNED**



## Showcases | ACE Filters Australia



### GoHospitality Categories

- > [Kitchen & Catering Equipment & Supplies](#)
- > [Refrigeration, Air Conditioning & Heating](#)
- [+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)

**gohospitality**

The latest  
in news  
& industry  
updates

Get involved in  
the community  
conversation



[Go to Facebook.com/GohospitalityAustralia](https://www.facebook.com/GohospitalityAustralia)

### Improve Food's Taste with Fry Oil Filtering Machines from ACE Filters

By [ACE Filters Australia](#)

[+ Email](#) [+ Contact Details](#) [+ \[www.acefilters.com.au\]\(http://www.acefilters.com.au\)](#)



#### Blue Gizmo Econopump Frying Oil Filter Machines

ACE fry oil filtering machines can filter oil up to 160°C, filtering to four microns. These frying oil filtering machines allow longer lasting cooking oil by up to 60%. Econopump fry oil filter machines are easy and safe to handle and eliminates manual handling of hot oil.

These fry oil filter machines can used with all fryers.

#### Increase Overall Food Quality

ACE fry oil filtering machines compact and safe to use – no manual handling of hot oil. Other benefits of these machines include -

- The fry oil filters eliminate drips and splashes
- Minimal cooking odours and smoking
- Oil absorption is reduced resulting in less downtime with more cooking productivity
- These cooking oil filters increase food quality overall
- Econopump fry oil filter machines can be wheeled to waste tank

#### Quality Systems and Advice

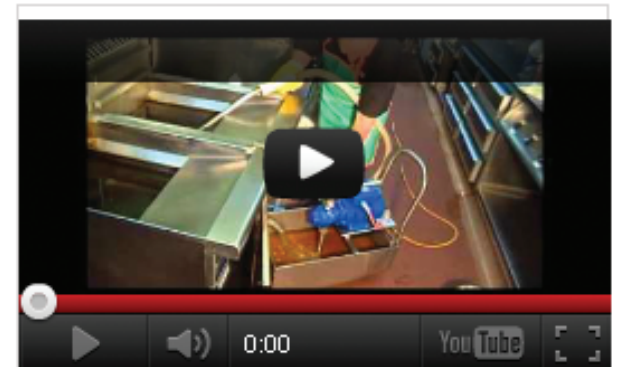
Since 1988 ACE Filters have grown to become a recognized force in fine filtration. Quality systems and products, quality advice and information, and personalized pre-sales and after-sales service. Fry oil filtering dramatically extends the life and quality of frying oil, which saves customers the cost of a machine within approximately 6 months!

[1300 269 688](#)

[Product Brochure](#)

[Ask a question](#)

[Request a quote](#)



Fry Oil Filtering Machines

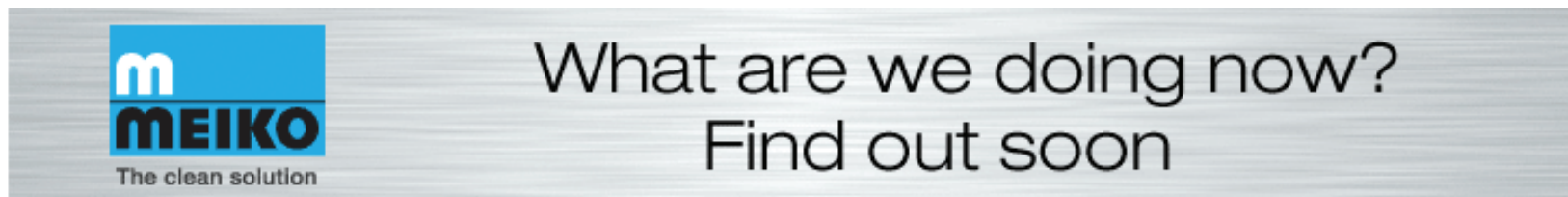
[1300 269 688](#)

[Product Brochure](#)

[Ask a question](#)

[Request a quote](#)

## Showcases | Meiko Australia



### GoHospitality Categories

- [Bar Equipment & Supplies](#)
- [Beverages & Beverage Systems](#)
- [Housekeeping & General Cleaning](#)
- [Kitchen & Catering Equipment & Supplies](#)
- [Laundry Equipment](#)

[+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

Sign up

### Automatic Commercial Glass Washers for Sparkling Results from Meiko Australia Pacific Pty Ltd

By [Meiko Australia Pacific Pty Ltd](#)

[+ Email](#) [+ Contact Details](#) [+ www.meikocommercialdishwasher.com.au](#)



#### FV 40.2 G, FV 40.2 GiO Glass Washers

Meiko's FV glass washing machines ensure glistening results or 'mirror finish' under and behind every counter.

The FV40.2 from Meiko is a premium front loading dishwasher which has been designed and developed on the basis of reliability, productivity and optimum working practice. A host of features makes the FV40.2 ideal for all your commercial dishwashing task

Ideal for any bistro, cafe, restaurant, hotel or bar, Meiko's automatic glass washing equipment features an integrated reverse osmosis system for all types of onsite requirements.

#### Equipped with proven innovative technology

- Ensure a brilliant, flawless hygienic cleaning result in every wash
- Easily clean glasses, cups, dishes and cutlery
- Upper washer system
- Easy to use programmable controls
- Change the water in the tank at a touch of a button
- Fully automatic and uncomplicated for glistening rinsing results

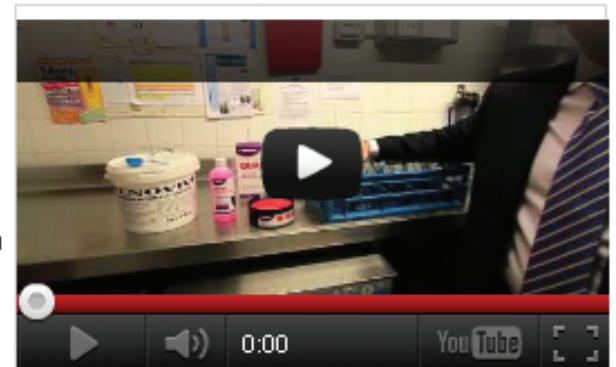
Both glass washers are energy and water efficient and packed with innovative technology such as AktivPlus filter system, MIKE control system, Deep drawn wash chamber, ADT technology and much more.

[1300 318 071](#)

[Product Brochure](#)

[Ask a question](#)

[Request a quote](#)



Meiko automatic commercial glass washing system - the crystal clear choice for glistening glass



## Showcases | Fonterra



### GoHospitality Categories

[Food & Food Supplies](#)

[+ View All Categories](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)

**Advertise  
your business on  
gohospitality**

[Enquire Today »](#)

### Anchor Cooking Cream from Fonterra

By [Fonterra](#)

[+ Email](#) [+ Contact Details](#) [+ www.fonterrafoodsolutions.com.au](#)



#### Anchor Cooking Cream

Anchor's unique formulation means the cream is already reduced, saving you precious time previously spent reducing your standard thickened creams.

#### Doesn't split under high heat or when acid is added

This provides you with endless possibilities of ingredients to add to your sauces allowing you to produce great results every time.

Its high level of viscosity means that it will not pool in the bottom of creamy pasta dishes, providing a more even distribution throughout the dish.

#### Versatile use in the kitchen

The Anchor Cooking Cream's rich flavour is great in:

- Sauces
- Soups
- Casseroles

#### Create tasty desserts for all occasions

Anchor Cooking Cream also produces great tasting desserts like panna cottas and crème brûlees and ideal for use in the hospitality industry.

It is also the secret ingredient for many chefs for a superb tasting and ganache.

With its ability to produce fantastic sauces, soups, pastas as well as mouth watering desserts, isn't it time you gave it a try.

[1300 499 658](#)

[More Information on this Product](#)

[Ask a question](#)

[Request a quote](#)



Produce amazing tasting dishes with Anchor cream

[1300 499 658](#)


[More Information on this Product](#)

[Ask a question](#)

[Request a quote](#)



## Sponsorships | Category Sponsorship



What are we doing now?

[+ Add My Business](#)

Search



### GoHospitality Categories

- > [Audio & Visual Systems](#)
- > [Bar Equipment & Supplies](#)
- > [Bathroom Fixtures & Supplies](#)
- > [Beverages & Beverage Systems](#)
- > [Building Products, Systems & Maintenance](#)
- > [Business Services, Recruitment & Training](#)
- > [Food & Food Supplies](#)
- > [Furniture, Furnishings & Fitouts](#)
- > [Guest Supplies & Services](#)
- > [Housekeeping & General Cleaning](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Laundry Equipment](#)
- > [Linen & Apparel](#)
- > [Music, Gaming & Entertainment](#)
- > [Outdoor](#)
- > [Point of Sale & Management Systems](#)
- > [Recreational Equipment](#)
- > [Refrigeration, Air Conditioning & Heating](#)
- > [Safety](#)
- > [Tabletop](#)
- > [Uniforms & Clothing](#)
- > [Vending Machines & Products](#)
- > [Waste Management](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)



### Kitchen & Catering Equipment & Supplies

[+ View All 1698](#)

#### Popular Kitchen & Catering Equipment & Supplies Sections:

[Catering](#)  
[Catering Equipment](#)  
[Catering Services](#)

[Commercial Catering Equipment](#)  
[Commercial Kitchen Equipment](#)  
[Cooking Equipment](#)

[Hospitality](#)  
[Kitchen Equipment](#)  
[Restaurants](#)

### Kitchen & Catering Equipment & Supplies Sponsors



#### Commercial Combi Ovens producing Consistent Quality and Performance from Rational

The SelfCookingCenter® Whiteefficiency® Combi Ovens produces the highest food quality possible, at the same time reducing energy, space, time and water.

[+ Enquire Now](#)



#### Commercial Kitchen Equipment from Food Equipment Distributors

Food Equipment Distributors supply a large range of stainless steel equipment suitable for a variety of commercial kitchen and catering companies.

[+ Enquire Now](#)



#### Commercial Foodservice Equipment from Birko Commercial Kitchen Catering Equipment

Birko, specialist hospitality manufacturers, supply a range of high quality, affordable heating appliances and commercial catering equipment

[+ Enquire Now](#)



#### Commercial Kitchen Equipment supplied by Comcater

Comcater Commercial Kitchen Equipment includes fryers, conveyor ovens, dishwashers, kitchen appliances

[+ Enquire Now](#)



[Add My Business - FREE](#)

### Kitchen & Catering Equipment & Supplies News

[+ Newsletter Sign Up](#)

[Sirman PDVC ceramic glass Panini grill](#)

23.05.2012 - Sirman collaborated with Costa Coffee, a coffee shop chain in the UK to develop the Sirman PDVC ...

## Sponsorships | Premium Category Sponsorship



What are we doing now?  
Find out soon

gohospitality

Australia's Hospitality Directory

[+ Add My Business](#)

Search



### GoHospitality Categories

- › [Audio & Visual Systems](#)
- › [Bar Equipment & Supplies](#)
- › [Bathroom Fixtures & Supplies](#)
- › [Beverages & Beverage Systems](#)
- › [Building Products, Systems & Maintenance](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

[Sign up](#)

### Kitchen & Catering Equipment & Supplies

[+ View All 1698](#)

#### Popular Kitchen & Catering Equipment & Supplies Sections:

[Catering](#)  
[Catering Equipment](#)  
[Catering Services](#)

[Commercial Catering Equipment](#)  
[Commercial Kitchen Equipment](#)  
[Cooking Equipment](#)

[Hospitality](#)  
[Kitchen Equipment](#)  
[Restaurants](#)

### Kitchen & Catering Equipment & Supplies Sponsors



#### Commercial Kitchen Equipment supplied by Comcater

Comcater Commercial Kitchen Equipment includes fryers, conveyor ovens, dishwashers, kitchen appliances

[+ Enquire Now](#)



### Kitchen & Catering Equipment & Supplies News

[+ Newsletter Sign Up](#)

#### Delicious and healthy 5 fruit muesli from Kellogg's

24.05.2012 - Kellogg's are pleased to introduce their new 5 fruit muesli made from a combination of ...

#### Sirman PDVC ceramic glass Panini grill

23.05.2012 - Sirman collaborated with Costa Coffee, a coffee shop chain in the UK to develop the Sirman PDVC ...

#### Recipe for success – Accredited training highlighted

23.05.2012 - Australia's restaurants have been deemed the best in the world, with some of the nation's ...

#### The show with bite

17.05.2012 - There is no doubt the foodservice industry plays a major role in the Australian economy and our ...

#### Training and conference rooms from North Sydney Training Centre

11.05.2012 - North Sydney Training Centre (NTSC) is located mere minutes from the train ...

[+ View All 20 Kitchen & Catering Equipment & Supplies News](#) [RSS Feed](#)



The clean solution

What are we  
doing now?

Find out soon



## Sponsorships | Section Sponsorship

Get your products found online



**gohospitality**

Australia's Hospitality Directory

[+ Add My Business](#)

Search



### GoHospitality Categories

- > [Audio & Visual Systems](#)
- > [Bar Equipment & Supplies](#)
- > [Bathroom Fixtures & Supplies](#)
- > [Beverages & Beverage Systems](#)
- > [Building Products, Systems & Maintenance](#)
- > [Business Services, Recruitment & Training](#)
- > [Food & Food Supplies](#)
- > [Furniture, Furnishings & Fitouts](#)
- > [Guest Supplies & Services](#)
- > [Housekeeping & General Cleaning](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Laundry Equipment](#)
- > [Linen & Apparel](#)
- > [Music, Gaming & Entertainment](#)
- > [Outdoor](#)
- > [Point of Sale & Management Systems](#)
- > [Recreational Equipment](#)
- > [Refrigeration, Air Conditioning & Heating](#)
- > [Safety](#)
- > [Tabletop](#)
- > [Uniforms & Clothing](#)
- > [Vending Machines & Products](#)
- > [Waste Management](#)

Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

Enter email here

Sign up

### Sponsored Listings

#### [Commercial Kitchens](#)

Capri offers a complete solution to any **Commercial Kitchen** project.  
[www.capriequip.com/Kitchen](http://www.capriequip.com/Kitchen)

#### [Event Equipments Hire](#)

Complete Range of Party **Equipments & Catering** Services. Call Us Today!  
[www.buffetsgalore.com.au/](http://www.buffetsgalore.com.au/)

### Commercial Catering Equipment

#### Popular Commercial Catering Equipment Sections:

[Commercial Kitchen Equipment](#)  
[Catering Equipment](#)  
[Commercial Cooking Equipment](#)

[Cooking Equipment](#)  
[Commercial Kitchen Appliances](#)  
[Commercial Kitchen Products](#)

[Commercial Ovens](#)  
[Kitchen Equipment](#)  
[Commercial Bakery Equipment](#)

### Commercial Catering Equipment Sponsors

[+ Newsletter Sign Up](#)



#### Durable Planetary Mixers from Food Equipment Distributors

Heavy duty Planetary Mixers are ideal for mixing hard-to-mix or commercial quantities of ingredients in your restaurant or café kitchen. ...

[+ Enquire Now](#)



#### Display Cabinets by Commercial Food Machinery

Display cabinets for cake displays as well as hot and cold foods in commercial environments ...

[+ Enquire Now](#)



#### Wholesale Commercial Catering Equipment from Sammic Australia

As a specialist Wholesale Catering Equipment supplier, Sammic has the finest range of European kitchen equipment and catering equipment ...

[+ Enquire Now](#)



#### Rice Chef Electric Rice Cookers by G&K Distributors Pty Ltd

Cost Effective Electric Rice Cookers Electric Rice Cookers are one of the hardest working pieces of equipment in a commercial kitchen. Electric ...

[+ Enquire Now](#)



[+ Add My Business - FREE](#)

### Commercial Catering Equipment Products

**Wall Mountable 900mm Gas Salamanders with Infrared Burners** by Moffat Pty Ltd



## Sponsorships | Premium Section Sponsorship



What are we doing now?  
Find out soon

gohospitality

Australia's Hospitality Directory

[+ Add My Business](#)



### GoHospitality Categories

- › [Audio & Visual Systems](#)
- › [Bar Equipment & Supplies](#)
- › [Bathroom Fixtures & Supplies](#)
- › [Beverages & Beverage Systems](#)
- › [Building Products, Systems & Maintenance](#)
- › [Business Services, Recruitment & Training](#)
- › [Food & Food Supplies](#)
- › [Furniture, Furnishings & Fitouts](#)
- › [Guest Supplies & Services](#)
- › [Housekeeping & General Cleaning](#)
- › [Kitchen & Catering Equipment & Supplies](#)

### Glasswashers

#### Popular Glasswashers Sections:

[Dishwashers](#)  
[dishwasher equipment](#)  
[Glass Washers](#)

[Dish Washers](#)  
[Dishwashing Machines](#)  
[Glass Washing Equipment](#)

[Glass Dishwashers](#)  
[Dishwasher Systems](#)  
[Dishwasher Units](#)

### Glasswashers Sponsors

[+ Newsletter Sign Up](#)

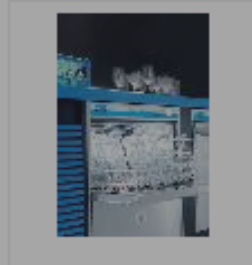


#### Commercial Glasswashers by Winterhalter and Classeq

Commercial **Glasswashers** and Dishwashers ...

[+ Enquire Now](#)

[winterhalter](#)



#### Automatic Commercial Glass Washers for Sparkling Results from Meiko Australia Pacific Pty Ltd

Meiko's FV glass washing machines ensure glistening results or 'mirror finish' under and behind every counter. The FV40.2 from Meiko is a ...

[+ Enquire Now](#)



[+ Add My Business - FREE](#)

### Glasswashers Companies

#### Winterhalter

Winterhalter develop and manufacture reliable, effective and environment-friendly commercial glass and dishwasher systems for the catering and

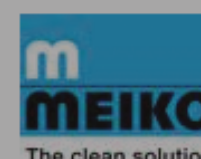
[+ Enquire Now](#)

[winterhalter](#)

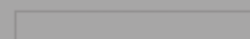
#### Meiko Australia Pacific Pty Ltd

MEIKO AUSTRALIA PACIFIC PTY LTD is the Australian subsidiary of the biggest dishwasher manufacturer in the world. Made in Germany. The range goes

[+ Enquire Now](#)



Comcater



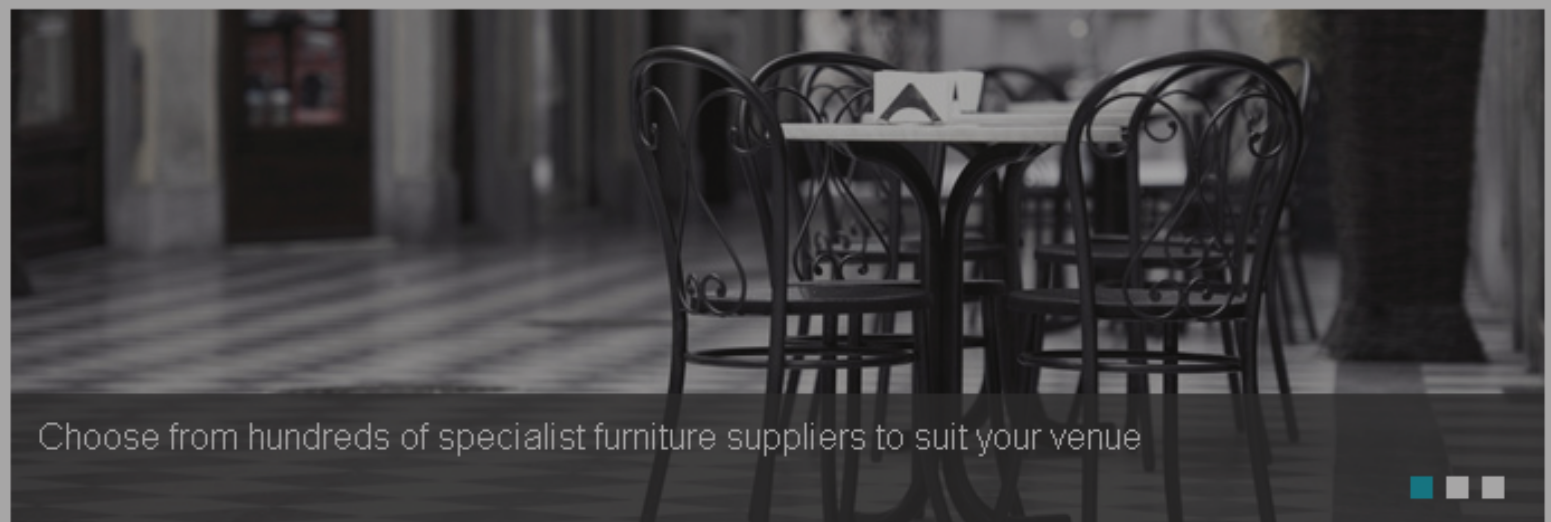
What are we  
doing now?

Find out soon

## Sponsorships | Run of Site (ROS)



- > [Audio & Visual Systems](#)
- > [Bar Equipment & Supplies](#)
- > [Bathroom Fixtures & Supplies](#)
- > [Beverages & Beverage Systems](#)
- > [Building Products, Systems & Maintenance](#)
- > [Business Services, Recruitment & Training](#)
- > [Food & Food Supplies](#)
- > [Furniture, Furnishings & Fitouts](#)
- > [Guest Supplies & Services](#)
- > [Housekeeping & General Cleaning](#)
- > [Kitchen & Catering Equipment & Supplies](#)
- > [Laundry Equipment](#)
- > [Linen & Apparel](#)
- > [Music, Gaming & Entertainment](#)
- > [Outdoor](#)
- > [Point of Sale & Management Systems](#)
- > [Recreational Equipment](#)
- > [Refrigeration, Air Conditioning & Heating](#)
- > [Safety](#)
- > [Tabletop](#)
- > [Uniforms & Clothing](#)
- > [Vending Machines & Products](#)
- > [Waste Management](#)



Sign up now for GoHospitality's new weekly newsletter. Get the latest hospitality product and service updates delivered straight to your inbox.

[Enter email here](#)

[Sign up](#)

### Featured Products



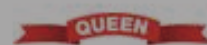
#### Ecostar Dishwashing Technology from Meiko Australia Pacific Pty Ltd

A compact Dishwashing machine for 500 x 500 mm baskets, ideal ...



#### Vanilla Extracts from Queen Fine Foods

Queen's Fine Foods has been creating vanilla essences and flavourings ...



#### Caversham Banquet Chairs from Nufurn Commercial Furniture Solutions

Nufurn Commercial Furniture Solutions present their subtly stylish ...



### Latest Companies

#### Fortessa Australia Pty Ltd

23.05.2012 - Fortessa, Inc. is a leading designer, developer and marketer ...

#### The Salt Box International Pty Ltd

22.05.2012 - The Salt Box International Pty Ltd specialise in the supply ...

#### Soapstream

22.05.2012 - Soapstream is an



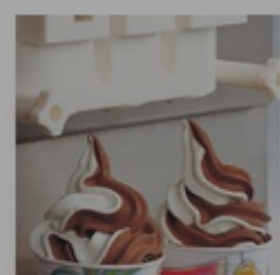
#### Wireless Data Logging and Monitoring System from testo

The Saveris Measurement System, available from Testo, provides ...



#### State of the Art Palux Combi Steamer Oven From Maurice Kemp

Maurice Kemp and Associates are the exclusive Australian ...



#### Original Soft Serve Yoghurt and from Oppenheimer

For over 17 years, Oppenheimer has been providing top quality ...



## Campaigns | Birko

Leaderboard: 728x90px

  
[www.birkoheaters.com](http://www.birkoheaters.com)



- Commercial quality
- Built-to-last
- Safe to use
- Low maintenance

**6 litre Birko Rice Cooker**  
*"Your best value buy in catering equipment and appliances"*

Halfpage: 300x600px



*"Your best value buy in catering equipment and appliances"*

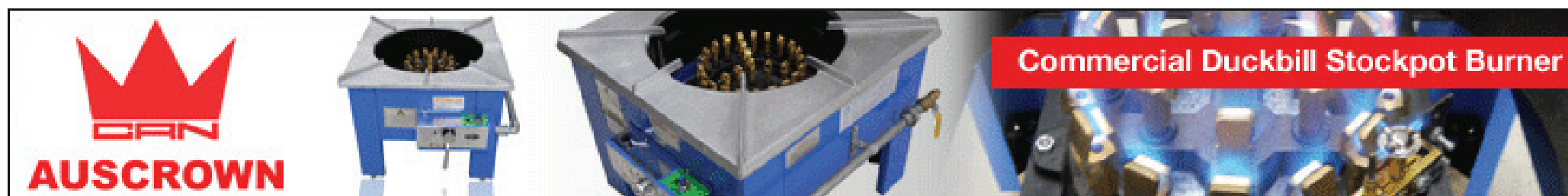
- Commercial quality
- Built-to-last
- Safe to use
- Low maintenance



**6 Litre Birko Rice Cooker**  
[www.birkoheaters.com](http://www.birkoheaters.com)

## Campaigns | Auscrown

Leaderboard: 728x90px



Halfpage: 300x600px

A vertical half-page advertisement. At the top is the Auscrown logo, featuring a red crown icon above the word "AUSCROWN" in red. Below the logo are two images of the Commercial Duckbill Stockpot Burner: a blue unit with a black top and a close-up of the burner's internal components. Below the images is a red banner with the text "Commercial Duckbill Stockpot Burner" in white. Below the banner is a list of features:

- Safety approved for indoor & outdoor use
- Choose Natural or LP Gas
- Low maintenance, easy to use
- High heat capacity
- Affordable Commercial Equipment

At the bottom is a close-up image of the burner's internal components with a red overlay. The red overlay contains the text "Click here" in white. Below the red overlay is a grey banner with the text "Shop online at [www.auscrown.com](http://www.auscrown.com)" in white.



## Campaigns | Fildes Foodsafety

Leaderboard: 728x90px



Halfpage: 300x600px





## *The M-iQ series*

The latest new models from Meiko, unveiled to the Australasian market just last month at the Food & Hotel Asia 2012 Show in Singapore, boasts a number of technological advances on previous models that can deliver serious savings to operators.

The new Meiko M-iQ range of flight type and rack conveyor dishwashers which is now installed in more than one thousand food service facilities throughout Europe is being promoted as the most advanced in the market today in terms of the water and energy savings and built in smart technology.

The M-iQ series of machines are among the most efficient dishwashers in the world, with this low water consumption it dramatically reduces heating energy, detergent, and rinse aid consumption.

[Click here for more information](#)



*MEIKO's revolutionary M-iQ improves on virtually every facet of dishwasher engineering and construction, for unparalleled washing results and economical operation.*

*Laurie Hickey  
Meiko Australia Sales Manager*

### ***Advanced engineering features take these advantages even further.***

- A standard, integrated blower dryer works with the airflow management system and improves drying results.
- The M-Filter system actively and continuously removes food soil from the wash water to improve soil removal from the ware, and further reduce detergent
- An active tank management system continually monitors and adjusts water levels in the machine automatically for optimum level control and soil distribution.
- The higher-pressure wash system has modelled water flow using computational