

Commercial kitchen

ADVERTISING FEATURE



FAR LEFT: Waldorf RN8610G gas range electric static oven. Features: GN 2/1 6.5kW electric static oven; heavy-duty 304 grade stainless steel finish; 28MJ open burners; open burners flame failure standard with pilot burners optional; lift-off burner heads and vitreous enamelled burner spill covers.

Convotherm 10 tray COMBI OVEN OES 10-10. Capacity: 10 G/N 1/1 pans. Fully programmable, 250 recipes. WARRANTY: 12 months parts and labour. Electrical, 415/50/3P+N+E 19.8 kW.

Friginox Blast Chiller/Freezer RC50-26A. Combination blast chill and blast freeze. Capacity: 14 x 1/1 GN trays. Power: 240/50/1. Warranty: 12 months parts & labour. Dimensions: 770 x 790 x 1920 [h].

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Functional design is imperative

Many Australian restaurant kitchens start off at a disadvantage because they are in old buildings that might have been originally designed as tailor shops or butchers.

"Before you even look at the kitchen, you have to look at the building and see if it is capable of incorporating a manufacturing process that will function efficiently, says restaurant business consultant, Ken Burgin.

"If you look at a stand-alone Pizza Hut, it's designed and built exactly for the purpose, but a lot of restaurants in Australia are operating in a building that wasn't designed for food preparation.

"People will spend money on all sorts of renovations and do the best they can with workflow, but a restaurant involves very laborious processes and every way that workflow can be kept moving in one direction

rather than backtracking is important. "A delivery comes and it's unpacked and stored, brought through to where it's to be cooked or processed, then pushed out to where it will be taken to the customers. You don't want to have to go down to the cellar or upstairs to a storage room.

"The other thing with workflow is all the waste that you produce. Even a small restaurant will produce at least one wheelie bin of refuse a day,

and then you have all the empty bottles and waste oil. You need massive grease traps for all the greasy water that flows out of dishwashing, and all this different waste has to be kept well out of the way.

"When I look for restaurants for people sometimes, I say 'well let's just start at the back door and see where all the muck goes' because if you don't have enough space for that it will intrude into everything else."



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