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Conrad Jupiter's Casino



Description

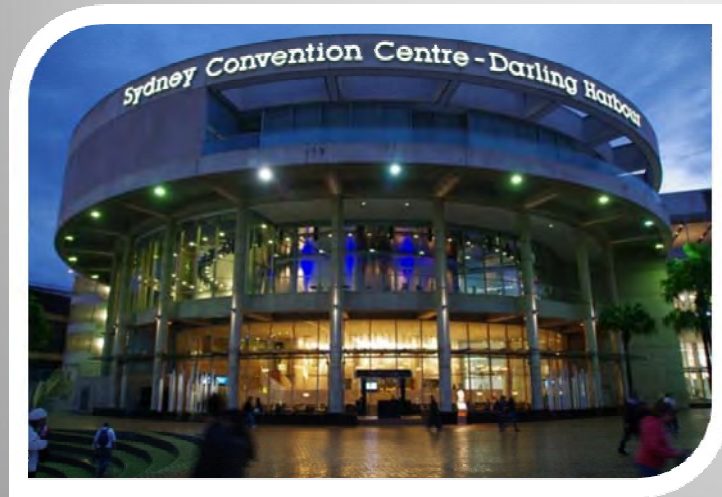
- oCommissary kitchen established in 2008 to prepare, cook, chill and portion cooked and chilled meals for all venues within the complex

- oKitchen also supplies LLFF to the newly built Gold Coast Convention Centre located within 1km of the CPU

Equipment scope

- oPreparation equipment for meat and vegetables
- oAutomated kettles for wet product
- oHigh temperature kettles for browning
- oChilled water refreshing for pasta, rice and vegetables
- oBlast chillers for solid products in trays
- oTumble chillers for liquid product casings
- oAll controlled by central HACCP monitoring, batch production and logging system

Sydney Convention and Exhibition Centre



Description

- o One of the oldest convention and exhibition centres in Australia
- o The commissary kitchen was designed as a cook and chill kitchen from the outset
- o The kitchen is designed to cook, chill, portion and regenerate meals for up to 10,000 convention and exhibition spaces

Equipment scope for this purpose

- o Kettle systems for wet production
- o High temperature surface cooking
- o Combination steam ovens
- o Pumping stations
- o Blast chillers
- o Mobile plating line
- o Mobile regeneration ovens

The Canberra Hospital



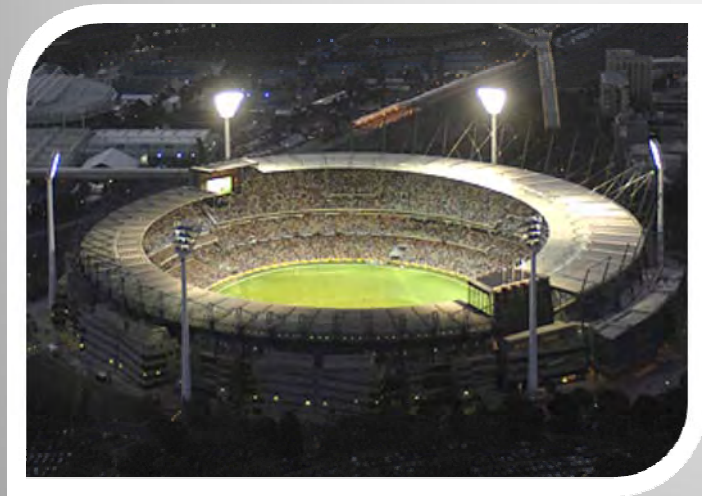
Description

- oRecently commissioned LLFF system in 2012
- oThe hospital has an average occupancy of 700 patients
- oThe hospital uses LLFF system to produce the patient meals and also food for the outlets

Equipment employed on this site includes

- oAutomated kettle system for cooking wet style dishes
- oBlast chillers for solid meals in trays
- oTumble chiller for chilling of liquids in casings
- oSingle tray regeneration system for reheating food on the patient trays

Melbourne Cricket Ground



Description

- oThe largest of Australia's stadiums with a seating capacity of 85,000+
- oRegethermic systems have been successfully implemented in most of Australia's largest stadiums including the Stadium Australia, built for the 2000 Olympics
- oAll stadiums have corporate seats as well as multiple function venues and kiosks outlets

NOTE: Each corporate suite of which up to 60 are in each stadium are supplied with dedicated regeneration ovens – chilled food is supplied to all venues including each corporate suite. Clients can have a choice of when to heat the meal, thereby enabling fresher looking meals and more palatable sauces etc.

Equipment supplied includes

- o Automated kettles for wet style dishes
- o High temp brat pans for browning
- o Pump station for aseptic filling into casings for LLFF
- o Combination steam ovens
- o Chilled water Tumble chillers

Melbourne Exhibition and Convention Centre



Description

- o Built in 2009 to cater for up to 5000 seated guests and 5000 in exhibition
- o The facility employed LLFF system to supply food to all functions including five star corporate events
- o See [article](#) attached from Trend Magazine

Equipment supplied includes

- o Self agitating kettles for soups, sauces, gravies and custards
- o High temp brat pan or browning of meats
- o Pump stations for aseptic filling into casings
- o Blast chiller's for fast chilling in a dish
- o Multiple portioning lines for chilled plating
- o Multiple regeneration systems for bulk reheating



Stadium Australia



Description

- o Stadium built for the 2000 Olympics
- o Central production kitchen was built as a commissary kitchen for preparation, production, distribution and regeneration of all LLFF meals
- o 60 corporate suites were supplied with regeneration ovens and all meals were supplied to all venues chilled
- o Corporate venues have the choice of meals in either plated, buffet or bulk format
- o Meals are plated up to 48 hours prior function depending on format
- o Meals can be cooked and chilled up to 21 days prior to plating

Equipment supplied includes

- | | |
|--|------------------------------------|
| o Meat and vegetable preparation equipment | o Pump station for aseptic filling |
| o Automated kettles for wet style dishes | o Combination steam ovens |
| o High temp brat pans for browning | o Chilled water Tumble chillers |

Crown Casino

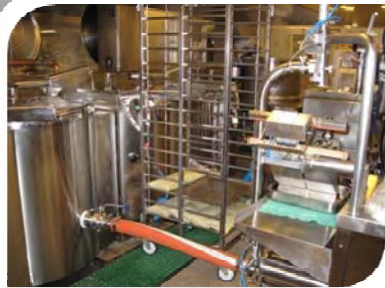


Description

- o One of Australia's premier gaming facilities
- o LLFF systems are used extensively throughout this sector
- o The Crown uses a commissary style system for preparation of foods for functions, venues, hotel and restaurant facilities including some of the highest awarded restaurants in Melbourne

Equipment supplied includes

- o Kettle systems for wet production including soups, sauces, gravies and custards
- o Kettle systems for sous vide
- o Pumping systems
- o Water and rapid chilling systems



Kingston Centre



Description

- oA green field state of the art central production kitchen for supply of meals to institutional markets
- oThe kitchen is on campus, however, it's supply catchment is vast, covering some 100km in radius
- oThe kitchen is designed to supply up to 12000 meals per day inclusive of entree, dessert and main course meals



Equipment supplied includes

- oKettles
- oTumble chillers
- oCook tanks
- oBlast chillers
- oPortioning lines
- oPump fill stations

National Convention Centre



Description

- o Australia's capital hosts many of the most influential people in Australia and across the globe
- o This facility is designed to cater for many of the corporate functions and exhibitions in the area located between Australia's two major business of Sydney and Melbourne
- o LLFF system caters for all the food served

Equipment includes

- o Kettle systems
- o Brat pans
- o Blast chillers
- o Regeneration ovens



Qatar Convention Centre - Doha



Description

- oOpened in 2011 with the capacity for up to 10000 seated guests
- oThe commissary kitchen is fitted with the latest equipment to deal with cuisines from all around the world, including local delicacies such as camel
- oThe vastness of the centre provides a real challenge for service of food and the nature of business is such that the system of LLFF was an obvious solution

Equipment includes

- o High temp brat pans
- o Pumpfill stations
- o Blast chillers
- o Mixer kettles



Russian High Speed Train



Description

- o Established in 2010 through a public private partnership between the Russian Federation and a private consortium
- o The brief was to build the first stage kitchen located outside St Petersburg with a capacity of 20000 meals per day
- o The total project is to build 5 similar kitchens which will accommodate LLFF for all travellers on trains across Russia

The Kitchen Utilises

- | | |
|---|--|
| o Meat and vegetable preparation equipment | o Cook tank tumble chiller |
| o Self agitating kettles for wet production | o Combination ovens |
| o High temperature self agitating brat pans | o Blast chiller's |
| o Pumpfill stations | o Refrigerated, portioning plating systems |



Royal Hobart Hospital

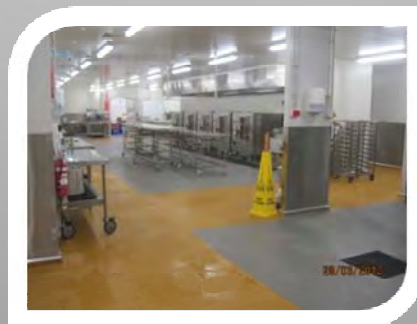


Description

- o Recently commissioned in 2012
- o Designed as a greenfield site
- o The brief for the facility was as a central production kitchen to provide LLFF meals to the hospital district, equating to 10,000 meals per day including preparation of cold salads and sandwiches as well as all cooked production.

Equipment scope

- o Self agitating kettles for wet production
- o Pumpfill stations
- o Portioning station
- o Combination Cook Tanks Tumble chiller's for slow cooking and for fast chilling of all solids and liquids in casings



In any commercial kitchen where meals for several thousand people may have to be produced quickly, a streamlined kitchen with sophisticated equipment is essential.

One such product is the Hackman kettle, four of which were supplied for the main kitchen in the Melbourne Convention Centre by Regethermic, along with a pumping system and 60 mobile regeneration ovens used throughout the facility.

Managing director of Regethermic Ed Braude says the four 300-litre Hackman mixer kettles will efficiently produce a variety of liquid or semi-liquid products including soups, sauces, casseroles, mashed potatoes, desserts and puddings.

First manufactured in 1931, Hackman kettles were selected for this project for their build quality and advanced technical features. These include automated

and variable mixing and cooking programmes, accurate food temperature, water filling, electric titling and burn prevention, all of which enable the operator to achieve high and consistent food quality.

Combined with the capability to rapidly chill the food in the kettles after the cooking process or to pump it from the kettles into trays or bags, this means large volumes can be cooked and blast chilled, ensuring much of the food for conferences and conventions can be prepared well in advance.

Regethermic has specialised for the past 35 years in providing food service systems and equipment for advanced food production.

For details, contact Regethermic, 131 Alexander St, Crows Nest, NSW 2065, phone (02) 9966 9500, fax (02) 9966 9511 Email: sales@regethermic.com.au, Website: www.regethermic.com.au.

Below Large Hackman kettles in the kitchen were supplied by Regethermic. The kettles produce large quantities of soups, sauces, casseroles, mashed potatoes, desserts and puddings, all to a high standard of quality.

