# FOOD FOR THOUGHT

### **UFD's Stoddart Factory Visit**



UFD was invited to undertake a factory tour of the Stoddart facility where they were shown processes such as automated cutting, laser turret punching and assembly of multiple product lines for the Culinaire and Woodson lines of appliances as well as a look at the Halton range of extraction canopies with a focus on integration of inline filtration and fire suppression systems. The team was also given an in depth look at the Giorik range of appliances including the release of the Giorik mini combi series that utilise boilers rather than steam injection and are available in both electric and gas, and is the first gas fired mini combi for the Australian Market.

# Everglades Country Club @ Woy Woy



UFD in conjunction with Mcfayden Architects Pty Ltd have completed the Everglades Country Club project at Woy Woy in New South Wales' Central Coast. The equipment package includes Hobart glass / dishwashing, Cyberchill / Williams refrigeration, Ecocanopy exhaust hood, Waldorf cooking & Andale beer fonts / system.

#### Did You Know?





Did you know that the Australian Foodservice market is projected to have an compund annual growth rate of 5.1% from 2020 to 2025?



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### Brema Green Tech Range



Comcater is currently supplying the new Brema 'Green-Tech' range. Brema have introduced the ability to separate the machine into it's parts, making it easier to conduct repairs. The machine's panels or tank can be immediately replaced in the event of accidental damage, additionally these panels are recyclable. There is improved air circulation due to new side openings which increases longevity of the machine, plus the new design reduces transportation volume by 33% with an estimated reduction of 55% in C02 emissions.

## Hobart Tow Level Dishwasher



Hobart have released their new Two Level Washer (TLW) to the market, providing twice the capacity of a conventional hood type dishwasher due to an additional wash chamber - also enabling the end user to wash different wares simultaneously. For heavily soiled wash ware, the TLW utilises a utensil wash program. Due to the extended washing time, the pre soaking effect is already integrated into the washing process, eliminating the need to pre soak wash ware.

#### Did You Know?



Did you know that the 90% of fresh fruit, vegetables, meat, milk and eggs sold in supermarkets in Australia are domestically produced?



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