

Cultured

products



+ Tamper Art

Tamper Art has designed a range of coffee tampers to give your hands a rest and your eyes a treat. The result of some soul searching by a Melbourne barista to produce a tamper that is ergonomic and great to look at, making long days of coffee tamping a breeze. Each tamper is hand crafted from a great range of retro colours and the marble range is unique, as no two tampers are the same. Available online at: www.beanscoffee.com.au



Voila!

Voila! means one thing: "Perfectly Finished Patisserie". Goodman Fielder Food Services brings to you a new range of "thaw & serve" products. A total of 28 products are available, covering cakes, tarts, muffins, donuts and café style loaves. There is a product that will suit all of your customers, no matter which part of the foodservice market you serve. World class freezing technology has been used to lock in the freshness, flavours and aromas of this wonderful range, so all you need to do is thaw and Voila!... you're ready to serve. For more information on the range, please contact your local distributor or the Goodman Fielder Food Service Advisory Line on 1800 025 066 or visit: www.gffoodservice.com.au



Trueheat Range

Comcater, Australia's leading foodservice equipment supplier, are pleased to announce their product formerly known as the "Comcater range" has been re-branded and re-launched as "Trueheat", an all purpose cooking equipment range. Designed and engineered by Trueheat Australia, the Trueheat gas cooking range is modular in design and is packed with features that will appeal to chefs and business managers alike. The Trueheat range of gas cooking equipment includes ovens, high performing radiant barbecues, stand alone grills and boiling tops, feature packed salamander and powerful fryer. Being modular in design, all pieces fit into one seamless bank of high quality commercial equipment – sure to please the most discerning chefs and price conscious managers. For further information, please contact Comcater.

Phone: 1800 035 327

www.comcater.com.au

+ Sunbeam (EM6910)

The award-winning Sunbeam Café Series Espresso Machine (EM6910) sets a new benchmark in home espresso. Developed in conjunction with World Barista Champion, Paul Basset, it is the world's first domestic espresso machine with a twin pump, twin thermoblock TPTT™ system to ensure a stable water temperature while also allowing simultaneous production of espresso and steam to texture milk. There is no need to wait for temperatures to adjust between pouring espresso and producing steam – with learnings taken from commercial machines, Sunbeam

designers have created a domestic espresso machine that masters both functions at once. RRP: \$699. In addition, Sunbeam provides a free Coffee Appreciation Course with every espresso machine purchase. The hands on 1½ hour classes held in Sydney, Melbourne, Brisbane, Adelaide and Perth are run by professional baristas to help people get more from their espresso machine and master the art of espresso and milk texturing. Sunbeam enquiries: 1300 881 861 or visit www.sunbeamcafeseries.com.au

Oracle Organic

At Oracle Organic we produce simple, purely organic products. We eat, breathe and live organically, and we want to share this with you. Our products offer you the same opportunity by providing an affordable, reliable and quality organic choice. Oracle Organic embodies the organic way of life and through our products we want to share this with you! Free from preservatives and other nasties, products include: organic juices, organic soft drinks, natural spring water, organic tea and coffee. You know you want to ... go organic with Oracle Organic, your organic choice.

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