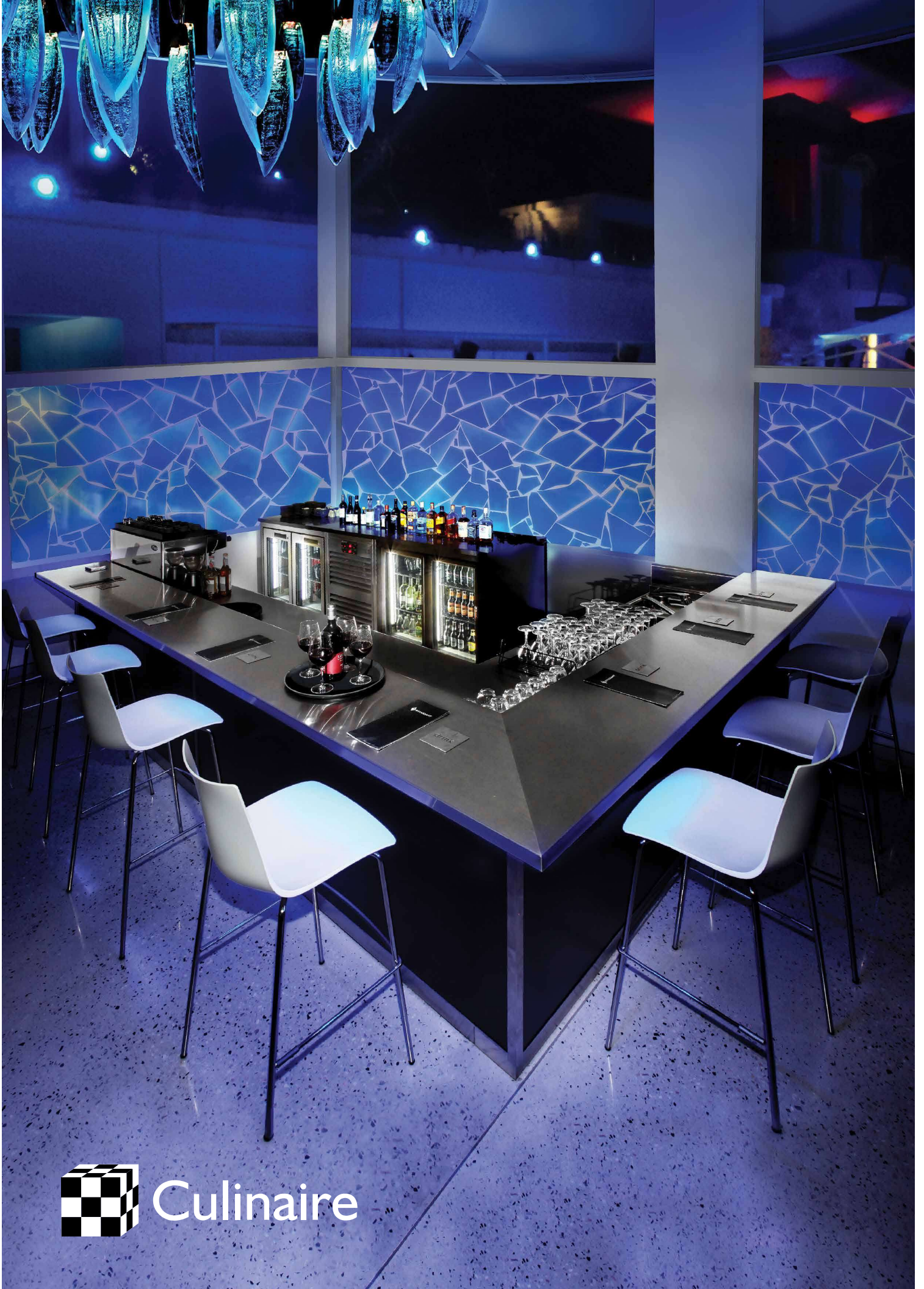


Culinaire

Product Guide



STODDART®



Culinaire



The Contractors Choice

Culinaire is the most versatile service and delivery equipment for the modern kitchen and food service environment, Culinaire consists of flexible, modular designs based upon solid pre-engineered building blocks that are designed and built for Australian Conditions.



Made in Australia for almost 60 years

Culinaire is and always has been designed and built entirely in Australia. This means all products are tested to AS and Australian conditions from far north Queensland to Tasmania. Consistent manufacturing of products ensures certainty in operation and the use of quality reliable parts are ensure consistency in performance year in and year out. You can rest assured that your Culinaire equipment is built to last.



Versatile

Culinaire is distinctive in the market with well-defined features that is unmatched by competition. Fully flexible to any circumstance, the Culinaire range can be used across the entire Food Service arena. From front-of-house to back-of-house and everywhere in between Culinaire is installed in a wide variety of applications from Stadiums to Convention Centres, Restaurants and Hotels.



Customisable

Although the Culinaire range is extensive, we understand that not every space is uniform. That's why we provide flexibility to create full custom options to meet specifications that are designed to suit surrounding environment conditions.

Kompatto Combi Ovens

- Footprint of a minimal 519mm width
- Meteo system (patented) for precise humidity control improves cooking quality
- Steam tuner (patented) for tuning dry-wet steam
- Touch screen control board with 9 phase programming up to 500 programs
- 100 pre-set cooking programs
- Multi level cooking, low temperature cooking, Delta T and regeneration possibilities
- Heating of cooking chamber via high performance incaloy heating elements
- 6 adjustable fan speeds, with automatic cooldown
- USB port for uploading and saving recipes, HACCP logging and firmware updating
- Double glazed easy opening door along with simple non-latching shutting
- Savings of over 30% in running costs reducing your bottomline with the symbiotic steam system
- Available in both electric and gas models
- Large range of accessories available

Asado Parilla Grill

- The electric powered lift grill is ideal for cooking of steaks and vegetables maintaining the authentic wood-fired barbeque flavour
- Grill height adjustable from 950mm to 1550mm
- Electric powered elevation of cooking grill
- Cantilevered grill frame folds up for clear access to firebox
- Removable cooking grids that fit dishwasher racks
- Convenient cupboard for storage under



Cooking



Halton Mobichef

- Highly efficient totally automated plug & play mobile unit
- Unleashed from any ventilation ductwork Halton MobiChef enables live show cooking right in front of your guests
- Suitable for Banquets and Functions as well as Show Cooking and Kiosks. Food courts and pool bars as well as being perfect for Breakfast Stations
- High performance capture efficiency via latest and patented generation of Capture Jet™ technology
- Cooking emissions containing grease as well as smoke and odours are effectively treated by MobiChef's fully integrated filtration & emission control unit
- Exhausted air is filtered inside the unit by a process containing 6 effective filtration steps
- Multifunctional full length front glass screen and glass side skirts that maximize MobiChef's capture efficiency and provide guests an excellent view of chef's food preparation which enables an absolutely safe and hygienic cooking area
- Consult with your Stoddart Representative to put together a complete solution, drawing & quote
- MobiChef can be used with various electrical cooking appliances Gas equipment can not be used.





Culinaire

Heated



Bain Marie & Hot Cupboards

Drop in & Mobile

- Mobile Heavy-duty bain marie units are designed to hold hot pre-cooked food for serving
- An ideal addition to a plating line for ready to serve meals
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in the bain marie)
- Stainless steel work shelf fitted to fold down brackets can be added as an optional extra at the time of ordering. This item is factory fitted at the time of manufacture

Banquet Carts

Hot Cupboards & Plate Dispensers

- Designed for the storage and transportation of wide variety of pre-cooked meals in G/N pans, or plated meals
- Unique heater blanket system promotes minimal moisture loss in product due to motionless heat
- Ideal for banquet situations or for extra kitchen heated storage (food must be heated above 65°C before being placed in banquet cart)
- Easy to slide Crisp/Moist vents to control humidity, foods stay fresh longer, reducing waste and allowing for proven menu favorites to be held ahead of peak serving periods
- Easy-to-use digital display, preset to +85°C from factory
- Ergonomically designed transport handle for effortless maneuverability
- Double skinned air insulated on all sides to minimise heat to external panels



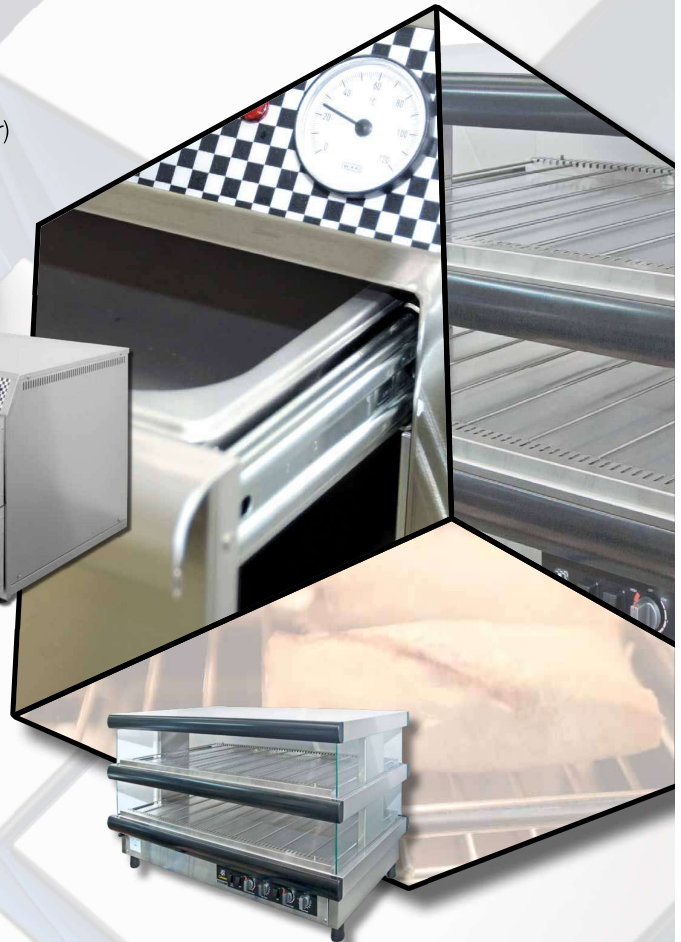
STODDART®

Heated



Warming Drawers

- Holds everything from meat to vegetables to bread rolls
- Unique heater blanket system promotes minimal moisture loss in product due to even, gentle and motionless heat
- Excellent long term food holding capacity (food must be be heated above 65°C before being placed in warming drawer)
- Each drawer suits gastronorm pans up to 150mm deep (sold separately)



Hot Food Slides

- Ideal for canteens and self serve food sales outlets for showcasing wrapped or boxed food products
- Glass ends for better product visibility
Overhead lights for illumination
- Two overhead elements per shelf to ensure hot food is held safely at proper serving temperatures
- Shelf bases heated with specially engineered heater pads to ensure warm and even heat distribution without hot-spots
- Heavy-duty stainless steel product divider bars, adjustable in 20mm increments, can fit foods of all sizes and are removable for easy cleaning





Culinaire

Displays



Counterline Hot & Cold Displays

- Culinaire counterline displays can be customised to suit any application
- 2 styles of flat glass gantry with quartz IR heat/lighting (LED for refrigerated models)
- Underslung or drop in design with pans sitting below benchtop
- Additional items can be incorporated into the design, such as plate dispensers, plate shelves under, induction warming units, etc
- Easily integrated with cabinetry

Refrigerated Displays

- Features heated double-glazed mitred glass to prevent condensation and allows excellent product display
- Adjustable digital temperature controller allows food to be held between +2°C to +4°C in a maximum of 32°C ambient temperatures
- High impact, low energy L.E.D. lighting fitted to each shelf
- Stainless steel flat shelves adjustable in height and angle with ticket stripping to the front and rear
- Free standing or drop-in units available



STODDART®

Displays



Hot & Cold Island Buffets

- Hot or Cold function incorporating pre-engineered cold/hot counterline self-serve food displays
- Range of cabinetry options available from the factory
- Solid stainless steel frame with heavy duty casters
- Underslung design with pans sitting below the benchtop
- Cold with optional burn off tray



Modular design for building a display module with matching refrigerated, ambient & heated models

Heated Displays

- Fan-forced heating provides an even temperature throughout the unit for holding pies, pastries, pizzas and other products
- Adjustable digital temperature controller allows food to be held between +65°C to +90°C (food must be heated above 65°C before being placed in cabinet)
- Features toughened, mitred front glass
- Overhead Quartz IR heat lamps provide heat and illumination to the interior of the cabinet
- Free standing or drop-in units available





Culinaire

Refrigeration

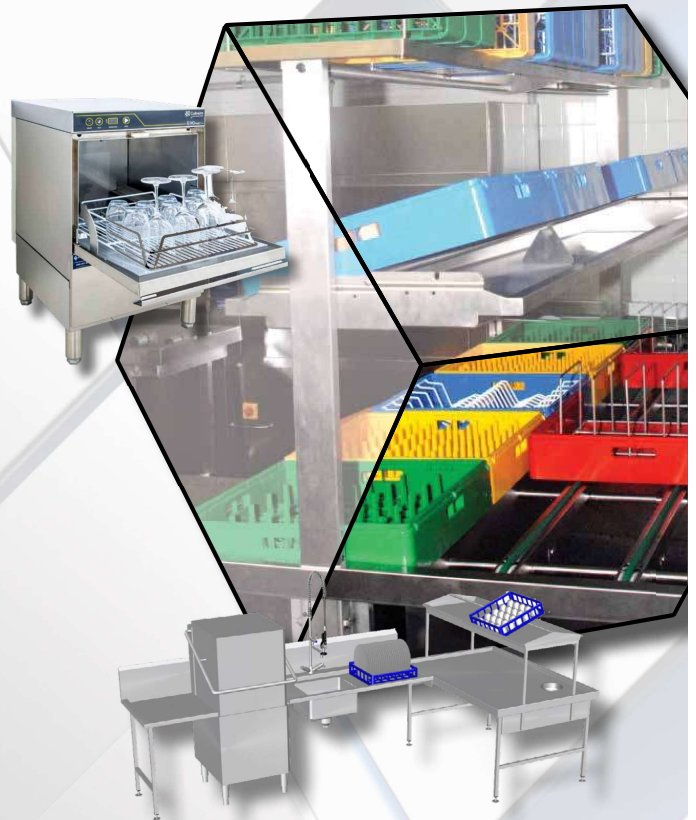
Culinaire refrigeration offers a wide range of back bar and wine refrigerators, Glass chillers, Roll-in plating refrigerators and ice cream freezers. All units have a large range of combinations that will suit any kitchen application.

- Back bar - undercounter & upright: keeps contents cool +1°C to +4°C in 32°C ambient temperature
- Wine refrigerators - white wine: keep contents at a cool +7°C in 32°C ambient temperature. Red wine: Keeps contents at a cool +17°C in 32°C ambient temperature
- Glass Chillers - single & double door: Adjustable runners to hold 14" x 17" or 14" x 14" glass baskets
- Roll-in plating refrigerators - suits both 1 x 2/1 & 2 x 1.1 GN trolley: Keeps contents at a cool +2°C to +4°C in 20°C controlled environment
- Ice cream freezers - self contained unit: Freezer runs at a set temperature of -18°C

Dish Handling

The dish handling range from Culinaire offers a wide range of superior performance units including: Glass washers, Cutlery soak sinks, Meal plating conveyors, dish washing systems, conveyor systems & trolleys. All have been designed and manufactured with durability and efficiency at the forefront.

- High performance glass washer - Electronic control panel with 5 wash cycles
- Cutlery soak sinks - Assisted lift & Standard: 25mm radius internal corners to stainless steel sink prevent bacteria growth in sharp corners, easy to clean
- Meal plating conveyors - Mobile cord & cord conveyors & refrigerated cord conveyors
- Dish washing systems - Culinaire stripping stations can be configured to suit any application, contact us to discuss your requirements
- Conveyor systems - Inlet cord conveyors, outlet gravity conveyors
- Trolleys - Lowerators (service trays & dishwasher baskets, Queen Mary Trolley, Beverage & food carts)



STODDART®



Contact your local dealer for information on the complete range
imported or manufactured exclusively by Stoddart



Leader in the design,
management & construction
of all types of transport
infrastructure across
Australasia



Since 1954, Australia's best
brand of counter-top and
takeaway food equipment



The most versatile range
of Australian
made products for your
commercial kitchen



Sophisticated furniture solutions
for urban and landscape projects



The world's most innovative
kitchen technology - ovens,
modular cooking equipment,
refrigeration and more



Unique drawers that double
as refrigerators and freezers.
Incredibly efficient, fully
modular and so versatile



Kitchen exhaust
systems that
reduce costs, save
energy and help the
environment



Shelving and materials
handling with unrivalled
qualities and warranty



Stainless steel plumbing
products that stand the
test of time

Stoddart - since 1959



Natural wood
charcoal cooking with
a modern twist - The
Asado Parrilla Grill



Modular stainless steel
benching and shelving -
built to the highest
specification



Maximise your coolroom
product sales with
Visualine cool-room
doors and inserts



A complete range of
conveyor toasters &
ovens to provide solutions
to every requirement.



Take the elbow grease out of
potwashing with PowerSoak's
continuous motion system



Superior fryers at a great
price - American built
quality and strength
since 1937



Australia's most popular
range of refrigerated and
heated food displays



Unique induction cooking and
delivery technology that gives
incredible advantages



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