

spotlight

WINTER / SPRING 2017



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INTRODUCTION

Welcome to another edition of our Spotlight Magazine where we round up what has been happening over the winter and spring of 2017.

This year has felt like it has flown by and we have some exciting new developments and products that we are very excited to introduce.

The first is the new Genius range from Polaris. Since introducing this range of multifunction equipment into our current price list, the interest and positive inquiries we have received has us excited to showcase more about this range and the truly genius things it can do.

We also take a closer look at the Baron cook top burners. In this Baron Advantages series we show you exactly why our Baron cook top burners are the best on the market exploring why they are so efficient, why they provide faster boiling times and how it will save you money year after year.

The Fine Food Australia show came rolling back to Darling Harbour in September at the newly revamped Sydney Convention Centre. With a great atmosphere and record attendance we were extremely happy with how the show went overall.

The new multifunction, Talent, from Baron was introduced to the market recently and we hosted demonstrations of its capabilities during the Fine Food Show. The response we received was extremely positive so we have dedicated a large section of this issue to providing more information about this new piece of equipment.

I was also in attendance at the recent HOST Milan show, the leading international hospitality exhibition, where our partners Baron were the stand out of the exhibition. Apart from having a comprehensive display of their equipment on show they also had a stand dedicated to hosting a cooking competition for students using the newly introduced Talent, which you can read more about in this issue.

I really hope you enjoy this latest edition and as always if you have any questions, feedback, or even suggestions on what you would like to see or improvements we could make, please get in touch with us or your Scots Ice Australia Sales Representative.



Regards,

John Gelao
Managing Director

WINTER / SPRING 2017

CONTENTS

POLARIS GENIUS: INGENIUS ALL THE WAY AROUND

4

REORGANISE YOURSELVES WITH GENIUS

6

BARON ADVANTAGES: COOK TOP BURNERS

8

FINE FOOD AUSTRALIA EXHIBITION SYDNEY 2017

10

BARON TALENT: 7 TALENTS IN YOUR KITCHEN

12

MODULINE WARMING DRAWERS AND HOT HOLDING

15

BARON ADVANTAGES: TAFES AND COOKING SCHOOLS

16

FIREX CUCIMIX AND CUCIMAX TILTING PANS

19

CRANBROOK SCHOOL WOLGAN VALLEY

20

BARON TALENT SHOW

22

BARON NEWS FROM HOST MILAN 2017

25



SPOTLIGHT



POLARIS GENIUS: INGENIUS ALL THE WAY AROUND

5 MULTIFUNCTIONAL MODELS TO EFFICIENTLY ORGANISE YOUR WORK

The new Genius range from Polaris is a range of multifunctional, multipurpose equipment capable of performing all your kitchen needs in the one appliance.

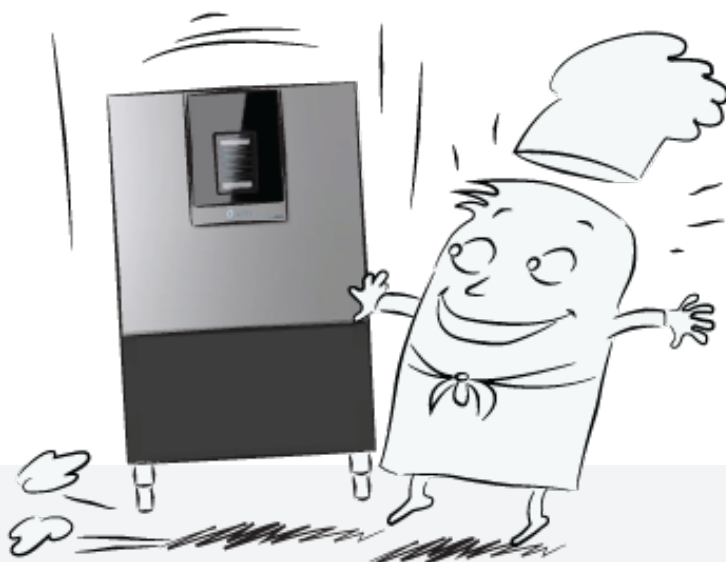
With 5 multifunctional models available in the range, from 4 trays up to 20 tray capacities (1/1GN), to efficiently organise your work, the Genius really is ingenious all the way around.

With Genius, Polaris brings a beating heart into every kitchen to offer a new and more efficient way of organising the work at hand, so that the chef has more time to dedicate to his or her culinary passion and creativity.

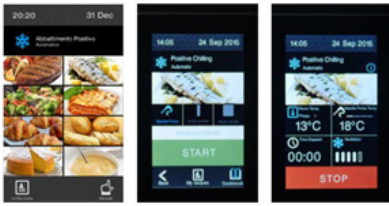
A HELPING HAND REPLACING A DOZEN ASSISTANTS

The day's rhythm is hectic, there's no time for a break, and when it's all over, everything has to be put back in place and the plans for tomorrow made.

Genius is the multifunctional solution that helps keeping the kitchen in order and optimising your weekly work so that you have more time, and space, for creativity.



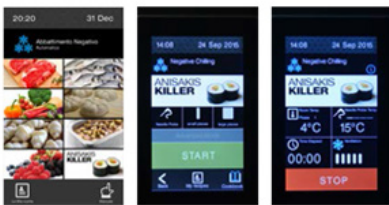
WINTER / SPRING 2017



BLAST CHILLING:

THE 5 SENSES COME BACK TO LIFE WITH GENIUS

Keeping a cooked product for 5 hours at room temperature corresponds to chilling it with Genius and holding it for 5 days. Quality and freshness can be served at any time.



BLAST FREEZING:

SPECTACULAR FRESHNESS, ALL THE TIME

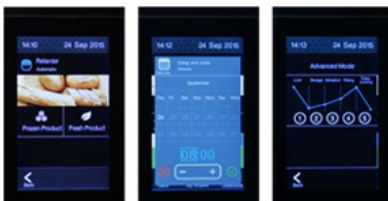
Starters that are always ready to go, as well as desserts, pasta dishes, meat and anything else you have... without ever wasting food or energy and with plenty of savings. With Genius, it's you who decides, and you who amazes your clients.



SLOW COOKING:

MAXIMUM PERFORMANCE, EVEN AT NIGHT

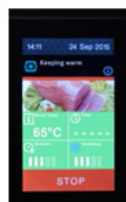
Slow cooking gives you the advantage of reducing the loss of weight of food and makes everything juicier and more tender, even the tough stuff. But that's not all: Genius gives you the product ready to be portioned, it won't fall apart and you won't lose precious juices either.



RETARDER PROVER:

LET YOUR CREATIVITY BREAK FREE

All Genius does is ask you at what time and on what day you want to bake. It does the rest: preserving it, defrosting it, letting it rise and then preserving it to be popped into the oven at the desired time. It's all under control, without having to control.



WARM HOLDING:

YOUR MENUS ARE ALWAYS READY

Imagine being able to serve different dishes from your menu just by taking the plate from your personal assistant. Well, Genius holds them warm and ready to be brought to the table.

SPOTLIGHT



MULTILEVEL: INTELLIGENT CHILLING FOR EVERY TYPE OF FOOD

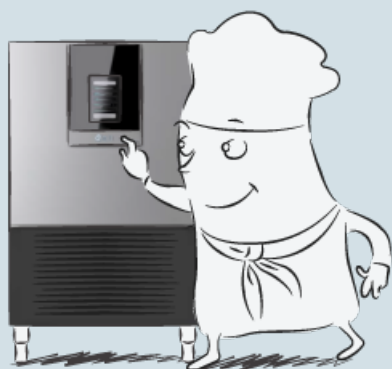
Every type of food has its own composition and needs to be handled in a different way to be served fresh, as if it had just been prepared. Genius keeps the characteristics of every product in mind, checks all levels and advises when it has been properly chilled.



THAWING: SIMPLY PERFECT TECHNOLOGY

Stop worrying about how, where and for how long. Genius boasts the most advanced technology to make sure the temperature inside is perfect for thawing your cooked or raw dishes, with no surprises, and then preserves them perfectly.

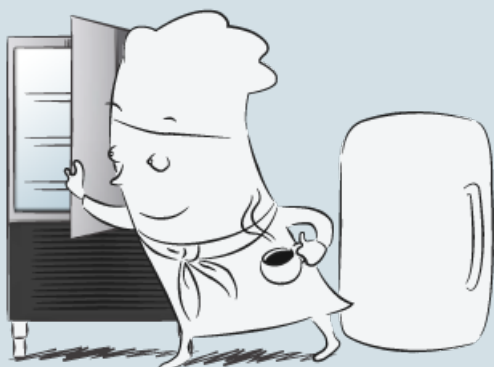
REORGANISE YOURSELVES WITH GENIUS



COOKING ALL WEEKLY MEAT

FROM 22:00 TO 08:00 THE NEXT DAY

The chef loads the roasts, sets the cooking program and then goes to sleep. All by itself, Genius will cook, hold and then cool down to make the best use of time and ensure the maximum quality of the product.

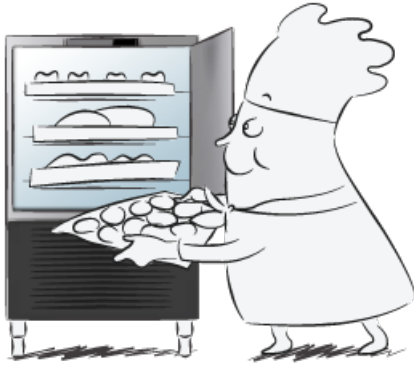


MULTI-LEVEL TIMED COOLING

FROM 08:00 TO 11:00

When morning comes, the chef finds everything cooked to perfection, chilled and ready to be refrigerated. Chef can then get on with preparing other dishes placing them after the other in Genius, who will make sure they are properly blast-chilled (according to the dish: steamed vegetables, precooked pasta dishes, oven-baked potatoes, puddings, escallops, sauces, etc...).

WINTER / SPRING 2017



GETTING READY TO SERVE

FROM 11:00 TO 14:30

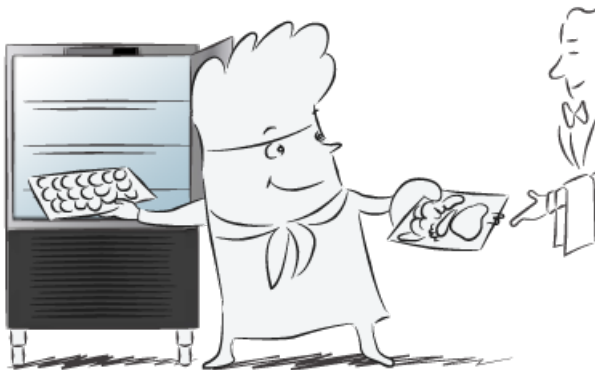
It's time to serve: the chef loads Genius with the various dishes to bring them back to their safe and service temperatures for the entire lunch period. What is left of the menu will be blast-chilled to +3°C and then stored in the holding cabinet.



COOKING DESSERTS

FROM 15:00 TO 18:00

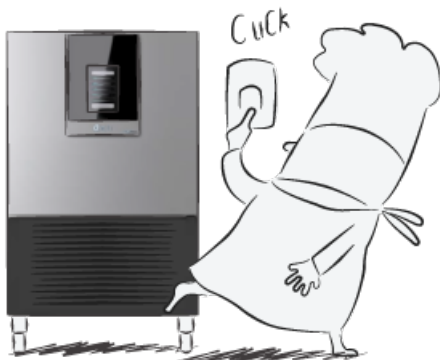
It doesn't take long to get the desserts for the evening or the next days ready. The process is managed automatically, without anyone having to watch over them, with final blast-chilling and ready to be preserved. And while Genius works, the chef actually has time to rest.



MULTILEVEL PREP FOR SERVICE

FROM 18:00 TO 22:00

Genius brings all the dishes back up to temperature again so that the chef can get them ready to be served right on time. Without waste, the perfect quality of each product is maintained without any stress at all.



OVERNIGHT PROVER

FROM 22:00 TO THE FOLLOWING MORNING

The day is finally done. Before closing down the kitchen, Chef activates the Genius rising program so that bread and croissants can be popped into the oven for baking the next morning. And sleep all night. That's why you work so well with Genius.

SPOTLIGHT



BARON ADVANTAGES: COOK TOP BURNERS

Why is this **burner**
so efficient?

**THE REASON IS THE HOTTEST
PART OF THE FLAME IS ON THE POT!**

Why does it have
**faster boiling
times?**

The BARON burners are designed to have 18mm between the flame and the bottom of the pot. This means that the tip of the blue flame (1200°C the hottest, most efficient part of the flame) is used rather than the red flame (600°C inefficient part of the flame). Competitors burners sit well below the pot base using the less efficient part of the flame meaning longer boil times and energy wasted.

Why does it **save
hundreds of dollars
every year?**

BARON equipment has a wide burner that spreads the heat evenly and efficiently which prevents sauces, etc. from burning. Some competitors use a small diameter burner which concentrates heat in a small area, increasing the chance of burning thickened products like sauces, forcing the chef to turn down the flame for a slower result using the less efficient part of the flame.

This makes the Baron burners extremely environmentally friendly as with faster boil times and reduced energy used also equals money saved.

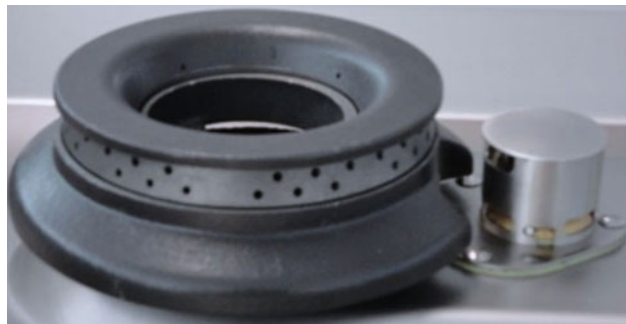


THE BARON COOK TOP BURNER

Our burners all feature fully protected, individual flame failure devices, cuts gas off automatically if the flame is extinguished by a pot overflow or by fire extinguisher.

Our flame failure device is fully protected so if the chef has a spillage you will not need a service call to correct a flame failure device.

BARON's flame failure goes direct to the pilot, saving energy costs as the main burner can be turned off when not in use.



**FULLY
PROTECTED
PILOT AND
FLAME FAILURE
THERMOCOUPLE**



**BLOCKAGE-
FREE PILOT
FLAME AND
FLAME FAILURE
DEVICE ON ALL
BURNERS**

Manufactured in Italy, Baron Professional Cooking Equipment is built to a high level standard and is currently one of the leading European manufacturers in this field with a reputation for high quality and reliability.

All Baron equipment is built with modern technology combined with strength of stainless steel with Scotch Brite finish resulting in equipment that is sturdy, durable, hygienic and easy to clean.

Baron is the ideal partner for professional catering specialists thanks to its diversified and vast range of equipment, from its innovative heavy duty cooking ranges, available in both 700mm and 900mm depths, through to their convection and combination ovens.



**PILOT LIGHT
ON EACH
BURNER AND
THERMOCOUPLE
SAFETY**



**BURNER SIZE
OPTIONS
AVAILABLE,
3.5KW, 5.7KW,
7.5KW AND
10KW**

FINE FOOD AUSTRALIA EXHIBITION SYDNEY 2017

THAT'S A WRAP

FINE FOOD AUSTRALIA 2017

The Fine Foods Australia Expo is the biggest show on the Scots Ice Australia calendar, and this year was the best yet!

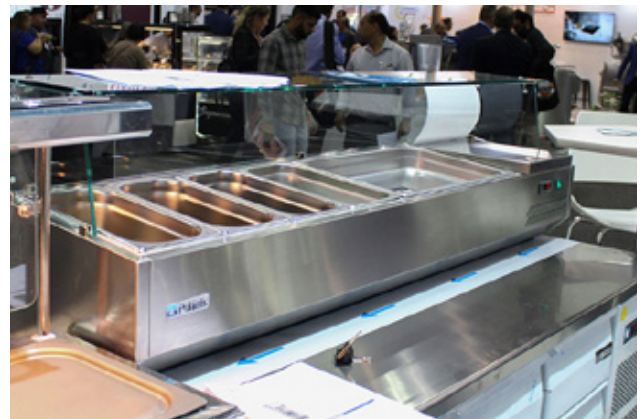
It's always a pleasure for us meet new people and catch up with our current clients. Thank you to everyone who attended and stopped by our stand, we really appreciate all your support!



Fine Food Australia is the leading trade exhibition for the food industry. The event is a showcase of the latest products and attracts buyers from restaurants, cafés, bakeries, retailers, caterers, bars, hotels and other food businesses.



WINTER / SPRING 2017





BARON TALENT: 7 TALENTS IN YOUR KITCHEN

WITH TALENT THE COOKING IS MULTIFUNCTIONAL

The multifunctional Talent is based on Baron's tradition and innovation and the willingness to provide flexible and versatile cooking equipment that guarantees innovation and convenience.

The Baron Talent provides 7 functions in 1 piece equipment: fry-top, braising, slow cooking, pasta cooker, steam cooking, boiling and bain-marie. Cooking is kept under control thanks to the optional core probe and all parameters are set with a very intuitive, easy to use touch-screen interface.

The two USB outputs, located under the control panel, allows recipes to be stored as well as the ability to be shared. The work surface and dashboard are in AISI 304 stainless steel and the heating elements are coated in a high-thermal aluminium casting.

Multifunctional, space optimisation, convenience and precise control of the cooking process are just some of the benefits that the new multifunction Talent will bring to the world of professional catering.

WINTER / SPRING 2017



FRY TOP

The most used method of cooking in the kitchen, the multifunctional Talent makes it even more practical and fast. The smooth mild steel, non-stick cooking surface, with high heat resistant coated elements, allows cooking at high temperatures. With the optional core probe you will get the maximum accuracy while cooking.

BRAISING

Used mainly for preparation of red meat and game, braising is a combination-cooking technique utilising both wet and dry heat. By programming the core probe and the use of the timer you will achieve consistent and brilliant results. Talent also lets you cook dishes simultaneously with the use of a dividing grid.

PASTA COOKER

No more boiling of pots on traditional burners, with the Talent set in automatic mode, it will bring 16 litres of water to a boil within 8 minutes. All that is left to do is the cooking.

SLOW COOKING

Suitable for the preparation of soups, stews and meat, with ability to simmer at low temperatures for long periods of time. Thanks to this type of cooking, these dishes will improve in taste and quality as a result. The ability to slow cook overnight also allows you to save time and resources and always have dishes prepared and ready to serve.

STEAM COOKING

Using only 3 litres of water and the specifically designed lid to create the perfect steaming environment, you can create healthy and nutritious dishes whilst saving time, energy and water. By controlling the cooking process through the use of the probe you will be able to organise your work day to the fullest.

BOILING

A function that allows you to get perfect cooking results whilst keeping the organoleptic qualities, the weight and softness of the product. Through the automatic filling of water and the power transmitted by Talent you will be able to take advantage of the full tank in just over 12 minutes.

BAIN-MARIE

A traditional technique, useful to keep food, such as side dishes and sauces, hot and ready to serve. It is also possible to perform thermostatic cooking (CBT) thanks to uniformly distributed elements and precise temperature control with the use of the core probe.

SPOTLIGHT



FLEXIBILITY

A traditional kitchen in just 400 mm width of space. A compact multi-functional appliance, the Baron Talent is a genuine cooking center that will change the way you cook and will come to your aid when other equipment in the kitchen is in use.

TECHNOLOGY

A touch-screen control panel allows you to set cooking parameters with ease and store a variety of customised recipes, in addition to the pre programmed recipes. Your dishes will always turn out perfect thanks to the temperature control with the core probe and sound alert at the end of the cooking process.

ORGANISATION

Talent works for you and optimises your workflow. The use of the core probe, slow cooking and overnight baking allow a continuous production cycle, so that you always have dishes ready to serve at any time.

EFFICIENCY

Talent guarantees quality, hygiene and limited weight loss of food thanks to preparation procedures such as vacuum, thermostatic cooking, and slow cooking.

CLEANING

Direct filling of the tank makes it easy to clean with the use of a simple microfibre cloth. A drain inside the cooking basin allows easy removal of prepared dishes to ensure a clean and easy way to transport the finished product.



MODULINE

CATERING EQUIPMENT SPECIALISTS

Moduline, with its wide range of equipment, exceeds both the requirements and the expectations of the modern day chef, requiring time efficiency and dynamics through to labour saving automatic equipment and hygiene, with the ability to serve a product that has been cooked ahead of time, keeping the appearance and nutritional characteristics unchanged.

Moduline: not just the wide range of products for professional kitchens – systems for regenerating and holding foods, systems for food preservation, including modular equipment for self-service outlets – but the commitment to improve, down to the last detail, the quality of those who work in the kitchen on a daily basis.

MODULINE WARMING DRAWERS AND HOT HOLDING

EFFICIENCY IN THE KITCHEN, TOTAL SATISFACTION AT THE TABLE

Maintaining ready prepared meals at the right temperature, to be able to serve them when needed, is a fundamental requirement of every self respecting professional kitchen. Leaving nothing to chance and with the certainty that taste, texture, appearance are the right ones. Maximum efficiency and palatability guaranteed by Moduline static hot holding cabinets with low energy consumption.

Advanced technology at work to obtain always uniform and stable temperatures, calibrated not to be aggressive compromising flavour and fragrance: the

key player is the heating system powered by the external wire wrap-heating element; it is electronically controlled with precision and elevated safety, according to the highest sanitary-hygiene standards that comply with the most stringent regulations.



HSW 011E
1 GN 1/1

HSW 012E
2 GN 1/1

HSW 013E
3 GN 1/1

WARMING DRAWERS



HHT 161E
16 GN 1/1

HHT 162E
32 GN 1/1

HHT 282E
16+16 GN 1/1

HEATED CABINETS / HOT BOXES

BARON ADVANTAGES: TAFES AND COOKING SCHOOLS



BARON: THE PERFECT PARTNER FOR TAFES AND COOKING SCHOOLS

The Baron range of commercial cooking equipment is the perfect partner for tafes, cooking schools and technical training colleges. With their medium line of 700 mm deep, heavy duty equipment, that covers a wide range of equipment types found in a commercial kitchen, making it easy to simulate in a learning environment for the trainee chefs. This range of equipment is also designed to be easy to clean, easy to use and to be able to take the knocks and bumps of a busy kitchen.



RYDE TAFE



Heavy investments have allowed Baron to guarantee extremely hi-tech solutions and advanced automatism, which are indispensable requirements to achieve the quality standards that the market demands.

Baron continue to develop innovative products that adapt to changing market demands, to offer high quality and hi-tech systems and to maintain the utmost flexibility in every solution, particularly in cooking blocks.

WINTER / SPRING 2017



BROOKVALE TAFE

A PERFECT EXAMPLE WHY BARON IS A MUST

The perfect example of why Baron is a must for training kitchens is with their gas burner range with electric oven. At 800 mm wide, the four burner cook top gives the students plenty of space in front of the equipment while providing enough burners for students to share.

The even heat type electric oven under the cook offers three cooking settings with lower element only for baking, top element only for grilling and browning as well as both elements on for conventional cooking.



BATHURST TAFE

SAFER, RELIABLE AND MORE EFFICIENT GAS BURNERS

The gas cook top burners are also supplied with electric ignition for lighting the burners, making it a lot safer for students and no need for matches or sparker guns. The mushroom type burners are perfect for this type of application as it prevents and clogs from spills or accidents and can be supplied in small, medium or large size to provide the exact amount of power desired for each application.

Each unit is supplied standard with fully protected pilot lights and flame failure device for each burner, which also helps to prevent clogs from spills or accidents. Heavy duty cast iron trivets are standard but can be upgraded with stainless steel full length trivets that span two traditional burners to accommodate larger pot sizes.



MARY MACKILLOP COLLEGE



SPOTLIGHT



MEADOWBANK TAFE



JOHN BOSCO COLLEGE



CHRISTIAN BROTHERS' HIGH SCHOOL

MANUFACTURED FOR PERFECTION

Manufactured out of the highest grade stainless steel with the cook top built as a single fully moulded piece and the oven being stainless steel inside and out making it easy to clean and maintain.

As all Baron equipment is designed and manufactured to be durable and heavy duty, all service and warranty as well as after sales support is a breeze with fully trained and qualified technicians all over Australia as well as readily available spare parts for quick and easy access for repairs.

700 SERIES MEDIUM CATERING LINE

The 700 BARON line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment.



OTHER TAFE AND COOKING SCHOOL REFERENCES

- WOLLONGONG TAFE
- NOWRA TAFE
- PORTLAND COOKING SCHOOL
- BURWOOD CATHOLIC COLLEGE
- KINGS SCHOOL
- RANDWICK COLLEGE
- MATRAVILLE CATHOLIC COLLEGE

FIREX CUCIMIX AND CUCIMAX TILTING PANS



AVAILABLE IN 30 / 70 LITRE CAPACITIES AND EITHER ELECTRIC (30 & 70 LITRE) OR GAS (70 LITRE ONLY)

CUCIMIX TILTING BRATT PANS

Safety, reliability, better quality of the finished product, greater availability of human resources, savings in time and money can be summed up in one word: CUCIMIX. It is a gas or electric tilting bratt pan with direct heating and built-in mixer, designed for large catering services and the food industry.

CATERING EQUIPMENT WITH ELECTRONIC CONTROL

Cucimix is a truly versatile, compact all-in-one multifunctional industrial sauce maker that allows you to work automatically, without requiring constant control on the part of kitchen staff and available in electric and gas versions. Bolognese sauce, risotto, soups, stews, sauces, pasta, jams, creams and mirepoix are just a few examples of the potential of this bratt pan.

CUCIMAX TILTING BRAISING PANS

It's an indispensable piece of equipment for the food industry and for the most advanced centralised kitchens: the high versatility of its use allows one to optimize the production processes and human resources, reducing consumption and saving money. With the innovative CUCIMAX bratt pan with mixer you can now cook under pressure and mix at the same time.

THE BEST IN TILTING BRAISING PANS

This multifunctional cooker is complete, innovative and sturdy, ideal for countless applications. Among the equipment for professional kitchens, Cucimax is really one of the most versatile and evolved, since it allows different types of preset cooking: steaming, boiling, pressure cooking, braising and browning.



AVAILABLE IN 90 / 130 / 180 / 310 LITRE CAPACITIES AND EITHER ELECTRIC OR GAS

SPOTLIGHT

CRANBROOK SCHOOL WOLGAN VALLEY



CELEBRATING STAGE 1 COMPLETION

The practical completion stage has been reached for the new Cranbrook School campus at Wolgan Valley where a beautiful new Baron kitchen was installed as part of the kitchen facilities.

Last week the project team behind the development joined together to celebrate the completion of the first stage of works and a stunning result that will be enjoyed by Cranbrook School students and others for generations to come.



WINTER / SPRING 2017



AMAZING KITCHEN, AMAZING SURROUNDINGS

Located in Wolgan Valley, the amazing surroundings will now become home to students for weeks at a time providing an educational program that will be centred around experience.

At the back of the property the beautiful landscape creates a natural bowl close to the Valley's trademark cliffs.

Two accommodation blocks for students and staff, four camping pads, a commercial kitchen building, long dining table and pizza oven are laid out around a crescent accentuating the landscape's natural bowl.

The development was designed to allow students to continue their studies via video conferencing back to the Bellevue Hill campus or working locally in the remote campus.

In addition, students will also foster their own stewardship of the land and be responsible for acting in their class community to operate components of the campus, from cutting and burning wood for hot water to completing outward-bound activities offered in the local woodland and forest reserve.

The success of the project is due to the strong relationship that has been forged with Cranbrook School, PDS Group, Hines Constructions, Andrew Burns Architects, TTW, JHA and Turf Design to create a high-quality outcome that was delivered on time and within budget.



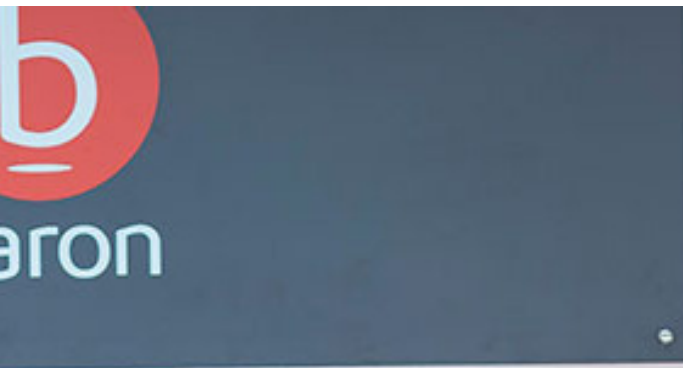
SPOTLIGHT

8 young chefs
face off preparing
spectacular recipes
in an exciting
culinary contest!



BARON **TALENT** SHOW

WINTER / SPRING 2017



First day: Best Dish and Best Use of Talent to Gabriele Pavia from Albugnano (AT), presenting a plate of duck breast and vegetables cooked to perfection.

Second Day: Helena Shchukova from Moscow obtained the award for Best Dish; Song Hee-Wong, from South Korea was awarded the Best Use of Talent.

Third day: Italy dominated, with the preparation of Sara Garbarino of Trofarello (To) as Best dish and Gabriele Pavia as Best Use of Talent.



SPOTLIGHT

To showcase the new Baron Multifunction at Host, the leading international hospitality exhibition, a cooking contest was held featuring the students of the High School of Cookery and Ifse Pastry.

Eight students from different parts of the world were challenged over the three days of the exhibition with preparing dishes of international flavour, showcasing the diversity of tastes typical the cultures of each of the participants.

Stepping up to the plate were student representatives of Japan, Philippines, South Korea, Russia, and of course, Italy. Three days, three chosen themes - meat, fish and vegetarian cuisine, one tool, the Talent multifunctional. At the end of each of the three days, two prizes presented: one for the Best Plate (taste and presentation), one for the Best Use of Talent.

Apart from the satisfaction of the students and the enthusiasm displayed by the public during the three days, General Manager of Ifse Raffaele Trovato impressed by the contest:



“THE KIDS DEMONSTRATED THEIR ABILITY TO COOK AND COMPETE AND MAKING THE SCHOOL PROUD BY BEING ABLE TO ADAPT TO A NEW ENVIRONMENT AND NEW EQUIPMENT”

A big round of applause for the students by the ISD and likewise from the top Baron and Ali Group representatives, who complimented the students on how they used the machine and their ability to cook such creative and impressive dishes.



BARON NEWS FROM HOST MILAN 2017



Equipment, Coffee and Food
40th International Hospitality Exhibition



BARON QUEEN A NEW RULER IN THE KITCHEN

Like a true monarch, Queen has no rivals. Its stylish and graceful profile is sure to draw looks of admiration; it offers a host of ingenious, practical solutions, both large and small, guaranteed to provoke feelings of love and desire.

It is a state-of-the-art hob, with a strong character, but capable of asserting itself with charm. It is the new undisputed star of every professional kitchen, designed to support and enhance every chef's day-to-day creativity and passion.

More news will be unveiled in 2018.



NEW DROP-IN LINE PERFECT IN ANY STYLE

Compatible with every type of design, including open-plan, the Baron Drop-in line makes the most of available space. It also offers a wide range of bespoke inset solutions. A complete and versatile inset range. A touch of style in the kitchen with two installation options.

More news will be unveiled in 2018.



FRIED IN A SINGLE TOUCH A DEEP FRYER WORTH DISCOVERING

Small, but ingenious, features to improve your frying experience. Features include automatic gas ignition, automatic basket lift, oil circulation and filtering, high/low heating and most importantly user-friendly touch screen control panel.

More news will be unveiled in 2018.

ABN: 24 353 726 846

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