







OUR PRODUCT

Australian Made - For 60 years Culinaire products have been proudly designed and built entirely in Australia. All products are tested to Australian Standards and conditions. Consistent manufacturing of products ensures certainty in operation and the use of quality reliable parts ensure dependability in performance - built to last.

Contractors Choice - Well-defined features, versatility and full flexibility, identifies the Culinaire range as a confident choice across the entire Food Service arena. From front-of-house to back-of-house and everywhere in between, Culinaire is installed in a variety of applications from Stadiums to Convention Centres, Restaurants to Hotels. Culinaire has an extensive range, providing the option to customise to meet desired specifications to meet any lineup.

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HEATED LINEUP



Bain Marie & Hot Cupboards - The heavy-duty drop-in and mobile units have been designed specifically to hold hot, pre-cooked food providing an ideal addition to plating lines for ready to serve meals. An adjustable 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).



Banquet Carts - The Banquet carts and Plate Dispensers are designed for the storage and transportation of pre-cooked meals. The unique heated blanket system promotes minimal moisture loss in the products due to motionless heat. Units are ideal for banquet situations or for extra kitchen heated storage. The easy to slide vents control the humidity, allowing the food to stay fresher for longer while reducing waste. Ergonomically designed for effortless mobility, double skinned air insulation, helping minimise heat to external panels, and an easy to use digital display.



Warming Drawers - Hold everything from meat to vegetables to bread rolls with the unique heater blanket system, helping promote minimal moisture loss. Each drawer suits gastronorm pans up to 150mm deep (sold separately).



Hot Food Slides - Ideal for canteens and self-serve food outlets for showcasing wrapped or boxed food products. The glass ends and overhead lights provide better product visibility and illumination. Two overhead elements per shelf with specially heated bases ensure hot food is held safely at proper serving temperatures. Flexible with heavy duty, removable stainless steel product divider bars, adjustable in 20mm increments to fit food of all sizes.



FOOD DISPLAYS



Counter Line Hot & Cold Food Displays -

Customised to suit any application, the Counter Line series offers two styles of flat glass gantry with quartz IR heated lighting and LED for refrigerated models. Sleek underslung or drop-in design with pans sitting below the benchtop, makes for an easily integrated option with existing or new cabinetry. Additional items can be incorporated into the design such as plate dispensers, plate shelves under, induction warming units and more!



Hot & Cold Island Buffets -

Versatile hot or cold function, the mobile island buffets are fitted with an under-bench bain marie and heated gantry. Customised to suit any application, Stoddart has a selection of stainless steel, pre-finished formica boards and standard stone tops and finishes available to suit your décor. Internal framing is constructed from heavy-duty stainless steel to endure day to day use. Heavy-duty non-marking 75mm swivel castors with two brakes make for easy manoeuvrability when necessary.



REFRIGERATION LINEUP



Back Bar Refrigerators - The undercounter and upright refrigerators are a versatile line-up, offering remote or self-contained operation, 2-7 door sized units and stainless steel or sleek black finishes. Keeping contents at a cool +1°C to +4°C in 32°C ambient temperature. High impact, low energy LED lighting ensures maximum product visibility while the serviceable heater wire in the cabinet fascia prevents condensation. Right hand services as supplied as standard with left hand services available on request.



Glass Chillers - The single and double door glass chillers are available in a range of different configurations. Equipped with adjustable runners to hold 356mm x 432mm or 356mm x 356mm glass baskets (not included) and digital temperature controller for accurate and easy to read display. The aluminium framed, double glazed, toughened glass doors are self-closing and self-sealing to ensure easy operation and lower energy consumption.



Ice Cream Freezers - The self-contained ice cream freezer with flip flop lid is ideal for under bench installation. The 396mm x 296mm wide freezer opening is perfect for storing at least 2 standard tubs of ice cream while keeping the cavity to the perfect set temperature of -18°C. A heater wire is built into the cabinet fascia to help prevent condensation.



COOKING LINEUP



Asado Parilla Grill - Meats are slowly cooked over live fuel of natural wood and charcoal which results in flavoursome, succulent and tender cuts. The Asado is easy to use with the electric powered lift, ideal for ensuring that meats and vegetables maintain their authentic woodfired barbeque flavour. Available in 800mm, 900mm and 1200mm wide units.



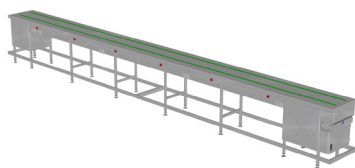
Halton Mobichief - Plug and play, highly efficient and totally autonomous mobile cooking station, is specifically designed for commercial grade, high output cooking equipment. Bringing together Stoddart's and Halton experience and knowledge in the field of ventilation and emission control for professional kitchens. Equipped with capture jet technology that prevents vapour spillage and enhances the working ergonomics for chefs. Touch screen management ensures you always work at the correct airflow, no more, no less.



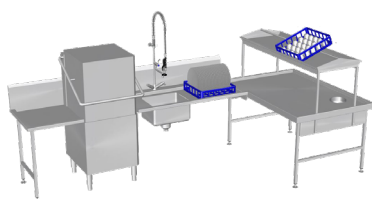
DISH HANDLING



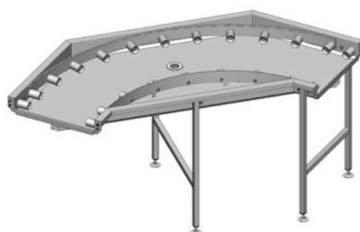
Glass Washer - Price effective, heavy duty, and high performance glass washer. The double skin heavy duty door with stainless steel hinges and single skin cabinet makes for durable use, day in day out. An electric panel offers 5 wash cycles, one touch operation with precise digital temperature and self-diagnostic display, ensuring efficient and easy use. Requiring only 2 litres of water per cycle, the EVO40ST guarantees lower energy, water, detergent and rinse-aid consumption.



Meal Plating Conveyors - Mobile Cord and Refrigerated Cord conveyors are ideal for large banquets, convention centres and hotels – wherever plating assembly is required. The powerful electric motor and gearbox is matched ideally to provide years of trouble-free service. Additional electronic variable speed and torque control allows the operator to match to the desired conveyor speed.



Dish Washing Systems - Culinaire stripping stations can be configured to suit any application. Designed to suit 500mm x 500mm baskets, all surfaces are smooth with a polished finish and 304 grade stainless steel robust construction. The double-bent profile eliminates sharp edges while the outlet conveyor is equipped with an end-limit switch for safety. The cord system generates smooth basket movement and improved hygiene while the dual strainer system eliminates food waste clogging the drainage system.



Conveyor Systems - Inlet cord conveyors and outlet gravity conveyors can be configured to suit any application. Both variations are constructed from robust 304 grade stainless steel with a smooth polished finish and double-bent profile, eliminating sharp edges to ensure operator safety.





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