



## An Oasis of Opportunity Awaits

The Roxy complex is a magnificent example of an interwar cinema and café, and one of only a few remaining in Australia today.

The Roxy allows visitors to experience an era when Greek Cafes were synonymous with rural life in Australia; architecture reflected the glamour and grandeur of 1930s Hollywood and customer services was king.

Today the Roxy Café continues to be a hub of the Bingara community providing local hospitality, employment and training opportunities through the Trade Training Kitchen located at the rear of the building; supporting the entertainment and conferencing activities of the adjacent theatre and meeting rooms; and promoting the local food economy through local producers and links to the innovative 'Living Classroom' project.

The café has become an important part of the community and of "destination Bingara" and provides visitors from near (Approximately 186,000 people live within 2 hours) and afar with a unique and memorable experience.

The Gwydir Shire Council is seeking expressions of interest from groups or individuals willing to build the Roxy Café business to its full potential, and help make the Roxy complex an iconic regional destination.

The ideal candidate is experienced, adventurous and excited by the whole food story – the growing, cooking and eating of fresh local food. They appreciate what a small country community has to offer, and they are deeply involved with it. They are also motivated by the many opportunities which Bingara's collection of community assets offers:

The Living Class Room - An opportunity to engage with local producers and source readily available local produce and the ability to participate in the growing and marketing of local food.

The Roxy Complex - A regional entertainment, event, function and conferencing hub and destination restaurant.

Trade Training Kitchen - The ability to grow your own talent and help address regional hospitality skills shortage through the facilitation of training.

**If you are excited by this opportunity please contact Georgia Standerwick on 0409 901 540 for more information.**



## **Roxy Café – Expression of Interest Information Package**

The following documents (attachments) and information have been supplied to assist any interested parties wishing to place an Expression of Interest for the lease of the Roxy Café Bingara. Further information and/or premises inspection can be arranged by contacting Tim Cox of Gwydir Shire Council on 0427291672

### **Information and Documents included:**

- Vision Statement (attached)
- Business Plan (attached)
- Photos of the café (attached)
- Plan of Café (attached)
- Draft lease - Special conditions which would be applied, after consultation with the lessee, in conjunction with standard retail lease terms and conditions (attached)
- Utility Costs and other known specific information.

As per lease conditions utility costs are the responsibility of the lessee. From an electricity perspective Council can advise that the average cost per month of electricity for the last 12 period of operating the Roxy Café was \$1,275.00. Additional costs include occasional pumping of grease trap (approximately 2-3 times per annum @ \$200.00). Gas costs are not known as previous tenants have not provided this information. There is currently no water charge as the café water is not metered separately to the remainder of the facility so therefor these not charged to the lessee. This may change if separate metering can be established.
- Trade Training Kitchen

As stated in the business plan there is scope by arrangement to utilise the magnificent hospitality trade training centre which adjoins the café and is ideally designed and situated to cater to events held at the Roxy Theatre complex. Use of this facility for catering, production or as a training venue would be available to the lessee of the café under an occasional hire arrangement. This facility is a first class training kitchen fully equipped for the catering and hospitality industry. For more details see the inventory and business plan attachments.
- Liquor Licence

The café has an on premises liquor licence which will be transferred to the successfully appointed lessee. (LIQ0624002669)
- Inventory of major Items in Café and Trade Training Kitchen (attached)

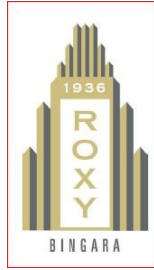
### **List of items to be covered in Expression of Interest**

- Personal brief of experience, qualifications and skills that the applicant can bring to this business. This should include any previous experience in operating retail café outlets, hospitality or business qualifications (i.e. business management; cooking/catering skills, achievements, awards or qualifications)
- A service level brief which includes proposed trading hours (including day and/or night opening hours), staffing and resourcing, procurement and product delivery plans. This could include the initial intentions and longer term trading goals. The scope of products and services to be retailed from the premises. What are the roles of the principal employees?
- How does the applicant intend compliment the cultural and heritage elements that this iconic building offers?
- What does the applicant feel they can bring to the business that will make them a point of difference or make them successful if chosen?

- Provide a sample menu for day and night service.
- Applicants should also include the rental amount per week they prepared to pay.
- How will the applicant facilitate the desired relationship and value add through association with other business elements such as the Roxy Theatre, the Hospitality Trade Training Centre, the Greek Café Museum and the Living Classroom (see more information included in business plan document provided)?
- What marketing strategies does the applicant intend on utilising? Please include marketing plan/target market base appraisal or any other strategic planning for marketing of the business.
- Any other business plans or elements of this such as a Budget Forecast
- Please nominate three (3) professional referees who may be contacted in support of your expression of interest.

Please send Expressions of interest, marked “Confidential” and addressed to:

Leeah Daley,  
Organisation and Community Development Director  
Gwydir Shire Council  
Locked Bag 5  
BINGARA NSW 2404



**DRAFT BUSINESS BRIEF**

**Roxy Café (including Hospitality Trade Training Centre)**

**SEPTEMBER 2015**

<b>ELEMENT</b>	<b>COMMENT</b>
<p><b>Executive Summary</b></p>	<p>The Roxy Café and the Hospitality Trade Training Centre assets are administered by the Gwydir Shire Council. The Café itself is offered as a standalone business opportunity with input and guidance from the Roxy Advisory Committee to fit with the Roxy Complex management strategies. The Hospitality Trade Training Kitchen is managed under the auspice of the Gwydir Learning Region Community Committee which oversees a number of training facilities throughout Gwydir Shire.</p> <p>The Café offers a unique opportunity to deliver a quality café experience within the iconic location of a fully restored 1930's café. Furnishings, fittings, décor and displays showcasing the Greek Café culture add to the spectacular atmosphere of the site. The Café's restoration has been carefully undertaken and is true to the heritage and culture under which the original Café was developed. A fully functional kitchen facility allows for a first class culinary experience. The Café complements the adjoining Roxy Theatre Complex, an iconic building and renowned throughout the region, as well as nationally and internationally.</p> <p>The adjoining Hospitality Trade Training Centre has a full commercial kitchen immediately adjacent to the Roxy Café. The opportunity exists to provide a mixture of Certificate level Hospitality training and real life experience within the two facilities, while generating a source of income.</p> <p>The Council's focus is for the Hospitality Trade Training Centre and the Roxy Café to be operated in such a way as to provide quality food and excellent service, while providing training opportunities to aspiring Hospitality students. Short courses providing industry approved recognition and practical experience will also be provided.</p> <p>The Roxy Theatre, as an already noted Tourist attraction, is further enhanced by the addition of the Café and Training Facilities. The Council believes that the combined usage of the two facilities will ensure that the Roxy Complex operates as a cohesive attraction with complementary components. The Café facility, along with the Trade Training Centre has a synergy with another of Council's training facilities, The Living Classroom, which offers opportunities to utilise produce and other resources provided by this incredible training centre. The Living Classroom is a visually beautiful and natural wonderland located on the edge of Bingara showcasing and demonstrating the agricultural future and wonder of food ~</p>

	<p>from the soil up to paddock, to our plates and then back again ~ the whole of food lifecycle.</p> <p>The Council recognises the importance and essential nature of establishing and maintaining a close relationship with the other entities within the Roxy Complex. This close relationship will provide the opportunity to grow the number of functions and events held at the Theatre and the function rooms through a first class Café and catering packages, while at the same time providing a significant number of training opportunities.</p> <p>It is noted that the provision of training opportunities is consistent with the Gwydir Shire Council's expressed values and goals of:</p> <ul style="list-style-type: none"> <li>• Providing the opportunity for students and residents to increase their educational level</li> <li>• Creating new industry and employment opportunities through the provision of exceptional tourist and hospitality facilities</li> <li>• Expanding the economy of the Shire and also the rating base through tourism and business growth.</li> </ul> <p>This ethos is evident by the commitment of Council and the community's vision in developing not only the Roxy Theatre Complex but the inter-related training facilities of the Hospitality Training Kitchen and The Living Classroom.</p>
<p><b>Mission Statement</b></p>	<p>To provide a quality café and catering service to complement the Roxy Theatre, The Living Classroom, Greek Café Museum and Hospitality Trade Training Centre.</p> <p>To increase employment prospects through the delivery of training up to National Certificate level, with a consequent contribution to the growth in both the population and the local economy of Bingara.</p> <p>To provide a unique 'signature Café' which engages the local community and visitor economy at a 'premier' destination level.</p>
<p><b>Business Description</b></p>	<p>The business will operate as a business venture providing normal café and catering services while providing industry approved training and practical experience.</p>
<p><b>Purpose of Plan</b></p>	<p>The purpose of this Business Plan is to provide an Operational and Management Plan for running the Roxy Café and the Hospitality Trade Training Centre.</p>

**Situational Analysis**

The Roxy Cafe is close to entering its fifth year of operation. To date operators have offered restaurant style meals for breakfast, lunch and dinner as well as snacks, sandwiches and wraps, coffee and the provision of catering services both in-house and to external clients

Council is seeking an operator at the Café that can deliver a consistent, quality and unique product to meet the cultural dining experience opportunity that exists.

Prior operators have established relationships with clients who have become regular clients, and return visitors are common from travellers. There is a huge opportunity for a good operator to build trade at the local, regional and national level.

The Hospitality Trade Training Centre is a first class facility offering an ideal environment to teach and experience Hospitality training. The local High Schools currently use the facility as a training base in conjunction with TAFE New England. The Training Centre is still somewhat under-utilised and is a great opportunity for the right operator to value add to this business.

The Roxy Café component of the enterprise has competition from the various local clubs, hotels and take-away shops in Bingara, but none offer the special type of whole dining experience that the Café can deliver.

**Strengths**

- High visibility of the Café restored to its original condition as a Greek Café
- Street level location within the Roxy complex facing the main street of Bingara
- Location of Roxy Café and the Training Centre within the Roxy Complex provides a significant advantage over competitors to gain income from theatre patrons, weddings, conferences and other functions plus visitors to the national award winning Greek Café Museum which celebrates the heritage of Greek cafes around the nation.
- The central location of Bingara within the New England North West Region of NSW delivers access to a large range of professional and business clients. Access to the day tripper and nomad markets is an element not yet fully exploited.
- Likewise this facility provides a diverse range of hospitality training opportunities for students for across the region and beyond.
- Menu visibility and accessibility at shop front are premium
- Menu variety and choices are unlimited
- A strong desire within the Roxy management to have all the commercial areas of the Roxy Complex working as a team
- The ability to operate the Trade Training Centre and the Roxy Café as one business or as separate entities
- Executive support from the Council
- Café is opposite the only supermarket in Bingara
- Increasing number of day trippers and tourists
- Extensive parking for cars, caravans, campers and coaches.
- Established link with the visitor economy and tour groups
- Collaborative marketing with the Roxy Theatre Complex, Bingara

## Tourism and Gwydir Shire Tourist sectors

### **Weaknesses**

- Training opportunities unable to be provided due to unavailability of professionals qualified as Commercial Cookery trainers
- Sourcing and retaining suitable kitchen and hospitality staff
- Developing a pricing structure for the restaurant style meals and wines that suits both the socio-economic profile of the area and the visitor economy
- Limited number of potential trainees from within the Shire
- The frequent industry issue of overhead costs, such as energy costs, that comes with operating a hospitality business

### **Opportunities**

- Development and implementation of an overall marketing strategy for the Roxy Complex
- Development of the Trade Training Centre into a School of Hospitality, drawing students from outside the Shire
- Supporting the development of the hospitality business within the Shire and beyond by the provision of Certificate III level training
- Establishing and benefiting from a strong relationship with The Living Classroom, utilising produce and sharing market opportunities for collaborative marketing and promotion to new markets, both domestically and internationally

### **Threats**

- There are two hotels in the main street that provide similar products. There is also another café that provides basic meals but with the focus on takeaway products. This is a major threat to the Café's walk-in customer base but can be offset by more obvious sidewalk promotion.
- Economic downturns including the effect of drought in the region
- Local Government amalgamation in the rural Councils is an ever present issue that requires consideration to put in place mitigation strategies lessening risk in the advent of a forced amalgamation.

ELEMENT	COMMENT
<b>Objectives &amp; Strategies</b>	<p>Short Term Goals</p> <ul style="list-style-type: none"> <li>• Lease of the Café and catering business</li> <li>• Establishment of the Roxy Café as a viable business</li> <li>• Lessee gains trainer qualifications in Commercial Cookery</li> </ul> <p>Medium/Long Term Goals</p> <ul style="list-style-type: none"> <li>• Provide training at Certificate level combined with practical experience</li> <li>• Provide short courses that give industry approved recognition and practical experience</li> <li>• Recognition as a School of Hospitality Training Centre</li> <li>• Establish a close link to The Living Classroom adding another unique quality to the business, being the ‘soil up to paddock, to our plates and then back again’ philosophy. This holistic cycle approach fits very well with the training and career relationships that would benefit all stakeholders from users and participants.</li> </ul>
<b>Marketing Analysis</b>	<p>The Café has become an important part of the community and of “destination Bingara” and provides visitors from near (approximately 186,000 people live within 2 hours) and far with a unique and memorable experience.</p> <p>The local market consists of residents of the Bingara township and immediate surrounding rural area. The total number of residents is approximately 1,300 within the Bingara township and 5,000 across the Shire.</p> <p>The nearby residents’ market comprises those within 30 minutes (approx. 3,000 residents) to 90 minutes (approx. 38,000 residents) driving time to Bingara.</p> <p>Regional visitors numbering approximately 3.3 million visit annually. Walk in numbers through the Roxy Complex and Visitors Information Centre in Bingara alone number 8,833 in 2014 - 2015 and approximately 2,100 people attended functions in the Roxy Conference and Function Centre and Living Classroom Facility.</p> <p>Nearly 8,000 people attended films, stage shows, presentations, dinners and weddings at the Roxy Theatre in 2014-2015.</p> <p>By far the largest market is the short term stay of campers, caravanners and motor homers in the district. No firm statistics are available however the popularity of Bingara as a destination is very apparent by the continual patronage of the local caravan parks and the hordes of campers who camp along the beautiful Gwydir River. Bingara was very recently voted by subscribers of the Wanderer Magazine as the best camping site in Australia (54% of respondents).</p> <p>Within the ambit of the overall market, the primary market focus would be on visitors consisting of:</p> <ul style="list-style-type: none"> <li>• People travelling through Bingara from interstate and international tourists</li> <li>• Business and work related visitors; rural and transport workers are</li> </ul>



	<p>seen as a significant market</p> <ul style="list-style-type: none"><li>• Residents of the region from surrounding places such as Inverell, Moree, Narrabri, Barraba, Tamworth, Wyallda and others who want a day trip or overnight destination within the region</li><li>• People coming into the area to visit friends and relatives</li><li>• Backpackers, campers, caravanners and motor homers, motor bike enthusiasts</li><li>• International Travelers and guests</li><li>• Groups of motor cycle enthusiasts, car lovers, touring parties and special interest clubs</li><li>• Local residents and in particular the business house lunch trade</li></ul> <p>The secondary market would focus on fossickers, bird watchers, walkers, anglers, motor cycle groups, car and 4WD clubs, Scouts, family reunions, small meetings and seminars, and family history researchers.</p>
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ELEMENT	COMMENT
<p><b>Income Opportunities</b></p>	<p>The previous lease terminated on 26 September 2015 and trading figures are unavailable. Since the establishment of the Café operators have unfortunately not provided financial information for disclosure.</p> <p>In addition to the trading income, opportunities will also be generated from training fees charged to Trade Training Centre students and short course students when this is operational. A forecast is not possible at this stage until the Roxy Café begins trading again and training outputs are realised.</p> <p>The catering component of the business is significant when considering opportunities for business from the many on-site and off-site events and catering needs within the very busy conference meeting market that continues to grow in Bingara.</p> <p>The growth potential for this business is very good and add-on sales of suitable products and services are unlimited.</p>
<p><b>Marketing Strategies</b></p>	<p><b>Marketing of the Roxy Complex.</b></p> <p>Each of the different areas of the Roxy Complex is dependent on the other for the generation of business and hence a steady flow of income. Therefore, there will be a range of marketing strategies used to generate business for all elements, both together and individually.</p> <p>The branding and marketing of the facilities is self-evident and can easily be developed and expanded in keeping with the rich cultural and historic theme that exists. The Complex as it exists, with the Café being adjacent to the Theatre, Conference rooms, Greek Café Museum, Hospitality Trade Training Centre and Visitors Information Centre, makes a very attractive and complimentary package.</p> <p>The Roxy Management has a website that promotes the Roxy Theatre, the Greek Museum, the Conference and function centre and the Roxy Café and Trade Training Kitchen. This is complemented by regular press campaigns and features in industry literature. Word of mouth and reputational communication links forged through visitors and clients cannot be underestimated, particularly among the long term travellers who congregate and communicate with peers and industry groups.</p> <p>Programming and events promotions are distributed through a vast email network of subscribers from previous events, Facebook and any regular mail outs throughout the region.</p> <p>The Roxy Theatre Advisory group, made up of regular users and stakeholders, meets quarterly and they are encouraged to engage with all elements of the community. One of the key objectives on their agenda this year is to revisit and workshop the marketing opportunities and deliver a new, vibrant marketing strategy for the Roxy Complex.</p> <p>The ongoing close relationship with the Greek community offers another strong market link and this has been further strengthened following the completion of the Greek Café Museum within the Theatre. This celebration of Greek Café heritage fits perfectly with the Café marketing by adding yet another reason to visit Bingara.</p>

An area of the Roxy Complex business overall that has already been identified as an opportunity is the maximisation of the Theatre Complex for larger events, particularly private functions such as weddings, exhibitions and conferences as these add value throughout the whole complex as well as the local economy in general

**Marketing of Training.**

Training in the Trade Training Kitchen has initially been marketed through the local schools and TAFE who currently use the space to provide/deliver regular Hospitality courses to school aged trainees studying through TAFE and/or Department of Education.

The envisaged eventuality would be that this training can be expanded and not outsourced, but become part of the Café Proprietor's role to provide hospitality staff and resources back into the Café and other operators throughout the hospitality industry.



## **Roxy Café – Draft lease Sample**

### **General lease conditions in addition to standard retail lease conditions:**

- 1. Property leased** part Certificate of Title Folio Identifier 2/228540 known as Shop 70 Maitland Street Bingara as shown on the plan annexed and marked 'XX'
- 2. Description of Permitted Use**  
Café
- 3. Naming Rights**  
The Tenant will trade as 'Roxy Café Bingara'
- 4. Tenant must pay outgoings** electricity, gas, pest control, internet, telephone, and water and waste expenses
- 5. Rent** to be 4 weeks in advance - \$ /week
  - 4 weeks deposit required prior to commencement of operations
- 6. Term of the lease**  
The initial of the lease will be for a 3 year term with an option for three years at the end of the 3<sup>rd</sup> Year.
- 7. Annual increase**  
Rental fee to be renegotiated at the end of 1<sup>st</sup> year and then Annual CPI increases thereafter.
- 8. Trading hours**
  - It is intended that the Café will be trading 7 days a week (excl Public Holidays which will be at the lessee's discretion)
  - On operational days the trading hours will be 8.00am to 4.00pm
  - Trading at night is at the discretion of the tenant
  - the café will be open when events/performances are held (when 14 days written notice is given by landlord)
- 9. Fixtures and fittings**  
List of fixtures and fittings provided

## **Expectations of and by the Landlord**

- Services and facilities provided by the landlord for the benefit of the premises are the cleaning of toilets (upstairs), maintenance of building, equipment and fittings
- Will also provide toilet paper, paper towel and hand wash for the toilets in the adjacent Trade Training Centre Kitchen however the tenant will be responsible for the cleaning of these toilets if used
- Public liability insurance premiums will be the responsibility of the landlord
- Fire prevention and safety equipment system (fire extinguishers tagging and testing) will be the responsibility of the landlord
- The Landlord will incur all air conditioning maintenance costs, however the tenant will incur operating costs being electricity.
- Any costs incurred regarding the operation and maintenance of the lift will be the responsibility of the landlord.
- Upon receipt of reasonable prior notice the landlord will give the tenant at the tenant's expense the non-exclusive use of and access to the Hospitality Trade Training Centre kitchen
- To allow the tenant to place a number of tables and chairs on the footpath outside the premises for the use and enjoyment of the tenant's customers. The number of tables and chairs permitted to be used by the tenant will be determined at the sole discretion of the landlord.
- Housing of artefacts listed in annexure XX in the premises is not compulsory and items can be removed by either the landlord or the tenant. This any of the said artefacts are broken the landlord is under no obligation to replace or repair the broken artefacts.

## **Expectations of and by the Tenant**

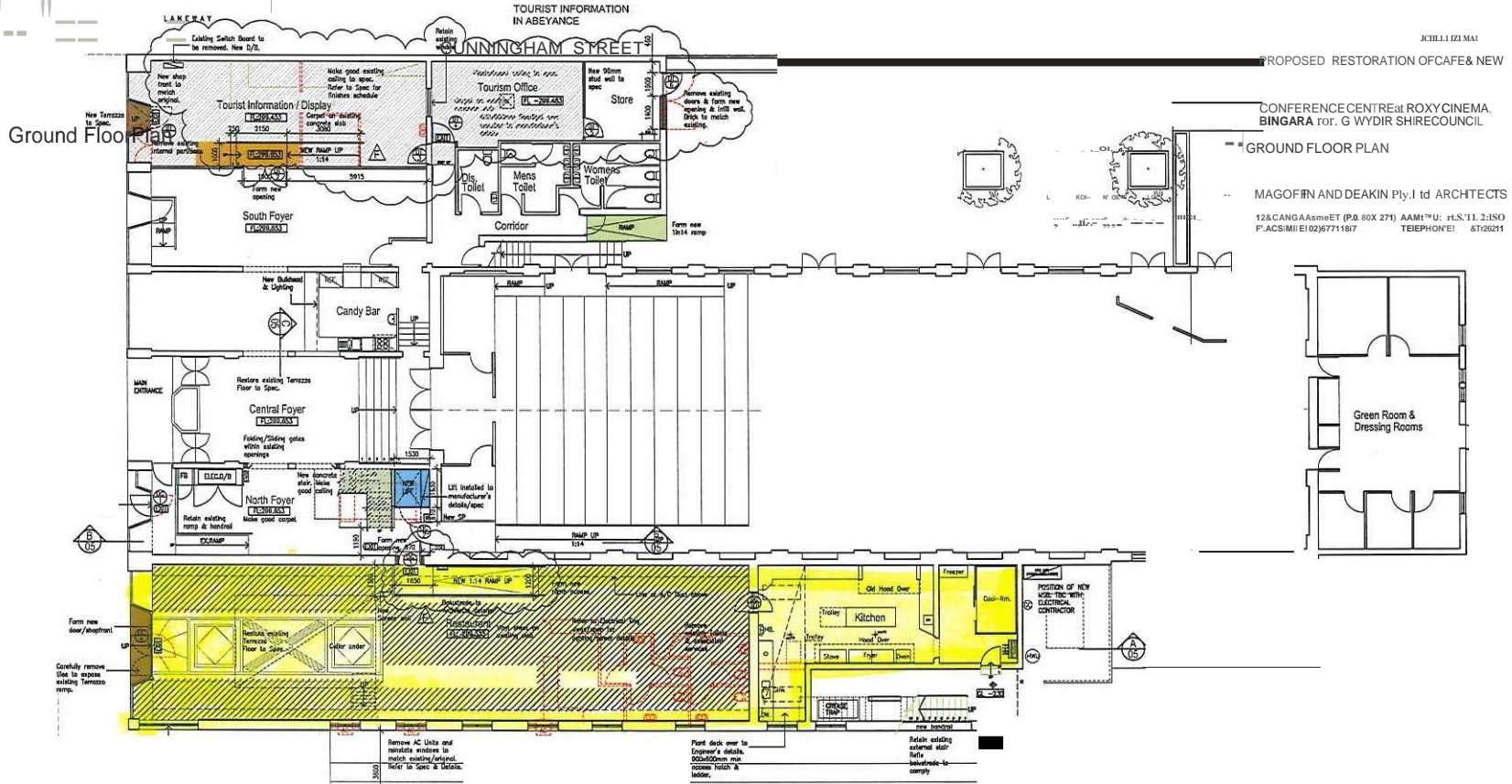
- Tenant must have insurance and present Certificate of Currency
- Tenant gives Landlord, duly inducted volunteers and visitors the right to access the premises for the purposes of conducting visitor tours of the Roxy Complex. At all times, the visitors need to be under the direct supervision of the said landlord or volunteer.
- Tenant is able to gain access to the Roxy Theatre for the purposes of catering for functions and events. If the Bingara Visitor Information Centre is open then the tenant must refer visitors to the centre and not conduct tours.

- During trading hours the tenant will check the upstairs toilet facilities every two hours and will be responsible for general upkeep of the facilities. These checks will be recorded by the tenant and submitted to the landlord for the purposes of record keeping. If the toilets are particularly unclean then the tenant should contact the landlord immediately and the landlord will arrange emergency cleaning.
- When trading from the premises at night the tenant will switch on and keep illuminated during trading the neon sign 'Peter's Café' presently erected on the exterior of the premises
- Any fittings which he may use on the premises must continue the 'Greek theme' décor presently part of the existing décor of the premises
- He will use the current Roxy Café logo when advertising the premises of the permitted use
- The tenant will liaise with the landlord to use the [www.roxybingara.com.au](http://www.roxybingara.com.au) website
- When it has the right with the landlord's prior consent to cater for functions or events in the Roxy complex will use its best endeavours to employ students enrolled at the Hospitality Trade Training Centre as the staff needed for such use
- The tenant will apply for and at all times during the terms of the lease hold the appropriate liquor licence in respect of the Roxy Café
- Upon receipt of reasonable prior notice the landlord at the tenant's expense will make the facilities of the Hospitality Trade Training Centre kitchen available for use by the tenant in catering for functions held within the Roxy complex. The cost to the tenant for the use of the Hospitality Trade Training Centre kitchen will be by agreement from time to time
- The tenant will have the right to access the Trade Training Centre Kitchen as necessary to use the washing machine and dryer for the purposes of washing the Café linen. The tenant is required to provide the cleaning products. The landlord will be responsible for the electricity costs of running the two appliances. The landlord will also be responsible for the ongoing maintenance of the two appliances.
- The tenant will provide an annual financial summary as at the 30<sup>th</sup> June each year.



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Ground Floor



JCH11.11Z1 MAI 4 5

PROPOSED RESTORATION OF CAFE & NEW CONFERENCE CENTRE at ROXY CINEMA, BINGARA for G WYDIR SHIRE COUNCIL

GROUND FLOOR PLAN

MAGOFFIN AND DEAKIN Pty Ltd ARCHITECTS

12 CANGARUA Street (P.O. Box 271) AAMI QLD 4170  
 F: 07 5531 1111 E: 07 5531 1187 TELEPHONE: 07 5531 2111

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<b>Café Inventory</b>	
<b>Quantity</b>	<b>Description</b>
1	3 piece Greek Art Deco Style lounge, 2 seater and 2 x 1 seater
1	Lincoln impinger II Express Fast Bake Pizza Oven
	Rational 10 tray Combimaster Combi Oven
2	Walford deep fryer
1	Waldorf grill hotplate
1	900mm Oven with 6 gas burners
1	Williams 4 under bench fridge service bench
1	Waldorf 900mm wallmount salamnder
1	Roband milkshake maker
1	Washtec pull through dishwasher
1	Robot Coupe food processor (no bowl, lid or attachments)
1	Culinare 3 bay bainmare
1	Dough Roller Parallel 40cm, maximum pizza size 40cm, All stainless steel finish
1	Food Processor 2.5 Lit S/S Bowl + 1500RPM, 4 Blades include 2mm slicer, 2mm grater, 4mm slicer, 4x4 julienne, veg head attachment, 550 Watts
1	Spiral Dough Mixer 25kg 33 Litre Bowl Capacity, Chain Drive Motor, Timer, Tilting Head, Removable Bowl, Doug Breaker Bar, Bowl Diameter 400mm 430mmW x 770mmD x 790mmH
1	Stick Blender 300mm Robot Coupe+ 30 Litre Capacity, with variable speed 2300rpm to 9600rpm, 300mm Tube, Stainless Steel knife, bell and tube, HACCP & EC Compliant. Fully Detachable Shaft
1	Heavy Duty Kitchenaid Mixer H/D 4.8 Litre KPM50 White, Extra S/S Bowl, reset button, Overload switch, 325watts, 10 speed with bowl lift, pouring shield
1	Vacuum Sealer Commercial - VM315+ 4M 3/H Pump, Chamber size 270x400x125, sealing bar size 315mm 240V, 0.45kw
1	Contact Toaster Grill 8slice 10amp, smooth plate
1	Toaster Pop-Up 6 Slice Roband+ 3150 Watts, 15 Amp Plug, 410Wx230Dx295Hmm
2	Scales Digital 5Kg x 1Gr - batteries
1	Scales Platform 5Kg x 20gr
6	Spoon Basting S/S 45cm Plain
6	Spoon Basting S/S 34cm Plain
4	Spoon Basting S/S 39cm Perf
8	Tray Non-slip round black 35mm
4	Docket Spike Chrome
2	Bell Counter Chrome Squat
2	Cutlery Box 4 Compartment boxes
20	Salt & Pepper Shaker S/S 18/10 10cm
2	Mill Pepper Wood 300mm Mahogany
10	Jug S/S 1.5Ltr with Ice Lip Arc+ Handle, Athena Fusion - mirror finish
10	Teapot 2cup zero Japan 450ml+ white porcelain
2	Stockpot S/S 50Litre 18/10 400x400 Elite with lid
2	Stockpot S/S 36.5Litre 18/10 360x360 Elite with lid
1	Stockpot S/S 36.5Litre 18/10 280x270 Elite with lid
2	Saucepan S/S 1.2Ltr 140x80 Elite with lid
2	Saucepan S/S 4Ltr 200x130 Elite with lid

1	Saucepan S/S 5.25Ltr 240x140 Elite with lid
1	Casserole S/S 18/10 17.2L 360x170mm Elite with lid
1	Pasta Cooker S/S 4 inserts
2	Frypan teflon platinum 28cm Al base 4mm HD
12	Frypan black steel 260mm
2	Frypan black steel 360mm
4	Muffin pan non-stick 12 cup
2	Muffin pan non-stick texas 6 cup
2	Loaf pan 250x110x75mm non stick
2	Rolling pin wood 380x70mm ball+ bearings, hardwood
2	Dough Dock 115mm Thermo
1	Dough Divider 6 Wheel
2	Pastry brush 25mm natural - wd hdl
2	Pastry brush 50mm natural - wd hdl
1	Dough scraper 150x75mm plas hdl
1	Cutter set round plain 11 piece
2	Piping bag thermo standard 250mm
1	Piping bag thermo standard 400mm
1	Piping tube set thermo plain 3-15
1	Piping tube set thermo star 3-15
2	Juicer Citrus S/S Hand Squeeze
3	Bowl S/S Standard 160x55mm 600ml
3	Bowl S/S Standard 195x63mm 1.1Lt
3	Bowl S/S Standard 235x75mm 2.2Lt
2	Bowl S/S Standard 285x95mm 3.6Lt
4	Bowl S/S Standard 370x120mm 8.0Lt
2	Bowl S/S Standard 445x135mm 13.0Lt
1	Strainer Conical 18/10 W/Mesh 22cm
1	Strainer Conical S/S 30cm Coarse
1	Strainer Conical S/S 25cm Fine
1	Strainer 18/8 140mm Gourmet
1	Skimmer Shovel Fine Mesh 160mm S/S
4	Ladle S/S 60ml 1 Piece
4	Ladle S/S 120ml 1 Piece
4	Ladle S/S 240ml 1 Piece
2	Ladle S/S 360ml 1 Piece
1	Ladle S/S 480ml 1 Piece
2	Spoon Wood H/D 250mm/10"
2	Spoon Wood H/D 400mm/16"
2??	Scraper Griddle 110x50mm S/S
2	Spatula Rubber 250Lx80x50mm H/D Heat resistant 220c, Matfer
2	Spatula Rubber 350Lx110x70mm, Silicon Head, Plastic Handle Resistant to 260C, 350mm Length
2	Egg Turner Non Stick
1	Whisk 25cm French S/S Sealed
1	Whisk 35cm French S/S
1	Whisk 40cm French S/S Sealed
2	Whisk 35cm Piano S/S Sealed
10	Tongs S/S 25cm H/D
4	Tongs S/S 30cm H/D
2	Tongs S/S 40cm H/D
1	Blowtorch Professional 80ml

1	Piping Bag Disposable Polyprop+
1	Cutting Board 250x400x13mm White PE
1	Cutting Board 530x325x20mm Red PP
1	Cutting Board 530x325x20mm Brown PP
1	Cutting Board 530x325x20mm Yellow PP
1	Cutting Board 530x325x20mm Blue PP
1	Ice Cream Dipper No 20 Anti Freeze
1	Ice Cream Dipper No 24 Anti Freeze
1	Ice Cream Scoop No 20 Cater-chef
4	Scoop Alum. Round 16x8cm 12oz
1	Funnel Thermo D180x200mm White
1	Funnel Thermo D105mmx125mm White
1	Measuring Spoon Set 4Pce S/S
2	Grater 4 Sided 240mm Tube Hdl 18/10
1	Grater Flat 'Microplane' Crse Yello New Artisan Series
2	Grater Zester 'Microplane' Yellow 21cm S/S Blade
1	Masher Potato Wd Hdl 55cm
1	Food Mill 320mm 18/10 w/3 Blades Paderno Blades size 1.5,2.5 & 4.0mm
1	Egg Slicer S/S wires
1	Scissors Kitchen ABS Handle
1	Shears poultry 25cm Barrel Spring
1	Can Opener Magician White
1	Can Opener Bonzer Standard S/S base plate & clamp, can size up to 36cm, 415mm shaft
12	Pizza Tray Aluminium 230mm
15	Pizza Tray Aluminium 305mm
2	Pizza Tray Aluminium 350mm
2	Pizza Cutter 10cm blade S/S P/Hdl
2	Oven Mitt 380mm Flameguard Cater-rax fire-resistant
6	Thermometer Fridge/Freezer -30to 30C 75mm Dial
1	Thermometer Meat Silicone Dial+ 120-200c, withstand heat to 500cF, NSF certified
2	Timer Electronic Big Digits W/Clip Up to 99 minutes
2	Dredge Salt S/S 285ml Black
2	Dredge Fine Mesh S/S 285ml W/Hdle
4	Sauce Bottle 250ml Clear with cap
10	Sauce Bottle 480ml Clear with cap
4	Sauce Bottle 720ml Clear with cap
4	Container Rect. 500ml Tellfresh+ 135x100x68mm
4	Container Oblong Tall 1.75Lt Tellfr+ 207x99x133mm Made up of 1 x Ctns of 4
2	Container Rect. 10Lt Tellfresh + 373x270x135mm
36 (3 doz)	Tea Towel 100% cotton 71x46cm stripe
2	Sandwich Guard S/S
1	Fish Tweezers
100	Classic Gourmet 290mm Flat Plate+
100	Classic Gourmet 270mm Flat Plate+
100	Classic Gourmet 170mm Flat Plate+
100	Classic Gourmet 260mm Deep Plate
30	Butter Tub White 60mm
15	Egg Cup Footed Bistro

20	Chinese Rice Spoon Bistro
10	Sugar Satchel Holder bistro
10	Jug China 150ml Bistro
6	Jug China 300ml Bistro
108 (9doz)	Bogart Table Knife 18/10
108 (9doz)	Bogart Table Fork 18/10
108 (9doz)	Bogart Dessert Fork 18/10
108 (9doz)	Bogart Soup Spoon 18/10
108 (9doz)	Bogart Dessert Spoon 18/10
36 (3doz)	Bogart Soda Spoon 18/10
10	Stand for Wine Bucket Ti70894 Ch
150	Wine 318ml Audience Schott Zwiesel
12	Flute 250ml Audience Schott Zwiesel
24	Old Flash 311ml Lexington Libbey
36	Hi Ball 310ml Lexington Libbey
24	Hi Ball 266ml Lexington Libbey
6	Brandy Balloon 355ml Citation Libbey
12	Squall 444ml Libbey
6	Martini 245ml Ypsilon
24	Shot 30ml Tall Crisa
12	Irish Coffee 252ml Libbey Plain
2	Jigger Acrylic 15/30ml Registered Approved and certified for commercial use
18	Speed Pourer Black Tru Pour
6	Speed Pourer Plastic Black
1	VacuVin Wine Saver + Two Stoppers
3	Champagne Stopper Chrome
2	VacuVin Wine Stopper Set 3
2	Bottle Opener 18cm Bar Blade S/S
4	Waiters Friend "4 Uses" Serr. Blade
1	Muddler Crushing Stick Plastic 21.5cm long x 3.5cm dia. Ridged edges around the base
2	Bar Spoon Muddling S/S 280mm
2	Tongs Ice S/S H/D 155mm
2	Hawthorn Bar Strainer S/S
2	Knife Paring 8cm Pointed Black Hdl
2	Cutting Board 150x250x10mm White PP w/Hdl
2	Cocktail Shaker Glass 475ml Libbey+ to suit tk07950 & ti70950-B
2	Cocktail Shaker S/S Base Only
1	Speed Rack 6 Bottle S/S 560Wx100Hx100Dmm
4	Cake Stand S/S 300mm dia x 190mm h High Profile
2	Cake Cover Acrylic 300mm Dome Style
2	Pastry Server S/S Luxor
1	Glass Washing Unit 3 brushes
2	Bar Caddy 4 Comp Black Plastic with Lid, 500mmx160mmxH95mm
4	Peeler Universal Stainless Steel Westmark
1	Slicer 300mm Belt Driven 'Brice' Safety Guard Around Blade For Safety When Cleaning, Built In Sharpening Device, Slicing Capacity, 240mmW, 215mmDiam, 0-13mm thickness
108 (9doz)	Bogart Tea Spoon 18/10
108 (9doz)	Bogart Dessert Knife 18/10
1	Strainer Conical S/S 30cm Fine 18/8

3	Spoon Basting B/H 29cm plain
4	Bin Rubbish Slim Jim 87L 50x27x76cm
4	Ingredient Bin 79 litre white + sliding hinged lid 74x33x71cm mobile
2	Steam Pan 1/1x100mm S/S 530x325mm
4	Steam Pan 1/1x65mm S/S 530x325mm
4	Steam Pan 1/1x150mm S/S 530x325mm
4	Steam Pan 1/1x65mm S/S 320x264mm
2	Steam Pan 1/2x100mm S/S 321x264mm
8	Steam Pan 1/3x100mm S/S 321x177mm
6	Steam Pan 1/6x150mm S/S 175x161mm
8	Steam Pan 1/9x65mm S/S 176x108mm
4	Steam Pan 1/9x100mm S/S 176x108mm
2	Steam Pan 1/1x65mm Black
2	Steam Pan 1/1x65mm S/S Perforated
4	Steam Pan Lid 1/1 F/size S/S
2	Steam Pan 1/3x65mm S/S 321x177mm
4	Chafer Economy F/Size with F/S Pan
2	Baking Sheet Alum. 530x320x25mm 1/1 Gastronorm size
4	Baking Sheet Alum. 318x217x20mm
2	Baking Sheet Blue Steel 530x325x15
4	Tray Plastic Grey 45x35cm
2	Wok Pan Iron 300mm Sgle Wood Handle

<b>Trade Training Kitchen Inventory</b>	
<b>Quantity</b>	<b>Description</b>
6	KCGFG800 – Zanussi – JL Lennard – Range
2	double door x HPS2GDSS – Pearl – Williams – Fridge
1	LPS2SDSS – Pearl – Williams – Freezer
1	HO1U – Opal – Williams – Undercounter Fridge
1	BM20AT – Paramount – Moffat – Planetary Mixer
1	RN8406G LS – Waldorf – Moffat – Cook top
1	FN8120G-L – Washtech – Moffat – Fryer
1	four tray x CBMH4.M – Culinaire – Stoddart – Bain Marie
1	R301 Ultra – Robot Coupe – Food Processor
1	CM61 – Rational – Comcater – Combi Oven
3	DEC11E – MenuMaster – Comcater – Microwave Oven
1	BC150/175 – 30281 – Zip Heaters – Hydrotap
1	SWF1076 – Simpson – Washing Machine
1	OR60SDBGFX-1 – Fisher and Paykel – Cooker
1	D5434W – Asko – Dishwasher
1	WRJ911US – Electrolux – Range hood
1	S15 – Roband – Salamander
1	CC-2V15A – Boema – Coffee Machine
1	M2 – Moffat – Washtech – Dishwasher
1	NS250 – Roband – Noaw – Slicer

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Café Combi Oven

Café Stove



Café Bain-marie

Café Cook Top

Café from Entry



Café Kitchen left side

Café Servery



Pizza Oven and Dough Mix