



Cooking Sorted

Issue 7

Words of the Wise

Ratnesh Chand our newly promoted Product Champion talks about the importance of cool rooms for hotels and resorts in Fiji

How to keep it fresh for longer?

The importance of having cool rooms for storing fresh produce at restaurants.

World Happiness Day Celebrations

All the team members met for a morning coffee to discuss how we could make our work a happier place.

Cakes and Cooling

In the competitive world of bakeries, presentation plays a crucial role in attracting customers and driving sales.

A Sweet Delight

Fiji's tourism industry is in for a treat with the upcoming launch of a game-changing dessert option

WORDS *of the* WISE

As a product champion in the field of cool room solutions, we take immense pride in our ability to provide the best and most reliable solutions for all your cooling requirements. With a track record that speaks for itself, we have successfully installed cool rooms in major supermarkets and resorts across Fiji, solidifying our position as industry leaders in delivering exceptional results.

Our expertise in designing and installing cool rooms has made us the go-to choice for some of the largest supermarkets in Fiji. By understanding their unique needs and challenges, we have created customized cool room solutions that optimize storage capacity, energy efficiency, and temperature control. Our installations not only meet the stringent requirements of these supermarkets but also contribute to the seamless and efficient operation of their businesses. Furthermore, our success extends beyond supermarkets. We have also established a strong presence in the resort industry, delivering top-notch cool room installations to multiple resorts across Fiji.

Custom Designed Open Deck Display Cabinet with Marble Top designed and built by Altitude Refrigeration



Ratnesh Chand

*Altitude Refrigeration Solutions -
Product Champion*

How to keep it fresh for longer?

Supermarket fresh produce coolers are refrigeration units designed to maintain the temperature and humidity required to keep fresh produce fresh and safe for consumption. These coolers are typically located in the produce section of a supermarket, and they are essential for preserving the quality and freshness of fruits and vegetables.

There are several types of fresh produce coolers available, including:

1. Reach-in coolers: These are small, stand-alone refrigeration units that are typically used to display pre-packaged fruits and vegetables. They are designed to maintain a constant temperature and humidity level, and they often have glass doors or other display features to allow customers to view the produce easily.
2. Walk-in coolers: These are larger refrigeration units that are typically used to store bulk quantities of produce. They are designed to maintain a constant temperature and humidity level, and they often have shelving or pallets to allow for easy storage and access to the produce.
3. Open-air coolers: These are refrigeration units that are designed to display products in an open-air environment. They are typically used to display items such as fresh herbs or berries and are designed to maintain a constant temperature and humidity level while allowing customers easy access to the produce..

Maintaining a constant temperature is essential for ensuring the quality, safety, and customer satisfaction of fresh produce in a supermarket. This requires proper refrigeration equipment, temperature monitoring, and regular maintenance and cleaning of the equipment to ensure that it is functioning properly.



**Need a
quotation?**
Talk to us today

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World Happiness Day Celebrations

World Happiness Day is celebrated on March 20th every year to recognize the importance of happiness and well-being as universal goals and aspirations in the lives of people around the world. The United Nations declared March 20th as World Happiness Day in 2012 to promote and spread the message of happiness, and to encourage individuals, organizations, and governments to take action toward achieving greater happiness and well-being for all.

On theme this year *Be Mindful, Be Grateful, Be Kind*, we decided we needed to meet at a location different from our normal setting and talk about things we were grateful for.

We found this to be an opportunity in getting to know our work colleagues even better. Knowing the people we work with, makes work more lucid and avoids a lot of friction.





Cakes and Cooling

In the competitive world of bakeries, presentation plays a crucial role in attracting customers and driving sales. To showcase your delectable creations in the most appealing and professional manner, investing in a high-quality cake showcase is essential.

When it comes to showcasing your cakes and desserts, we offer the perfect blend of quality, customization, and functionality. Our cake showcases not only enhance the visual appeal of your creations but also provide optimal preservation, durability, and versatility. Elevate your bakery business and leave a lasting impression on your customers with Altitude's exceptional cake showcases. Invest in a cake display, and watch your cakes take center stage, enticing customers to indulge in the deliciousness your bakery has to offer



T&C Apply

Cake Showcase

Square Heated Glass Front
1200 x 660 x 1200mm
Black Trim & Shelving
Glazed front with heated wire filaments
Lighting over each level
Sliding rear glass doors
Easy to clean

WAS
\$5,500

NOW
\$4,400



A Sweet Delight

Fiji's tourism industry is in for a treat with the upcoming launch of a game-changing dessert option. This innovative machine is designed exclusively for catering businesses and meets the demand for affordable and versatile dessert options.

With Fiji's diverse market in mind, The Ice Cream Factory offers an array of flavors, from classic vanilla to vegan coconut. It empowers culinary creativity, allowing businesses to craft unique soft-serve delights that showcase Fiji's cultural heritage.

Prompt service is essential in the catering world, and this is exactly what we deliver. Supported by a dedicated team, repairs, and maintenance are promptly addressed, minimizing downtime and maximizing revenue potential.

Affordability is another crucial feature. The Soft Serve Ice Cream Machine is designed to be cost-effective, reducing wastage and energy consumption while maintaining high-quality dessert offerings.

Excitement is mounting as the Ice Cream Factory prepares to make its debut. Stay tuned for the official launch announcement from Pacific Kitchens & Catering Equipment and be among the first to redefine Fiji's dessert landscape.

Prepare to revolutionize your catering business and delight tourists with irresistible soft-serve creations. The Ice Cream Factory is set to transform Fiji's tourism dessert scene.

