



PACIFIC KITCHENS
& CATERING EQUIPMENT

Cooking Sorted

Issue 9

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the Showroom update

Ana Tawawa, the showroom coordinator at Pacific Kitchens and Catering Equipment, is brimming with excitement as she witnesses the gradual emergence of our new showroom. As Ana takes charge of the showroom project, she prepares for the unveiling of a stunning exhibition of commercial kitchen equipment. This impressive collection will include state-of-the-art ovens, ranges, fryers, and other essential cooking equipment.

Complementing these offerings, a diverse selection of refrigeration equipment such as refrigerators, freezers, walk-in coolers, and beverage display units will also be showcased. This comprehensive presentation will serve as a one-stop solution for chefs, restaurant owners, and catering professionals seeking top-quality equipment for their culinary ventures. With just a few months until completion, Ana's positive outlook is fueled by the anticipation of what lies ahead.

Pacific Kitchens' journey from a small office to its current state, a conjoined warehouse, workshop, showroom, and office space has been nothing short of remarkable. Ana reflects on this growth with deep appreciation, recognizing the company's commitment to meeting the evolving needs of their clients while providing a comprehensive experience encompassing sales and service.

This purpose-built space will offer a hands-on experience, allowing chefs, restaurateurs, and industry experts to explore and compare a wide array of premium equipment. Anchored by Ana's passion and dedication, Pacific Kitchens is poised to make a significant impact on the industry and provide exceptional service to its valued customers.



Ana Tawawa
Showroom Coordinator





Meet Lino

The Bar Captain at Sailors Beach Fiji

As the bar manager of Sailors Beach Fiji, Lino is thrilled to share his enthusiasm about one of the most prestige bar equipment - the remarkable beverage cooler from Altitude. Having had this appliance for some time now, it has truly revolutionized the way they store and serve drinks, providing exceptional convenience, efficiency, and an unforgettable experience for their valued guests.

One of the standout features of the beverage cooler is its ample storage capacity. With spacious compartments, they are able to accommodate an extensive range of beverages, from chilled water and sodas to various juices, beers, and specialty drinks. This increased capacity ensures that they have a diverse selection readily available, allowing guests to choose their favorite refreshments with ease.

The cooling performance of the beverage cooler is very efficient. Equipped with advanced temperature control technology, it ensures that each beverage is maintained at the perfect temperature for ultimate enjoyment. Guests relish every sip, knowing that their drinks are perfectly chilled and ready to satisfy their thirst, even during the hottest days in paradise.

With adjustable shelves and well-lit interiors, the bartenders can locate and serve beverages, ensuring quick and efficient service for the valued guests. The transparent glass doors also provide a visually appealing display, enticing guests with a glimpse of the refreshing choices awaiting them.

At Sailors Beach Fiji, they prioritize sustainability, and the Altitude beverage cooler aligns perfectly with their values. Designed with energy-efficient features, it minimizes power consumption while maintaining optimal cooling performance. By reducing their energy footprint, they contribute to a more sustainable future, all while providing exceptional service to their guests.

Having had the beverage cooler for some time now, Lino couldn't be more delighted with the positive impact it has made on their bar operations. Cheers to memorable moments and exceptional refreshments in their tropical paradise!

Lino

Bar Manager - Sailors Beach Fiji



Keeping it fresh for longer

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Sailors Beach Fiji, renowned for its exceptional culinary offerings, has achieved new heights with the addition of a glass door single door cooler. Sous Chef Mohammed Sahid and the entire team are thrilled with the remarkable impact this cooler has had on their kitchen operations.

The glass door has revolutionized stock tracking and meal preparation, providing unparalleled convenience and efficiency. Even during the bustling busy season, where they serve 70 to 80 meals daily, the cooler's temperature maintenance surpasses expectations despite frequent door openings.

The cooler's sturdy shelves have impressed Sailors Beach Fiji, effortlessly accommodating their demanding workload.

Sous Chef Mohammed Sahid is amazed by their strength and durability, which have greatly enhanced the kitchen's organization. With the single door cooler, Sailors Beach Fiji excels in delivering exceptional dining experiences with precision and ease.

This success story serves as a testament to their commitment to culinary excellence and innovation.

Mohammed Sahid
Sous Chef - Sailors Beach Fiji



Your Bar. Essentials



**Sound Proof
Blender**



**Double-head Milk
Shake Machine**



**1L Stainless Steel
Electric Juicer**










**Undercounter
Back Bar**



**Upright Beverage
Cooler**



60kg Ice Machine

-  High Resolution LCD Screen
-  Full Foam Insulation
-  Auto Self-Cleaning Function
-  Food Grade Injected Large-capacity Ice Bin
-  Lower Power Consumption
-  Quick Making & Ice thickness adjustable
-  Lower Noise

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\$600

Limited Stock Available
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In the vibrant world of mixology, Sailors Beach Fiji's bar maestro, Lionel, takes center stage. With the recent installation of a new ice machine, his life behind the bar has transformed, allowing him to serve up delightful concoctions during happy hours with ease. Let's explore the advantages Lionel has experienced in his bar operations since the arrival of the new ice machine.

- **Enhanced Efficiency:** With a steady ice supply, Lionel can effortlessly craft multiple drinks simultaneously, reducing waiting times and ensuring smooth service during peak hours.
- **Consistent Quality:** The ice produced by the new machine maintains exceptional quality, allowing Lionel to serve consistently chilled beverages and preserve the flavors of each drink.
- **Hygiene and Safety:** The advanced features of the machine prioritize hygiene with improved filtration systems and automated cleaning cycles, ensuring a healthier bar environment.
- **Increased Productivity:** With the machine taking care of ice production, Lionel can focus on perfecting his craft, engaging with customers, and exploring new cocktail recipes.



Lionel

Bar Tender - Sailors Beach Fiji

