

A professional kitchen scene with stainless steel equipment. In the foreground, a pot is boiling on a gas stove. The background shows various kitchen fixtures and a person's hand. The overall tone is bright and clean.

# Cooking Sorted

Issue 6

# the Digest

## **Words of the Wise**

Mr. Robbie Hunt talks about how refrigeration solution has played a major role in shaping the new age tourism in the south pacific

## **Why do you need a dual-zone wine cooler?**

Why you need a dual zone wine cooler?

## **Unlock your Full Potential**

We've partnered with the Fiji National University recently to enhance some of our selected service teams.

## **Big Vinaka Ladies**

The women's involvement in the industry

## **The new bakery cabinets**

Introducing a new range of bakery display cabinets; made to blend into any theme of space.

## **Sarj Says**


Chef Sarj talks about the importance of proper refrigeration.

## **The Kitchen Plan**

All the places you can use refrigeration at your kitchen.

## **Need Cooling?**

The specialists in cooler and freezer rooms.



The South Pacific tourism industry has been growing rapidly, with an average growth rate of 7% per year. This means that there is a great demand for refrigeration products in this area. In fact, there are many tourists who visit The South Pacific countries specifically to enjoy their tropical climate and beaches. As such, it is important for the operators to keep food fresh while they are there so that they can enjoy it without having to worry about spoilage or foodborne illness.

It's also important for businesses in this industry—such as restaurants and hotels—to have adequate cooling systems in order to ensure compliance with health standards while also maintaining high-quality service standards.

# Words of the Wise

Passion is an internal motivator, driving one's values, driving one's intrinsic, unique desires & goals. It's an energy that comes from within, it is not forced on us from the outside. It's a passion that keeps us up late at night, learning the latest technology. It's a passion that gets us up each morning to go to work. I have been in the refrigeration and air conditioning industry for 40 years and I remain passionate about this industry sector. It is a pleasure to be able to lead our team of highly motivated staff members, coaching and mentoring each and every one to do our best, each and every day, watching them go about their duties at Altitude with passion.

**Robbie Hunt**

*Altitude Refrigeration Solutions - Technical Director*



**Why do  
you need a  
dual-zone  
wine cooler?**



A dual-zone wine refrigerator allows you to precisely control the temperatures of your various wines, which ensures perfect preservation. As wine ages, it becomes more and more delicate. Even the smallest environmental change can disrupt the wine aging process and will be a detriment to your valuable investment.

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With two independently controlled temperature zones, it's like having two separate refrigerators in one. If you have limited space, this is the ideal wine storage solution. Additionally, dual-zone wine coolers tend to have a wider temperature range, which allows you to choose precisely the temperature you want your wine stored. When precision is key, a dual-zone wine refrigerator is an efficient and space-saving means to age your wines.



# Wine Cooler

- Two cooling zones with the possibility to set different temperatures in each of them.
- Black powder-coated housing, frameless tempered glass door with stylish stainless steel handle.
- Static cooling supported with a fan, automatic defrosting, chiller located at the back of the cooler.
- LED light at the top of the chamber.
- Digital display and electronic thermostat.
- Temperature displayed in degrees Celsius, possibility to switch to Fahrenheit.
- 4 adjustable non-slip feet.
- Dimensions 696(W) x 481(D) x 827(H)
- 36 Bottle hold Capacity



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# Unlock Your Full Potential



It is always our goal to provide the best possible service to our customers, but sometimes the need for specific expertise can complicate the process. When we identified a need for more skilled technicians who could work on a variety of different refrigeration equipment, we knew that our own company alone was not going to be able to provide what was needed. To ensure that we were able to provide a full range of services, we decided that it would be necessary to offer an apprenticeship program with Fiji National University in order to enhance our technician's skills.

On-site training is always our first choice when it comes to preparing fresh technicians for their jobs, but not everyone has access to a commercial kitchen or other large-scale refrigeration equipment. The apprenticeship program will prepare students with theory and practical knowledge so that they are ready for any situation when they do enter the workforce. This will help us make sure that we are taking full advantage of their potential, while also helping us stay competitive in the industry by offering affordable prices and high-quality service.

Moving forward, having more skilled technicians will allow us to expand the variety of refrigeration equipment we are able to service, which in turn will give us greater flexibility and better offerings for our customers. We're very excited about this opportunity!



# introducing the new

## Bakery Display Cabinets



- GlassMax canopy with Mitrex frame
- Adjustable height and tiltable shelves
- Swivel and lockable castors
- Flush finished base
- Slim LED under-shelf lightning
- Units available for cooled, chilled, and heated

As a Chef, I know how important refrigeration is to any commercial kitchen. It's not only crucial for keeping food fresh, but it's also an essential part of being able to actually get the food ready in the first place. I've worked in kitchens with too little refrigeration equipment and I've seen what a nightmare it can be when there isn't enough space to store everything that needs to be stored.

I've even had to work under circumstances where the equipment was just too old. Refrigerators don't last forever, but it's worth noting that they do start to wear out after about seven years. This is why it's so important for businesses that rely on refrigeration to make sure they're getting the best equipment available at all times. The problem is that sometimes we have other factors involved that can get in the way of getting quality equipment on time.

The first problem we have is money—refrigerators can be expensive! Those who are responsible for buying these things aren't always thinking about quality first, they're thinking about how much they can get away with spending while still making sure they have enough money left over for other things like labor and food costs. As anyone who knows anything about refrigeration knows, though, you usually get what you pay for.

Pacific Kitchens & Catering Equipment is definitely one of those businesses where you get what you pay for and more. You really do get a great product for an affordable price, and dependable features.

**Chef Sarj**

*Decorated Executive Chef*



**Sarj**  
*Says*

# big Linaka Ladies



Women matter in so much in the air-con and refrigeration industry. It's a fact. They're half the population, right? But we don't often hear about them in this industry. We're not sure why, but we've got a few ideas. Maybe it's because women are still considered "the fairer sex" or "the weaker sex" (or maybe even both). Whatever the reason, it's time to change that!

Women have been making a huge impact on our industry for years, and they're not going anywhere anytime soon. They have incredible talent and skill that can only enhance the way we do business—but it's up to us to give them opportunities so that they can show what they're capable of doing.



*From Left: Shamma Nisha (Accountant), Lizette (Director Finance), Sazita (Human Resource), and Ana (Showroom Supervisor)*

So how do we start? Well, for starters: stop thinking about women as people who just want to be treated like men. Stop thinking about them as people who want jobs just like men do—because this isn't true! Women want jobs that allow them to express themselves using their unique qualities and skillsets—just like men do! Women want jobs that give them flexibility so they can take care of their families without sacrificing their careers (and vice versa).

**HAPPY  
INTERNATIONAL  
WOMEN'S DAY**





# Kitchen

the

plan



Planning to build a commercial kitchen? Do you need a premium range of kitchen equipment that will suit all your specific needs?

The Kitchen Plan is one of the most important parts of Cooking Sorted. It shows you all of the places in your kitchen where Pacific Kitchens and Catering Equipment can be of your need.

[CLICK HERE](#)

# Need Cooling?

## Custom Made Coolers or Chillers

Keep your food fresh and your kitchen organized with our high-quality cooler and freezer rooms! With our advanced climate-controlled technology, you can keep your ingredients at the perfect temperature to ensure optimal freshness. Whether you need a cooler or freezer room for your restaurant, bakery, or grocery store, we have the perfect solution to suit all of your needs. Make sure your kitchen is running smoothly and efficiently with our top-of-the-line cooler and freezer rooms.



If you're looking for commercial kitchen equipment like refrigeration, we can help you throughout your entire process from installation to maintenance. Whether you're just getting started or need more advanced equipment, we've got what you need. Our experienced technicians will make sure your new installation looks as sleek as possible—no matter how big or small it is—and our maintenance staff will be there for you when you need them to keep everything running smoothly.

## Anish Kumar

Sales & Development - PKCE

☎ +679 9989522

✉ sales@pkce.com.fj

## Ashneel Raj

Sales & Development - ARS

☎ +679 9980406

✉ sales@altituderefrigeration.com.fj

## Ana Tawawa

Showroom Co ordinator

☎ +679 9989528

✉ showroom@pkce.com.fj

## Dennish Chand

Marketing Co ordinator

☎ +679 9989537

✉ marketing@altituderefrigeration.com.fj

# Talk to us today!



**PACIFIC KITCHENS**  
& CATERING EQUIPMENT