

Vito is passionate about quality food, customer service & AUSTHEAT!



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Vito's Café in Brisbane's Everton Park is all about delighting customers with top quality food, great customer service, a taste of Italy, and a whole lot of passion!

"I came to Australia when I was 21, and it's been my dream to own my own café", Vito passionately explains. "I've got over 15 years hospitality experience, and I believe in top quality products, outstanding customer service, with a relaxing ambience that makes everyone (customers and employees alike) feel like part of the family".

"I came from a large traditional southern Italian family, and my café provides authentic Mediterranean style breakfast and lunch", Vito added.

Vito's Café is a modern Italian café providing unique flavours to the north side of Brisbane. He serves an extensive breakfast menu, Vanilla Waffles, Salmon Benedict, Frittatas, Poached Eggs in Purgatory to name a few. For lunch he has the highly recommended Antipasto Roll Up, Gourmet Burgers, Calamari, Chicken Panino, and Baguettes, plus all the extras: sweet potato chips, avocado, mushrooms, chipolatas and ice cream.

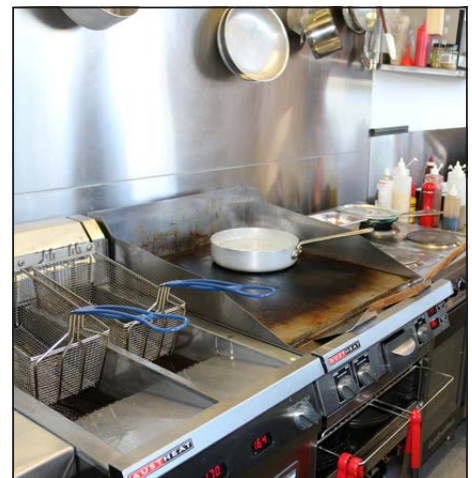
Vito is equally passionate about his equipment too. "I chose the electric **Austheat** based on my experience in the industry plus my own research and talking with other business owners. I found the savings amazing in comparison to gas equipment, in fact the solution saved me \$20,000 on gas connection", Vito explained

"I originally was going to install all gas but the cost for this was extremely expensive. I then looked at the option of putting in electric and Hospitality Superstore introduced me to **Austheat**. The cost to install and setup was greatly cheaper.

But I wanted to wait for my first power bill before I started to get too excited. Once I received my first power bill, I was completely surprised at how low the bill was (considering I have the **Austheat** and other electrical items on all day)". Vito continued.

Vito operates an **Austheat AF812 deep fryer, and an AHT860 Hotplate/Grill**. "I use both these all day, and have opted to do my pan work and grilling on the **AHT860**. They are both fast and efficient.

"The **Austheat electric fryers and hotplate/grill** allows efficient, smooth running of my busy kitchen and they are very economical to install and operate! I can quickly switch between cook and idle temperatures to conserve electricity and the recovery rate when I switch to cook is fast" Vito continued, "I would recommend **Austheat** to any café/restaurant".



The Austheat range comprises Freestanding Electric Fryers and a Hotplate/Grill



- 1 Includes a range of freestanding electric deep fryers & griddle/hotplate.
- 2 Dual thermostat control - quick switching between two temperature settings (cook / idle) and back-up thermostat.
- 3 Easy to clean with lockable swing back elements and smooth, open square tank.
- 4 Cleaner, cooler kitchen as electric fryers don't consume oxygen or emit unused gases.