

PCC UPDATED GUIDELINES





GUIDELINES



GENERAL INFORMATION

•DATES and VENUE

Competition Dates August 1 – 4, 2018
Competition Venue SMX Convention Center

•OPENING HOURS

1. For visitors August 1 – 4, 2018 (10:00AM – 7:00PM)
2. For competitors August 1 – 4, 2018 (7:00AM – 7:00PM)

Registration starts at 7:00AM

•ADMISSION

3.1 For competitors

- ✓ Admission to the competition is considered official only upon completion of all required documents and payments as stipulated in the rules and regulations of the competition.
- ✓ Complimentary entrance badges subject to guidelines stipulated herein.



3.2 For visitors

Registered visitors of World Food Expo are allowed entry into the PCC.

ENTRANCE FEE: PHP 200.00

AGE REQUIREMENT: 16 YRS OLD AND ABOVE ONLY

Student group visitors interested in visiting WOFEX must be pre-registered to enable proper scheduling of the visit.

4. CONTACT INFORMATION

Philippine Culinary Cup

Email : philippineculinarycup@gmail.com

Website : www.philippineculinarycup.com

Facebook : Philippine Culinary Cup

Venue

SMX Convention Center

Seashell Lane Corner Coral Way, SM Central Business Park Bay City, Pasay City
(next to SM Mall of Asia)

Organizers

PEPTarsus, Corp.

72-C E. Abada St., Loyola Heights, QC

Tel. Nos. : +63 2 9291576

Email : info@peptarsus.com

Website : www.PEPTarsus.com

Contact Person : **Mr. Paulo Domingo**



AWARDS & CERTIFICATES

CERTIFICATE of PARTICIPATION: A Certificate of Participation will be presented to all competitors.

MEDALS and CERTIFICATES of AWARDS:

The respective Medals and Certificates of Awards will be presented to any competitor who attains the following points:

GOLD with Distinction	100 points
GOLD	90 – 99 points
SILVER	80 – 89 points
BRONZE	70 – 79 points

SPECIAL AWARDS

OVER-ALL CHAMPION FOR PROFESSIONAL

Presented to an Establishment who accumulates the highest number of points in Twelve (12) different categories (K1-K10 & P1- P6)

- Only the Highest Medal will credit in each Establishment per category.
- Gold with Distinction-10points, Gold-5points, Silver-3points, Bronze-1point



OVER-ALL CHAMPION FOR NON-PROFESSIONAL

Presented to School who accumulates the highest number of points in Twelve (12) different categories (K1-K10 & P1- P6)

- Only the Highest Medal will credit in each School per category.
- Gold with Distinction-10points, Gold-5points, Silver-3points, Bronze-1point

BEST CHEF

Presented to the individual chef who accumulates the highest points in his/her best classes in four (4) Savory Categories (K5-K10).

BEST PASTRY CHEF

Presented to the individual Pastry chef who accumulates the highest points in his/her best classes in four (4) Pastry categories (P1-P6).

Proper Chef Uniform is required for all competitors during acceptance of medals and certificates.



REGISTRATION

Competitors are requested to wear their competitor's badges throughout the competition. Please note that the badges are NON TRANSFERABLE. Lost IDs can only be replaced depending on availability at P200.00 per ID.

All competitors are required to register one hour prior to their respective session. The registration counter will be located at the Loading Dock outside Hall 1.

Individual Competitors participating in more than 1 category:

You need to register for EVERY respective category and please remember to bring your competitors badge as it will not be re-issued.

All competitors must wear proper chef uniform at competition. No logo of establishment should be displayed on the chef jacket.



STANDBY

All competitors are requested to return to the registration counter 15 minutes prior to their respective session to standby.

For Live Cooking Sessions and Live Pastry Cooking

A draw lots will be given to the competitors then to decide which cooking station they will be using. This will take place upon registration.

ALL COMPETITIONS WILL START ON TIME!

BRING-IN COOKING ITEMS

All self-brought cooking items should be unloaded in the loading bay of SMX Exhibition Center which is located at Ocean Drive. This area is for loading and strictly NOT for parking. Please refer to the map for the location of the loading bay.





REMOVAL OF DISPLAYS

All displays must be removed by competitors at the suggested date & time. Please refer to display sheet for different categories. The organizer will not be responsible for any damage or lost items which are not collected by the competitor after the stipulated collection time.

ALL DISPLAYS MUST NOT BE REMOVED UNTIL THE SUGGESTED REMOVAL TIME.
Non-compliance may mean revoking of medals.

- Trash bins will be provided at the closing time for disposal of displays.
- Competitors are highly recommended to standby near their displays before the closing time to avoid mishandling of display by a third party.

REMOVAL of SELF-BROUGHT PLATES

Competitors are requested to come and collect their self-brought plates at 2 intervals.

COLLECTION SCHEDULES:

14:00 15:00 – MORNING SESSION

20:00 21:00 – AFTERNOON SESSION

The organizer will not be responsible for any damage or loss of items which are not collected by the competitor after the stipulated collection time.



ANNOUNCEMENT of the RESULTS

All competition results (except Team Challenge Competition and Live Pastry Competition) will be posted on the results board at the competition area after each session.

DAILY PRIZE PRESENTATION

- ❑ Silver and Bronze medalists of hot cooking, display & live pastry categories will be awarded at the daily prize presentation on the respective days August 1 – 3, 2018 at 5:00PM and August 4 3:30PM.
- ❑ Medals for competitions after 3PM will be presented on the next day.
- ❑ All GOLD medals of all the categories and all medals of Filipino Cuisine, Dream Team Challenge, World of Bread and French Touch Challenge will be presented on the last day, August 4 at 5:30PM, at the Grand Award Presentation Ceremony.
- ❑ All winners are respectfully requested to wear proper chef's uniform with hats for the presentation.



GRAND PRIZE PRESENTATION

Grand Prize Presentation will be held on August 4, 2018, 5:30PM at the Grand Award Stage.

QUESTION and ANSWER SESSION

Competitors are given an opportunity to seek judges' comments on their standard of entry at the competition area after each run of competition. However, the judges' decisions are final and competitors' appeal will not be entertained.

CHEF'S CORNER

- Strictly For Event Sponsors, Foreign Participants, Judges and Organizers only



MISCELLANEOUS

Competitors who have not yet remitted their registration fees are urged to send their payment(s) to the Event Secretariat immediately to confirm their participation.

Should you require any clarification, please do not hesitate to contact us. Please refer such concerns to PEPTarsus, Corp.

CHANGES TO REGISTRATION

Changes in competitors are allowed up 2 weeks prior to competition.

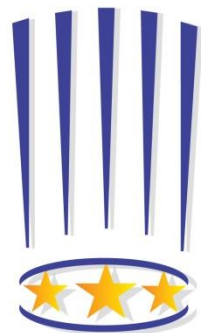
However, because competition slots are limited, it would be unfair for those we do not accept if we allow changes in categories. If an individual or team decides to change categories, it means forfeiture of fees for the original registered category and additional fees should be paid for the new category.



ADDITIONAL GUIDELINES FOR LIVE THEATRE

1. Unless otherwise stated, competitors must supply all food items and the necessary equipment to prepare, cook and serve their entry.
2. A professionally prepared brief menu description card must be provided for all appropriate Live Theatre Classes and placed on your workstation.
3. Competitors must show as many craft skills as possible in front of the Judges. Competitors will be judged on working methods, professional technique, skill, hygiene, timing, balance and quality of flavor, texture and presentation.
4. Competitors are encouraged to seek feedback only after the results are announced.

K



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WORLD
ASSOCIATION
OF CHEFS
SOCIETIES

SAVORY CATEGORIES



Philippine Culinary Cup 2018

IMPORTANT REMINDERS

- * Serve **HOT FOODS HOT** and **COLD FOODS COLD**
- * - PCC marshals will record temperature of the plates when they pick up
- * Keep stations **CLEAN AT ALL TIMES**
- * - Observe proper sanitation
- * - Avoid cross contamination
- * - Wash hands before, during and after competition
- * For success, **PRACTICE** your dish at least 6 times
- * - Sit down and eat your dish to be able to experience what the judges are going to experience, **DO NOT JUST TASTE IT, BUT EAT IT**
- * **REDUCE YOUR WASTE**
- * - Just **BRING WHAT YOU NEED** to the competition, do not bring excess ingredients
- * - Prepare **3 SMALL PLASTIC BINS** and divide your waste into the following:
- * - Line the plastic bins with **BIO DEGRADABLE TRASH BAGS**



BIN 1:
Food Waste:
Fruit and
Vegetable
Peelings, Food
Scraps, Meat and
Fish Bones, etc.

BIN 2:
Plastic
Waste: Dry
Plastic Bags,
Plastic
Bottles, Cups,
Styro, etc.

BIN 3:
Recyclables:
Metal Cans,
Glass Bottles,
Alumimum
Foil



PCC FILIPINO CUISINE CHALLENGE 2018

IMPORTANT REMINDERS

- 1. Do not plate “per person” – PLATING MUST BE FAMILY STYLE – sharing from one unified dish.**
- 2. AVOID UNPRACTICAL SERVING DISHES – stands, swings, heavy and large trays that are difficult to carry and serve from. Keep in mind the server and the guest.**
- 3. SERVE FOOD ALL AT ONCE, do not stagger service. Use all the time permitted and call marshal right before you are ready to serve.**
- 4. CHARCOAL GRILLS ARE NOT ALLOWED, DO NOT SMOKE UP SMX. Just grill to mark and finish in the oven. (POINTS DEDUCTED FOR SMOKY PREP)**

2016 PCC Highest GOLD



2017 PCC Only GOLD







TIPS

- 1. KEEP FOODS LOCAL, AVOID FUSION WITH OTHER CUISINES (Filipino-Japanese, Filipino-American, etc.)**
- 2. AVOID KINILAW unless your seafood is very very ultra fresh! Do not poison the judges.**
- 3. Make foods people like to eat in general. Do not experiment with new flavors and combinations unless you are very confident. Go for tried and tested recipes using superior ingredients, proper cooking techniques and accepted standards of presentation and service.**

GOOD LUCK TO ALL!!!



K1

FILIPINO CUISINE CHALLENGE

Traditional Filipino food cooked professionally, making use of superior ingredients, proper cooking techniques and accepted standards of presentation and service.

Practical Category

Team Competition: Each team must consist of three (3) Chefs.

Rules and Guidelines

To prepare and present a Family Style Filipino Meal good for three (3) persons/portions within ninety (90 minutes).

- One (1) Hot or Cold Starter (i.e. salad, spring roll, soup, etc.)
- One (1) Main Course (i.e. Chicken, Beef, Pork, or Seafood)
- One (1) Starch (i.e. rice or noodle dish)
- One (1) Vegetable dish
- Two (2) sets to be prepared, one (1) set will be served to the judges and one (1) set will be for display

All dishes should be served at the same time, but can all be served earlier than the time allowed

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ Usage of basic stocks is allowed. The sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Every team should have two (2) plates of each dish, one (1) for tasting and one (1) for display. This means a total of eight (8) plates for each team;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Recipes should be made available for the judges (3 Copies);
- ✓ Participants will have to provide their own adaptor, AVR, or transformer if needed;
- ✓ Participants will bring their OWN plates for serving;
- ✓ Each team will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code)
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



K2

YOUNG CHEFS TEAM CHALLENGE

Practical Category

Team Competition: Each team must consist of two (2) Apprentices, 25 years old or younger on the day of the competition. Applications must include a certificate from their school or employer verifying their ages and a photocopy of a valid Driver's License, Passport or Birth Certificate.

Rules and Guidelines

Two (2) Apprentice Chefs must prepare within one (1) hour the following :

One Hot or Cold Appetizer (Seafood) served in three (3) plates
One Hot Main Course (Chicken) served in three (3) plates

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on the plate must be edible;
- ✓ Fish portions may be brought ready to cook (de-scaled, filleted, and skinned but not cut);
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of six (6) plates per team;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Recipes should be professionally prepared and made available for the judges (**3 Copies**);
- ✓ Participants will provide their own adaptor, AVR or transformer, if needed;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Each team will be allowed to bring three (3) helpers to be stationed backstage during the actual competition. Event IDs will be issued to the respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



K3

DREAM TEAM CHALLENGE

Practical Category

Open to Hotel, Restaurants, Catering, and Culinary institutions

Team Competition: Each team must consist of four (4) competitors from the same hotel, school / organization. One (1) Team Captain, two (2) Chefs and one (1) Pastry Chef. *(Team captain not allowed to cook. But can coach and will serve their finish product to the judge)*

Appetizer, Main Course, and Dessert main ingredient will be sponsored by HIGHTOWER Condiments will be provided by McCormick

Rules and Guidelines

To prepare and present a three-course menu for three (3) persons within 120 minutes:

Appetizer- *Create Appetizer using **Scallops U-10***
(should be served within 90 minutes)

Main Course- *Create dish using **Duck Breast***
(should be served within 110 minutes)

Dessert- *Create any dessert using **Peaches, HACO Panna Cota or Crème Brulee*** (should be served within 120 minutes)

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



Scallops U10 USA:

- ✓ **1 pack per team**
- ✓ **5pcs per pack**
- ✓ **approximately 300g-400g per pack**

Strip Peaches:

- ✓ **1 pack per team.**
- ✓ **Approximately 1 kg per pack**

<U.S. Duck Breast>

- ✓ **Maple Leaf Brand**
- ✓ **2 packs per team (1pc. per pack)**
- ✓ **approximately weight is 200-250grams each pack**

Scallops and Duck Breast Supplier:

Hightower Inc.

5/F Ramon Magsaysay Center Building,
1608 Roxas Boulevard, Manila 1004
Philippines

T: +632 354-0984

Badette- +63 9257881884

Babydoll Miñoza: +63 925 788 1922



IMPORTANT REMINDERS:

- ✓ Remember that cold food should be served cold and hot food should be served hot.
- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ Usage of basic stocks is allowed. The sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of nine (9) plates for each team;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Each team will provide the judges with a menu.
- ✓ Recipes should be made available for the judges (**3 Copies**);
- ✓ Participants will have to provide their own adaptor, AVR, or transformer if needed;
- ✓ Participants will bring their OWN plates for serving;
- ✓ Each team will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code)
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



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UNI-FAB
METAL INDUSTRIES

Going Beyond Satisfaction.

SWEETLINK

K4

SOUS VIDE COOKING

<Seafood and Meat>

Practical Category

Team Competition: Each team must consist of two (2) Chefs.

Rules and Guidelines

- ✓ To prepare 2 main course dishes, one (1) seafood dish and one (1) meat dish, using water as the cooking medium and the thermal water circulator as the cooking apparatus (at least the main ingredient of each dish).
- ✓ Seafood course three (3) plates each to be served to the judges after one (1) hour.
- ✓ Meat course three (3) plates each to be served to the judges after two (2) hours.

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



K4

SOUS VIDE COOKING

<Seafood and Meat>

Specification of the facilities provided at the Modernist Kitchen:

- ✓ Two (2) units Thermal water circulator POLYSCIENCE brand for use with only water. No oils or fats are allowed as the liquid for the circulators.
- ✓ Two (2) units Induction cook top COOKTEK Brand (participants must bring their own induction compatible cookware, no personal cooking stoves or ovens will be allowed)
- ✓ For (4) burner cooktop

For sharing:

- ✓ Two (2) units Vacuum machines (participants must bring their own vacuum bags)
- ✓ Two (2) units Microwave oven
- ✓ One (1) unit Salamander
- ✓ One (1) unit Chiller & Freezer



IMPORTANT REMINDERS:

- ✓ All preparations must be done on site. Vegetables can be peeled but uncut or can't be shape same as to Meat. Fish used must be scaled offsite.
- ✓ All items on plate must be edible;
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (*Helpers should be at least 16y/o and above with proper dress code*);
- ✓ Recipes should be professionally prepared and made available for the judges (**3 Copies**);
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of six (6) plates per team;
- ✓ All competitors have to provide their own cooking utensils for the competition;
- ✓ Participants to provide their own adaptor, AVR or transformer, if needed;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



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K5

U.S. BEEF

<U.S Rib Finger>

Practical Category

Individual Competition: Open to All

U.S Beef meat will be sponsored by U.S. Meat Export Federation (USMEF) during the competition proper.

Rules and Guidelines

Competitors to prepare and present within one (1) hour the following:

- ✓ One (1) Main Course Dish for three (3) persons
- ✓ Western-style with U.S. Beef Rib Finger as the Main Ingredient
- ✓ Dish must be presented in three (3) individual plates
- ✓ Garnish with suitable starch, and vegetables.
- ✓ Appropriate sauce (can be more than one) to be served

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



U.S. BEEF

<Rib Finger Boneless>

Thin strips of beef cut from between individual ribs

approximately 1-1.2 kilo each>

U.S. BEEF Rib Finger SUPPLIER:

Ana Manama

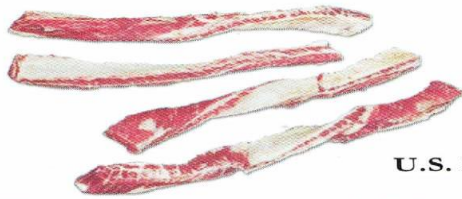
Sales / Marketing Prime cuts

Alternatives Food Corporation

afc_sales@alternatives.ph

Ph: +632 631 7228

Fax : +632 637 3835



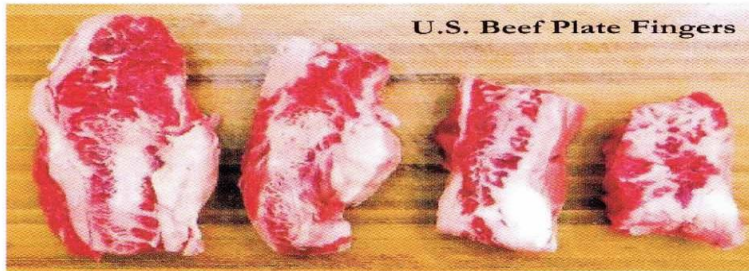
U.S. Beef Rib Fingers

Q What is Intercostal Meat?

A Intercostal meat is the piece of muscle that connects one rib bone to another. They can be derived from or in between the ribs from the Hindquarter or the Forequarter of the cattle.

Intercostal meat are basically muscle pieces that can be found in the Rib section and we name it as Rib Fingers or if it comes from the Plate or Brisket section, we will name it as Plate Fingers.

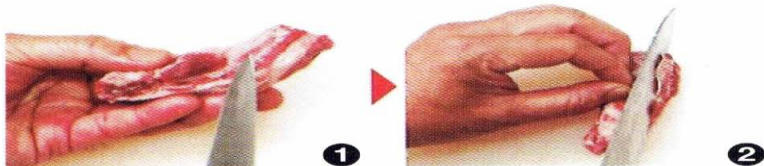
Other calling names for Intercostal Meat will be Rib Fingers (NAMP #124A), which is from the Back Rib. Also there are Chuck Rib Fingers and Brisket / Plate Fingers.



U.S. Beef Plate Fingers

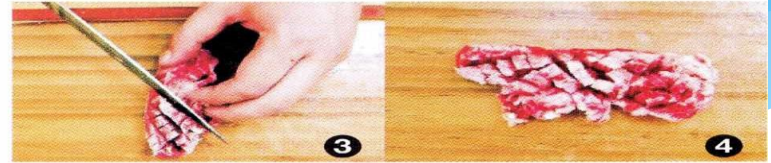
Q How can I prepare and cook the Intercostal Meat ?

A Intercostal Meat can be done in many ways, either dry-heat or moist-heat cooking. However, Intercostal Meat has to be fully cooked through, if not it will tend to be tough and chewy if it is served under-cooked.



Q What to look out for when preparing and cooking ?

A Typically, on Rib Fingers, there will tend to have some fats attached to it. When preparing, you can trim off the excess fats on the Intercostal Meat and watch out for the bone fragments at the both sides and clean it off before cooking. (Refer to Photo 1 & 2)



When using dry-heat cooking methods like grilling, roasting or sauté, you have to remove the membrane found on the non-flesh side of the meat. Alternatively, you can do a criss-cross cut (diamond cut) on the membrane so that the meat will not be chewy. (Refer to Photo 3 & 4)

For moist-heat cooking like stewing or braising, it is optional to remove the membrane.



Q How can I purchase them ?

A Different brands have different packing sizes. Individual packs of 1-2 kg are the one more commonly found in the market. Within the bag, typically it contains between a range of 12 -18 pieces of Intercostal Meat.



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ Meat portions may be brought ready to cook but un-cut;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates per team;
- ✓ Recipes should be professionally prepared and made available for the judges (**3 Copies**);
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event ID's will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Participants to provide their own adaptor, AVR or transformer, if needed;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



K6

U.S. POULTRY

<U.S. Duck Leg>

Practical Category

Individual Competition: Open to All

U.S. Duck Leg will be sponsored by U.S. Poultry and Egg Export Council (USPEEC) during the competition proper.

Rules and Guidelines

To prepare and present within one (1) hour the following:

- ✓ One (1) Main Course Dish for three (3) persons
- ✓ Western-style with U.S. Duck Breast as the Main Ingredient
- ✓ Dish must be presented in three (3) individual plates
- ✓ Garnish with suitable starch, and vegetables
- ✓ Appropriate sauce (can be more than one) to be served

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



U.S. Poultry

<U.S. Duck Leg>

- ✓ **Maple Leaf Brand**
- ✓ **3pcs individually packed (3pcs. per team)**
- ✓ **approximately weight of 220-230grams each pack**

U.S. Duck Leg Supplier:

Hightower Inc.
5/F Ramon Magsaysay Center Building,
1608 Roxas Boulevard, Manila 1004
Philippines
T: +632 354-0984

Badette- +63 9257881884
Babydoll Miñoza: +63 925 788 1922



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ Meat portions may be brought ready to cook but un-cut;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ Recipes should be professionally prepared and made available for the judges **(3 Copies)**;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition.
- ✓ Participants to provide their own adaptor, AVR or transformer, if needed;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates per team;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



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K7

U.S. PORK

<Pork Boneless Loin>

Practical Category

Individual Competition: Open to All

U.S. Pork Boneless Loin meat will be sponsored by U.S. Meat Export Federation (USMEF) during the competition proper.

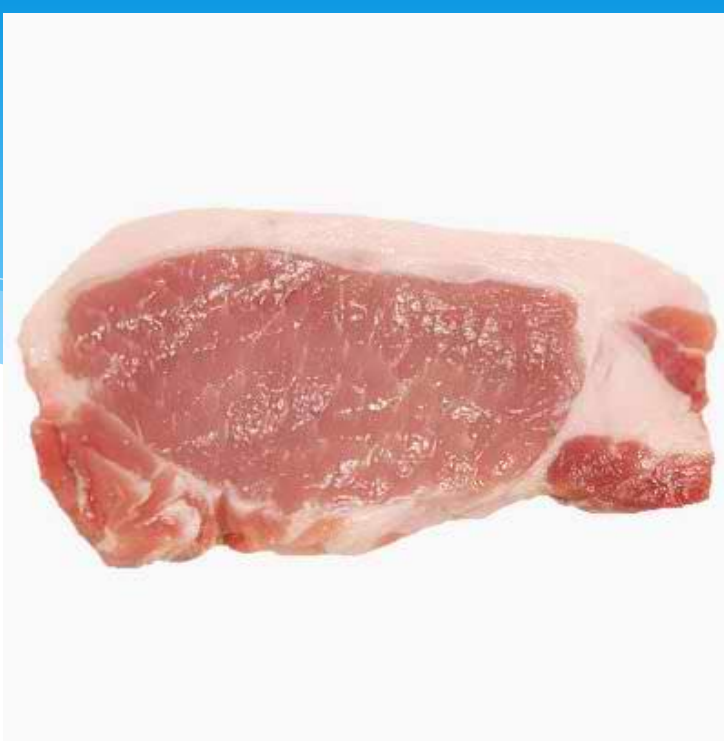
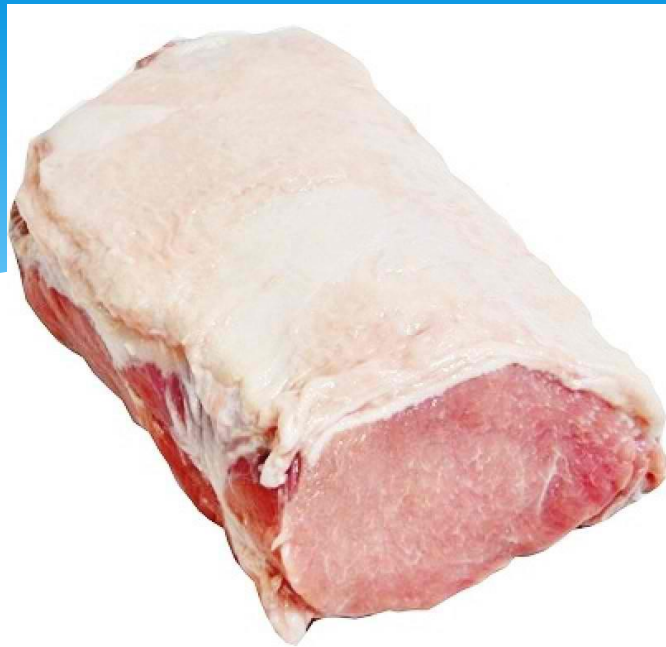
Rules and Guidelines

Competitors to prepare and present within one (1) hour the following:

- ✓ One (1) Main Course Dish for three (3) persons
- ✓ Western-style with the use of U.S. Pork loin-boneless as Main Ingredient
- ✓ Dish must be presented in three (3) individual plates
- ✓ Garnish with suitable starch, and vegetables
- ✓ Appropriate sauce (can be more than one) to be served

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



U.S. PORK

**<Boneless Loin>
approximately 1 kilo each>**

Cut Description

- ✓ Don't overcook.
- ✓ USDA recommendation: Whole Cuts of Pork Should be Cooked to an Internal Temperature of 145 degrees(62.78C), with a 3-Minute Rest Time.

U.S. Pork supplier:

Ana Manama
Sales / Marketing Prime cuts
Alternatives Food Corporation
afc_sales@alternatives.ph
Ph: +632 631 7228
Fax : +632 637 3835



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ Recipes should be professionally prepared and made available for the judges (**3 Copies**);
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates per team;
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Participants to provide their own adaptor, AVR, or transformer, if needed;
- ✓ Organizers to provide one (1) electrical line per cooking station (220V);
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



K8

LOCAL FISH or SEAFOOD
[either alone or combination]

Practical Category

Individual Competition: Open to All

Rules and Guidelines

Competitors to prepare and present within one (1) hour the following:

- ✓ One (1) Main Course Dish for three (3) persons
- ✓ Western-style dish must be presented in three (3) individual plates
- ✓ Competitor must use only **LOCALLY CAUGHT FRESH SEAFOOD**
- ✓ Garnish with suitable starch, and vegetables
- ✓ Appropriate sauce (can be more than one) to be served

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ Fish portions may be brought ready to cook (de-scaled, filleted, and skinned but not cut);
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Recipes should be professionally prepared and made available for the judges (**3 Copies**);
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates per team;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ Participants to provide their own adaptor, AVR or transformer, if needed;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time.
Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



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K9

DIVELLA PASTA

Practical Category

Individual Competition: Open to All

Rules and Guidelines

Competitors to prepare and present pasta with sauce within Thirty (30) Minutes as follows:

- ✓ One (1) Pasta dish using **DIVELLA PASTA** for two (2) persons
- ✓ Western-Style Dish must be presented in two (2) individual plates
- ✓ One (1) plate will be served to the judges
- ✓ One (1) plate will be for display

Contact Divella Pasta at-

ORIENTAL MERCHANTS:

T. (+632) 809-3366 - 68 F. (+632) 722-1021

maloucastro@orientalmerchants.com

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



DIVELLA PASTA

Product Description

PASTA LUNGA (Long Pasta)

Divella Spaghetti Ristorante #8, 500 g

Divella Spaghetti Ristorante #8, 1 kg

Divella Spaghettoni #9, 500g

Divella Capellini #11, 500g

Divella Fettuccine #12 flat 500g

Divella Linguine #14, 500g

SPECIALITA FORMATI TIPICI REGIONALI

(Typical Regional Specialties)

Divella Canneloni 84 250g

Divella Orechiette Baresi 86/b, 500g

Divella Lasagnoni 87 500g

Divella Lasagne 109 Semola 500g

PASTA TRICOLORE (TRI-COLORED PASTA)

Divella Spaghetti Tricolore 8/1, 500g

Divella Fusili Tricolore 40/1 (Cork Screw) 500g

Divella Farfalle Tricolore 85/

PASTA CORTA (Short Pasta)

Divella Penne Ziti Rigate #17 27, 500g

Divella Tofe #54 , 500g

Divella Rigatoni 500g

PASTA INTEGRALE (WHOLE WHEAT PASTA)

Divella Spaghetti Ristorante 8 Whole Wheat 500g

Divella Fusilli 40 Whole Wheat 500g

Divella Penne Ziti Rigate 27 Whole Wheat 500g

NIDI DI SEMOLA (Bird's Nest Shape)

Divella Tagliatelle 91 500g

Divella Pappardelle 250g

GLUTEN-FREE PASTA

FORMATI TIPICI REGIONALI (Typical Regional Shapes)

Divella Delifree Spaghetti 500g

Divella Caserecce 25 500g

Divella Delifree Penne 500g

Divella Fusili 40 (Cork Screw) 500g

Divella Delifree Fusilli 500g

Divella Farfalle 85 (Ribbon) 500g

COUSCOUS

Divella Couscous Semola 500g



IMPORTANT REMINDERS:

- ✓ All competitors should use DIVELLA pasta in their dish;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition. Raw farces can be brought along but they have to be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ Recipes should be made available for the judges **(3 Copies)**;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have two (2) plates of each dish, one (1) for tasting and one (1) for display. This means a total of two (2) plates per team;
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Participants to provide their own adaptor, AVR, or transformer if needed;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



K10

CREATIVE BREAKFAST CHALLENGE

Practical Category (Freestyle)

Individual Competition: Open to All

Rules and Guidelines

To prepare and present within one (1) hour the following:

- ✓ Prepare 3 plates consist of Rice, Egg and Protein (Meat or Seafood)
- ✓ Freestyle
- ✓ Two (2) plates will be served to the judges
- ✓ One (1) plate will be for display

JUDGING CRITERIA

- ✓ **Mise en Place and Hygiene** 0 – 10 points
Handling and arrangement of all the materials and tools, wastage and economical factors, safety and hygiene, utilization of resources
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, practicability to daily use
- ✓ **Practical, Up-to-Date Presentation** 0 – 10 points
Choice of garnishes and ingredients to achieve balance in presentation and taste. Creativity, originality, portion size as well as practicability
- ✓ **Taste** 0 – 50 points
Appropriate temperature of ingredients as defined, proper seasoning and taste, over-all taste impression of dish, distinct and well-defined flavors
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ Meat portions may be brought ready to cook but un-cut;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ Recipes should be professionally prepared and made available for the judges **(3 Copies)**;
- ✓ All competitors have to provide their own cooking utensils and ingredients for the competition.
- ✓ Participants to provide their own adaptor, AVR or transformer, if needed;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates per team;
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during actual competition. Event IDs will be issued to respective teams. (Helpers should be at least 16y/o and above with proper dress code);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.



**Unilever
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Solutions**

K11

UFS GREAT BANQUET CHALLENGE

THE UNILEVER FOOD SOLUTIONS' GREAT BANQUET CHALLENGE 2018

Theme: **"European Yuletide Feast 2018"**

Maximum and innovative use of Unilever Food Solutions' products in a modern-style buffet.

Practical Category

Team Competition: Each team must consist of a maximum of seven (7) people – 3 chefs, 2 servers, and 2 helpers/stewards

The Competition

- The Unilever Food Solutions' Great Banquet Challenge 2018 is a ninety (90) minute live cooking-and-modern-style buffet set up category good for twenty (20) people.
- This category is open exclusively for Hotel and Catering Professionals.
- Banquet Tickets will be allocated to the buffet diners. Like an off-premise catering set up, an on-site kitchen will be provided for finishing and assembly of the dishes to be served. Each team's front of the house personnel shall set the buffet up for the guests.

- Unilever Food Solutions will provide its products and the main proteins.
- Unilever Food Solutions will award a Certificate of Participation to each of the members of the teams.

PRIZES

CHAMPION- Php 100,000 + Trophy, Gold Medals and Certificates

RUNNER-UP- Php 75,000 + Trophy, Silver Medals and Certificates

THIRD PLACE- Php 50,000 + Trophy, Bronze Medals and Certificates

All winners will also be granted PR Mileage via UFS Marketing Department, where their establishments' Christmas Banquet offerings will be featured in nationwide publications.

QUALIFICATION:

- We shall limit the participants to ten (10) teams (first-come-first secured)
- Each team's submission of entry forms merits acceptance of the competition rules and regulations
- All team members must be presently employed by the establishment being represented
- Pre-registered and accepted teams who cancel their participation four (4) weeks prior to the competition day shall be fined Five Thousand Pesos (Php 5,000.00)



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Santini Food Specialists, Inc.

Tel.: Nos: 897-6124, 896-1652, 896-1174, 897-0504

Fax: 896-1296

E-mail Address: santinifoods@yahoo.com



K12

Practical Category

FRENCH TOUCH CHALLENGE (Savory)

Individual Competition: Open only to chefs in hotels, restaurants, catering and culinary institutions from the Philippines.

Rules and Guidelines

Competitors to prepare and present within one (1) hour the following:

- One (1) Main Course Dish
- French-style dish must be presented in three (3) individual plates, two (2) for judging and one (1) for display.
- Competitor can use ANY Seafood (Locally caught or Imported)
- Garnish with suitable starch, and vegetables
- Appropriate sauce (can be more than one) to be served
- Must visibly contain Elle & Vire Professionnel Excellence whipping cream or Excellence Cooking Cream and any other product of Elle & Vire Professionnel range (Sublime cream with mascarpone, Mascarpone, Cream cheese, Butter...)



JUDGING CRITERIA

- ✓ **Style** 0 – 20 points
The creation must match the competitor's identity. It must reflect his/her very own style, his/her personal experience and his/her mindset, in other words be original. The final creation should be a "signature creation".
- ✓ **Boldness** 0 – 20 points
The creations should be modern and innovative; Innovation can be found in technique and degree of difficulty, in flavors match or in the final form, structure or presentation of the creation.
- ✓ **Elegance** 0 – 20 points
Finished creation should provide a good impression based on balanced proportions & aesthetically pleasing principles. Finished creation must be refined, delicate and elegant
- ✓ **Taste** 0 – 40 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged
- ✓ **Total Possible Points** **100 points**
(no half points will be given)

AWARDS

Champion :

A trip to France for a two-day training course with **Sébastien Faré, Executive Chef and trainer at La Maison de la Crème Elle & Vire®** + a feature in nationwide publications through Elle & Vire Philippines facebook page (70k followers)

Runner-up : A KitchenAid® professional appliance

Third place : Elle & Vire Professionnel products worth USD 500

Elle & Vire Professionnel will award a Certificate of Participation



IMPORTANT REMINDERS:

- ✓ A "french style" preparation refers to a preparation that combines Style, Boldness & Elegance.
- ✓ All raw food items may be brought in trimmed and peeled but un-cut or shaped;
- ✓ All items on plate must be edible;
- ✓ The usage of basic stocks is allowed. The sauces must be finished during the competition;
- ✓ All garnishes and carvings must be edible;
- ✓ Dried ingredients must be pre-soaked and brought along to the competition but they must be finished during the competition;
- ✓ All competitors have to provide their own cooking utensils and other ingredients for the competition;
- ✓ Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates for each team;
- ✓ Participants to provide their own adaptor, AVR, or transformer, if needed;
- ✓ Competitors should provide their OWN plain WHITE plates not exceeding thirty-two (32) cm in diameter;
- ✓ Recipes should be professionally prepared and made available for the judges **(3 Copies)**;
- ✓ Each competitor will be allowed to bring three (3) helpers to be stationed backstage during the actual competition. Event IDs will be issued to the respective teams. (Helpers should be at least 16y/o and above with proper dress code)
- ✓ Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.
- ✓ Prior to the competition, competitors can visit Elle & Vire internet webpage dedicated to the French touch for inspiration (<https://www.elle-et-vire.com/pro/en/french-touch/>).
- ✓ The winning Champion of this contest must process his own Passport and French Visa, while Elle & Vire Philippines will shoulder the Accommodation, Meals, Flight Ticket and cost of Training in Paris, France.

P



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P1

WEDDING CAKES

Display Category

Individual Display Competition

Rules and Guidelines

Competitors to prepare and display the following:

- ✓ A 3-tier wedding cake is required
- ✓ All tiers must incorporate a wedding design with the lower tier being edible
- ✓ The cake must be entirely decorated by hand
- ✓ All decorations (except tier supporting pillars) must be edible
- ✓ Royal icing, pastillage and other appropriate materials may be used.
- ✓ A section of the cake must be cut for judges
- ✓ Notes: No wires or metal frames are permitted for the support of the cake with the exception of pillars. Points will be deducted for non-compliance.
- ✓ Display table space allotted: 120cm x 90cm

JUDGING CRITERIA

- ✓ **Artistic Impression** 0 – 10 points
Balance, scale, proportion and suitability as a food display exhibit
- ✓ **Presentation and General Impression** 0 – 40 points
Depending on materials used, finished exhibit must present a good impression based on aesthetic and ethical principles
- ✓ **Technique and Degree of Difficulty** 0 – 50 points
This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- ✓ The Organizer will not be responsible for any loss or damage to any utensils.
- ✓ Recipes should be made available for the judges. **(3 Copies)**



P2

CHOCOLATE PASTRY SHOWPIECE

Display Category

Individual Display Competition

Rules and Guidelines

- ✓ Competitors are required to display a showpiece as follows:
- ✓ Showpiece must be made with 100% Chocolate (White, Dark, or Milk)
- ✓ No frames, wires or molds are permitted
- ✓ The maximum height of the showpiece shall not exceed 120cm
- ✓ Display table space allotted: 120cm x 90cm

JUDGING CRITERIA

- ✓ **Technique and Degree of Difficulty** 0 – 25 points
Technique, degree of difficulty and effort.
- ✓ **Presentation and General Impression** 0 – 25 points
Finished exhibit should provide a good impression based on balanced proportions & aesthetically pleasing principles
- ✓ **Correct Professional Preparation** 0 – 25 points
Correct basic culinary preparation corresponding to today's modern patisserie
- ✓ **Artistic Impression** 0 – 25 points
Balance, scale, proportion and suitability as a food display exhibit
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- ✓ The Organizer will not be responsible for any loss or damage to any utensils.
- ✓ The showpiece must stay on display until the last day of the Expo. The Organizers may dispose of any uncollected showpiece after 4:30PM on the last day.
- ✓ Recipes should be made available for the judges **(3 Copies)**



P3

SUGAR PASTRY SHOWPIECE

Display Category

Individual Display Competition

Rules and Guidelines

- ✓ Competitors are required to display a showpiece as follows:
- ✓ The Sugar Showpiece should be made with approximately 20% Pastillage, 30 % Pulled Sugar, 20% Blown, and 30% free of Choice
- ✓ No frames, wires or molds are permitted
- ✓ The maximum height of the showpiece shall not exceed 120cm
- ✓ Display table space allotted: 120cm x 90cm

JUDGING CRITERIA

- ✓ **Technique and Degree of Difficulty** 0 – 25 points
Technique, degree of difficulty and effort.
- ✓ **Presentation and General Impression** 0 – 25 points
Finished exhibit should provide a good impression based on balanced proportions & aesthetically pleasing principles
- ✓ **Correct Professional Preparation** 0 – 25 points
Correct basic culinary preparation corresponding to today's modern patisserie
- ✓ **Artistic Impression** 0 – 25 points
Balance, scale, proportion and suitability as a food display exhibit
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- ✓ The Organizer will not be responsible for any loss or damage to any utensils.
- ✓ The showpiece must stay on display until the last day of the Expo. The Organizers may dispose of any uncollected showpiece after 4:30PM on the last day.
- ✓ Recipes should be made available for the judges **(3 Copies)**



P4

BREAD PASTRY SHOWPIECE

Display Category

Individual Display Competition

Rules and Guidelines

Competitors are required to display a showpiece as follows:

- ✓ Must consist of Bread
- ✓ No frames, wires or molds are permitted
- ✓ The maximum height of the showpiece shall not exceed 120cm
- ✓ Display table space allotted: 120cm x 90cm

JUDGING CRITERIA

- ✓ **Technique and Degree of Difficulty** 0 – 25 points
Technique, degree of difficulty and effort.
- ✓ **Presentation and General Impression** 0 – 25 points
Finished exhibit should provide a good impression based on balanced proportions & aesthetically pleasing principles
- ✓ **Correct Professional Preparation** 0 – 25 points
Correct basic culinary preparation corresponding to today's modern patisserie
- ✓ **Artistic Impression** 0 – 25 points
Balance, scale, proportion and suitability as a food display exhibit
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- ✓ The Organizer will not be responsible for any loss or damage to any utensils.
- ✓ The showpiece must stay on display until the last day of the Expo. The Organizers may dispose of any uncollected showpiece after 4:30PM on the last day.
- ✓ Recipes should be made available for the judges **(3 Copies)**



P5

DRESS THE CAKE

Individual Live Category

Rules and Guidelines

Competitors are given ninety (90) minutes to complete the following:

- ✓ Decorate one (1) finished sponge cake (provided by the competitors)
- ✓ All decorating ingredients must be edible, and mixed on the spot
- ✓ Sugar can be cooked but not modelled. Sugar syrup is allowed.
- ✓ Chocolate and Royal Icing can be prepared.
- ✓ There are no height restrictions to the finished piece.
- ✓ The cake should be either round (30cm diameter) or square (30cm x 30cm). Only one cake is allowed. Cannot be stacked.
- ✓ All ingredients, utensils, implements etc. to be provided by competitors
- ✓ Display Table space allotted: 120cm x 90cm\
- ✓ The completed cake is to be displayed till the last day of the show, and will be disposed by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4:00PM on the last day. (No earlier)

JUDGING CRITERIA

- ✓ **Mise en Place and orderly working area** 0 – 10 points
Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.
- ✓ **Practical, Up-to-Date Presentation** 0 – 40 points
Correct basic culinary preparation corresponding to today's modern patisserie.
- ✓ **Technique and Degree of Difficulty** 0 – 50 points
This is judged by the artistry, competence, and expert work involved in the execution or preparation of the exhibit
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ Name cards or logos of the competitor's work place may be placed in proper manner once judging has been completed.
- ✓ The Organizer will not be responsible for any loss or damage to any utensils.
- ✓ Recipes should be made available for the judges. **(3 Copies)**
- ✓ The completed cake is to be displayed till the last day of the show, and will be disposed by the Organizer, unless the competitor wishes to take it back, in which case it has to be collected at 4:00PM on the last day. (No earlier)
- ✓ The organizers will provide a table, two (2) power points (230V) for each competitor (upon prior request) and a sink to be shared.

Specification of the facilities provided:

The organizing committee will provide the following equipment for each kitchen:

- ✓ Gas cooking range with oven
- ✓ Sink with running water
- ✓ Fridge(Sharing)
- ✓ Deep-fryer (sharing)
- ✓ Salamander (sharing)
- ✓ Working table top
- ✓ Electronic mini mixer with accessories
- ✓ Marble slab



P6

FANTASY PLATED DESSERTS

Live Category

Individual Pastry Competition

Rules and Guidelines

Surprise Dessert

- ✓ Prepare and present in 45 mins, two (2) plated Western Dessert (of the same kind) hot or cold – 1 for the judges and 1 for display.
- ✓ Two (2) white plates of 30cm diameter shall be provided by the participants.

Ingredients for the Fantasy Desserts:

All Purpose Flour	Powdered Sugar	Pili
Cake Flour	Baking Powder	Pecans
Granulated Sugar	Baking Soda	Glucose
Brown Sugar	Unsalted Butter	Isomalt
Nestle All Purpose Cream	Fresh Milk	Almonds
California Raisins	Dark Chocolate	Walnuts
Milk Chocolate	White Chocolate	Fresh Eggs
Transfer Sheets	Gelatin Powder	Salt
Nestle Docello (Crème Brulle, Panna Cotta, Choco Mousse)		

The Secret Ingredient will be announced during the competition day

JUDGING CRITERIA

- ✓ **Mise en Place and orderly working area** 0 – 10 points
Arrangement of all materials, wastage and economical factors, safety and hygiene, utilization of resources and degree of advance preparation will all be considered in the judging.
- ✓ **Correct Preparation** 0 – 30 points
Appropriate work, cooking methods and culinary techniques, choice of garnishes and ingredients to achieve balance in presentation and taste will all be considered in the judging.
- ✓ **Practical, Up-to-Date Presentation** 0 – 20 points
Correct basic culinary preparation corresponding to today's modern patisserie
- ✓ **Taste** 0 – 40 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged.
- ✓ **Total Possible Points** **100 points**
(no half points will be given)



IMPORTANT REMINDERS:

- ✓ The competitors have Forty-five (45) minutes to prepare the 2 plated western desserts.
- ✓ Competitors must leave the workstation in a clean and tidy condition.
- ✓ This will be part of judging criteria
- ✓ The competitors can use as much or as little of each ingredient as they like. However, points will be deducted for excessive wastage.
- ✓ The desserts can be either hot or cold or a combination of both, it must be reflective of today's modern cooking styles.
- ✓ The organizers will supply all the hardware mentioned below. No Supplementary equipment will be available. All competitors shall
- ✓ Provide their own utensils such as cutters, knife, palettes, piping bags with nozzles, moulds, pots and pans, as well as mixing bowls

Specification of the facilities provided:

The organizing committee will provide the following equipment for each kitchen:

- ✓ Gas cooking range with oven
- ✓ Sink with running water
- ✓ Fridge(Sharing)
- ✓ Deep-fryer (sharing)
- ✓ Salamander (sharing)
- ✓ Working table top
- ✓ Electronic mini mixer with accessories
- ✓ Marble slab



The
2018
Philippine
Culinary Cup
Where The Best Meet To Compete



Santini Food Specialists, Inc.

Tel.: Nos: 897-6124, 896-1652, 896-1174, 897-0504

Fax: 896-1296

E-mail Address: santinifoods@yahoo.com



P7

Practical Category

FRENCH TOUCH CHALLENGE (Pastry)

Individual Competition: Open only to chefs in hotels, restaurants, catering and culinary institutions from the Philippines.

Rules and Guidelines

Competitors to prepare and present within one (1) hour the following:

- ✓ French Style Plated Desserts
- ✓ Must be presented in three (3) individual plates, two (2) for judging and one (1) for display.
- ✓ Must visibly contain Elle & Vire Professionnel Excellence whipping cream or Excellence Cooking Cream and any other product of Elle & Vire Professionnel range (Sublime cream with mascarpone, Mascarpone, Cream cheese, Butter...)



JUDGING CRITERIA

- ✓ **Style** 0 – 20 points
The creation must match the competitor's identity. It must reflect his/her very own style, his/her personal experience and his/her mindset, in other words be original. The final creation should be a "signature creation".
- ✓ **Boldness** 0 – 20 points
The creations should be modern and innovative; they must bring something new to modern patisserie. Innovation can be found in technique and degree of difficulty, in flavors match or in the final form, structure or presentation of the creation.
- ✓ **Elegance** 0 – 20 points
Finished creation should provide a good impression based on balanced proportions & aesthetically pleasing principles. Finished creation must be refined, delicate and elegant
- ✓ **Taste** 0 – 40 points
The flavor of the key ingredient must be prevalent without hindrance of secondary tastes, proper texture will also be judged
- ✓ **Total Possible Points** **100 points**
(no half points will be given)

AWARDS

Champion :

A trip to France for a two-day training course with with **Nicolas Boussin, Best French pastry craftsman 2000 and Executive Pastry Chef at La Maison de la Crème Elle & Vire®** + a feature in nationwide publications through Elle & Vire Philippines facebook page (70k followers)

Runner-up : A KitchenAid® professional appliance

Third place : Elle & Vire Professionnel products worth USD 500

Elle & Vire Professionnel will award a Certificate of Participation



IMPORTANT REMINDERS:

- ✓ •A "French style" preparation refers to a preparation that combines Style, Boldness & Elegance.
- ✓ •Every team should have three (3) plates of each dish, two (2) for tasting and one (1) for display. This means a total of three (3) plates for each team;
- ✓ Participants to provide their own adaptor, AVR, or transformer, if needed;
- ✓ •Recipes should be professionally prepared and made available for the judges (3 Copies);
- ✓ •Each competitor will be allowed to bring three (3) helpers to be stationed backstage during the actual competition. Event IDs will be issued to the respective teams. (Helpers should be at least 16y/o and above with proper dress code)
- ✓ •Organizers will provide one (1) electrical line per cooking station (220V);
- ✓ •Competitors must leave the workstation in a neat and tidy condition. This is part of the judging criteria;
- ✓ •The Organizer will not be responsible for any loss or breakage of utensils;
- ✓ •Competing teams are required to check the equipment before starting to cook. No complaints will be accepted afterwards other than in emergency situations;
- ✓ •Contestants have to register with the Organizing Committee at least one (1) hour before the actual competition time. Absolutely NO excuses will be accepted for tardiness where the penalty is disqualification.
- ✓ •Prior to the competition, competitors can visit Elle & Vire internet webpage dedicated to the French touch for inspiration (<https://www.elle-et-vire.com/pro/en/french-touch/>).
- ✓ •The winning Champion of this contest must process his own Passport and French Visa, while Elle & Vire Philippines will shoulder the Accommodation, Meals, Flight Ticket and cost of Training in Paris, France.



AgriPacific
Corporation

P8

WORLD OF BREAD CONTEST

Team Competition:

- A candidate baker older than 25 years old
- A commis younger than 22 years old by January 1, 2019

Winner of this competition goes to **WORLD OF BREAD CONTEST** in Nantes France on 2019. (Winner must apply for the visa on his own and no compensation will be given if he/she fails to obtain a French Visa)

Please contact directly PASTRY ALLIANCE OF THE PHILIPPINES AT +63 917 8010038 or email at jsantolin@yahoo.com.

Rules and Guidelines

TIME ALLOCATION

- ✓ Participants are only allowed 2 hour of preparation time before the day before of the contest
- ✓ Participants are only allowed a maximum of 5 hours during the day of the competition
- ✓ Exceeding the above stated time limits will not be allowed.
- ✓ Cooking of neither the main components nor any other product in the oven between preparation time and the date of the event will be allowed.



WORLD BREAD CATEGORIES

Standard Breads:

- ✓ Using 3kg of flour, method of work (kneading, fermentation, etc.) at participants' discretion.
- ✓ The order details are as follows :8 baguettes, weight after baking : 250g (+/- 10g), length between 50cm and 55cm, non-floured and minimum 5 cuttings.
- ✓ The remaining dough will be used to prepare bread in 3 shapes, for which weight and shape will be at participants' discretion.
- ✓ Participants will be given a maximum of 5 hours and to work on their products.
- ✓ These products will be presented to the jury for tasting after the time limit.

Health & Nutrition Breads:

- ✓ Bread made from cereals and (or) seeds, elaborated so as to provide a supplement of vitamins, minerals and other.
- ✓ One dose of salt (maximum 10g per kilo of dough) must be observed.
- ✓ Using 2 kg of dough, the participant will be required to prepare 3 breads of different shapes (weight and shapes at candidate's discretion).
- ✓ This bread will be judged on its composition (together with a presentation text written in English).



WORLD BREAD CATEGORIES

Bread Made From Raw Materials Biological:

- ✓ The participant should incorporate a certain amount of natural leaven in their recipe.
- ✓ Using 2 kg of dough, the participant will be required to prepare 3 breads of different shapes (weight and shapes at candidate's discretion).

SANDWICH CATEGORIES

- ✓ The participants will be required to prepare a "balanced sandwich" (on nutritional level), weighing between 200g and 250g. A total of 8 identical sandwiches will be prepared.
- ✓ These will be judged on their aspect, originality, taste and nutritional qualities.
- ✓ Participants will be free to choose the type of bread they will use. The products used to prepare the sandwiches will be supplied by the candidates.
- ✓ This sandwich will be judged on its nutritional balance (together with a presentation text written in English).



VIENNOISERIES CATEGORIES

All pastry creations must be sweet pastry and furnished before cooking

Raised Puff Dough:

- ✓ using 1kg of flour the participants will be required to prepare :
 - 10 croissants (bent shaped), finished weight 65g (+/-5g)
 - 2 « Prestige » varieties, finished weight between 90g and 100g. (2 different shapes and fillings, 10 units of each)
- ✓ One of these 2 varieties will be elaborated with chocolate of the participants' choice.
 - The above mentioned products will be presented 30min before the end of the event (after 5 hours and a half of work).
 - The remaining half hour will only be used put together the artistic piece (all candidates are required to use in totality this half hour so that the jury can appreciate the dexterity of the team and complexity in assembling the artistic piece).
 - If necessary, parts of the scene can be assembled in the bakery before the last half hour.



ARTISTIC PIECE CATEGORY

All pastry creations must be sweet pastry and furnished before cooking

Raised Puff Dough:

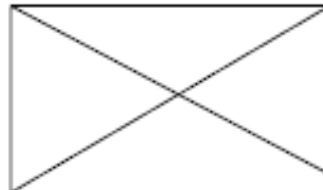
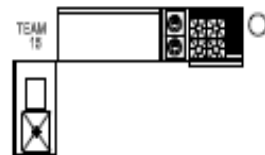
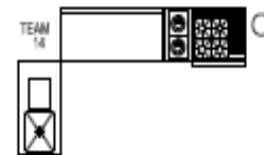
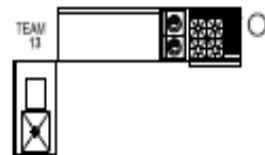
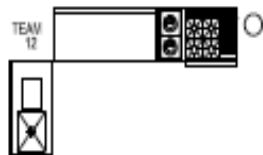
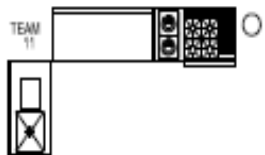
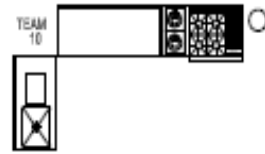
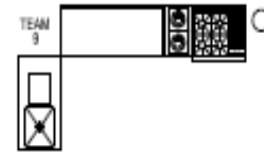
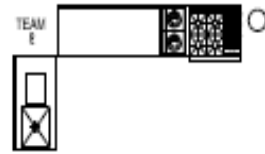
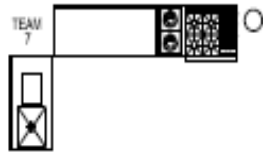
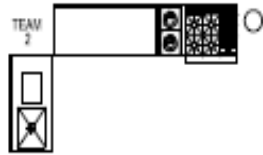
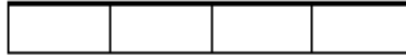
- ✓ The participants will choose a theme representing the national identity.
- ✓ The artistic piece is identified in advance by the participant and the commis.
- ✓ Brought by the participant, assembled on site by the participant.
- ✓ Dimensions :
 - Maximum Length : 60cm.
 - Maximum Width : 60cm
 - Minimum height : 80cm
- ✓ To support your artistic piece, a table (60cm x 60cm) covered with a fabric, will be supplied by the Organizers.
- ✓ No display base other than that provided by the Organizers, will be allowed.
- ✓ All raw materials to be used must be edible.

 **PETRON
GASUL**



MAIN KITCHEN

4 UNITS 88 TABLE FOR JUDGES AREA



MIDDLEBY WORLDWIDE



**The
2018
Philippine
Culinary Cup**
Where The Best Meet To Compete



KITCHEN EQUIPMENTS

RESTAURANT RANGE WITH OVEN

STANDARD FEATURES:

- Top burner rated at 20,000 BTU per hour natural or propane gas
- Conventional type bottom oven is rated at 31,000 BTU per hour
- Safety shut-off valve for flame loss, thermostatically-controlled oven burner
- Stainless steel front, sides and shelf and aluminized inner body
- The range top is equipped with cast iron burners
- Heavy duty HI/OFF gas valve
- Removable cast iron grate w/ drip tray under burners and 3/4" gas connection
- Rests on 6" high adjustable legs

T336D



MODEL	LENGTH	WIDTH	HEIGHT	BTU/Hr.	SHIP WEIGHT (Kilos)
T324D	618 (24)	855 (34)	1502 (59)	80,000	181

STANDARD FEATURES (TGFS35/45/45-2/65/TGCF-12: MECHANICAL CONTROLLER)

- Stainless steel tank, front door, side panels, back splash, aluminized back and bottom
- Atmospheric tube fired burner design has larger heat transfer area
- Millivolt Thermostat: 200°F-400°F (93°C-204°C)
- Combination safety pilot and main gas valve
- High temperature safety limit switch
- Drain extension, tube screen, removable basket hanger
- Includes two (2) twin nickel-plated wire mesh baskets with plastic-coated heat-resistant handles
- LPG or natural gas
- Standard 6-inch adjustable legs, optional 4-inch casters



COUNTERTOP GAS CHARBROILER - LAVA ROCK

TMDCL - 24



STANDARD FEATURES (LAVA ROCK):

- Stainless steel front and top rail. Rear and sides are aluminized steel.
- Hi-off valve with one standing pilot for each burner
- Dual branding grates
- 3/4" gas connection
- Rests on 4" adjustable steel legs
- Equipped with grease pan, lava rock grid and lava rocks

MODEL	LENGTH	WIDTH	HEIGHT	BTU/Hr.	SHIP WEIGHT (Kilos)
TMDCL-24	609(24)	699(27.51)	400(15.7)	60,000	70

SALAMANDER GRILL

TSIG 3230



STANDARD FEATURES :

- Stainless steel exterior and aluminized steel interior walls
- Ceramic tile, infrared burner
- HI-OFF heavy duty gas valve with one standing pilot
- Double wall reinforced side and back
- With four (4) adjustable grid positions for optimum broiler applications
- Removable broiler rack and grease drip pan
- 3/4" rear gas connection
- Optional Mounting: Can be mounted to a flue riser, wall mount or countertop unit

MODEL	LENGTH	WIDTH	HEIGHT	BTU/Hr.	SHIP WEIGHT (Kilos)
TSIG-3230	814 (32)	514 (20)	480 (19)	30,000	71

PRODUCT:

QTY:

ITEM#



Specifications:

Shall be a CookTek drop-in induction cooktop, Model _____ with a total kW rating of _____. Unit shall be manufactured in the United States and constructed with a stainless steel edging and aluminum control box. Unit shall be equipped with a built-in SmartTemp™ microprocessor that performs precise temperature control, auto shut-off to prevent over-heating, self-diagnostics, and a pan maximizer feature that ensures maximum heating of induction compatible pan. Unit shall have an adjustable electronic control with 20 power cook settings and 27 precise temperature settings. Unit shall have a LED display located underneath the smooth top for precise user feedback. Unit shall operate on _____ volts _____ amps.

Standard Features:

- Drop-in countertop design with stainless steel edging, aluminum housing and control box, heavy duty electronic components, and high impact thick ceramic-glass top engineered for use in commercial kitchens
- Control knob for ease of use and automatic power or temperature control
- SmartTemp™ temperature control allows for specific temperature settings and 20 power cook settings
- Pan Maximizer feature achieves maximum heating rate of any induction compatible pan
- Drop-in cooktops and control boxes engineered and manufactured for easy installation
- Microprocessor monitors vital components 120 times per second to check for overheating, power supply problems, and more. Cooktop shut-off and displays error codes enabling user to diagnose and fix minor problems
- LED display for precise user feedback
- Automatic pan detection allows for instant energy transmission to pan, and no energy use when pan is not present
- Automatic shut-off feature prohibits over-heating
- Easy-to-clean, smooth, ceramic-glass top surface
- Integral cooling fan keeps internal electronics cool
- Available in 1800 Watts (120-120V), 2500, 3000 and 3500 Watts (200-240V)
- One year limited warranty
- Made in the USA

Note: Induction cooking requires the use of magnetic pots and pans.

CookTek
810 West Washington Blvd.
Chicago, Illinois 60607 USA
www.cooktek.com

Tel: 1.312.563.6000 Fax: 1.312.430.0200
Toll Free: 1.888.COOKTEK (266-5833)
Toll Free Fax: 1.888.COOKTEK (266-6327)



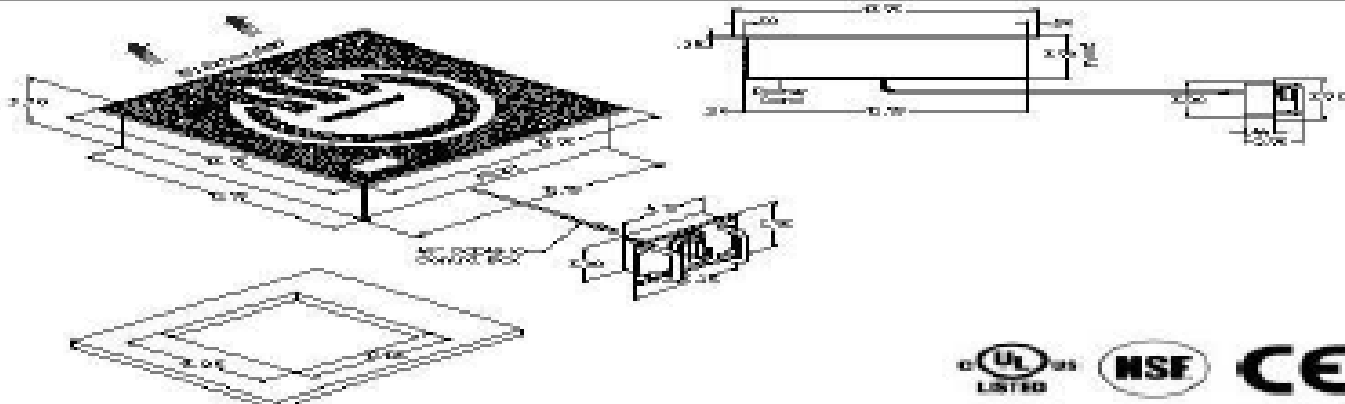
DROP-IN SINGLE HOB COOKTOP MCD-1800, MCD-2500, MCD-3000, MCD-3500



CookTek
HighWater Systems

DROP-IN SINGLE HOB COOKTOP
MCD-1800, MCD-2500, MCD-3000, MCD-3500

DROP-IN SINGLE HOB COOKTOP MCD-1800, MCD-2500, MCD-3000, MCD-3500



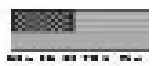
SPECIFICATIONS:		MCD-1800	MCD-2500	MCD-3000	MCD-3500
Power requirements		100-130V, 1PH	200-240V, 1PH	200-240V, 1PH	200-240V, 1PH
Power consumption		500 Watts	2500 Watts	2600 Watts	2600 Watts
RFU consumption		15,000 BTU	22,000 BTU	24,000 BTU	21,000 BTU
Voltage		100-130V 50/60Hz	200-240V 50/60Hz	200-240V 50/60Hz	200-240V 50/60Hz
Amperage		15 amps (at max setting)	11 amps (at max setting)	13 amps (at max setting)	15 amps (at max setting)
Power range		100-1800W	100-2200W	100-2600W	100-2600W
Temperature range		55 - 570F 30 - 240C	55 - 570F 30 - 240C	55 - 570F 30 - 240C	55 - 570F 30 - 240C
Surface dimensions (inches) (mm)		15.75L x 15.75W x 2.7H 34.9L x 34.9W x 7.4H	15.75L x 15.75W x 2.7H 34.9L x 34.9W x 7.4H	15.75L x 15.75W x 2.7H 34.9L x 34.9W x 7.4H	15.75L x 15.75W x 2.7H 34.9L x 34.9W x 7.4H
Weight Packaged weight		15 lbs (6.8 kg) 16 lbs (7.3 kg)	15 lbs (6.8 kg) 16 lbs (7.3 kg)	15 lbs (6.8 kg) 16 lbs (7.3 kg)	15 lbs (6.8 kg) 16 lbs (7.3 kg)
Package dimensions (inches) (mm)		19.0L x 19.0W x 14.5H 48.3L x 48.3W x 36.8H	19.0L x 19.0W x 14.5H 48.3L x 48.3W x 36.8H	19.0L x 19.0W x 14.5H 48.3L x 48.3W x 36.8H	19.0L x 19.0W x 14.5H 48.3L x 48.3W x 36.8H
North American Cord length & plug*		4 Ft., NEMA 5-15P	4 Ft., NEMA 5-20P	4 Ft., NEMA 5-20P	4 Ft., NEMA 5-20P
Control knob lead length		40 inches (101.6 cm)	40 inches (101.6 cm)	40 inches (101.6 cm)	40 inches (101.6 cm)
Warranty		One year limited warranty	One year limited warranty	One year limited warranty	One year limited warranty
Cooling clearance		2" (5.1 cm) at rear; 4" (10.2 cm) from bottom	2" (5.1 cm) at rear; 4" (10.2 cm) from bottom	2" (5.1 cm) at sides and rear; 4" (10.2 cm) from bottom	2" (5.1 cm) at sides and rear; 4" (10.2 cm) from bottom
Max counter thickness		1" (2.5 cm)	1" (2.5 cm)	1" (2.5 cm)	1" (2.5 cm)

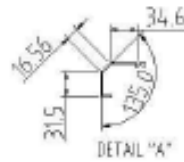
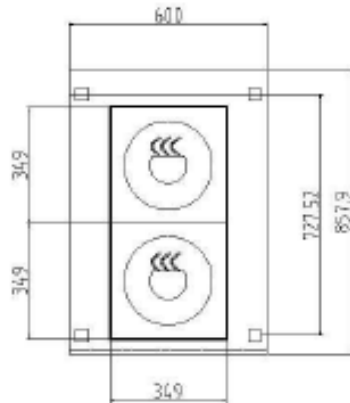
*TC Connector for 209V and higher units. International cord length = 2.6m (8.5ft).
Note: Manufacturer's and CookTek's responsibility to comply with these codes. CookTek polishes and installs top surface to products, and we reserve the right to change or improve our specifications at any time.



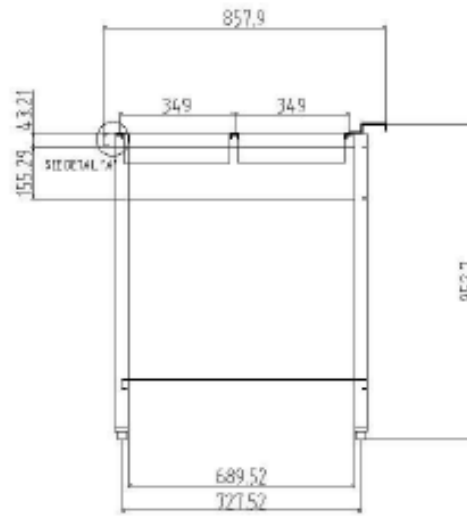
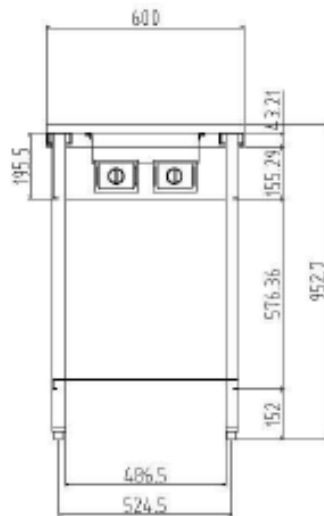
CookTek
810 West Washington Blvd.
Chicago, Illinois 60607 USA
www.usacooktek.com

Tel: 1.312.653.7500 Fax: 1.312.432.6220
Toll Free: 1.888.COOKTEK (266-5826)
Toll Free Fax: 1.888.COOKFAX (266-5827)





ISOMETRIC VIEW





SPECIFICATIONS:

- 16 GA SS T304 TOP PLATE
- 18 GA SS T430 STIFFENERS
- 20 GA SS T430 SS CONTROL PANEL
- 25 MM SQUARE BRACING
- 38 MM SQUARE TUBULAR LEGS
- ADJUSTABLE FOOTING FLANGE
- 2PCS-COOKTEK INDUCTION COOKER (MCD3500)

NOTE:
INDUCTION COOKTEK TO BE INSTALLED @
PRODUCTION AREA

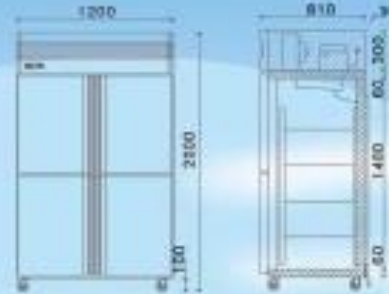
WOPEX

				NOTES: - PART TO BE FREE OF ALL BURRS AND SHARP EDGES. - ALL BENDS MUST BE 45°, UNLESS OTHERWISE SPECIFIED. - ALL DIMENSIONS ARE IN MILLIMETERS, UNLESS OTHERWISE SPECIFIED. THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF HEAVY DUTY PUMP CORPORATION AND SHALL NOT BE COPIED OR REPRODUCED WITHOUT THEIR WRITTEN PERMISSION.	TOLERANCE UNLESS SPECIFIED 0.00 ± 0.5 0.000 ± 0.381 ANGLES ± 0.5°	 A AMM&B Company 10 HENRIETY AVENUE LARSA TOWNSHIP MI 48150	PART NAME: DROP-IN INDUCTION COOKER PART NUMBER: SHOP DRAWING MATERIAL: SEE SPECS VIEW CONV.:  3RD DRAWN BY: RDP	QTY/UNIT: 1 UNIT REVISED: 0 SHEET NO.: 1 OF 1 DESIGNED BY: DCT APPROVED BY:
0	ORIGINAL	07.10.16	DARIUS					
REV	DESCRIPTION	DATE	NAME					

FOUR DOOR SERIES

NEW SERIES

FOUR DOOR



DROP IN MACHINE SET



ABS INTERIOR BOTTOM



FAST DISASSEMBLING GASKETS



TWO SECTION INSULATION



AUTO CLOSED DOOR

Model	AH082	HL090-1	AL031	AS061
Dimensions (cm)	1200x810x200	1200x810x200	1200x810x200	1200x810x200
Capacity (L)	1016	487/487	1016	1016
Net Weight (kg)	150	164	156	171
Power Supply	220V - 50/60Hz	220V - 50/60Hz	220V - 50/60Hz	220V - 50/60Hz
Temp. Range	+2°C ~ +12°C	H +2°C ~ +12°C L -10°C ~ -18°C	-10°C ~ -18°C	-18°C ~ -25°C
Compressor Output (w)	354	445	515	630
Cooling System Type	Air - cooled	Air - cooled	Air - cooled	Air - cooled
Refrigerant	R134a	R404a	R404a	R404a
Shelf	8	6	8	8

Visual Cooking



Visual Cooking

Hotels & Restaurants
Institutions



Visual Cooking combi ovens

For more than 30 years, HOUNÖ has been developing and manufacturing high-quality combi ovens. Ovens in which design, functionality and flexibility have absolute priority. Ovens which every day efficiently prepare tasty food and provide you with a wide variety of applications. The result is Visual Cooking.

The unique design of the Visual Cooking ovens puts emphasis on the delicious products being prepared in the oven. Visual Cooking represents a strong oven programme with flexibility, sizes and functions which precisely suit your kitchen and your needs.

Unique design and functionality

Based on the well-known Scandinavian design tradition, Visual Cooking combines user-friendliness with elegant details. The smooth surfaces and advanced technology ensure you a productive oven in which design, functionality and quality form a synthesis.



Unique design and functionality
Superior quality inside out
Wide range of sizes
Customised solutions

"All HOUNÖ ovens have an excellent reputation for efficiency and safe preparation of all kinds of food. We manufacture the most flexible ovens on the market offering countless models and endless expansion options."

Ingemar Strand, Chairman, Managing Director of HOUNÖ AB

Superior quality inside out

Visual Cooking is made exclusively of quality materials of the HOUNÖ production facilities in Sweden. Derived from the world's stainless steel surfaces to the long-lasting temperature inside the oven. Substrate quality testing of each oven which leaves the factory and this is the choice of materials are your assurance of a robust and reliable combi oven with a long service life.



Numerous applications

With its numerous applications, Visual Cooking reduces the need to invest in additional equipment. Food that used to be cooked on cookers, in frying tins/pans or in poachers will identify be cooked in a combi oven, saving you time and space.

Depending on your kitchen and your needs, you choose between two Visual Cooking oven lines. The C line consists of all-round ovens that can steam and roast as well as bake. If, for instance, you cook mainly potatoes, rice and root crops, one of the K line ovens would perhaps be the better choice.

System ordering

Visual Cooking offers the possibility of system ordering and the K line is the ideal choice for the central kitchen which handles the greater part of the production. If you use clean table dinnering of chilled food, ovens from the C line would also be the obvious choice.



Visual Cooking ensures as simple as well as reliable preparation of large amounts of hot food for our many wards, says Bodil Jensen, catering officer at the Regional Hospital of Viborg, Denmark.

The Regional Hospital of Viborg has 15 combi ovens and prepares food for more than 1,000 people every day.

Efficient handling with trolleys

With a Visual Cooking trolley system, you achieve efficient handling when preparing food for many people. HOU NO offers a wide variety of roll-in trolleys and trolleys for counter racks to ease the work process in your kitchen and increase productivity. Trolleys for racks ensure correct ergonomics when you load and unload the oven.

Model sizes

SIZE	1.06	1.08	1.10	1.12	1.16	1.20	2.10	2.14	2.20*	
CAPACITY										
Box size	171 (24" x 27") 430 x 430	171 (24" x 27") 400 x 400	171 (24" x 27") 430 x 430	171 (24" x 27") 430 x 430	171 (24" x 27") 430 x 430	171 (24" x 27") 400 x 400	211 (26" x 32") 517 (26" x 32")	211 (26" x 32") 517 (26" x 32")	211 (26" x 32") 517 (26" x 32")	211 (26" x 32") 517 (26" x 32")
Number of cooking trays, 65 mm	6	6	9	13	19	20	18 (20)	14 (20)	21 (20)	
Number of full sets, 35 mm	5	3**	8	10**	12	15	8 (16)	11 (22)	15 (20)	
Portions	90	120	150	180	240	300	300	300	600	
Potatoes	3400 kg	3030 kg	4042 kg	4498 kg	6457 kg	8084 kg	8054 kg	11269 kg	15912 kg	
Rice	6 kg	8 kg	10 kg	12 kg	16 kg	20 kg	20 kg	28 kg	40 kg	
Vegetables	10 kg	20 kg	29 kg	30 kg	40 kg	38 kg	50 kg	70 kg	100 kg	
Fruits	18-21 kg	24-28 kg	30-35 kg	36-42 kg	48-58 kg	60-70 kg	60-70 kg	84-100 kg	120-140 kg	
Chicken, 500 g	16 pcs	18 pcs	24 pcs	32 pcs	45 pcs	48 pcs	48 pcs	64 pcs	90 pcs	
Rolls	No per 171 (24" x 27") = 15									
SPECIFICATIONS										
Voltage/Hz	400V AC 3Ø + N									
Power	9 kW	18 kW	18 kW	18 kW	24 kW	30 kW	21 kW	21 kW		
Current	17 A	30 A	30 A	30 A	30 A	52 A	30 A	30 A		
Water connection	3/4" FG outside (left socket)									
Drain	Ø 50 mm outside									
Temperature range	30 - 250°C (preheating up to 300°C)									
DIMENSIONS + WEIGHT										
Width	600 mm	600 mm	600 mm	600 mm	600 mm	600 mm	1125 mm	1125 mm	1125 mm	
Height - table model	136 mm	925 mm	1025 mm	1185 mm						
Height with panel	1480 mm	1480 mm	1480 mm	1480 mm	1525 mm	1825 mm	1480 mm	1480 mm	1825 mm	
Depth (incl. handle)	620 mm	620 mm	620 mm	620 mm	620 mm	620 mm	945 mm	945 mm	945 mm	
Weight	105 kg	115 kg	130 kg	140 kg	170 kg	190 kg	170 kg	190 kg		

* 2.20 will be released during 2008. ** Cassette top. One control led. *** Available with other sockets.

Visual Cooking on the Internet

Find inspiration and documentation at www.hou.no

- Brochures and product sheets
- Product descriptions
- Dimensional sketches
- User DVD and manuals
- Try hands-on programming of an oven
- Recipes for cooking in a Visual Cooking oven





Freedom of choice

First, choose the combi oven from the VisualCooking C or K line which exactly matches your kitchen. The C line consists of all-round ovens that can roast, bake and steam by means of injection steam. If you have a large steaming requirement, we recommend a combi oven from the K line which, in addition to injection steam, is equipped with a steam generator.

Then choose between as many as 9 oven sizes according to your capacity requirements. Finally, you choose between two levels of equipment to find the oven that best fulfills your wishes in terms of features and functions.

Standard models

The standard models of the VisualCooking range are the C and K ovens which are both equipped with a user-friendly digital display with a turn switch. Furthermore, they hold 10 programs - each with up to 3 process steps - timer function and a semi-automatic cleaning system. Additional extras such as a fully automatic cleaning system help you create the oven solution which best matches your kitchen.

Top models

The top models are the CPE and KPE ovens, which have an easy-to-read and easy-to-operate push-button panel and a color color TFT display. The CPE and the KPE hold 200 programmes each with up to 10 process steps, offering the user optimum possibilities for correct preparation. Moreover, these ovens are equipped with advantageous functions such as automatic humidity control, fully automatic cleaning system, hand shower, Delta-T and Cook & Hold.

Equipment

Depending on which model you choose, different equipment and functions are included. See pp. 14 – 15 for a complete survey of standard equipment and optional extras.





ICE 0606 Series Cube ICE Maker

- ✓ Produces up to 708 lbs. (322 Kgs.)* of ICE per day
- ✓ Constructed from sturdy, corrosion-resistant stainless steel
- ✓ Ultra-low profile - 20 inches (508 mm) tall
- ✓ Available with an air-, water- or remote-cooled condenser



ICE 0606 on a B55 Bin

ICE-O-Matic is the Best ICE Making Solution for: Hard Water, Food Safety and Tight Spaces

Problem

Food Safety

Food safety concerns about slime- and odor-causing bacteria

Hard Water

Scaling due to hard water slows Ice production

Tight-Fitting Spaces

Inadequate air flow due to tight-fitting spaces reduces Ice production

Corrosion

Salt air corrosion of outdoor equipment located in coastal regions

Solution

PURE ICE™ - Exclusively by ICE-O-Matic

Built-in antimicrobial protection for the life of the ICE Maker reduces bacteria and slime fungus growth. ICE-O-Matic's® optional water filtration system provides protection against unpleasant tastes, odors and scale formation.

Harvest Assist

Consistent ICE production 24 / 7 for the life of ICE Maker, while reducing operating costs

Top Air Discharge

Maximum ICE production in a minimum amount of space with an ultra-low profile - no side clearance required

Sea Salt Corrosion Protection

All remote condensers are coated with a salt air corrosion protection – FREE

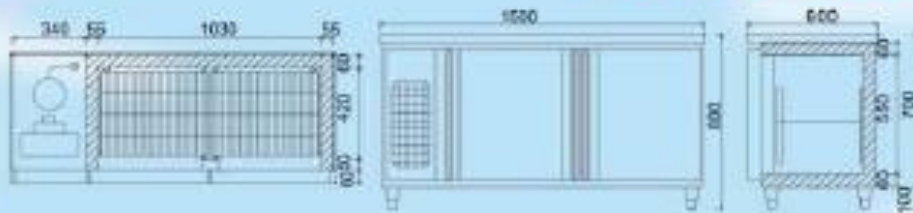
*Rated at 70 °F (21°C) Air / 50°F (10°C) Water

WORKBENCH

NEW PRODUCT



DROP IN MACHINE SET



ABS INTERIOR BOTTOM



FAST DISASSEMBLING GASKETS



TWO SECTION INSULATION



AUTO CLOSED DOOR

Model	EK180	EK181	EK184	EK185
Dimensions (cm)	120X60X80	150X60X80	120X60X80	150X60X80
Capacity (L)	183	268	183	268
Net Weight (kg)	86	97	88	98
Power Supply	220V - 50/60Hz	220V - 50/60Hz	220V - 50/60Hz	220V - 50/60Hz
Temp. Range	+2°C ~ +12°C	+2°C ~ +12°C	-12°C ~ -14°C	-12°C ~ -14°C
Compressor Output (w)	296	310	350	350
Cooling System Type	Air - cooled	Air - cooled	Air - cooled	Air - cooled
Refrigerant	R134a	R134a	R404a	R404a
Shelf	1	2	1	2

ECOLAB[®]

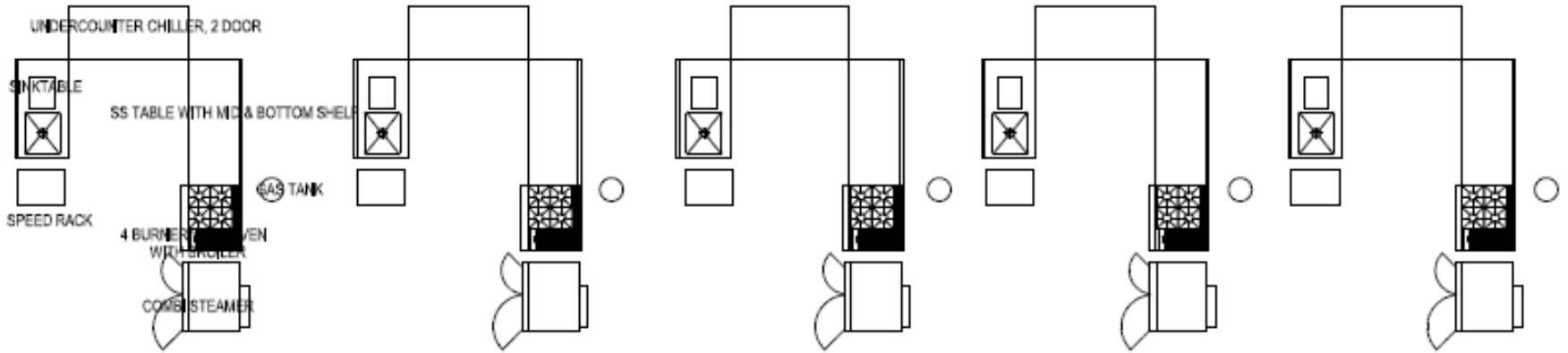
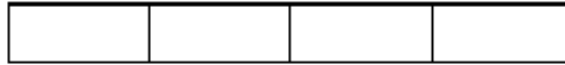


**The
2018
Philippine
Culinary Cup**
Where The Best Meet To Compete



PASTRY KITCHEN

4 U SS TABLE FOR JUDGES

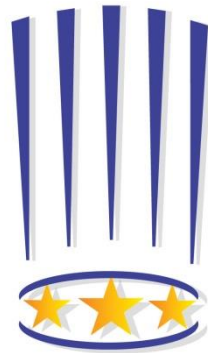


PASTRY LIVE KITCHEN C



UNI-FAB
METAL INDUSTRIES

Going Beyond Satisfaction.

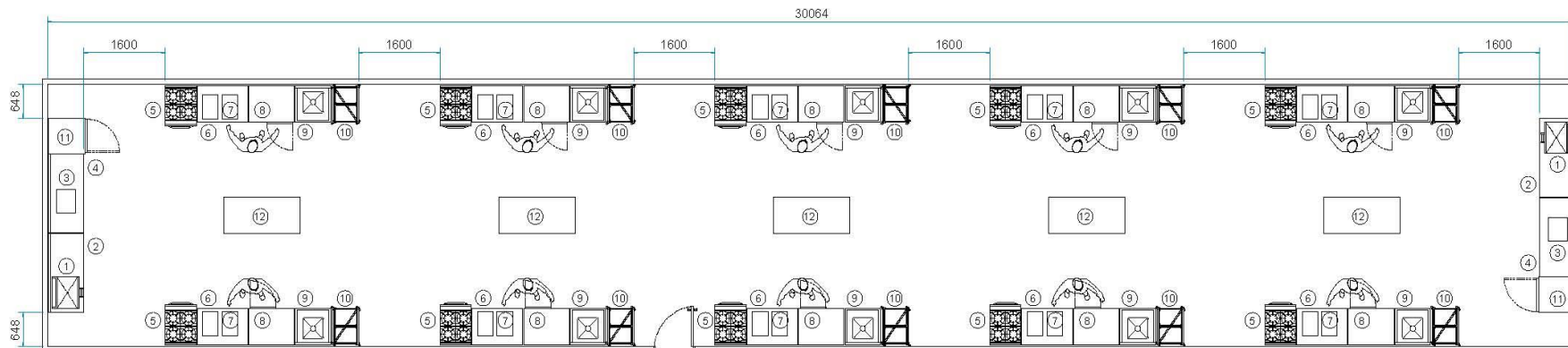


The
2018
Philippine
Culinary Cup
Where The Best Meet To Compete



SOUS VIDE KITCHEN

EQUIPMENT LAYOUT



SCHEDULE OF EQUIPMENT

ITEM #	QTY	DESCRIPTION	DIM: LxWxH+BS/OS	MAKE
KITCHEN				
1	2	SALAMANDER, OS 200	600mmL x 530mmW x 565mmH	UNI-FAB
2	2	EQUIPMENT STAND	1500mmL x 700mmW x 865mmH + 150mmBS	UNI-FAB
3	2	VACUUM MACHINE	450mmL x 370mmW x 220mmH	BY OWNER
4	2	PREPARATION TABLE	1500mmL x 700mmW x 865mmH + 150mmBS	UNI-FAB
5	10	4-BURNER RANGE W/ OVEN	610mmL x 762mmW x 865mmH	UNI-FAB
6	10	PREPARATION TABLE	1000mmL x 700mmW x 865mmH	UNI-FAB
7	20	SOUS VIDE TANK	305mmL x 457mmW x 229mmH	BY OWNER
8	10	UNDER COUNTER REFRIGERATOR, RIGHT DOOR	900mmL x 700mmW x 865mmH	UNI-FAB
9	10	PREPARATION SINK TABLE, 400x400x305D	700mmL x 700mmW x 865mmH	UNI-FAB
10	10	COOLING RACK, 5-LAYER	516mmL x 700mmW x 1500mmH	UNI-FAB
11	2	2-DOOR FREEZER	680mmL x 760mmW x 1950mmH	UNI-FAB
12	5	WORKTABLE	1500mmL x 700mmW x 865mmH	UNI-FAB

KITCHEN LAYOUT

SCALE: 1:100M



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Tel. No.: 733-9241 to 52 Fax No.: 734-7216

Company:

Project Name:

SOUS-VIDE KITCHEN

WOFEX 2014 SMEX CONVENTION CENTER

Sheet Contents:

- Equipment Layout
- Schedule of Equipment
- Elevation
- Section Details

Scale: 1:100M

Rev. No.

Rev. No.	Description of Change	Originator	Revision Date
0	INITIAL RELEASE	DON	
1			
2			
3			
4			

Description of Change

Originator

Revision Date

Prepared & Checked By:

Date:

Customer's Approval:

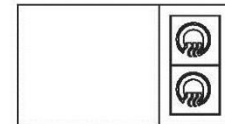
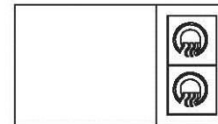
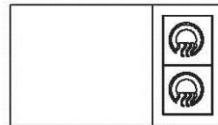
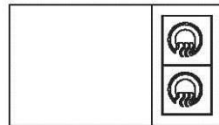
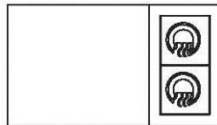
Date:




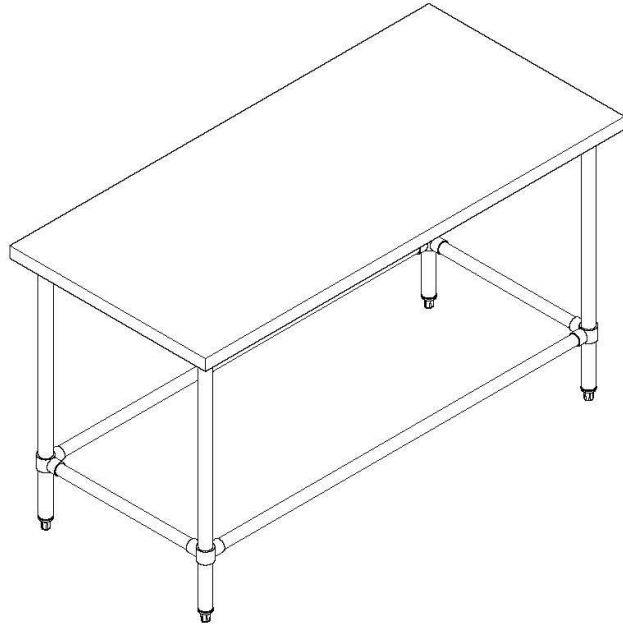
Pages:

1
1

10 UNITS OF INDUCTION COOKER - 2 HOBS EACH



				WOFEX SMEX, PASAY CITY	 <i>A Middleby Company</i> 19 TECHNOLOGY AVENUE LAGUNA TECHNO PARK BUNAN, LAGUNA	DRAWING TITLE: LIVE COMPETITON B		
						DRAWING NUMBER:	DATE:	
						PROJECT NO.:	REVISION:	
						CADD FILE:	SCALE: NTS	SHEET NO. 1 OF 1
						DRAWN BY: JP	CHECKED BY:	APPROVED BY:
REV	DESCRIPTION	DATE	NAME	THESE DRAWINGS AND SPECIFICATIONS ARE THE PROPERTY OF MIDDLEBY PHLS. CORPORATION AND SHALL NOT BE COPIED OR REPRODUCED WITHOUT THEIR WRITTEN PERMISSION.				



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Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **WORKTABLE**

Item No./Model No.: 12 **Qty.:** 5 UNITS


Dimensions: (Millimeter)			
Length	Width	Height	B.S. / O.S.
1500	700	865	—

- Specifications:**
- MATERIALS:**
- * 18ga ss#4: top plate
 - * 18ga ss: post frame, stiffener
 - * 38Ø ss tube: upright legs
 - * 32Ø ss. tube: horizontal bracing
 - * adjustable bullet type footing
 - * cross brace fittings

DUE TO CONTINUOUS PRODUCT IMPROVEMENT, SPECIFICATIONS AND FEATURES ARE CHANGED WITHOUT PRIOR NOTICE:

EQUIPMENT PERSPECTIVE

Sheet Contents:	Revision #	Description of Change	Originator	Revision Date:
● Perspective	00	INITIAL RELEASE	DON	
● Specifications	01			
● Section Details	02			
● Elevation	03			
Pages: ___ OF ___	04			

Prepared & Checked By: 
Date: **RONEL**
15JUN15

Customer's Approval: _____

Date: _____



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Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **COOLING RACK, 5-LAYER**

Item No./Model No.: **10** Qty.: **10 UNITS**

Dimensions: (Millimeter)

Length	Width	Height	B.S. / O.S.
516	700	1500	_____

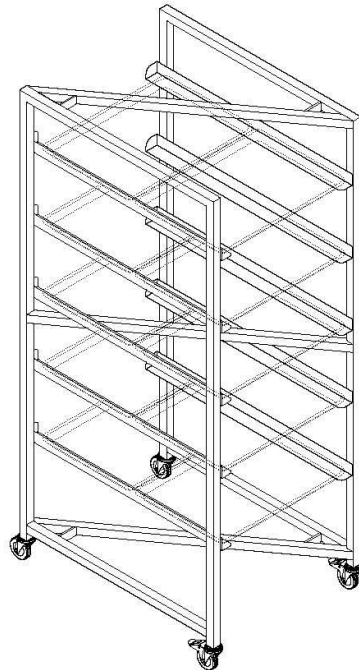
Specifications:

MATERIALS:

- * 14ga ss#4: angular slide
- * 20ga ss#4: bottom shelf
- * 25square tube: bracing, upright
- * 76Ø PU wheel: all swivel, 2 w/ brakes

ACCESSORIES:



- * 2pcs sheet pan tray per layer



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EQUIPMENT PERSPECTIVE

Sheet Contents:	Revision #	Description of Change	Originator	Revision Date:
● Perspective	00	INITIAL RELEASE	DON	
● Specifications	01			
● Section Details	02			
● Elevation	03			
Pages: ___ OF ___	04			

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Date: _____	
Customer's Approval: _____	
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Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **PREPARATION SINK TABLE**

Item No./Model No.: **9** Qty.: **10 UNITS**

Dimensions: (Millimeter)

Length	Width	Height	B.S. / O.S.
700	700	865	---

Specifications:

MATERIALS:

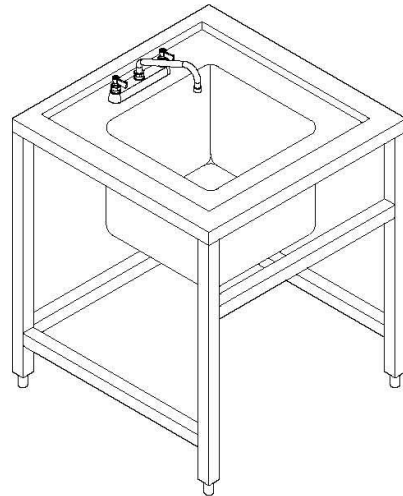
- * 16ga ss#4: top plate, sink bowl, back splash
- * 18ga ss: post frame
- * 25square tube: bracing
- * 38square tube: upright
- * adjustable bullet type footing

ACCESSORIES:

- * deck type faucet
- * basket strainer

SINK SIZE:

- * 400x400x305D



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● Perspective	00	INITIAL RELEASE	DON	
● Specifications	01			
● Section Details	02			
● Elevation	03			
Pages: ___ OF ___	04			

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REV.09 (10/16/12)

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Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **UNDER COUNTER REFRIGERATOR**

Item No./Model No.:	8	Qty.:	10 UNITS
---------------------	---	-------	----------

Dimensions: (Millimeter)			
Length	Width	Height	B.S. / O.S.
900	700	865	_____

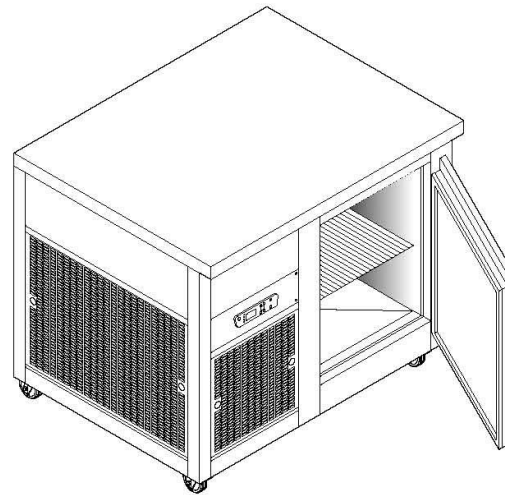
Specifications:

MATERIALS:

- * 16ga ss#4: top plate, back splash, base frame channeled upright
- * 20ga ss#4: outer body, motor compartment cover louver type, control panel, door panel
- * 22ga ss#4: inner body
- * polyurethane foam in-place insulation
- * 1/2 Hp sealed type condensing unit (OR EQUAL) to fit 400mm wide left space 220V/60Hz/1Ph (Tecumseh 134a)
- * evaporator - blower type cooling system

ACCESSORIES:



- * 1pc digital thermostat control (DEI)
- * 1pc magnetic door gasket
- * 1pc filter drier
- * 1pc expansion valve
- * 4pcs 76Ø PU wheel: all swivel, 2 w/ brakes
- * 1set edge mount hinge
- * 1pc wire shelf

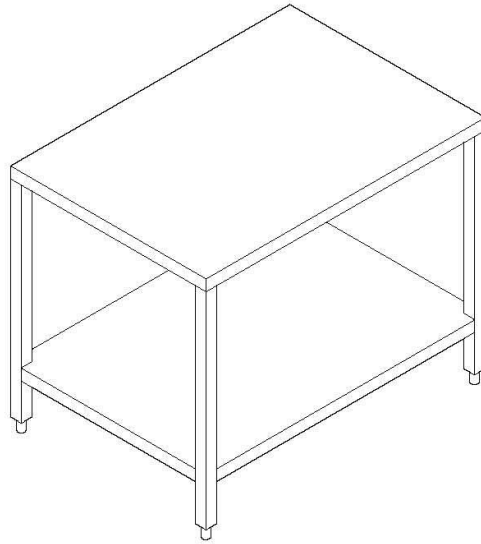


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Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **PREPARATION TABLE**

Item No./Model No.:	6	Qty.:	10 UNITS
---------------------	---	-------	----------


Dimensions: (Millimeter)			
Length	Width	Height	B.S. / O.S.
1000	700	865	_____

- Specifications:**
MATERIALS:
- * 16ga ss#4: top plate
 - * 18ga ss: post frame, stiffener
 - * 20ga ss#4: under shelf
 - * 38square tube: upright
 - * adjustable bullet type footing

DUE TO CONTINUOUS PRODUCT IMPROVEMENT, SPECIFICATIONS AND FEATURES ARE CHANGED WITHOUT PRIOR NOTICE:

EQUIPMENT PERSPECTIVE

Sheet Contents:	Revision #	Description of Change	Originator	Revision Date:
● Perspective	00	INITIAL RELEASE	DCN	
● Specifications	01			
● Section Details	02			
● Elevation	03			
Pages: ___ OF ___	04			

Prepared & Checked By: 
RONEL
 15JUN15

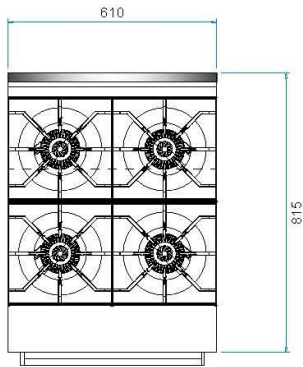
Date: _____

Customer's Approval: _____

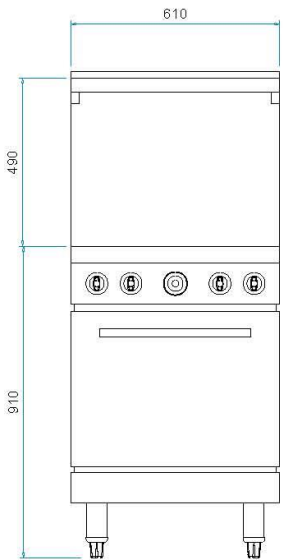
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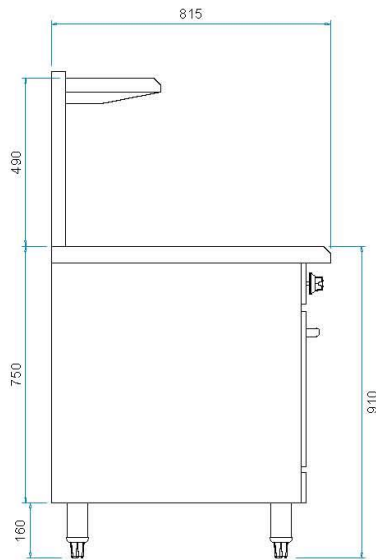
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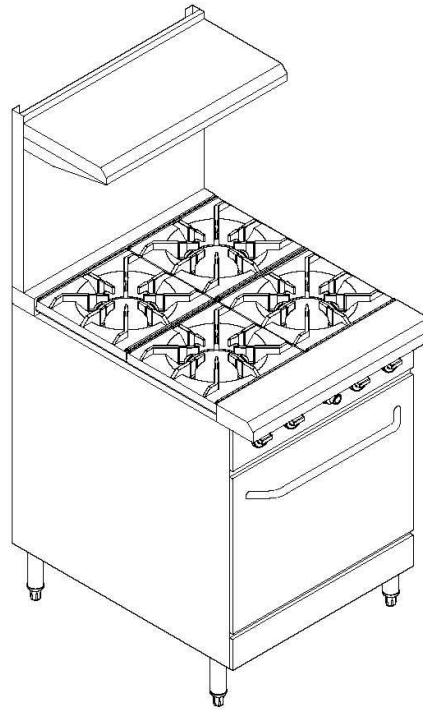
TOP VIEW



FRONT ELEVATION



SIDE ELEVATION



UNI-FAB METAL INDUSTRIES

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29 South Coast Industrial Estate Bancal, Carmona Cavite
Tel. No.: 584-4820 to 21, 584-4884; (046) 413-0759
Manila Office:
950-956 Espeleta Street, Santa Cruz, Manila
Tel. No.: 733-8241 to 52 Fax No.: 734-7216



Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name:
4-BURNER RANGE W/ OVEN : ROYAL MODEL RR-4

Item No./Model No.: 5 Qty.: 10 UNITS

Dimensions: (Millimeter)

Length	Width	Height	B.S. / O.S.
610	815	915	515

Specifications:

OVEN:

- » 20" WIDE TO FIT FULL SIZE SHEET PAN @ 18" x 26"
- » PORCELAIN FINISH ON CONTACT SURFACES
- » STANDING PILOT W/ 100% SHUT DOWN
- » U-BURNER RATED @ 27,000 BTU/Hr

OPEN BURNER:

- » STAINLESS STEEL FRONT, SIDES, LANDING LEDGE, BACKGUARD, SHELF, VALVE COVER & KICK PLATE
- » HEAVY GAUGE WELDED FRONT FRAME
- » 2-PIECE LIFT OFF CAST IRON BURNER RATED @ 30,000 BTU/Hr
- » 6" LEGS W/ ADJUSTABLE FEET
- » PROTECTED STANDING PILOT FOR EACH BURNER
- » 12" x 12" CAST IRON TOP GRATE W/ DOUBLE ANGLE SLOPE FOR EFFICIENT HEATING

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EQUIPMENT PERSPECTIVE

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Perspective	00	INITIAL RELEASE	DON	
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Prepared & Checked By: _____

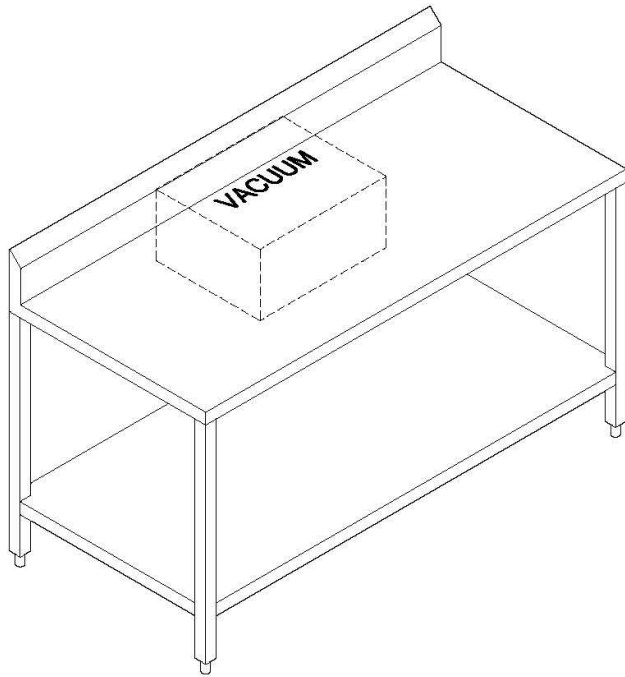
Date: _____

Customer's Approval: _____

Date: _____

RONEL
RONEL
15JUN15





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 950-956 Espeleta Street, Santa Cruz, Manila
 Tel. No.: 733-8241 to 52 Fax No.: 734-7216

Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **PREPARATION TABLE**

Item No./Model No.:	4	Qty.:	2 UNITS
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Dimensions: (Millimeter)			
Length	Width	Height	B.S. / O.S.
1500	700	865	150

Specifications:



MATERIALS:

- * 16ga ss#4: top plate, back splash
- * 18ga ss: post frame, stiffener
- * 20ga ss#4: under shelf
- * 38square tube: upright
- * adjustable bullet type footing

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Prepared & Checked By:	 RONEL 15JUN15	
Date:		
Customer's Approval:	_____	
Date:		

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Tel. No.: 733-8241 to 52 Fax No.: 734-7216



Company: _____

Project Name: **SOUS-VIDE KITCHEN**

Item/Equipment Name: **EQUIPMENT STAND**

Item No./Model No.: **2** Qty.: **2 UNITS**

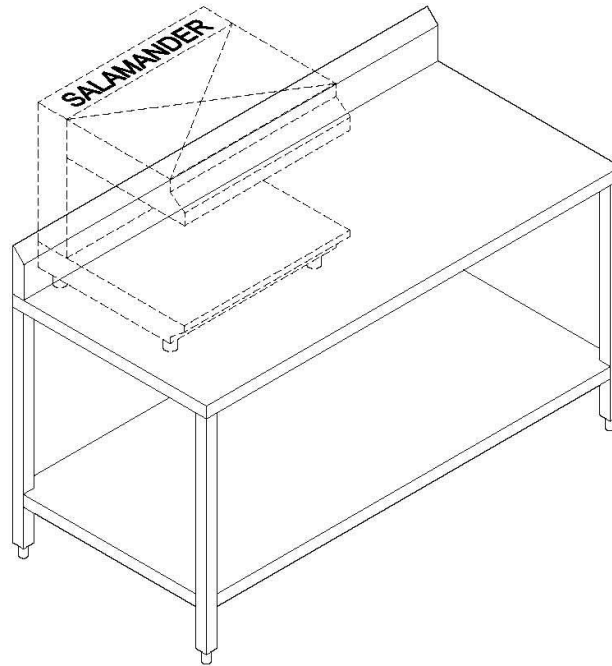
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1500	700	865	150

Specifications:

MATERIALS:

- * 16ga ss#4: top plate, back splash
- * 18ga ss: post frame, stiffener
- * 20ga ss#4: under shelf
- * 38square tube: upright
- * adjustable bullet type footing



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EQUIPMENT PERSPECTIVE

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<input checked="" type="checkbox"/> Perspective	00	INITIAL RELEASE	DON	
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Pages: ___ OF ___	04			

Prepared & Checked By: *RONEL*
Date: **RONEL**
15 JUN 15

Customer's Approval: _____
Date: _____



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Tel. No.: 733-8241 to 52 Fax No.: 734-7216



Company: _____

Project Name:

SOUS-VIDE KITCHEN

Item/Equipment Name:

SALAMANDER : OZTI MODEL OS 200

Item No./Model No.:

1

Qty.:

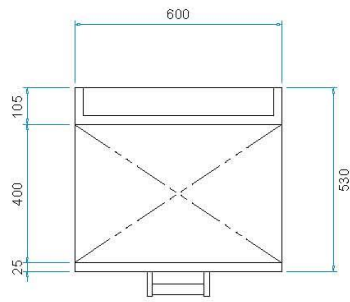
2 UNITS

Dimensions: (Millimeter)

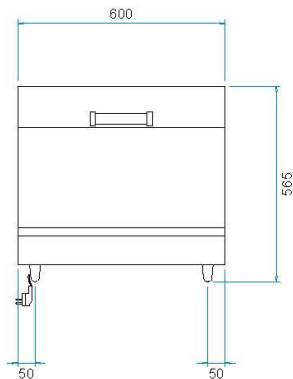
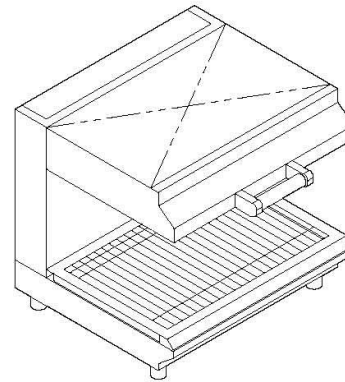
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Specifications:

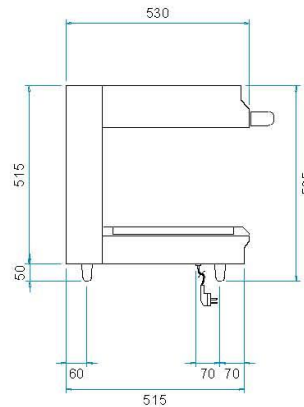
- » STAINLESS STEEL BODY
- » ERGONOMIC DESIGN
- » EASY TO CLEAN
- » LONG LIFE
- » 240V / 1NPE / 60Hz / 3.6kW



TOP VIEW



FRONT ELEVATION



SIDE ELEVATION

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Prepared & Checked By:

RONEL
RONEL
15JUN15

Date:

Customer's Approval:

Date:



**Good luck and advance
Congratulations to all of
you!!!**

