

BEECH OVENS

The 2009 Beech Ovens Product Information brochure was released at Hofex in Hong Kong in June. The brochure condenses information on the range of Beech Ovens products and provides basic specification information including dimensions and features. Go to the Beech Ovens website to download your copy today. For further details or to request multiple copies email the sales department at sales@beehovens.com.au now.



AZ PIZZA CHEESE

Simotas Foods announces the launch of their AZ Pizza Cheese. "The product is a winner and the price is right," says Aaron Zerefos. "You won't be disappointed with the taste and presentation." You can also get Parmesan Block, Mozzarella Block, Brancourt Feta, several selections of sliced and shredded cheeses, along with Neufchatel cheeses and specialty cheeses such as Bocconcini Cheese, Unicorn Camembert, Mascarpone and ricotta. You can also get sour creams, fresh creams and pure creams, Greek, natural and dessert yogurts. Call 02 9804 8888 or email azerefos@simotasfoods.com. www.simotasfoods.com. Be sure to tell them you read about it in PMQ's Pizza Australia.

BC REFRIGERATION

Looking for a reliable source for refrigeration, oven, and catering equipment delivery or removal? BC Refrigeration is the one call to make. To learn more about restaurant equipment deliver and removal services, call 04 1832 0584 or email bc.refrigeration@live.com

MEC FOOD MACHINERY

Established in 1974, MEC (which stands for European Common Market in Italian) initially introduced European technology into Australia. After more than 30 years in the Australasian market, MEC supplies clients from the bakery, pastry, pizza, vegetables/fruit, fish, poultry, and the fresh, dry and frozen pasta industries. MEC also supplies packaging and vacuum packaging systems for food and other products, as well as a range of spices, essences and other accessories for food production. MEC caters for both small and large businesses, with expertise in design, consultation and turn-key ventures, as well as sales and service of all new, secondhand and reconditioned machines. Direct finance is available, as well as rental and trade-in of used equipment. Call 03 9357 4511 or visit www.mecfoodmachinery.com



ABP ATLAS

ABP Atlas is a family owned and operated company. Established in 1980 as CRD Marketing, the company has gone from strength to strength, building upon its core values of customer service and equipment quality. The industry recognized brand of ATLAS has been a central player in leading the way in balancing a budget price with machine quality. The ATLAS brand has withstood the demands of time, and is still a market dominator in both planetary and spiral mixers. Boasting a veritable "who's who" of brand names synonymous with high, European quality — Pavailler, Bertrand – Puma, CFI, Rollmatic, Roll Rex, Buhtz, and Beldos, Australian Bakery and Pizza offer up-to-the-minute solutions for every bakery operation, and are proud to be able to balance the needs of the business with the wants of the baker. Call 1300 122 100 or visit www.abpatlas.com.au