



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



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

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

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

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

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

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

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

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

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





The Austheat range comprises Freestanding Electric Fryers and Hotplate/Grill



AF812



AHT860

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

Extended Warranty for Austheat machines:

You are entitled to a five (5) year extended warranty on the fryer tank, a two (2) year extended warranty on parts and, in conjunction with one (1) years labour coverage. The extended warranty application form on the Roband website must be completed and submitted to Roband within 30 days of purchase.

