

*Why we chose*

**B+S**  
COMMERCIAL  
KITCHENS



UNCLE SU AT THE STAR  
GOLD COAST, QUEENSLAND





ONE PROJECT,  
TWO CHALLENGES:

# THE PROJECT MANAGER'S REQUIREMENTS AND THE CHEF'S GOALS.





B+S Commercial Kitchens are committed to working endlessly to meet all our client's requirements. We understand that projects worth doing are never a solo endeavour. When it comes to opening a restaurant, it takes a village. We also know that every member of the team and their input is invaluable. For example, the chef ensures the kitchen's workflow is optimised and menus are achievable, whilst interior designers handle the front-facing aspects. Project managers ensure everything is under budget, whilst architects guarantee the space and equipment are up to code. Whether you are a project manager, consultant, architect, or end-user, at B+S Commercial Kitchens, we will always work by your side to find a solution that meets even the most demanding challenges.

This was the case with Uncle Su at The Star in Gold Coast. As part of the redevelopment project at The Star, Gold Coast, Imperial at The Star was to be rebranded into Uncle Su. The project had specific requirements requiring the kitchen space to be reworked and re-optimised. The new restaurant needed to increase its output twofold whilst providing high-quality food. With such requirements, the B+S team worked with Uncle Su to design a unit that flourished in their kitchen; optimising workflows and adapting to their output speed, downtime requirements and food quality.



# THE STAR

GOLD COAST

Almost a decade ago, Dustin Osuch of F&B Capital Projects was tasked to head the F&B transformation project of The Star in Gold Coast. During the last eight years, Dustin has helped transform Kiyome, Cucina Vivo and opened the Garden Kitchen and Bar, Mei Wei, Harvest Buffet and Nineteen at The Star. The latest transformation chapter was to revitalise Imperial at The Star and rebrand the restaurant to open Uncle Su.

Uncle Su was the amalgamation of Osuch and Chef Song's, a Cantonese chef from Hong Kong, ambitious desires for The Star. Both men aspired to double the seating in Imperial to serve twice as many guests at one time without expanding the kitchen. Both men realised the project would require specific, specially designed, high-quality equipment to withstand all pressures. So, they turned to B+S Commercial Kitchens.

Unlike other commercial kitchen equipment providers, working with B+S Commercial Kitchens gives you the option of a tailored experience. Although we have ranges filled with high-tech equipment that would fulfil most requirements, we understand that some situations need something more tailor-made. This was the case for Uncle Su.

With the renovations underway to ensure seating capacity could be increased, it provided a unique opportunity to update the kitchen. However, with kitchen space limited and fixed, Osuch and Chef Song needed to redesign the

equipment. They required more powerful wok burners to keep up with the new demands. As with most equipment, increasing power isn't a simple fix. The technology had to be redesigned to withstand the high-pressure situation that was required of the kitchen and allow chefs to produce a high standard of food.

We worked tirelessly with the team behind Uncle Su at The Star for months to meet their requirements for efficiency, space-saving and product outcomes. What resulted was an incredible series of products that allowed them to reduce cooking times by half whilst staying within the space requirements. In doing so, we gave Uncle Su the capacity to optimise their kitchen with a customised solution that allowed them to maximise the number of wok burners in their limited kitchen. As a result, their kitchen now features two double-hole Hi Pac wok burners with a prep table and one single-hole Hi Pac wok burner. That gives Uncle Su a total of five wok burners that can be used at once, allowing them to double their capacity.

Moreover, the increase in kitchen efficiency, with the new, more powerful burners, gave Uncle Su the capacity to increase their food standards. The higher temperatures the woks reached with the new burners ensured that the flavours, imparted by heat found in Chinese cuisine, could develop correctly without impacting texture or the eating experience.

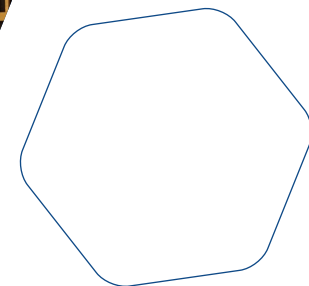
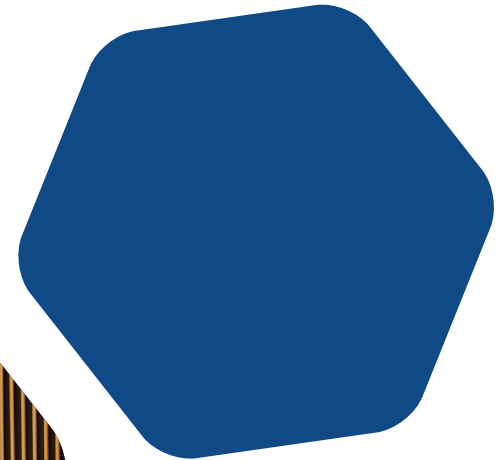






“Some of the greatest benefits we found about working with B+S Commercial Kitchens was that the products are Australian Made with an Australian team who are always reachable and available to help. On top of that, the team understood what we needed and easily translated that information to the engineering team who designed the products. We appreciated their willingness to help and work together to come up with a solution. It was an amazing experience!”

*Scan the QR Code and find out why Dustin Osuch, Senior Manager at F&B Capital Projects at The Star Gold Coast, chooses B+S Commercial Kitchens for his projects.*







# UNCLE SU



Son Yao Su, known as Chef Song, has worked in the food industry since 1987. He began as a kitchen hand in Hong Kong and worked his way up, learning from Cantonese cooking Masters worldwide, such as Chef Master Hui Piu Wing. Nowadays, Chef Song, is a renowned chef specialising in Cantonese and Sichuan cuisine.

Chef Song's journey at The Star began over six years ago at Imperial. With the redevelopment of The Star, Chef Song worked with Dustin Osuch to revitalise Imperial and rebrand it as Uncle Su. As a result, not only does the renovated venue seat twice as many as Imperial, but the food quality has increased with the help of B+S Commercial Kitchens.

Uncle Su's new menu ambitiously features the most well-known dishes, ingredients and cooking styles from different regions of China, including Cantonese, Sichuan, Hunan and Beijing cuisines, traditionally cooked but redesigned to suit the Australian audience. Chef Song and his team can execute his menu perfectly with the help of the new equipment specially designed by the B+S team. For example, menu items such as their coveted 'Special Sweet and Spicy Prawns' are only achievable with the high heat provided by B+S' specially designed wok burners.

"B+S Commercial Kitchens is the most suitable brand for Cantonese and Beijing cuisine. When you compare B+S with other brands, only B+S has a hot brick setting to protect chefs when cooking. And the burner is powerful, making the whole cooking process highly efficient and accurate!"

Currently, B+S Commercial Kitchens equipment gives Chef Song the power to cook efficiently and accurately. Moreover, the cruet-stand, specially designed to meet Chef Song's requirements, has improved the kitchen's workflow.



Scan the QR Code and find out why Chef Song, Head Chef at Uncle Su at The Star Gold Coast, chose B+S Commercial Kitchens for his kitchen.





**Melbourne Experience Centre**  
**Showroom/Demonstration Kitchen**

37 Westminster Street,  
Oakleigh, Victoria 3166

**Head Office/Manufacturing Facility**

57 Plateau Road,  
Reservoir, Victoria 3073  
Telephone: +61 3 9469 4754

Email: [info@bscommercialkitchens.com](mailto:info@bscommercialkitchens.com)  
[www.bscommercialkitchens.com](http://www.bscommercialkitchens.com)



*Click or scan the QR code  
to take our factory tour.*

