



For more than 29 years, Caterlink has been providing comprehensive project management to all hospitality industries, including Health & Aged Care market.

Medical personnel, administrative and other staff members, in addition to many patient visitors, often spend extended periods of time at the facility. It makes sense that these customers can access a variety of quality meals throughout the day.

Caterlink is focusing on these three fundamental areas when it comes to providing solutions to health care industry:

Food Safety

Medical personnel are more aware of food safety hazards, so equipment that is easily cleaned, offers easy temperature monitoring and adheres to HACCP requirements is very important

Flexibility

Menus in hospitals retail food operations are generally cyclical and seasonal. Catering has also offer more variety. Consequently, flexible equipment that can adapt to different preparation requirements and volumes is well suited for these facilities.

Appearance

With longer commute times and work hours, hospital personnel seek convenient, quality options at the workplace. Hence, with grab 'n go meals and display cooking in mind, equipment appearance and aesthetic is important. Glass merchandisers that attractively showcase products, stainless steel grills and woks, and eye-catching reach-in refrigeration add food and beverage appeal.

CATERLINK HEALTH CARE PROJECTS

Fiona Stanley Hospital
Princess Margaret Hospital
St John of God Hospitals Subiaco and Murdoch

Busselton Health Campus
Southern Cross Care Group
Hall & Prior and Aegis Health Care

Albany Health Campus
Joondalup Health Campus
and many more

"I deal with a lot of suppliers in my position and I think what sets Caterlink apart is that they reply to enquiries and follow-up so promptly. I have never been left without an answer, or at least I always get a call back to let me know my enquiry is still being looked at.

Supplying written quotes (via email) with price comparisons and all the required information on the quoted machinery made my job so much easier and saved me a lot of time on the phone.

The Sales representatives are always contactable and very knowledgeable about products available. They are also friendly, helpful and easy to talk to." **Gary Smith – Swan and Kalamunda Health Service**



Call us today for one of our friendly consultants to come to you!



Caterlink

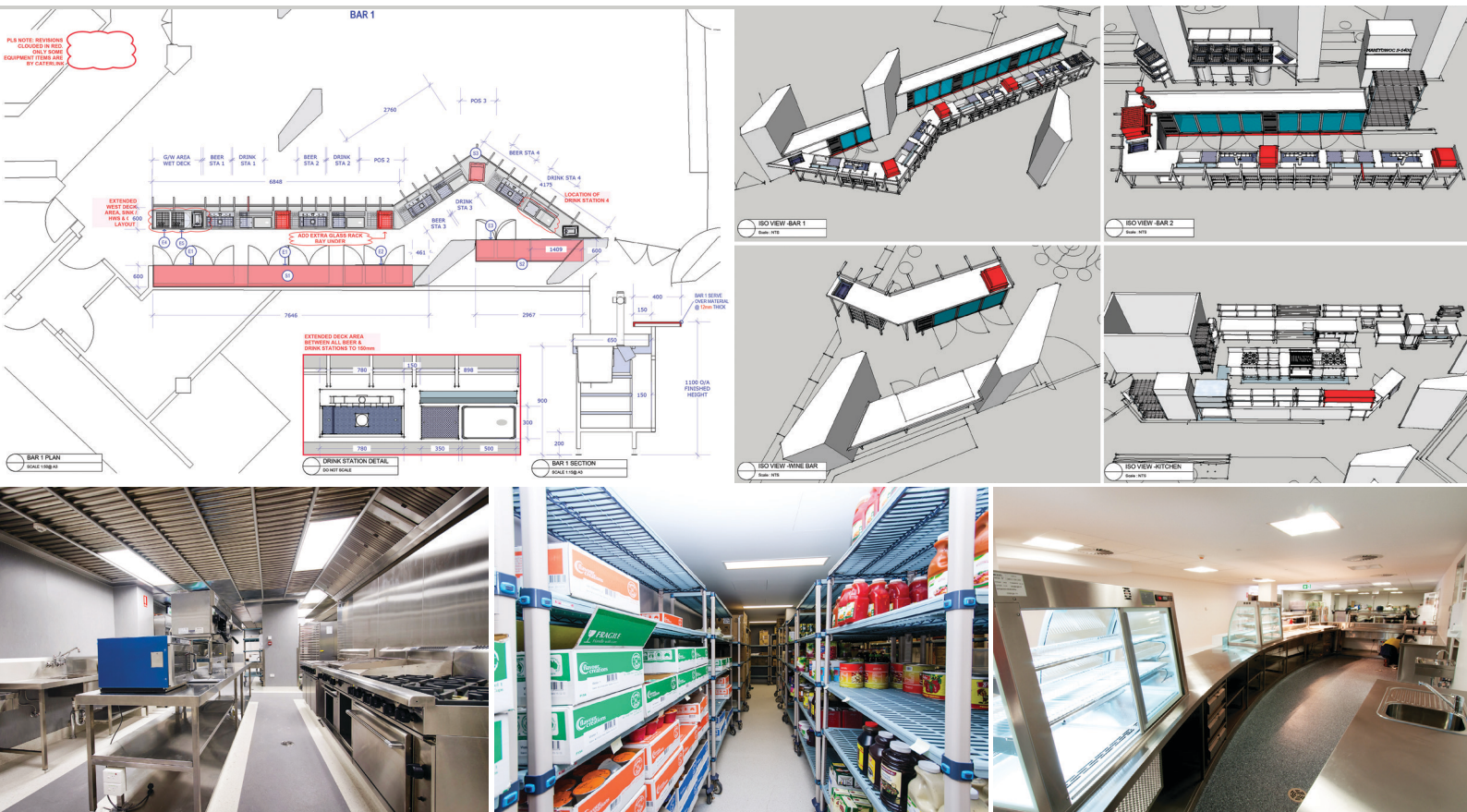
the best commercial kitchen solutions

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Design and Concept Drawings



Caterlink offers design and project management expertise with a focus on your vision. Our beginning-to-end project capability enables us to provide quality project management—combining big-picture thinking with absolute attention to detail.

We work hard to ensure our clients receive quality, performance and value in choosing our products and services, no matter the size or complexity of the project.

Our Services Include:

- Full kitchen design service including: bars, refrigeration and dish-wash facilities
- Equipment selection, suggestions and recommendations
- CAD drawings with backup equipment schedule
- Supply of all commercial catering equipment including such brands as Waldorf, Electrolux, Goldstein, Convotherm, Rational, Hobart, Washtech, Simply Stainless and custom stainless steel bench work, exhaust hoods etc.

Benefits to You:

- Plans designed prior to lease signing allow you to better negotiate tenancy improvements.
- We design functional, efficient work areas that require fewer employees, therefore lowering labour costs.
- Our designs facilitate faster customer service, thereby increasing sales and profits.
- With the floor plan, services required and equipment specified by one vendor, the result is fewer mistakes and build-out costs.
- We can expedite the overall project design by providing the correct equipment, CAD blocks and services required to the project architect. This support will continue during the project installation, as we work with your general contractor.