



## SCK Newsletter March 2016

# Do you do surveys?

Hi all,

### SCK News

I know I occasionally take the time to do a survey.

Would you?

We have created a very simple survey on our Sydney Commercial Kitchens business and it only takes a few minutes to complete, depending on the answers you give.

To take the survey, please click here to start <https://cashflowco.typeform.com/to/Y1pV2d>



### Welcome to Sydney Commercial Kitchens

How can we help you?

**Start** press ENTER



You can still download our checklist that you can print out and use to help you source the correct equipment. Download the pdf version of the Commercial Kitchen Equipment Checklist

<http://www.sydneycommercialkitchens.com.au/LiteratureRetrieve.aspx?ID=151107>

And, as you will find out, choosing the correct equipment can remove future headaches with your business operation.

Who wouldn't want that!

## My Commercial Kitchen

As you can see the demo kitchen area is now finished. At present we are stocking up on pots, pans & utensils and very soon we will be under way, as well as sourcing a variety of equipment to demonstrate.

### Demo Kitchen Spaces



Already it has proven a valuable tool in showing potential customers what they can expect and how equipment works.

Our plan is to use these commercial kitchen spaces to provide cooking demonstrations and training on a variety of equipment to our customer base. This is one of the most exciting things this business has done and we are all looking forward to unleashing the chef in ourselves and playing with all the equipment.

## Certified Ex-rental equipment

Let SCK take the worry out of purchasing [certified quality used equipment](#). Silverchef provides a 3-month warranty on parts and labour and much of the equipment is less than 12 months old.

## Latest YouTube Videos



Visit our YouTube Channel <http://www.youtube.com/user/SydneyComKitchens>

## Industry Tradeshows

- **Taste of Sydney**  
10-13 March, 2016  
Centennial Park NSW 2021
- **Internorga**  
Hamburg Messe and Congress Center  
Hamburg, Germany

## Next Edition

Keeping you up to date with the Hospitality Industry, some more hot specials, the latest news and your industry events and expo's. Our next edition of this newsletter is in April 2016.

Our sales specialists are qualified chefs, we understand what you need and how you want to work.

Sydney Commercial Kitchens, where great customer service is just the beginning.

Sincerely,  
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