

PRESS RELEASE

FOR IMMEDIATE RELEASE

Thursday 19th July, 2007

Value Add with Compliments

Brisbane, Queensland -- GIBPAT Pty Ltd will introduce the Bauscher 'Compliments' range of hard porcelain at Sydney's Fine Food/Hotel Australia show, 24-27 September 2007. The unconventional graphic structures of the plates, platters and bowls will offer restaurateurs a new way to value add to existing table settings and provide a wide range of different ways to present meals.

Designed to be used with existing chinaware, this new concept from Bauscher reflects current eating trends worldwide. Restaurateurs will save money by adding pieces from the Compliments range to their existing chinaware, and create an individual look for their property.

Bauscher hard porcelain represents value for money. This is achieved through design and technology, including a second glaze firing of approximately 1,440°C. This very high firing temperature makes the glaze very scratch and cut resistant, meaning the surface stays hygienic. Edges of plates are even designed to be chip resistant. Independent laboratory testing has shown Bauscher hard porcelain will stand a minimum of 3,000 dish washings, which is approximately three times that of softer glaze products. Bauscher have been making hotel porcelain for 126 years and offer long term availability of product.

For more information on the new Bauscher Compliments range, contact Bill Sinclair as below.

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About GIBPAT Pty Ltd

GIBPAT is a family owned hospitality industry supply company, with offices in Brisbane and Sydney. Focus is on offering quality products which offer value for money, service and advice, and bringing new technology and innovations to the market.

Contact

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