

Talking Business

September 2023

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Paul's Corner

With the end of financial year tasks now behind us, we hope our business community is looking forward to this new financial year with renewed focus and excitement. It's an opportunity to make strategic decisions, plan for growth, and implement improvements based on insights gained from the previous year's financial performance.

In this edition of *Talking Business* we have some inspiring stories to share with you. On page 3 we are looking into the new container deposit scheme in Victoria. The company that will be running the scheme in our area is looking for businesses that can help out. What a great way to work towards a greener way of life. If you are doing something to help towards a better, greener future for our community, we'd love to hear from you.

On page 6, we follow up with some of our businesses who recently received a business grant and on page 5 we shine a spotlight on some of our local traders who operate at the Dandenong Plaza. It is always great to hear about different business's journeys.

In August, the Victorian Manufacturing Hall of Fame Awards were held, and we had a number of local businesses nominated, which is an achievement within itself. Have a look on page 14 to read more.

As always, a gentle reminder our Business Support team are here to help you and your business. If you would like further information about any of the articles in this edition or need some support please don't hesitate to contact the Business Support Team via email business@cgd.vic.gov.au or phoning 8571 1550.

Paul Kearsley
Director Business, Engineering
and Major Projects

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Cover image: Korean eatery at the Dandenong Market

Information was correct at time of publishing. Please check our website for up to date information.



Can your businesses help in Victoria's container deposit scheme?

In April this year it was announced that Victoria will be running a container deposit scheme in line with most other states. Beverage containers including soft plastic drink bottles, glass beer bottles, soft drinks and alcohol sold in cans, and small fruit juice cartons will be able to be collected from 1 November 2023, and Victoria has been divided into three distinct regions for network operators. Returnit has been assigned to the South-East Melbourne and Gippsland region which includes the Greater Dandenong area.

Returnit is currently on the lookout for refund point partners for over-the-counter operations. There are many benefits of being a partner for

collections – not only by supporting environmental sustainability, there will be increased foot traffic and customer interaction in the business. There is also the benefit of generating additional revenue as the business is paid a handling fee for each eligible container. Returnit coordinate the set up - including any hardware/software, training and collection of items from the business.

Over the counter partners would be located at existing retail or service points. Customers can return the containers over the counter and the staff count them and provide the refund. The customer can set up an account to receive the money electronically, it can be donated

to a charity or it can be refunded as cash. The operators of the over-the-counter option will receive a handling fee for each container processed. Returnit will then require access to the bins to empty them.

Not all containers (eg. glass wine and spirit bottles, milk cartons and other exemptions) can be recycled. The scheme is limited to:

- Non-concentrated fruit or vegetable juice
- Flavoured milk
- Beer
- Soft drink
- Mixed spirits.

There are some restrictions on sizes of these items.

If you are interested in joining this venture as a partner please reach out to Alex at Alexandra.pafitis@returnit.com.au or for further information go to www.returnit.com.au/vic.

If your business is doing something proactive in the attempt to go green or recycle differently, we'd love to learn more and share with our business community so they can learn too.

Email business@cgd.vic.gov.au or phone the Business Support Team on 8571 1550.



A snapshot of our Greater Dandenong food and tourism sector

Tourism offerings continue to strengthen across the City of Greater Dandenong, and we are pleased to share these great stories through this magazine.

If you're a local tourism operator and have a story you'd like to share, we'd love to hear from you, or if you have a tourism question, send an email to our Food Enterprise and Tourism Officer, via business@cgd.vic.gov.au

Local bakery crowned Australia's best pie maker



The results are in. Australia's best meat pie for 2023 has been unveiled, alongside a number of other coveted titles including the best seafood pie.

Australians are big fans of the humble pie and there was some stiff competition for this sought-after annual ranking. The official champion for Australia's Best Pie, according to Australia's Best Pie & Pasty Competition 2023, has been revealed as Country Cob Bakery's Fish Amok pie. The Fish Amok pie is a Cambodian-style pie made with barramundi and curry sauce.

It's an unconventional pie filling for the overall winner, a small but mighty bakery which has three locations including our very own suburb of Springvale as well as Boronia and Kyneton.

Owners Chan and Ryan Khun also took home a number of accolades including:

- The best seafood pie category for the same pie, Fish Amok pie
- The best mushroom pie category for their Black Forest Pie and;
- The best flavour beef pie category for their Pepper Beef option.

Gold, silver and bronze medals were given out to dozens of

boutique and family-owned bakeries for their delicious pies for the 2023 competition. The Baking Association of Australia held the awards which saw 380 bakeries enter the competition with over 1,500 pies to be judged. The competition was assessed over three days. Pies were eaten both

cold and hot by judges to determine the winners in an objective and thorough manner, with judges sampling 70 pies each per day.

► **Location:** 890-892 Princes Hwy, Springvale
countrycobbakery.com.au



A Foodie's Paradise: Dandenong Plaza's Culinary Stars



Dandenong Plaza is more than just a shopping centre. Set in the heart of Dandenong, it's a vibrant community hub that celebrates diversity and local entrepreneurship.

MCN Cakes, The Grain Sushi and Fish Island are three exceptional local businesses that have found success within the walls of this community-centred shopping centre.

Crafting Sweet Memories



MCN Cakes, located on Level 1 of Dandenong Plaza, is owned and operated by Viranga Nilaweera, who has been spreading joy through delectable treats for more than 11 years.

Since setting up her business at the Plaza five and a half years ago, Viranga has been delighting visitors with custom-made cakes for every occasion.

A unique aspect of MCN Cakes is that all the products are halal and freshly baked on site, drawing in a diverse crowd from different cultural backgrounds.

Viranga says 70 per cent of MCN's customers are from the Sri Lankan

community and travel across Melbourne to buy her traditional ribbon cakes.

The store's wide variety of cupcakes, with flavours such as cookies and cream, black forest and red velvet, further adds to its popularity among families and local businesses.

A Taste of Japan



Another popular store on Level 1 is The Grain Sushi, which has been serving traditional Japanese cuisine to Dandenong Plaza visitors for two decades.

Owner Rita Wang says her shop prides itself on offering authentic sushi, sashimi and cooked Japanese dishes like teriyaki chicken and salmon.

"Customers often tell us our sushi is the best they have ever had," says Rita, who enjoys the relaxed atmosphere of Dandenong Plaza and the warm reception from its friendly customers.

The Grain Sushi chefs' dedication to providing quality and halal products has earned the business loyal customers, with some travelling from 20km away to indulge in the

highly acclaimed teriyaki salmon, a rarity in the Greater Dandenong area. In fact, the sushi shop has become the preferred destination for Japanese food enthusiasts seeking an exceptional dining experience, thanks to its affordable prices, delectable flavours and diverse menu offerings.

A Seafood Haven

On Level 3, Fish Island is a proudly family-run business offering an array of fresh fish and seafood, including a selection of sashimi, ceviche fish, oysters, calamari and seafood platters, making it a go-to for locals.

The seven-year-old store is owned and operated by Eric Teo, whose family boasts a long legacy in the Malaysian seafood industry.

"We are passionate about seafood. Our extended family have all worked in the seafood industry for over 30 years," Eric says.

And this experience is evident in Fish Island's skilful staff who masterfully clean, scale, skin and fillet fish, making it a breeze for customers to savour fresh seafood dishes at home.

As these three businesses continue to flourish, they contribute not only to the local economy but also to the dynamic cultural tapestry that makes Dandenong Plaza a truly unique destination for residents and visitors alike.



There are so many adventures to be explored in **Greater Dandenong**



Business Grant Program successfully supporting local businesses and suppliers

The Business Grant Program ran between April-June and saw 20 businesses awarded financial support from Council. Businesses were required to select a local Greater Dandenong supplier to fulfil their service request which ensured the funding remained within our local economy.

As a result of this unique arrangement, an additional 14 businesses were supported in their role as suppliers which further increased the value of this grant program. A total of 33 local businesses were supported through this program.

Congratulations to the grant recipients:

- Fusione Plus Healthcare
- Little Bad Wolf
- The Save Group
- Session Road
- Keys Denture Clinic
- Milan Tea House
- Talking Hair Unisex
- Mary's Courtyard Cafe
- Raza Event Hire
- VMA Management Services
- Uncle's Smallgoods
- Libas by Perfect Scissors
- Aurora Accounting Solutions
- INS Accountants
- Silkroad Contractors
- First Ranking Real Estate
- Granny's Food
- Just Eye Beautiq
- Oyiti Foundation for Multicultural Youth
- Australian Garden Ornaments
- Azra Solutions
- PM Partners
- Peter Sung Design
- PCI Accountant
- IT BIZ Solutions
- Danber Accounting Professionals
- The Save Group
- PJ Web- Design and Solutions
- Tint Centre
- Taxcounting Services
- Blume Accounting Group
- Pop Creative Collective

Suppliers who assisted our award recipients:

- PCL Lawyers
- MSS Tax

www.greaterdandenong.vic.gov.au/talking-business

Proof is in the pudding

Utilising the business grants

Granny's Food

Granny's food made use of the Buy Local Business Grant to invest in business coaching, which has been most beneficial to their business. They reside in a small factory in Dandenong and manufacture pre-made healthy and authentic meals. They use the best quality products and fresh ingredients to create their meals.

The decision to invest in business coaching via another local business has provided them with valuable insights and expertise. The results of this service have saved them time and effort by providing guidance on

various aspects of the business. This includes researching new equipment, understanding the best finance options for purchases, and how to use their equipment more efficiently.

Additionally, the coaching has also assisted with effective selling strategies, dealing with challenges of having a small factory and understanding effective ways to grow the business going forward into 2024. Granny's Food have been very happy with the experience and results and see a great benefit from receiving the Buy Local Business Grant.



Keys Denture Clinic

Keys Denture Clinic has utilised the Buy Local Business Grant for web design, which has proven to be an effective advertising tool, attracting more clients to their business.

By making dentures onsite in their own laboratory by experienced dental prosthetists and a dental technician, they can offer a comprehensive range of denture services and same-day repairs.

Having the ability to update photos regularly has enabled Keys Denture Clinic to keep customers informed

with the latest advancements and improvements. They have noticed an increase in clients attending the business.

Going into the future Keys Denture Clinic aims to maintain high levels of patient satisfaction with excellent customer care, education for patients on maintaining oral health and denture care. Also ensuring that their services are easily accessible, affordable and constantly pursuing professional development to stay updated with the newest techniques in denture care.



First Ranking Real Estate

First Ranking Real Estate opened their doors early this year in Dandenong, working with both residential and commercial properties. Their goal for the business is to develop strong relationships with their clients. First Ranking have invested the Buy Local Business Grant towards a social media marketing plan for the business. As the campaign will be running for a six month period, results will not be instantly available. However this allows the freedom

for the business to know that the consistent efforts with the social media marketing will produce positive outcomes. Outsourcing the marketing efforts allows the team to concentrate on building relationships with potential clients, door knocking and getting on the phone to expand their business.

Continuing to build the business, generate more leads, and increase property sales are the main objectives for First Ranking Real Estate's future growth.





Improvements made to central Dandenong

Safety and greening are the hallmarks of a newly improved street re-alignment in Robinson and Mason streets in Dandenong. Completed on schedule with minimal impacts to business, the project is part of a longer-term vision for better connectivity on Robinson Street from Princes Highway to Walker Street.

The completed works included:

- Relocating the bus stop
- Adding valuable turfed green space

- Six new trees planted
- New raised platforms to enhance pedestrian safety at Hutton Street to destinations including Centrelink
- Plus, more intuitive traffic circulation along Mason Street.

The project is expected to reduce the number of recorded traffic accidents in the area and improve connectivity to Little India and the Dandenong Station. Contractors

Blue Peak Constructions carefully managed road detours and maintained pedestrian access through the eight-week project.

Future investment will also see the green space enhanced with additional low ground level plantings and trees.

Further information:
greaterdandenong.vic.gov.au/robinson-mason-realignment



The Foot Care Clinic celebrates 25 years of business

When you speak with Ngan (Kim) Harwood, you sense her focus, steely determination and intense energy. It's no wonder that her business, The FootCare Clinic, celebrates its 25th anniversary this year.

As Senior Podiatrist and Director, Kim started the business in Keysborough from one room in a chiropractor's clinic in 1998.

After two years of working in other part-time podiatry jobs while growing her client base at The FootCare Clinic, Kim purchased a property across from Parkmore Shopping Centre. She lived there initially with her husband while working out of the building, but they eventually moved out to utilise the entire property for business.

In 2005 Kim was finally able to "go it alone" and make The FootCare Clinic her one job before she began her next step of creating a holistic, one-stop shop incorporating osteopathy, acupuncture, audiology and naturopathy.

Over the years, Kim and her team have driven the business' growth through various marketing initiatives, fostering a sense of family and community, investing in the latest technology, and providing exceptional service.

The clinic's continued success and growth meant Kim had to make some

tough decisions 20+ years on.

"It got to the point where the podiatry got bigger but I didn't have more space, so I had to become a 'real' business owner and ask my practitioner friends to move out," says Kim.

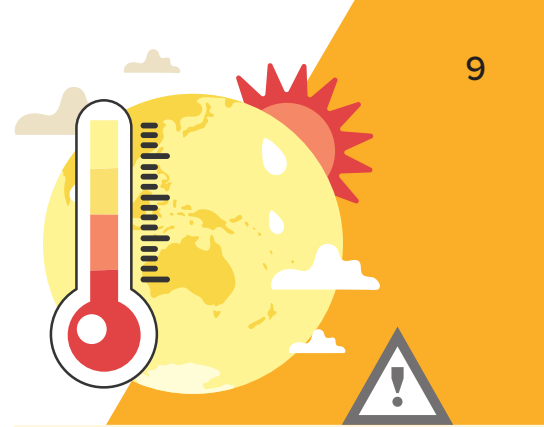
"We made the whole property into a podiatry clinic in 2020 – right in the middle of the pandemic. It was challenging but we kept moving forward and at the end of 2021, we won the Greater Dandenong Small Business Award."

The FootCare Clinic gives back to the community in various ways, such as donating 1 per cent of revenue to Opportunity International Australia, running a paid employee volunteer program, utilising local businesses, and providing podiatry university placements.

The business kept its recent 25th anniversary celebrations local, inviting longstanding clients and its seven staff members to the milestone event on 12 August at Dandenong's Bojak Brewery.

Looking to the future, Kim wants to see the business become the leading podiatry service in the south-eastern area while still maintaining a culture of inclusivity and care.

thefootcareclinic.com.au





Greater Dandenong City Council is hosting an exercise to test our preparedness for an extended heatwave across the region.


Heatwaves affect more Australians than any other natural disaster. We encourage our community groups, service providers, local businesses and individuals to come along to this free event and learn what we can all do to stay safe and protect ourselves in a heatwave emergency.

Hear from guest speakers from the Department of Health, Ambulance Victoria, Monash Health, Council and others

Greater Dandenong City Council's Emergency Management Team and our Emergency Service partners are holding a multi-agency Heat Health exercise to test our local response arrangements to an extreme heatwave.

 **Tuesday**
19 September 2023

 **Drum Theatre, 226**
Lonsdale Street, Dandenong

 **9am - 2pm with morning tea**
and lunch provided.

This is an invitation only event.

For tickets, please email our team at emergency.management@cgd.vic.gov.au or call us on **8571 1000**.

Or Scan the QR Code





Dandenong Market spotlight: **Bringing Korean into the Market**

Dandenong Market has always been a haven for aspiring entrepreneurs looking to turn their business aspirations into reality. Among the recent additions to Dandenong Market's vibrant community is Kihyun and his Korean eatery – Seojin Bunsik.

Kihyun's journey began in 2008 when he migrated to Australia as a student. After spending several years in Sydney, he and his wife decided to make the move to Melbourne earlier this year. With a background in Information Technology, Kihyun had always harboured a dream of working for himself, inspired by his parents' strong work ethic and dedication to their own small business.

Venturing into the world of food and hospitality was no easy task, especially amidst a global pandemic. However, Kihyun's determination and action-oriented nature propelled him forward. "It's my personality. If I

have a plan, I like to do something about it," he explains.

One significant challenge Kihyun anticipated was introducing a new food - the Korean chunky hotdog – to a non-Korean audience. Undeterred, he finds excitement in enticing people to try something new and unfamiliar. "It's not an unfamiliar food in Korea, but here it is new. Getting people to be curious and try something new is exciting for me," Kihyun shares.

Throughout his journey, Kihyun has received tremendous support from various individuals who helped him understand the financial aspects of running a business and introduced him to Dandenong Market. Moreover, his customers, many of whom have become regulars, have played an instrumental role in the success of Seojin Bunsik.

Since its opening in late June, Seojin Bunsik has quickly become a favourite

spot for families and curious teenagers alike. The Korean snack food hot spot offers tasty and playful creations that leave customers feeling delighted.

Looking to the future, Kihyun is eager to establish strong roots with the Market and learn from his customers and the wider community. However, his ultimate hope is to strive for the very best, not just for himself, but for his most cherished motivation "Seojin is my baby's middle name. One day I hope to bring him to my store, point up at the sign and say, I did this for you," said Kihyun.

For those seeking a delightful culinary adventure, Seojin Bunsik can be found in The Pantry as part of The Northern Food Court every market day. Kihyun's passion for delicious food made with love and locally sourced ingredients awaits, inviting all to experience the warm ambiance and delectable offerings of his Korean eatery.

**DANDENONG
MARKET**
Fresh & Vibrant Since 1866

Dessert boss sets up at Dandenong Market

Beloved dessert company Butter Mafia has chosen Dandenong Market as the location for its first retail shop.

Corporate lawyer turned gluten-free dessert master, Kenn Chia, launched Butter Mafia in 2013. It specialises in small-batch sweets with playful names like Mob Wife, a decadent chocolate and raspberry slice, and The Don, a hazelnut and caramel slice. Since then, these have become best sellers, with the business attracting a devoted following of sweet fans.

Kenn's love for desserts began early in life when he baked on weekends with his mother in Singapore. After moving to Melbourne for law school, he used baking to de-stress. There was the added bonus of being able to share home-made treats with friends.

Custom-cake requests started pouring in, and Kenn's passion soon blossomed into a thriving side hustle then into a full-time job supplying desserts to cafes across Melbourne.

Butter Mafia has attracted customers from all over Victoria to its Northcote commercial kitchen and frequent pop-up market stalls. But Kenn chose the southeast for his first retail outlet, with the Dandenong Market store catering to customers who travel from as far away as Gippsland to savour his cookies, slices, truffles and brownies.

After the process of setting up the commercial kitchen proved arduous, Kenn was determined to avoid mistakes during the establishment of his standalone store in Dandenong. His first point of contact – he advises other entrepreneurs starting a business to follow his lead – was the local council, specifically the business support unit. The advice he received was invaluable to ensuring a smooth beginning at the market. “They’re there to help you and they want you to be successful,” says Kenn. “They will do what they can to help you through your journey, so don’t be afraid to ask for help.”

With the Dandenong Market store up and running, Kenn is already looking to the future, with plans to introduce savoury gluten-free offerings to cater to even more customers.



To enjoy some of these lovely treats, Butter Mafia can be located in The Pantry on every market day.

The spark to begin a new business

The Ignite program, designed for aspiring entrepreneurs looking to begin their own startup businesses, concluded at the end of August. It was a four-week program that covered a range of topics including an initial overview, financial management and budgeting, crafting a business plan and strategy and ended with a social media and marketing masterclass that was run by the Melbourne Innovation Centre.

Participants of the program found the information invaluable, and as a result many have begun developing their business plans.

Additional workshops will be scheduled to take place throughout the year. If you would like to find out when they are available please sign up to receive our eNewsletter so you can book in – visit greaterdandenong.vic.gov.au/talking-business to register





Celebrating the SEBN community

All good things must come to an end – it is time to hand over the reins to what has been a huge part of my life for the past 30 years – SEBN. I stepped down as Manager of SEBN on 28 July.

It has been the most incredible privilege, and an honour, to have been able to connect, share, learn from and work with so many of you over the years and build many strong relationships – both professional and personal. Although the face of SEBN, there has been a small but amazing team supporting, providing expertise and guiding – this ‘collective’ with all its passion to make a difference has been SEBN’s success.

Thirty years is a long time – many who started with SEBN in the early 90s have retired, some are still involved in the networks and many more have joined us along the way! My joy has been watching your growth and development with many becoming well known leaders in their field and in the business community – some becoming household names. Second generations are now well ensconced in some of our family businesses, and ‘doing it differently’ ...with third gen on its way who will no doubt make their own changes.

SEBN was lucky enough to start at a time when manufacturing was not the most popular sector, which gave us freedom – and support – to create waves and try new things. We very much led the way, events that were unique at the time, included Import Replacement Warehouses and Meet the Buyer events, and exploring exciting projects around transport, knock-down vehicles etc and later on stewarding the development of SEMMA with a small group of businesses, on behalf of Council.

We also broke new ground connecting education to industry and delivering myriad employment initiatives. Who thought SEBN would be here 30 years on – and still kicking goals?

Today, manufacturing is the centre of our economy and we have many world-leading capabilities and products coming out of this region – crucial for future sustainability and growth.

Thanks to the exceptional support from so many over the years in our endeavours to provide a trusted environment for sharing, learning and collaborating with manufacturers, women in business and those facing barriers to life and work. Together, we’ve supported hundreds in their journey to work and raised more than \$650,000 for local charities through the Council Industry Take a Swing for Charity Golf Day – with special thanks to you and a small but dedicated group of sponsors.

Finally, thanks to the SEBN Team and facilitators Fiona, Andrea, Paul D, Marcus, Martin and Monique (and those who have gone before) who have been the backbone of our success. Thanks also to my colleagues for their support and to Paul Kearsley and Council for giving SEBN the freedom to be bold.

Team SEBN will ensure the Networks continue as normal and after an extended break, I look forward to returning as a part-time contract advisor to SEBN – while also seeking new opportunities through my own company.

It’s been a wonderful journey – thank you for your support and friendship and please continue your engagement with SEBN.

Signing off...

Sandra George OAM





Central Employment Hub

GameChange is funded by the Department of Jobs, Skills, Industry and Regions (DJSIR) and supported by Council to work in collaboration with community members, employers and stakeholders to build a better employment future for Greater Dandenong and surrounds.

You can be part of the change. Via six priority action groups, which meet monthly, our region's employment sector issues are examined and solutions to the issues are created and trialled.

One of the action groups will run a pop-up 'mini-fest', hub at the Dandenong Library in late September/early October. At the hub, a staff member will triage jobseekers, referring them to a variety of jobs services and support mechanisms either at the library or nearby, according to the person's individual needs. Jobseekers will be able to find support and assistance services to enhance their job searching in the region.

For more information contact Andrea Wintrip at GameChange, gamechange@cgd.vic.gov.au



“ I liked the info on “Collaboration Trust”; no more “Linear Skills/Linear Careers”; “Localised Collaboration”; “A Traveller not a Keeper”. ”

“ key take-away was to keep improvements simple. ”

“ the session was a reminder of the importance of strong and visible leadership. ”

“ an excellent site tour and presentation – really got a lot out of it (Bluescope). ”

Learn from a Local Employer

Join our online sessions for jobseekers to meet local employers. Meet with local employers to learn:

- what kinds of jobs are available in their organisation
- career pathways
- skills you need to get a job in that industry
- what it is like to work in their industry
- from one of their workers what it is like to work in the industry.

You will have the opportunity to ask questions and have a conversation in a workshop style session.

Upcoming online sessions are

13 September (6-7pm)

27 September (6-7pm)

greaterdandenong.vic.gov.au/learn-from-employer

This program is presented as part of GameChange a Greater Dandenong Council initiative bringing together members employers, community organisations, education and training groups, jobseeker input and employment providers to create a better jobs system.



Visit greaterdandenong.vic.gov.au/game-change to get involved or learn more.



Why not join one of the SEBN Network Groups or round tables including:

- Manufacturing Leadership
- Workplace Health & Safety
- South East Quality Network
- Manufacturing Xcellence
- Developing Leaders
- Waste | Sustainability
- CEO Mentoring Program
- Women In Business Network

Groups meet monthly and are open to all manufacturers across the region. For further information, contact sebn@cgd.vic.gov.au

Celebrating local manufacturing at the Victorian Manufacturing Hall of Fame Awards

Finalists for this year's Victorian Manufacturing Hall of Fame Awards feature some of Victoria's most accomplished, innovative, and visionary manufacturing businesses and individuals.

Now in its 21st year, the annual awards honour the inspiring achievements, capabilities, and talent of Victorian manufacturers across 15 award categories.

Following a rigorous assessment and judging process, the finalists for the 2023 Victorian Manufacturing Hall of Fame Awards were shared earlier in the year.

A special congratulations to local Greater Dandenong businesses who were nominated:

- Dynamic Steel Frame – Dandenong South
- Essity – Springvale
- McMillan Engineering Group – Dandenong South
- SPEE3D – Dandenong South
- Nissan Casting – Dandenong South
- Successful Endeavours – moving to Greater Dandenong soon

Winners were announced at the Awards Gala Dinner on Thursday 10 August, with local business, SPEE3D, winning the Leader in Defence, Aerospace and Space category. Also the Manufacturing Apprentice of the Year went to workers at Essity - Daniel Malone, ANCA and Emma Mokalei.

The Gala Dinner provided businesses and individuals working across manufacturing with a unique opportunity to network and connect with industry leaders and celebrate all that is made in Victoria.



Global Brand Power Comes to Dandenong

Local manufacturer Sullair, now a wholly-owned subsidiary of Hitachi Ltd, is set to elevate the region's industrial talent to new heights. The new company, known as Hitachi Global Air Power, combines the expertise of three established brands in the compressed air sector – Hitachi since 1911, Sullair since 1965, and Champion Compressors (Australia) since 1983. This merger not only brings together nearly two centuries of experience but also marks a significant milestone for the Greater Dandenong manufacturing environment.

For over 55 years, Sullair has been at the forefront of providing cutting-edge compressed air solutions and were amongst the first to implement rotary screw technology in their air compressors, earning a global reputation for exceptional durability. With the integration of Hitachi's resources and innovation, Hitachi Global Air Power is poised to lead the market with an expanded range of compressed air solutions and product lines.

Nicholas Shepherd, General Manager of Sales and Marketing at Hitachi Global Air Power Australia Pty Ltd, expressed his enthusiasm about the company's future prospects, stating, "With the synergies between Sullair

and Hitachi, we are now in an even stronger position to deliver a wider range of innovative compressed air solutions to our customers. The integration of our expertise will enable us to push the boundaries of technology and set new industry standards."

In April of this year, Hitachi exhibited in the prestigious Hannover Messe in Germany, showcasing their latest innovations. Among the highlights was the unveiling of the CSF 22, a rotary screw compressor born from Australian ingenuity. Both CSI and CSF ranges are fully manufactured in Australia and are specifically designed to thrive in harsh Australian conditions, boasting the ability to endure ambient temperatures of up to 50°C, handling humidity and dust.

The new venture aims to further strengthen Australia's manufacturing industry and create opportunities for local talent and expertise to contribute to the global stage. With Hitachi's vast international network and resources, Hitachi Global Air Power is well-positioned to make the region a hub for cutting-edge compressed air technology and solutions.

To learn more about Hitachi Global Air Power Australia go to www.hitachiglobalairpower.com



The Greater Dandenong Chamber of Commerce

Honoring Excellence: South East Business Awards Gala Celebration 2023

As judges meticulously assess nominations, anticipation builds for our night of celebration. The eminent South East Business Awards by the Greater Dandenong Chamber of Commerce approach; making now the time to secure your tickets for the year's most anticipated chamber event.

The business awards program supports businesses to identify opportunities for growth, connection and brand recognition.

Through the creation of the application, it's an opportunity to reflect on business strengths, acknowledge wins and recognise how far you and your team have come.

The feedback process supports businesses relevant to their business plan (their application), and based on feedback from previous years, leads generation and connection with businesses facing similar challenges and a sharing of solutions.

Our gathering isn't just a celebration; it acknowledges the impact of businesses across the Greater Dandenong and south east region on each other as part of the supply chain, on living

"Businesses are pivotal to local employment, lifestyle and community feel. Join us in celebrating their remarkable achievements, innovation and vision"

Lisa Moore, CEO

standards in the community and on the interests of the south east as a destination more broadly.

As a nominee, a colleague, family member or a member of the community interested to understand the amazing achievements of our business community – take the opportunity to secure your ticket now.

**events.humanitix.com/
south-east-business-awards-
2023-presented-by-the-
greater-dandenong-chamber-
of-commerce**

**greaterdandenongchamber.
com.au**



Save the date:

Networking with a powerhouse partnership

We recommend you hold this date – it is going to be great. It's FREE! But tickets are limited.

Event details:

When: Wednesday 6 September

Time: 4pm – 6pm

Where: Dandenong area

AFL Grand Final Charity Lunch

20 Years of Unity and Giving: Join Our Annual Charity Lunch. For two decades, our business community has united, raising an impressive \$118,500 for Make-A-Wish® Australia.

Network, dine, and contribute to a worthy cause alongside influential SE Region businesses.

Join us in celebrating unity, growth, and compassion at this remarkable event.

Event details:

When: Wednesday 27 September

Time: 12pm – 3pm

Where: Southern Golf Club, Keysborough

Keynote speaker: Brent 'Boomer' Harvey, an inspiring leader and player, adds to the excitement.

Bookings: Elevate your business with exclusive sponsorship packages; email Hayley at info@greaterdandenongchamber.com.au

South East Business Awards Gala Dinner 2023

Get ready for an opulent celebration that will captivate your senses. Set within the enchanting grounds of the Woodlands Golf Club, join us on the heated terrace for pre-dinner drinks and mingling, overlooking the prestigious golf course.

Indulge in a delectable two-course meal and expertly paired drinks menu by Executive Chef Tony Collis. Feel the air of sophistication as we unveil our deserving winners and their inspiring stories of business excellence and resilience.

This evening isn't just about recognition; it's a chance to elevate your brand while immersing in the local business community. Don't miss out on this luxurious experience!

Event details:

When: Thursday 26 October

Time: 6pm – 10pm

Where: Woodlands Golf Club, Mordialloc

Dress code: Business Formal

Bookings: Ticket Sales Close: 17 October (or sooner if sold out)

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TOUR TYPES:

- Afghan bazaar
- Little India
- Springvale Fresh
- Off the Menu



DID YOU KNOW ?

we can organise group bookings for 8–16 people available upon request.

For more information and bookings visit greaterdandenong.vic.gov.au/tours or phone 8571 1550

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