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JULY 2016 (ISSUE 55)
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KITCHEN
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THE ITALIAN JOB



BERKELEY PROJECTS TOOK ON A CHALLENGING PROJECT ALONGSIDE CONSULTANT HUMBLE ARNOLD, EMPLOYING AMBACH SUITES FOR THE REFURBISHMENT OF MICHELIN-STARRED RESTAURANT, LOCANDA LOCATELLI.

When Michelin-starred Italian restaurant, Locanda Locatelli, wanted to completely revamp its kitchen, it turned to Sutton-based distributor, Berkeley Projects, working in partnership with consultant, Humble Arnold.

The London restaurant was founded by renowned Italian chef Georgio Locatelli, with a menu that emphasises fresh, quality produce that is brought to life by his creative touch.

Berkeley Projects and Humble Arnold had to balance this requirement out within the confines of a small kitchen space. The kitchen area was long and narrow, leaving little room for the chef team.

As the restaurant began to receive larger table orders (upwards of seven or eight people) it became apparent that a larger cookline and pass was required to improve efficiency. As part of the complete kitchen refurbishment a new suite was to be fitted. The installation of new walls, flooring and ceiling meant that coordination between the various suppliers and consultants was particularly important on the project.

Phil Denne, director, Berkeley Projects said: "This was a really fast, turnkey project. Given the length and dimensions of both the space and the kit, access to the kitchen was the main thing that we had to consider. As always, we had to approach the fit out in a way the client was happy with,

ensuring everything was safely handled and avoiding any damage to the suite."

Therefore, the project parties turned to Ali Group brand Ambach to create a tailored cooking suite with bespoke elements to meet the specific needs of the head chef and kitchen staff.

Humble Arnold project manager, Matthew Scottow detailed: "In designing the Locanda Locatelli kitchen, the chefs had big aspirations for the space, and it came down to a matter of efficient design and Ambach's quality fabrication to ensure we were able to meet these. They had very specific wants and needs from the kitchen, and precise ideas about where exactly they wanted things to go."

The new suite also needed to

1
The long and narrow dimensions of the kitchen meant that Berkeley Projects and Humble Arnold had to consider the design carefully.

“Given the length and dimensions of both the space and the kit, access to the kitchen was the main thing that we had to consider.”

accommodate storage space for specific equipment used by the restaurant's wait staff. This resulted in a number of bespoke storage elements being designed and integrated into the space.

Locanda Locatelli wanted a similar format to its sister venue, the Ronda Locatelli Dubai kitchen, which was also fitted with Ambach equipment, once again specified by Humble Arnold.

Ambach's System 900 was installed within a long covered hot pass down the centre of the kitchen, with shelving, storage and bench space running along the walls on either side. To save space, the manufacturer specially fabricated a suite that combined the cookline and pass, with the standard 900 suite dropped in. This was the first suite of its kind created by Ambach. The main pass was delivered in three parts, then welded together into one single unit onsite. In total, 25 Ambach products were installed, including an induction stove top, two four-burner gas tops, a multi-purpose bratt pan and multiple electric ovens.

Ambach country manager, Alistair Farquhar said: “At 9metres, the suite for Locanda Locatelli is the longest we have created in the UK. The flexibility



of our products was a key success factor, resulting in a bespoke suite that fully met the needs and expectations of Georgio, head chef Rino and the kitchen team.”

Bespoke elements designed by Stephen Arnold of Humble Arnold in collaboration with Locanda Locatelli, and fabricated by Ambach included:

- Storage unit for wait staff trays – a series of vertical storage units were designed and fabricated on the

service side of the pass. The trays remain neatly tucked away when not in use, and are easily accessed during busy service periods.

- Foldaway pass shelves – during production the shelves fold down to save space. During service they flip up, and the trays used by wait staff are placed upon them for the chefs to plate up on.
- Hot cupboard – normally kept separate, the hot cupboard – used to warm plates during service – was built directly into the pass.

Berkeley Projects' Denne said: “We proofed out the design of the bespoke pieces, ensuring that – from a functional perspective – what was laid out in the drawings worked within the confines of the space. The quality of the drawings and brief we received from Ambach on this project and on others we've done with them previously is always second to none – the quality of communication is always great.”

Arnold added: “What Ambach did for this project was very special. Space was limited, however it was able to create a suite that incorporated space saving, bespoke elements, as requested by the client, resulting in a more fluid and efficient workspace.”

The project was delivered and installed within a month. The project's partners worked with Keith Elkington Transport and McFarlane Telfer to deliver and install the equipment, respectively. ♣

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2
Foldaway pass shelves were fabricated for within the Locanda Locatelli kitchen.

3
The suite combined the cookline and pass, with the standard 900 unit dropped in.