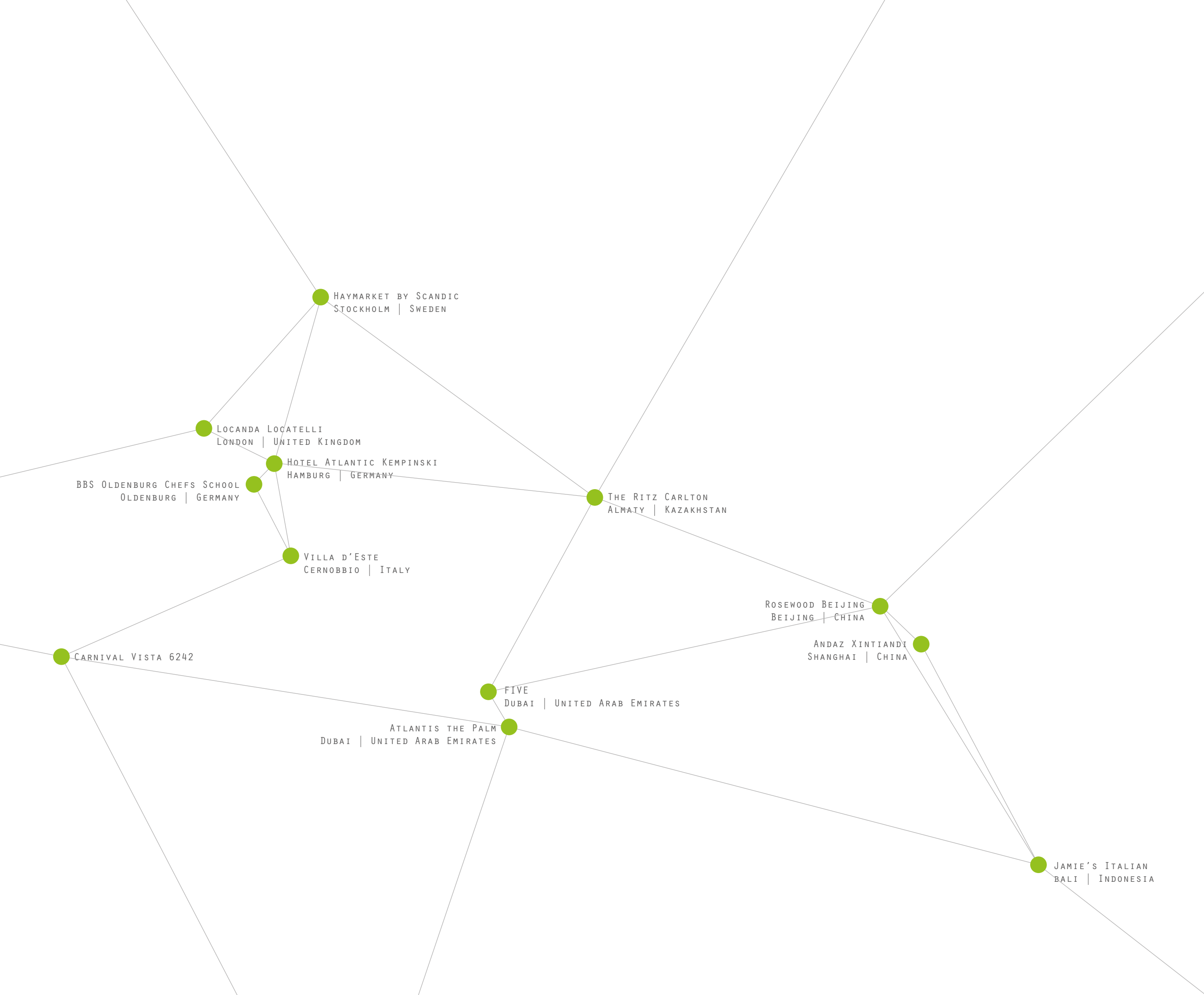


TOP
12

Professional
kitchens
in prestigious
locations

 **ambach**[®]



As we look forward and plan our next steps, it is important to look back and remember how we got here. What has been done in the past is crucial to our development in the future.

At Ambach, although we have expanded significantly over recent years and developed our business on a number of new markets in the Middle East and South East Asia, we have always remained true to our identity. When our customers invest in an Ambach solution, they are not only looking for powerful, productive and energy-efficient equipment, underpinned by years of research and development, they are also investing in a unique solution, tailored to their specific needs.

Ambach is still a boutique company whose value proposition is offering our partners a unique blend of technology and flexibility, as projects described in this book can attest.

These projects are always the result of teamwork, mixing together different skills, capabilities and cultures. That's not only the special blend of Italian and German cultures of our people at the factory in Kaltern, but also the know-how and international mind-set of our representative offices, as well as the unique and precious support of our valuable partners around the world.

To all of you, we would like to say 'thank you' and invite you on our continued journey to deliver flexible, high-end technologies to the most respected hospitality sites around the world.

Maurizio Vianello
Managing director



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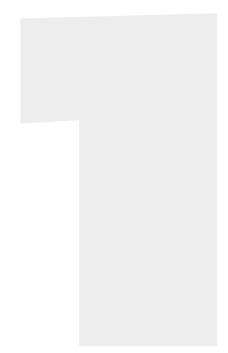
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Andaz Xintiandi

East meets west

ANDAZ XINTIANDI, SHANGHAI, WANTED A SYMMETRICAL SHOW KITCHEN THAT SEAMLESSLY BLENDED WESTERN AND ORIENTAL COOKING EQUIPMENT. THERE WAS NEVER ANY QUESTION THAT AMBACH WAS THE COMPANY FOR THE JOB

When Hyatt brand Andaz opened their first hotel in Asia – a redeveloped property in Shanghai – they needed a showpiece kitchen for their events area that not only blended Western and Oriental features, but also met the aesthetic expectations of its cosmopolitan, design-conscious clientele, while simultaneously boasting the highest levels of quality and durability. The brief for Andaz’s first foray into the Asian market was never going to be anything less than demanding. A five-star boutique brand with sites located only in the world’s most vibrant and dynamic cities, it caters for cosmopolitan travelers who expect the best in design, elegance and comfort. Without the luxury of an unlimited budget, its kitchen facilities had to match up. “The Andaz hotel is in a very artsy area of Shanghai and it is a very competitive market. Budgets are tightly controlled because there is pressure on margins for hotel operators, so in designing the kitchen facilities there is a need to combine very high-quality equipment

with beautiful design and sensible pricing,” explains Vant Tan of CKP Hospitality Consultants. As the consultant on the project Tan worked closely with Ambach and Hyatt’s executive chef to create the stunning open kitchen that today forms the centerpiece of the hotel’s ‘Garden Studios’ events area. That wasn’t the end of the brief. Made up of a restaurant, an outdoor dining terrace, a fully-functioning wedding chapel and a break-out area for the hotel’s lecture and meeting rooms, the kitchen for Garden Studios also had to be able to handle two types of service – Western and Chinese set menus and self-service – all in a small, square, open-plan space. The solution selected was a customized version of Ambach’s System 700 line, made up of two ranges with one-piece hygienic tops, one for Western cuisine and one for Asian. Installed side by side and separated by a granite prep table, the first features a grill, solid plate and deep fat fryer, while the second boasts two dim sum and two 40kW gas wok burners.

ANDAZ XINTIANDI
REQUIRED A
COMBINATION OF
ASIAN AND WESTERN
COOKING EQUIPMENT





AMBACH NEEDED TO
COMBINE COSMOPOLITAN
AESTHETIC
EXPECTATIONS WITH
THE HIGHEST LEVELS
OF QUALITY AND
DURABILITY

Consistent levels

Crucially, the kitchen is perfectly symmetrical and uniform in its aesthetics, despite the fact that the equipment that makes up the two islands couldn't be more different. It was Tan's awareness that Ambach would do whatever it took to ensure this level of consistency that led him to select the company for the job. "There are few manufacturers who will go the extra mile beyond providing their standard items but I know that Ambach is willing to do the R&D necessary to produce customized equipment," he says. In fact, it's one of the cornerstones of Ambach's philosophy. "This is a company that wants to provide complete solutions, so flexibility is important to ensure we deliver the right equipment for each application," says Ambach's managing director Maurizio Vianello. In this case, the specialist equipment for the Oriental side of the kitchen was made to measure in Asia under the guidance of Ambach technicians and the project manager to ensure that its

stainless steel finish blended seamlessly with the European-style one-piece top island into which it was going to be integrated. As it had also been decided that all cooking areas would be clad in stone, it was crucial that this level of oversight continued during the installation process, to ensure each unit would fit perfectly into its stone casing. Just as Tan had predicted, there were no problems in this regard. "Ambach co-ordinated well with the fit-out team, particularly in regard to issues such as housing the stone panels that create the look and feel of the kitchen," he recalls. "Ambach was traditionally seen as a supplier of back-of-house kitchen equipment, but it has made a lot of effort to work with designers to adapt equipment for front-of-house use. "I'm glad to see a European company that is willing to take up that challenge. Ambach has shown it is willing to listen to designers and then combine the precision of German engineering with the aesthetic qualities of Italian design."

“

This is a company that wants to provide complete solutions, so flexibility is important to ensure we deliver the right equipment for each application

Maurizio Vianello

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THE ANDAZ HOTEL
IS LOCATED IN A
VERY ARTSY AREA OF
SHANGHAI

Co-operation and professionalism

There were also a number of logistical challenges to overcome throughout the project – from organising the sea freight of the Ambach lines from Italy to Shanghai to overseeing the land transportation of the Asian equipment, which was manufactured approximately 1,400km away from the hotel. The latter was made still more challenging because it had been decided to install the four sets of high-powered gas woks complete with their refractory brick casings, which added to the transportation weight of the complete range. As Geoff Mannering, managing director of Ali China, summarizes: “Co-ordination is a true understatement when talking about our participation on this project. This has been a truly remarkable experience and a testament to the spirit of co-operation and professionalism demonstrated by all parties involved.” Tan had never really had any doubts about the end-result of this landmark project. “I had specified Ambach equipment before, so I had no worries about the quality and I knew the prices would be competitive,” he says. “I put Ambach equipment into a front of house kitchen in the Hyatt Singapore and after nine years it is still working very well.” Two years on at the Andaz Shanghai, it’s a similar story; not only is the hotel’s executive chef Lucian Sun more than happy with the behind-the-scenes operation of the equipment, he loves the fact that the kitchen’s design has improved the level of service his team can offer to their guests. “The kitchen is very convenient and good quality, making the chef’s cooking operations much easier,” he says. “And the free-flowing, informal feel of the kitchen is encouraging guests to meet and mingle and ‘help themselves’ as they would in a friend’s home. The ‘open kitchen’ design has definitely improved the guest experience and strengthened the relationship between chef and guest.”

“

Ambach has shown it is willing to listen to designers and then combine the precision of German engineering with the aesthetic qualities of Italian design

Vant Tan

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EXECUTIVE CHEF LUCIAN SUN
BELIEVES THE KITCHEN’S DESIGN
HAS IMPROVED THE
LEVEL OF SERVICE HIS TEAM CAN
OFFER TO THEIR GUESTS





2

Hotel Atlantic Kempinski Hamburg A unique combination

THE HOTEL ATLANTIC KEMPINSKI HAMBURG NEEDED A BREAKTHROUGH KITCHEN SOLUTION THAT WAS ENERGY-EFFICIENT, HIGH-PRODUCTIVITY AND ERGONOMIC. AMBACH DELIVERED ON ALL FRONTS

THE ISLAND IN
THE ATLANTIC
MAIN KITCHEN IS
A COMBINATION OF
AMBACH SYSTEM 700
AND AMBACH SYSTEM
900 LINES



HOTEL ATLANTIC KEMPINSKI
HAMBURG | GERMANY

“

The Atlantic needed to have a very powerful solution enabling short production times at an excellent quality level

Hagen Fietz

”

The central kitchen at the Hotel Atlantic Kempinski Hamburg in Germany had reached the end of its lifetime, prompting the property owners to call in trusted partner Gottschalk to come up with a breakthrough solution. They weren't disappointed. The company took a completely new approach, featuring a unique combination of Ambach's System 900 and 700 lines, to elevate the hotel's kitchen facilities once again to standards befitting a property that had been serving Europe's most discerning travellers for over a century. Launched more than 100 years ago as a traditional grand hotel for first-class passengers of world-famous luxury liners, today the Hotel Atlantic Kempinski Hamburg is one of the last grand hotels left in a major German city. With its 221 elegant rooms, 33 of which are suites, historic banqueting rooms, charming salons, extensive meeting and conference facilities and world-class restaurants, it is little wonder that 'The White Castle's' reputation as a haven for the continent's most discerning lovers of luxury remains undiminished.

Until recently, however, there was one sticking point; the appliances and infrastructure in the hotel's central kitchen had passed their peak. Not only were failures becoming too common and repairs too expensive, energy had increased in price over the years, pushing the hotel to find a more cost-effective solution. After consultation with Hamburg-based kitchen equipment dealer Gottschalk, a trusted supplier of many years, it was decided that Ambach should be brought in to turn things around.

A powerful solution

It was not a straightforward brief. The kitchen to be overhauled, which is located in the hotel's basement, below the level of the adjacent Alster Lake, needed to be able to cater for: the gourmet Atlantic Restaurant, famous for dishes including lobster soup, sole meunière, steak tartar and crêpe Suzette; the Art Deco Atlantic Bar, which offers a wide selection of bar specialities as well as classic

THE HOTEL WAS
LAUNCHED MORE
THAN 100 YEARS
AGO AS A GRAND
HOTEL FOR FIRST-
CLASS PASSENGERS
OF WORLD-FAMOUS
LUXURY LINERS





OTHER HIGH
PRIORITIES FOR THE
CLIENT WERE ENERGY
EFFICIENCY AND
HYGIENE

cocktails; the breakfast buffet restaurant Atlantic Alstersalon; the Atlantic Atrium courtyard, perfect for a light lunch and a glass of Champagne; and the hotel's external catering and banqueting facilities, the latter of which can host more than 1,000 guests. "The Atlantic needed to have a very powerful solution enabling short production times at an excellent quality level," summarizes Ambach sales manager Hagen Fietz, adding that other high priorities for the client were energy efficiency and hygiene. "All surfaces needed to be easy to clean to meet the hygiene standards of a first-class hotel, and they wanted to save energy as the chefs had been complaining about the high temperatures, especially in summer time, due to the old surface ranges, which emitted a tremendous amount of heat." Ambach's solution was a fully tailor-made island featuring two System 900 cooking rows and one System 700 cooking row under a hygienic one-piece top. Equipment included three induction hobs, two ceran hobs with automatic pot detection, a pasta cooker, a deep-fat fryer, a multi-braising pan, refrigeration and heating drawers (located in the island's lower modules) and a staging area and warming plate, which were special requests from the Hotel Atlantic Kempinski. "Induction technology was essential for this project," Fietz recalls. "The old kitchen contained many surface ranges that were slow and clumsy to operate, the working temperature was too high and daily cleaning was an extensive job. The Ambach solution resulted in daily energy savings of 127 kWh, leading to cost savings of several thousand euros per year, and now that the team can work on the cooking island from three sides at least, it's very efficient for them. Plus, having a one-piece hygienic top with all the appliances welded into it means the kitchen can be easily cleaned."

“

That is the benchmark that has to be set in a hotel such as the Atlantic

André Trojanowski

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Overcoming hurdles

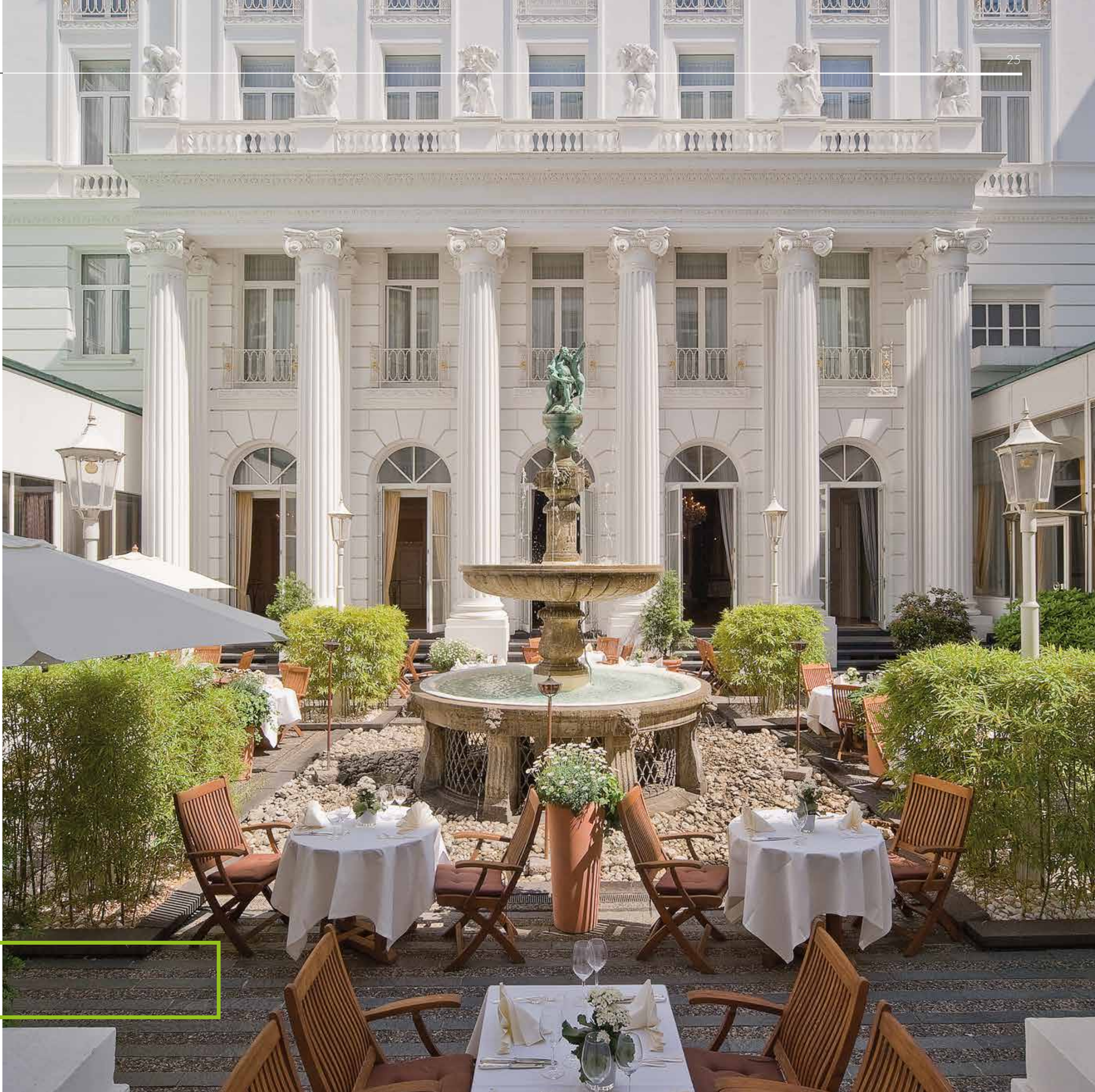
The fact that the hotel's kitchen is located in the basement is not only problematic for day-to-day operations, as waiters are required to carry plates and dishes via the escalator to the first floor and into the restaurant; the property's layout also presented challenges for the installation team.

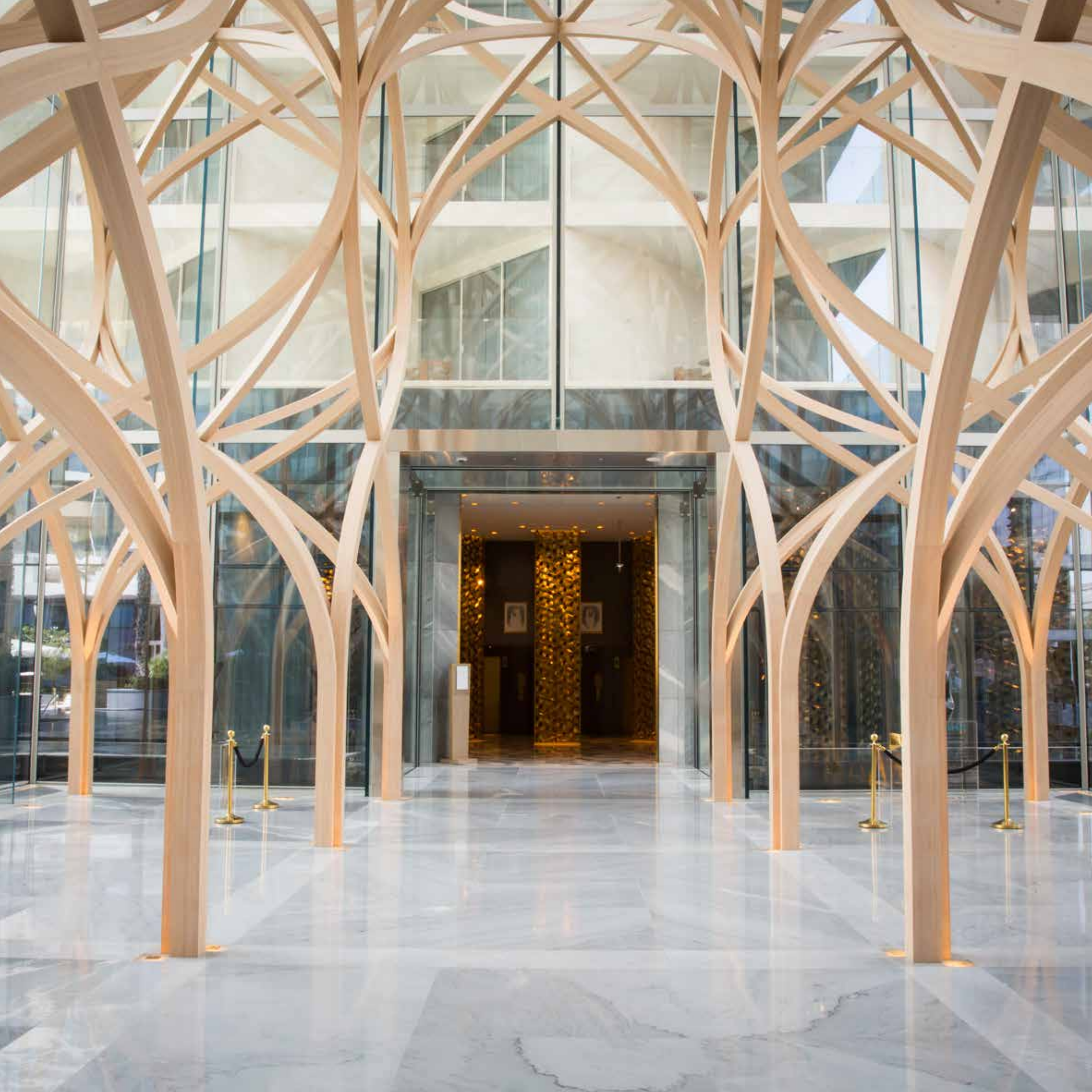
“Gottschalk had to transport five segments from outside into the kitchen on the basement floor and as the hotel was built in 1909 for passengers of the ‘Hamburg-America line’, the corridors are very narrow,” Fietz explains. Yet, thanks to precise and detailed planning, this was no insurmountable hurdle for Ambach and Gottschalk. “We carried the five segments through the backyard, taking a freight elevator downstairs and, having arrived in the kitchen, assembled and welded all parts on site.”

When the kitchen was completed in 2014, just six months after the first conversation between Gottschalk and Kempinski, the feedback from the hotel was overwhelmingly positive. Thanks to the new generation of induction cook tops, the Ambach solution uses less than half of the energy previously required, resulting in lower temperatures in the kitchen, while the ergonomic positioning of the various cooking elements has further improved working conditions. Fast forward three years and the Hotel Atlantic Kempinski Hamburg's culinary operations have gone from strength to strength. Under the guidance of executive chef André Trojanowski, who took the helm in Summer 2015, the hotel's 37-strong team of chefs have not only been working on preserving the hotel's century-old traditions, but also creating new ones by combining classical and modern components. “That is the benchmark that has to be set in a hotel such as the Atlantic,” stated the creative and ambitious chef.



THE PROPERTY'S
LAYOUT PRESENTED
CHALLENGES FOR THE
INSTALLATION TEAM





3

Five, Dubai Hot property

AMBACH SUPPLIED THE KITCHEN EQUIPMENT FOR EACH AND EVERY F&B OUTLET AT DUBAI'S HOTTEST OPENING OF 2017. NO OTHER PROJECT DEMONSTRATES THE COMPANY'S FLEXIBILITY LIKE THIS ONE

Dubai got an injection of LA glamour when Five opened its doors at the foot of the Palm Jumeirah in March 2017 with its trailblazing architecture, cutting-edge wellness facilities, spectacular event locations and panoply of international dining options. Tasked with specifying the kitchen equipment for each and every F&B venue in the 477-room property, equipment supplier Commercial Catering Equipment (CCE) Dubai had no hesitation in recommending Ambach. Since it opened in Spring 2017, Five has been the hottest ticket in Dubai. Inspired by ancient Roman amphitheatres, its design is like no other hotel in the city. While its glass-clad structure allows natural light to flood in and provides a direct view through to the beachfront resort's runway-like 60-metre pool and the ocean beyond, the rooms feature a calming colour palette and art deco touches. Wellness-wise, Hollywood meets Arabia at the property's luxury 1,675 square metre spa, which blends the latest aesthetic medical-based treatments from LA with a programme of holistic locally-inspired massages and hammam treatments. When it comes to events, the Arabian Gulf views from the hotel's 14th floor, 600 square metre Vista Ballroom are unparalleled, and the beachfront resort's ten drinking and dining options are no less impressive. Presided over by founder and chef Antonio Mellino, Quattro Passi offers culinary theatre and innovative Italian cooking inspired by the fresh flavours of Campania in southern Italy, while Maiden Shanghai serves contemporary



AMBACH UNDERSTAND THAT THE FLOW OF A KITCHEN HAS TO BE CONSIDERED FROM THE START OF THE CONSTRUCTION PHASE

FIVE
DUBAI | UNITED ARAB EMIRATES

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Ambach ranges fulfilled the
needs of both production
and front-of-house kitchens

Hassan Hamzy

”



but authentic Chinese dishes with Cantonese, Sichuan, Shanghai and Beijing influences. Other culinary highlights include vibrant all-day dining brasserie BLVD on One and buzzy neighbourhood-style coffee shop The Delisserie. Guests can also enjoy light meals and afternoon tea in the Lobby Bar, stylish pool-side cocktails at The Pool Bar, wine and sundowners at Elevate and fresh seafood at The Beach Club.

Customised solutions

For kitchen equipment dealer CCE Dubai, there was no question that Ambach was the company for this incredibly diverse job. Not only would their

range of lines meet the needs of both production and front-of-house kitchens, the company’s ability to customise their solutions to individual clients would be invaluable for an F&B offer that stretches from China to Campania, with one restaurant alone serving four different types of cuisine. The final solution CCE Dubai, Ambach and the client agreed upon was a combination of all three of the company’s lines – the 900 series was used for the preparation, storage and bulk cooking production kitchens, the 700 for the pool bar and the System 850 line for all other areas, including BLVD on One’s stunning show kitchen. “The way our equipment is structured and built is a

AMBACH WAS THE PARTNER OF CHOICE FOR BOTH BACK AND FRONT OF THE HOUSE



AMBACH SUCCEEDED IN MEETING THE NEEDS FOR ALL RESTAURANTS’ CONCEPTS WITHIN THE HOTEL



bit like LEGO blocks. Clients can be creative and go beyond the limit with us. We also cover both sides of the kitchen – front-of-house and back-of-house – which is quite rare,” says Ambach’s area manager for the Middle East, Ghassan Chbeir. “If we consider Five as an example, we managed to meet the needs of all the restaurants’ concepts -from the main kitchen to the lounge and bar to BLVD on One, where Sweden meets India and China meets Africa, so four different cuisines are served from one kitchen.”

Integration and teamwork

Across the project, Ambach supplied almost everything included in its product range – from pasta cookers to induction technology, tilting Bratt pans to charcoal grills, griddles, fryers, salamanders and vast boiling kettles – to name but a few. Single-piece tops were used throughout and the client also requested several special pieces, such as a high-



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Thanks to the professionalism of our local partner, we were able to overcome all obstacles and hand over the project with zero mistakes

Ghassan Chbeir

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powered gas wok, a Tandoori and a Robata grill, which Ambach integrated into its lines with ease. “This is where we are a step ahead of the competition,” Chbeir stresses. “We are able to integrate any special cooking equipment into our cooking islands, which is a big advantage and problem-solver for both consultants and chefs.” In Italian restaurant Quattro Passi’s kitchen, the team even had to work around a fixed column, which cut Ambach’s island in half. The finished pieces, which were made bespoke for the restaurant, impressed all parties involved. Both Chbeir and CCE Dubai’s managing director Hassan Bou Hamzy credit the success of the project

to the teamwork between all parties involved. “It’s all about the details and the client’s expectations,” Chbeir remarks. “The devil really is in the detail – but thanks to the professionalism of our local partner CCE, with whom we have a longstanding business relationship, we were able to overcome all obstacles and hand over the project with zero mistakes.” Hamzy will certainly have no qualms specifying Ambach equipment again. “As well as offering a high quality product, we have always had excellent after-sales support from them, one of the reasons they remain my preferred kitchen equipment manufacturer,” he concludes.



4

The Ritz-Carlton Almaty, Kazakhstan High standards

THE SHOW KITCHENS FOR THE RITZ-CARLTON, ALMATY'S TWO MAIN RESTAURANTS BOTH MEET THE FIVE-STAR HOTEL'S HIGH STANDARDS FOR QUALITY AND AESTHETICS AND EXEMPLIFY AMBACH'S STRENGTHS AS A COMPANY

THE RITZ CARLTON
ALMATY | KAZAKHSTAN

Soaring above the cosmopolitan and commercial center of Almaty, the Ritz-Carlton's first property in Kazakhstan blends modern chic with traditional Kazakh elements in everything from its design to its cuisine. This combines to give guests a rare glimpse into the intricacies of the country's dynamic culture. The show kitchens for its two main restaurants, LT Bar & Grill and Vista, had to support this philosophy, while meeting the five-star hotel's exceptionally high standards for both quality and appearance. Spread across the top ten floors of the spectacular Esentai Tower, one of the tallest buildings in central Asia, The Ritz-Carlton, Almaty hotel is a landmark in a city that was once a key transit station along the famed Silk Road and has now grown into a vibrant business centre. Sensitive to the city's heritage, this journey is visible not only through the hotel's thoughtful design, blending ancient Kazakh motifs with modern elements, but also through its bold, inventive culinary offerings, a combination of traditional Kazakh meats with the flavours of French, Japanese and Italian cuisine. F&B venues include: the 30th floor Sky Lounge and Bar, where guests can survey the city over a light meal or a cocktail; the Chocolate Shop, a contemporary patisserie and café; the relaxing yet sophisticated dining space Vista, also located on the 30th floor, which serves an international buffet featuring Kazakh and European flavours for breakfast and lunch and an Italian a la carte menu during the evening; and 28th floor LT Bar & Grill, an inventive steak house concept



THE RITZ-CARLTON,
ALMATY BLENDS
MODERN DESIGN WITH
TRADITIONAL KAZAKH
ELEMENTS

“

None of these cooking blocks were standard units – Ambach specially designed these units for us, implementing special products that are not even part of the Ambach line

Hakan Kucuker

”



by Laurent Tourondel complete with breathtaking views over the neighboring Alatau Mountains.

Exceeding expectations

It was for the latter two restaurants’ kitchens that Hakan Kucuker, general manager at equipment dealer Istanbul Makpa, decided to enlist Ambach’s help. First, years of experience had taught him that the company was more than capable of providing high-quality equipment customised to the client’s precise specifications; second, he was confident Ambach could meet the aesthetic requirements for the two show kitchens; and third, he knew the team would be unfazed by the challenge of transporting large cooking blocks

up to the 30th floor. He wasn’t disappointed. The four cooking suites that were created to serve the hotel’s two main show kitchens were a hybrid of two of Ambach’s top ranges, System 900 and System 700, all of which are high-quality, modular solutions, eminently customisable to clients’ requirements. In LT Bar & Grill’s kitchen, Ambach designed the two required cooking blocks specifically to include extra induction and integrated refrigeration basins, as well as hygienic one-piece tops, which were created in four separate pieces and assembled with invisible joins. Meanwhile, Vista’s two cooking suites were integrated into the restaurant’s buffet counter and included specialized equipment such as a dim sum steamer for Asian dishes.

A HYBRID OF TWO OF AMBACH’S TOP RANGES, SYSTEM 900 AND SYSTEM 700 WERE USED



BLACK PANELLING AND STAINLESS STEEL KNOBS LOOK SMART IN A SHOW KITCHEN

All four cooking blocks came complete with a specially-designed plug and play solution, which integrates all electrical connections into one box, and were part of Ambach’s ‘Exclusive’ range, perfect for show kitchens. In this case, that meant black panelling and stainless steel knobs and frames.

Flexibility meets quality

For Kucuker, who has been specifying Ambach solutions for international hotel chains for many years due to the company’s flexibility and the equipment’s quality, The Ritz-Carlton, Almaty project was the perfect example of Ambach’s strengths. “None of these cooking blocks were standard units – Ambach specially designed these units for us, implementing special products that are not even part of the Ambach line. For example, for the Vista kitchen, they integrated a special dumpling steamer into the block and for LT Bar & Grill, we needed cold suppression block items to



“

Not only on this project but on almost every project, we have brilliant communication with Ambach. They help us a lot in finding innovative solutions and support us technically as well as taking care to stay within budget. This is one of the main reasons we prefer to work with Ambach on such prestigious projects. We are always satisfied

Hakan Kucuker

”

go with the hot cooking block. Although it's not in the Ambach line, they found a solution and we ended up with two nice blocks side by side, one for cooking purposes and one for cold production." The company also rose to the significant challenge of supplying one-piece cooking tops to a kitchen – on the 28th floor – only reachable by a service elevator. "This was our biggest issue," Kucuker recalls. "It was impossible to fit a one-piece top into the lift so Ambach created a special solution for us. The two cooking blocks for the 28th floor restaurant [LT Bar & Grill] were produced in four pieces with joins and when they were installed on site, they became a

one-piece top. This helped us a huge amount and made it easy to move the blocks to the high floors." The Ritz-Carlton, Almaty project also exemplified the excellent communication Kucuker has always experienced when working with Ambach. "Not only on this project but on almost every project, we have brilliant communication with the company," he says. "They help us a lot in finding innovative solutions and support us technically as well as taking care to stay within budget. This is one of the main reasons we prefer to work with Ambach on such prestigious projects. We are always satisfied."



5

Haymarket by Scandic Stockholm

Blending the old and the new

HAYMARKET BY SCANDIC WAS DESIGNED AS A SOURCE OF INSPIRATION FOR BOTH RESIDENTS AND INTERNATIONAL TRAVELLERS IN STOCKHOLM, SWEDEN, AND ITS KITCHEN FACILITIES HAD TO MATCH UP



HAYMARKET BY SCANDIC
STOCKHOLM | SWEDEN

Haymarket by Scandic, the Nordic hotel group's most exciting project yet, seamlessly blends the old and the new with its chic 1920s theme featuring both historic Art-Deco details and modern, custom-designed pieces. The show kitchen for its signature restaurant, Paul's, needed to do the same, while incorporating state-of-the-art safety features and the capacity to cater to the entire more than 400-room hotel. When Scandic Hotels, which operates 230 hotels across seven European countries, decided to open its first signature property in Sweden's capital in spring 2016, they didn't want it to be like any other hotel. The first aim was to break barriers in terms of its design, with its combination of historic details and custom-crafted modern elements. But the team also wanted Haymarket, named after the site's former purpose as a market place in the late 1600s, to act as a destination of constant movement and inspiration for Stockholm residents and international travellers alike. Its F&B offerings, which include extended café

Greta's, named after one of Sweden's most famous exports to Hollywood and focused on serving eco-friendly produce; cosmopolitan cocktail bar Americain and main restaurant Paul's, were key to achieving this. And it was for the latter, a turn-of-the-century American brasserie influenced by classic European flavours, which serves timeless, elegant dishes from an open kitchen, that the hotel decided to bring in trusted kitchen equipment dealer Metos and, through them, Ambach.

Future evolution

The brief was nothing if not ambitious: a 1920s-themed show kitchen to match the restaurant's interior design with capacity to cater for 1,400 guests on a daily basis, flexibility for future evolution and safety as a top priority. The answer? A special version of Ambach's exclusive System 850 range featuring special aesthetic modifications and a state-of-the-art, custom-designed fire fighting system.



“

It was extremely important that all the information went through me and all the people on my side got it right, and that was easy with Ambach

Lennart Kilman

”

HAYMARKET WANTED TO HAVE THE COMPLETE ISLAND COLORED TO MATCH THE DESIGN OF THE RESTAURANT

THE EQUIPMENT
HAS TO BE ROBUST
TO COPE WITH
THE VOLUME OF
FOOD LEAVING THE
HOTEL'S KITCHENS



“With our System 850 line, it is possible to have a hairline Ambach Seamless hygienic Junction, which gives you almost the same effect as a one-piece seamless top”

Georg Dissertori

“The client wanted a very nice-looking, very hygienic show kitchen but with the flexibility to adapt to any changes that might happen in the future,” recalls Ambach sales manager Georg Dissertori. “With our System 850 line, it is possible to have a Ambach Seamless hygienic Junction, which gives you almost the same effect as a one-piece seamless top.” When it came to appearance, Ambach was also more than willing to engage the right partners to ensure the show kitchen fit exactly with the restaurant’s 1920s design concept. “Haymarket wanted to have the complete island colored to match the design of the restaurant – black for the contour panel and red for the doors and refrigerators underneath – as well as having gold-plated brass knobs and brass handles and handrails,” Dissertori notes. “We went to a specialist who did the color, using a special heat-resistant powder coating.” In terms of specific pieces of equipment, the island

includes electric induction and grill ranges, a combi oven, and a salamander on the upper level, which are all separated from the two integrated refrigerated base units below by a bridge. “We wanted the refrigeration to be independent from the cooking items so they could be slid out if there should be a problem or they needed servicing,” Dissertori explains. But it was the specially designed fire fighting system requested by the client that both Ambach and Metos were most proud to have come up with a solution for. “They needed a fire fighting system that would work together with the Ambach unit because you don’t want several hundreds of litres of water to pour down on an electric stove when it’s still on,” Metos’ key account manager Lennart Kilman explains. Creating one fuse box that held all of the kitchen’s safety switches and connecting it to the hotel’s fire fighting system achieved this. “Once there’s a fire alarm, the complete island shuts off,” notes Dissertori.

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Teaming up with Ambach felt like a natural choice because of the quality and the craftsmanship of the products

Daniel Hermansson

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Excellent communication

The final challenge faced by the project team was installation. The island needed to be taken into the building in pieces, but there were no elevators working at the time. “We had to rent a sky lift to bring everything up one flight,” recalls Kilman. “Then, once it arrived, we had to build a wooden floor over the marble floor that was there already to drive it into the kitchen. That was a bit complicated.” For both Kilman and Dissertori, the key to the project’s success was excellent communication at every juncture. “It was extremely important that all the information went through me and all the people on my side got it right, and that was easy with Ambach,” Kilman notes. “If I asked for a drawing, for example, they would have it completed for me within a very short time, so I could present it to Scandic. It was a really fast process.” And from the hotel’s perspective? The team couldn’t be happier. “The Ambach solid top gave us the possibility to design our back kitchen exactly the way we wanted and still have a seamless top to work on,” explains Haymarket’s food and beverage manager Daniel Hermansson. “It was also important that our equipment could take a punch because of the big volume of food that leaves the kitchen. So teaming up with Ambach felt like a natural choice because of the quality and the craftsmanship of the products.” Looking to the future, as the Haymarket team reflects on its opening year, looking at both what was done well and what could be improved, working with Ambach again is certainly on the cards. “The company provided us with both an impressive design and top of the line functionality as well as giving our kitchen attitude and flexibility,” Hermansson concludes.





6

Villa d'Este hotel Italy

The standard bearer for elegance

THE ICONIC VILLA D'ESTE HOTEL IS ON A PERMANENT QUEST FOR PERFECTION. ITS NEW KITCHEN FACILITIES NEEDED TO MATCH UP, WHICH IS WHERE AMBACH CAME IN

THE CULINARY TEAM
AND GRANDIMPIANTI
REPRESENTATIVES AT
VILLA D'ESTE



VILLA D'ESTE
CERNOBBIO | ITALY

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It is the attention to detail
and our permanent quest
for perfection that keeps our
guests returning year after
year

Danilo Zucchetti

”



When it came time for Villa d'Este, an opulent property universally hailed as one of the world's leading hotels, to upgrade its kitchen, only the highest quality equipment would do. But with just three months to meet the exacting requirements of world-renowned executive chef Michele Zambanini, even Ambach had a tough job on its hands. Voted the world's best luxury 5-star hotel, the 145-year-old Villa d'Este is both a bastion of Italian tradition and a prime example of a property that knows how to evolve with the times. "It is the attention to detail, the elegance in service and our permanent quest for perfection that keeps our guests returning year after year," says managing director Danilo Zucchetti. "In a world in constant evolution and movement, Villa d'Este has managed to keep its identity and respect and perpetuate its core values throughout the years, yet the fact that the hotel remains the undisputed standard bearer of the 'elegant lifestyle', not only in Italy but worldwide, is a testament to its ability to evolve."

The property's culinary offerings, which include the elegant Veranda restaurant serving Italian haute cuisine to the glittering backdrop of Lake Como, the chic yet informal Grill, which offers up a variety of regional dishes with a choice of the best Italian wine, and 25-seat international bistro Il Platano, epitomise this effortless balance. "I always try to innovate but always with respect for tradition," says executive chef of six years standing Zambanini, whose classic-contemporary style combines his love of Italian culinary tradition with his never-ending curiosity about other styles and flavours. "I never exceed into over-modern sophistication, keeping a balance between creativity and tradition. We must remember we have to satisfy everybody's tastes – those of returning and loyal customers and new and young guests."

Consummate standards

When it became clear that Villa d'Este's 750 sq m kitchen – the largest serving haute cuisine in Italy – was

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Luigi Fiore

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no longer fit to maintain the consummate standards the hotel's restaurants had become renowned for, Zambanini knew exactly what needed to be done. Not only did the various cooking areas require a full design overhaul to ensure the optimum workflow among his 46-strong team of chefs, they needed to be fitted with the most modern equipment on the market to speed cooking times and create the healthiest possible working environment, all without losing touch with the hotel's Italian heritage. After winning the bid to take on this prestigious project, Ali Group's turnkey project provider Grandimpianti had no hesitation in specifying Ambach's powerful and eminently customisable System 850 line for the job and together the two companies created a tailored solution, made up of five separate cooking blocks to precisely meet Zambanini's requirements. Specific customisations included: high-power induction hobs (8KW for each four-hob zone), which required powerful induction generators in the lower part of two of the cooking blocks; an automated descending hot pass system to keep dishes warm; two easily-programmable touch-screen pressure pans for large-scale production; and, in one section, an oven below an induction zone, one of the team's toughest jobs as it required the high-power induction generator to be positioned away from the hobs themselves. "Together with our experts, we also developed a sound-proofing system to make sure the work environment would be as quiet as possible, which meant inserting insulation to reduce noise levels," recalls Grandimpianti sales director Alessandro D'Andrade. "The kitchen also has a water-based odour-control system using a machine that treats the extraction fumes by nebulising them. This makes the environment much healthier and easier to work well in. "Another distinctive characteristic is a refrigeration plant that manages all cold areas,

THE 750 SQ M
KITCHEN AT THE
VILLA D'ESTE IS
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ITALY SERVING HAUTE
CUISINE

including the cold storage rooms, the refrigerator cabinets and the refrigerated tables, making the temperature in the kitchen ideal at all times."

A showcase for talent

Finally, on top of the main kitchen, Villa d'Este had requested a 'private cooking' space designed to showcase the team's talent to diners. "There's a preparation area and an area for show cooking, where guests can watch food being prepared while the chef explains the process. This can also be seen live on a special monitor. Afterwards, the chef and the guests taste what they have prepared together," says Luigi Fiore, managing director of Grandimpianti. As Villa d'Este is a seasonal hotel, closing in mid-November and re-opening at the beginning of March, Grandimpianti and Ambach only had a very short window in which to fully redesign the kitchen, install it and test it met the hotel's needs. As D'Andrade remembers: "Everything had to be worked out day by day, without an initial plan. Even just moving the blocks was quite a challenge, considering that one weighed 2.2 tonnes and another 1.8 tonnes." In the end, it was the close working relationship between all parties involved that led to what Zucchetti describes as an 'excellent' end-result. "We provided a service not just of coordination, but also of constant presence on site, every day for the entire duration of the project, so that the customer would always have someone to turn to throughout a very intense period," Fiore notes. "We also worked with Alex Gelfi, the property manager at the Villa d'Este Group, who supervised the project. It was great for us too to be able to work with a person from the organisation." At the outset of the project Zambanini asked for a high-quality modern kitchen that would not only improve efficiencies and provide a healthy work environment, but was as personalised to his hard-working team's needs as the service at Villa d'Este is to its guests. He wasn't disappointed. "We now have three separate cooking areas – for individual guests, for banqueting and for the Sundeck area and room service, which helps us a lot. Meanwhile, Ambach hobs have a modern structure and their induction helps in creating a healthier ambience and allows fast and professional cooking," he remarks. "Overall, Grandimpianti and Ambach erstood and satisfied our needs and were very helpful in realising the project. The Villa d'Este crests engraved on the front of the hobs adds that extra *je ne sais quoi*."

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I always try to innovate
but always with respect for
tradition

Michele Zambanini

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THE PROPERTY'S
LAYOUT PRESENTED
CHALLENGES FOR THE
INSTALLATION TEAM





7

Rosewood Beijing Taking centre stage

ROSEWOOD BEIJING SELECTED THE AMBACH SYSTEM 850 LINE FOR ITS QUALITY, ELEGANCE AND FLEXIBILITY. BUT IT WAS THE COMPANY'S COLLABORATIVE WAY OF WORKING THAT REALLY WON THE DAY

Just months after opening, luxury hotel Rosewood Beijing had already become one of the city's most important dining destinations. And it wasn't just down to the talent and vision of culinary director Claudio Rossi and his 162-strong army of chefs. Ambach's flexible, high-performing show kitchens, custom-designed to each restaurant's exact specifications, not only ensured efficiency and reliability behind the scenes, they brought the hotel's sophisticated, international food concept to life. Rosewood Beijing was nothing if not ambitious with its 'Sense of Taste' culinary programme, which spans six restaurants and all comes together under the brand's overriding 'Sense of Place' philosophy, designed to connect guests to the city's personality and traditions in a fun, contemporary way. Options for guests include: Bistrot B, an elegant but affordable Parisian-style bistro serving French/Mediterranean favourites and authentic Chinese comfort dishes; MEI, a nightclub-cum-tapas restaurant with three bars, a live stage and spectacular views of the city; and an apartment-style annex, The Pavilion, with dining spaces, a bar, lounges and show kitchens. These, and the hotel's other three F&B outlets are all overseen by Italian-born culinary director Claudio Rossi, a chef who is only too aware of the importance of excellent kitchen design to any restaurant's success. "There's nothing worse than having a kitchen with a bad design where you



THE CHALLENGE WAS TO DESIGN THE ISLAND AND THE SINGLE PIECE – TOP, IN ORDER TO KEEP STABILITY AND AVOID DEFORMATIONS DESPITE THE AMOUNT OF HEAT THAT COMES FROM HIGH-PRESSURE ASIAN EQUIPMENT

ROSEWOOD BEIJING
BEIJING | CHINA



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Each dining room becomes
a theatre where you can
always see a chef doing
something, and that's
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Claudio Rossi

”



have to cross from one side to the other to get what you need,” he says. “There has to be a certain flow to each kitchen, respecting the design and concept of the restaurant, and that flow has to be kept very well in mind right from the construction phase. It’s also essential to have very good equipment, which is built to last, well-designed, efficient, reliable and easy to handle in busy situations.” On top of this, the kitchens at Rosewood Beijing’s restaurants each required a unique combination of Asian and Western cooking equipment as well as prominent open kitchens where guests could watch the F&B team’s 162 chefs at work. “Each dining room becomes a theatre where

you can always see a chef doing something, and that’s the really fun part,” Rossi grins. Enter Ambach’s Western-style System 850 line, a high-end modular range, which is not only striking in its design, but can also be easily configured to meet any client’s needs. In this particular case, four one-piece top cooking islands were required in total: one for Bistrot B, including three Chinese woks and one steamer; two in the Pavilion each with two woks and one steamer; and a final island for Mei, with one of each piece of Asian equipment. Despite the fact that a set-up combining Western and Asian equipment within one island was unheard of when the Rosewood project started

AMBACH’S
WESTERN-STYLE
SYSTEM 850
LINE CAN BE
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TO MEET ANY
CLIENT’S NEEDS



INTEGRATING THE
EQUIPMENT WAS ONE
CHALLENGE. GETTING
IT INTO POSITION
WAS ANOTHER



in 2010, Ambach, along with its partners Ali China and consultancy firm CKP Hospitality, were more than able to rise to the challenge. “Back when the project started, nobody made islands with a one-piece top, integrating Asian and Western equipment together,” recalls Ambach’s sales manager Marco Albarello. “This was because companies were scared of the amount of heat that comes from high-pressure Asian equipment; they thought the one-piece top would buckle or deform.” It was also difficult to find a suitable manufacturer to partner with. “It’s very easy to find Chinese woks as freestanding units but to find a company that would supply the Chinese woks to us that we could weld into the one-piece tops, that was a challenge,” Albarello explains. Unfazed, Ambach managed to find a partner – YPT in Hong Kong – able to provide the required equipment, and it was confirmed by the company’s design department that the heat from



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Ambach was able to meet the design concept, as well as the performance criteria and fit with the image of the hotel

Geoff Mannering

”

the YPT woks would not affect the System 850 line. Onto the next challenge: ensuring that the custom-designed Ambach equipment could get to where it needed to be. The issue was that two of the islands, which measure 5.4m by 2m, were destined for the hotel's second floor, which could only be reached by elevator. They therefore had to be manufactured in 1.2m pieces, taken up to the second floor in the elevator and assembled and welded together directly on site. "We were all hoping that when all the islands and the Asian equipment arrived and the team started welding, that everything matched," Albarello remembers. It did, of course, but not before a lengthy delay, which saw all the equipment sitting in warehouses for a year, and many sleepless nights on the part of everyone involved. In the end, for Geoff Mannering, managing director of Ali China, it was a combination of top

quality equipment from Ambach, a lot of hard work and the collaborative approach exercised by all involved that won the day. "Ambach was chosen for its quality, performance, durability, elegance and flexibility," he notes. "It was able to meet the design concept, as well as the performance criteria and fit with the image of the hotel. But we also succeeded in this project because a massive effort and coordination with the many parties involved." So was it worth all the hard work? From Rossi: a resounding yes. "Because the kitchen design and equipment incorporated were well thought through, all of the working dynamics became easier and more practical, as well as faster, and this all translates into benefits for the guests," says Rossi, who also loves the 'macho' aesthetic of the equipment, its flexibility and the fact it is easy to clean. "It's visual, fun and makes you feel proud to be a chef and cook with it."



8

Locanda Locatelli London Big ideas, more firepower

LONDON RESTAURANT LOCANDA LOCATELLI'S TEAM OF CHEFS HAD BIG ASPIRATIONS FOR THEIR SMALL KITCHEN SPACE. A CUSTOM-DESIGNED AMBACH SOLUTION SURPASSED THEIR EXPECTATIONS

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Space was limited, however Ambach was able to create a suite that incorporated space saving and bespoke elements, resulting in a more fluid and efficient work

Stephen Arnold

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At Michelin-starred Italian restaurant Locanda Locatelli, Ambach was tasked to improve the efficiency and fluidity of the team's limited kitchen space within the space of 30 days, as well as providing a wide range of bespoke elements. Thanks to the company's flexible, collaborative approach, the London venue's team of chefs couldn't be happier with the end result. Founded in 2002 by Giorgio Locatelli, one of the finest Italian chefs in the UK, Locanda Locatelli is all about quality, authentic Italian food, served with love. "The phrase *La Convivialità* explains the way Italians feel about food," says Locatelli in the foreword to his best-selling book *Made In Italy: Food & Stories*. "At the heart of all cooking, whether you are rich or poor, is the spirit of conviviality, the pleasure that comes from sharing a meal with others. And there is no enjoyment of food without quality." It's clearly a philosophy that has resonated with diners. In 2003, Locatelli was awarded a Michelin star for his London operation, an honour it has

retained every year since. Yet, as the restaurant's popularity grew and the kitchen started receiving bigger and bigger orders, it became apparent that the existing set-up wasn't able to keep up. Locatelli and his team decided to bring in Ambach, which had previously provided equipment for Locanda Locatelli's sister restaurant in Dubai, to turn things around. "The Dubai kitchen was a very busy kitchen environment, and the Ambach equipment was so solid and robust that when it came to refit the London site, Ambach was the obvious choice," says Locanda Locatelli head chef Rino Bono.

Efficient design

The restaurant's new kitchen suite was to be delivered and installed in the space of only a month as part of a full kitchen refurbishment, including new walls, floorings and ceilings. The main requirement for the suite was that it had a much larger pass and cook line to accommodate

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We’re always happy when we see that Ambach are on board with a project. They really work as a team player

Phil Denne

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table orders upwards of eight people in an efficient manner. But that wasn’t all. “In designing the kitchen, the chefs had big aspirations for the space. It came down to a matter of efficient design to ensure we were able to support these,” recalls Matthew Scottow, project manager for kitchen design consultants Humble Arnold Associates, who had also worked on Locatelli’s Dubai restaurant. “They had very specific wants and needs from the kitchen, and precise ideas about where exactly they wanted things to go.” Ambach was more than happy to oblige, creating a tailored version of its System 900 line. In order to save space in the long, narrow kitchen, the first-of-its-kind solution combined the long covered pass running down the centre of the space with the cook line, while shelving, storage and bench space ran along the walls on either side. The suite also plays host to 25 individual pieces of Ambach equipment, including an induction stovetop, two four burner gas tops, a multi-purpose brat pan and multiple electric ovens, as well as a number of bespoke elements requested by the kitchen team and designed by Humble Arnold’s owner and director Stephen Arnold FCSI. These include: a series of vertical storage units designed and fabricated on the service side of the pass, which remain neatly tucked away when not in use and are easily accessed during busy service periods; foldaway pass shelves,



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We now have much more firepower. As a kitchen we are steps ahead of where we were, and we couldn't be happier with the end result

Rino Bono

”



which flip up during service for chefs to plate up on; and a hot cupboard, which is used to warm plates up during service, directly built into the pass. “At nine metres, the suite for Locanda Locatelli is the longest we have created in the UK. The flexibility of Ambach products worked well, resulting in a bespoke suite that fully met the needs and expectations of Giorgio, head chef Rino and the kitchen team,” says Ambach country manager Alistair Farquhar.

Space saving

“What Ambach did for this project was very special,” agrees Arnold. “Space was limited, however they were able to create a suite that incorporated space saving and bespoke elements, as requested by the client, resulting in a more fluid and efficient work.” Of course, no project is challenge-free, and in this case it was the safe manoeuvring of the nine-meter pass into the small kitchen, which proved the trickiest task. In the end, it was decided that it would be delivered in three pieces with the help of specialist catering equipment transport company Keith Elkington Transport and welded into the final, singular unit on site by Italian Ambach engineers. For Keith Elkington, who has been working with Ambach for over five years, the process couldn't have gone more smoothly. “It's always a pleasure working with Ambach. The Ambach team places complete trust in us to do our job and to do it well,” he says. Phil Denne, who led a team from Berkeley Projects who were responsible for the final installation and positioning of the kitchen suite, was equally happy with the team spirit displayed by all involved. “As a contractor we're always happy when we see that Ambach are on board with a project,” he says. “They really work as a team player and the level of communication throughout is second to none.” Most importantly, though, Bono and his team have only good things to say about their brand-new workplace. “The experience of working with Ambach was very, very positive. The suite is a very solid piece of equipment well up to the task, and despite its size we have significantly more space than in our previous set up,” he says, adding that he has been particularly impressed with the state-of-the-art electric induction hobs. “I always had some doubts about the practicality of this new generation of inductions, but they are unbelievable; we now have much more firepower. As a kitchen we are steps ahead of where we were, and we couldn't be happier with the end result.”



Jamie's Italian, Bali Authentically Italian

JAMIE'S ITALIAN, BALI, NEEDED A HEAVY-DUTY, HIGH-PRODUCTIVITY KITCHEN PURPOSE DESIGNED TO SERVE AUTHENTIC ITALIAN FARE. THE SOLUTION AMBACH PROVIDED SURPASSED EXPECTATIONS

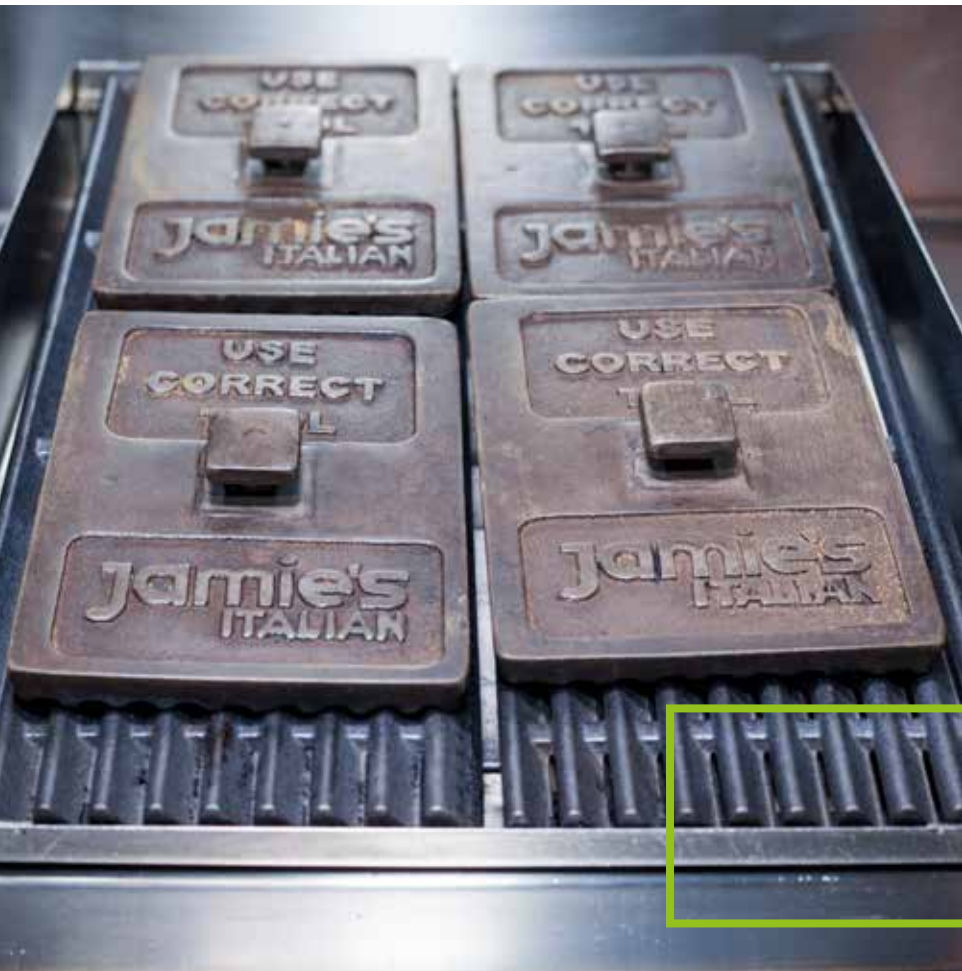
Ambach went back to its roots for its first project with Jamie's Italian in Bali, Indonesia. It created an archetypal Italian kitchen for an archetypal Italian restaurant that world-renowned chef Jamie Oliver could be proud of. No request was too big or too small and the Jamie's Italian team was so satisfied with both the robust, quality equipment and the company's excellent communication skills that they have already enlisted Ambach's help for project number two. Founded by Oliver and his Italian mentor Gennaro Contaldo in 2008, the authentic Italian brand Jamie's Italian has grown to more than 60 restaurants worldwide. The philosophy is simple: rustic Italian dishes, inspired by Oliver's many visits to the country, created with fresh, responsibly sourced ingredients and presented to diners in a contemporary, informal setting. From antipasti and nibbles to comforting bowls of

pasta made from scratch on site every day, fresh salads and free-range grilled meat and vegetable dishes, the menu and style of service at Jamie's Italian, Bali, just like each and every one of the brand's other global outposts, is reminiscent of a typical Italian trattoria.

Finer points

The Jamie's Italian Asia team needed a kitchen equipment provider that understood the finer points of Italian cuisine and took little convincing that Ambach, was the company for the job. It was time to get down to the details. With just over 20 sq m available for the hot kitchen, which needed to be able to serve the entire two-floor restaurant of 176 seats, a high-productivity solution was essential. And with the experienced Jamie's Italian team unwavering on the specific pieces of equipment they required, from customised pasta

THE HIGHLY EXPERIENCE KITCHEN TEAM FROM JAMIE'S ITALIAN WERE UNWAVERING IN THEIR CHOICE OF EQUIPMENT



AUTOMATIC WATERING FOR THE PASTA COOKERS AND CUSTOMISED CHARBROILERS WERE REQUESTED

cookers to integrated refrigeration counters, flexibility on the part of the provider was equally key. The solution that was quickly selected was Ambach's System 850 line. A modular product offering total configuration flexibility through a range of over 150 operating modules, it not only fitted perfectly in the kitchen and was more than able to meet the restaurant's need for high output, it could be easily customised to meet Jamie's strict requirements. The final one-piece island, which was installed against the wall, included two fully-customised pasta stations, charbroilers and fryers for the 'secondi' section of the operation and two integrated refrigeration counters below the cooking equipment to store meat and vegetables, a feature that kitchen equipment companies cannot often provide in such a small space. "With the pasta cookers, we had a specific request from Jamie that they had to have an automatic water-filling system," Ambach sales manager



EACH JAMIE'S
ITALIAN RESTAURANT
HAS CREATIVITY,
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We created exactly what the client wanted and in fact delivered a product that was even better than they were expecting

Kartika Sulistiowati

”

Marco Albarello says. “Jamie wanted to make sure that the pasta cooker had the right quantity of water automatically, rather than letting the operator decide, so we designed a special solution for him.”

Hand made and customized

Ambach was also asked to customize the hand rail to Jamie’s precise specifications. “It needed to be a double hand rail, designed so the containers in which he keeps his spices would fit between the two,” Albarello explains. “None of this was standard, it was all hand made by us. “And it wasn’t just the customisation element of the project that proved challenging; bringing in and installing the specially-designed equipment on the second floor of the venue, which could only be accessed by a narrow, winding staircase, was no picnic either. “We had to carry all the equipment up in small parts by hand and assemble everything on site,” Albarello

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None of this was standard,
it was all hand made by us

Marco Albarello

”

recalls, adding that another advantage of the Chef 850 line is its frame construction, which means that the top and bottom sections can be divided, brought up and put together again to look like one piece. “I remember we were working from 9am to 4am in the morning to make sure everything was perfect!” Ultimately, the hard work and commitment from all involved paid off and the feedback received by Kartika Sulistiowati, the director of local equipment dealer Kasirano, who worked closely with both Jamie’s Italian and Ambach throughout the project, says it all. “We created exactly what the client wanted and in fact delivered a product that was even better than they were expecting, which is why they are very happy,” she grins. “Ambach is one of the best suppliers I have as they can customise products to the needs of the customer and are very supportive.” In this case, the proof of the pudding really was in the eating. Six months after the installation of Ambach’s high-productivity, heavy-duty equipment in Jamie’s Italian, Bali, so impressed was the team that they requested the same specifications for their next Asia outpost, Bangkok. “Now it’s becoming international,” says Sulistiowati. “And it all started from Bali.”

THE TEAM BEHIND
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IN BANGKOK





10

BBS Oldenburg Chefs School Taking centre stage

AMBACH'S EXTENSIVE EXPERIENCE IN PROVIDING TRAINING KITCHENS MADE THEM A NATURAL CHOICE FOR GERMAN VOCATIONAL SCHOOL BBS 3. NOW PROFESSIONAL CHEFS WANT IN ON THE ACTION TOO

Vocational school BBS 3 in Oldenburg, Germany, had an extensive wish list for its training kitchens. Not only did the equipment specified have to be efficient, robust, safe and easy to use, it needed to meet all the requirements for the intermediate and final exams hundreds of pupils would be taking every year. Ambach exceeded both the school's and the city's expectations, delivering high-performance, ergonomic equipment suitable not just for students, but for professional chefs. BBS 3, located in the independent city of Oldenburg, is a vocational establishment offering education and training in fields including floristry, agriculture and gastronomy. Designed around a 'market hall' concept, its infrastructure, which was refreshed in 2015, reflects its overriding philosophy, as school director Hannelore Guthold explains: "We are very proud of our 'market place of ideas'. Here our pupils have the opportunity every day to introduce and sell their products resulting from the practical instruction to the entire school community in small sales rooms, at the kiosk or in the bakery or serving areas." The culinary arts are at BBS 3's very heart, with the school's 700 pupils of gastronomy undertaking professional instruction in training kitchens, cooking for teachers and fellow students and organising food-related events in the establishment's two training restaurants. "In this way, we want to impart practice-oriented basic knowledge in a dual approach referring to the local training workplaces," says cooking and catering teacher Stefan Schneider.



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We are very proud of our 'market place of ideas'. Here our pupils have the opportunity every day to introduce and sell their products

Hannelore Guthold

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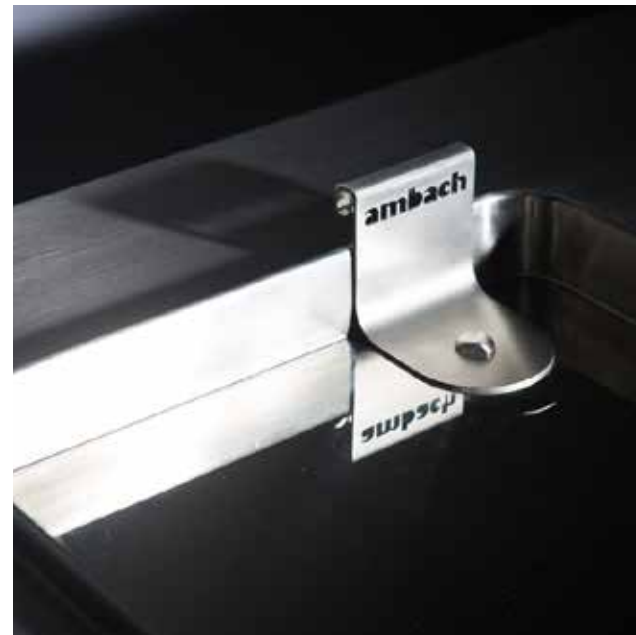
THE KITCHENS
AT BBS3 NEEDED
TO MEET EXAM
REQUIREMENTS
FOR HUNDREDS OF
STUDENTS



“Having our training kitchens play a central role helps in this matter,” adds home economics teacher Antje Schürmann.

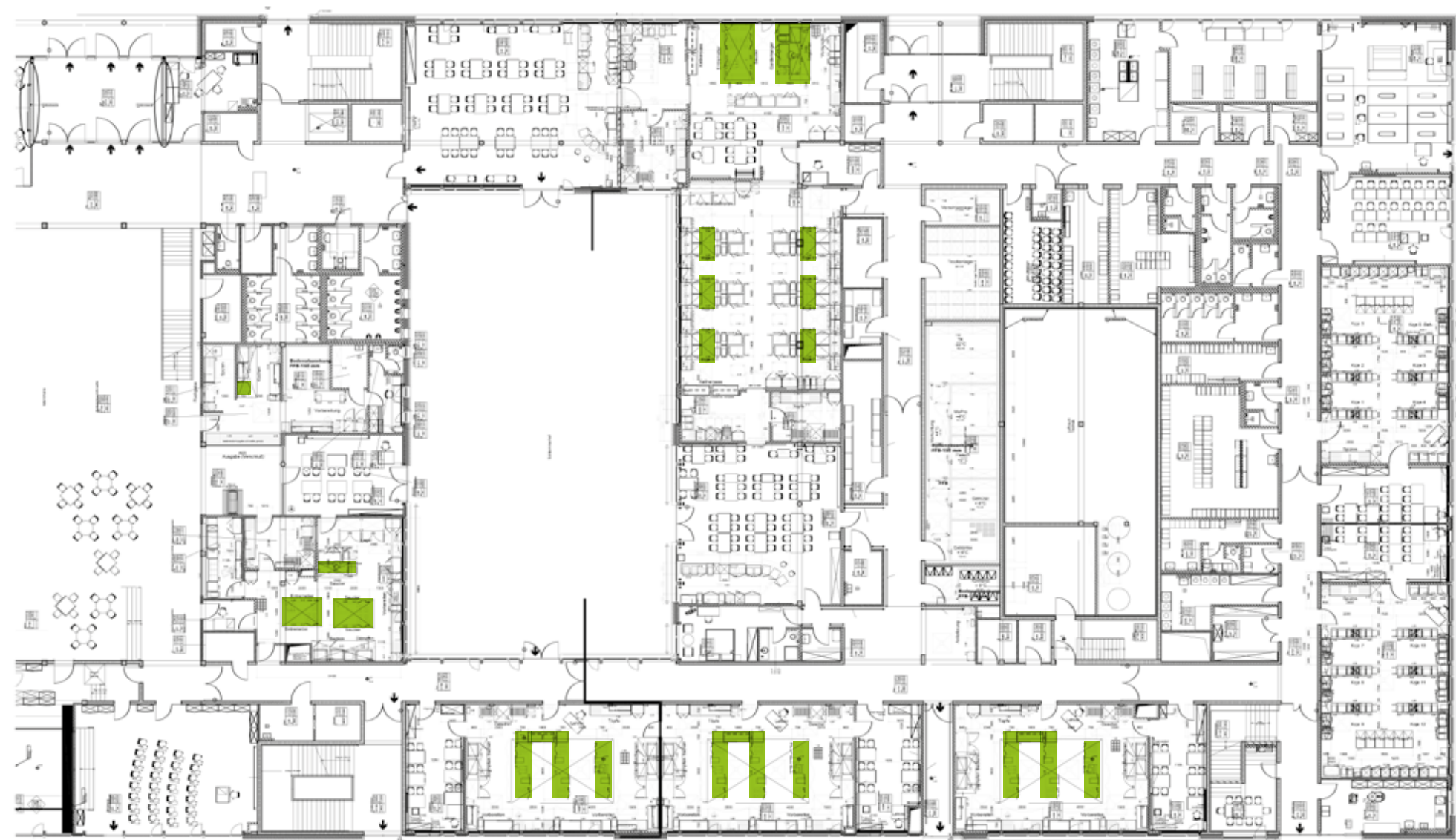
Wish lists

When it came time for the school’s project team, made up of Schneider, Schürmann and foodservice consultancies Niering & Seiffert and Gaplatec, to come up with a concept and specify equipment for BBS 3’s new training kitchens, therefore, there was a long wish list to be fulfilled. It was Ambach’s range of products and services and its international expertise in providing training kitchens, which, after extensive market research, won the company the project. “Recognising our demands, they could meet them at once,” Schneider recalls, adding that it was Ambach’s System 700 line that was ultimately chosen for its efficiency, robustness, space-saving design and shallow installation depth of 700 millimetres. “Ambach supplied high-quality, durable and customised solutions,” he adds. These were then installed by kitchen equipment distributor Chefs Culinar. Of the five professional training kitchens provided by Ambach, three are equipped with three single-line cooking units, offering students the chance to work opposite each other, one – the prep kitchen – features two hygienic double-line cooking units complete with commercial cookware and utensils, and one – the industrial kitchen – is connected to the school’s two training restaurants as well as the market hall. From induction hobs and double fryers, to pasta cookers, bains maries, tilting frying pans and cooking pots, the Ambach single-line cooking units boast all the classical devices required to learn the cooking trade. Meanwhile a final area made up of 12 independent cooking stations is designed as a further training kitchen, with each work station equipped, among other things, with induction



THE SCHOOL IN
OLDENBURG,
GERMANY OFFERS
TWO TRAINING
RESTAURANTS AS
WELL AS A MARKET
HALL





THERE ARE FIVE
PROFESSIONAL
TRAINING KITCHENS
PROVIDED BY AMBACH
IN THE SCHOOL

hobs, storage and cooling units. "This was done of course also with regard to the intermediate and final examinations for example of the Chamber of Industry and Commerce," says Schneider.

Safety as standard

The most significant special request from BBS 3 was that each unit had to achieve a total height of 900 millimeters after being positioned on the kitchens' existing 200 millimetres concrete bases. "Operating safety has always been priority", explains Schneider. "The students still have to get familiar with the handling of professional equipment." For independent foodservice consultant Gaplatec, which developed the overall concept for the project,

this certainly wasn't an insurmountable hurdle. "For the installation of the cooking equipment, bases of 200 millimetre height have been provided. In order to achieve the required operating height of 900 millimetres, we adjusted the height of all substructures," explains managing director Michael Götze. "That was no problem, because the thermal function units of System 700 are separate from the substructures." Both teachers and students have been impressed with the results. "Each time we are surprised how quickly they get the hang of it – it is certainly due to the ease of use," Schneider says. "Working in the kitchen is obviously fun for them." But it's not just BBS 3's students that have been inspired by the high-performance, hygienic and

ergonomic equipment provided by Ambach. Professionals, too, have been keen to get in on the action. For example, the Oldenburg cooking club already meets regularly in the school's training kitchens, and there are also plans to hold the 2018 National Youth Championships for Hospitality Apprentices at BBS 3. Looking ahead, all parties involved in the project will continue to provide the school with comprehensive support and advice, cementing their already strong relationship. "It was a smooth cooperation with our partners," Guthold concludes. "They supplied exactly the training kitchens we needed. We are very happy."

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Each time we are surprised how quickly they get the hang of it – it is certainly due to the ease of use. Working in the kitchen is obviously fun for them

Stefan Schneider

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11

Atlantis, The Palm Dubai, UAE Going strong

IN 2008, AMBACH SUPPLIED ALL THE KITCHENS FOR THE FIRST RESORT TO OPEN ON PALM JUMEIRAH IN DUBAI, ONE OF THE WORLD'S LARGEST MAN-MADE ISLANDS. NEARLY TEN YEARS ON, ATLANTIS, THE PALM, DUBAI, REMAINS ONE OF THE COMPANY'S MOST IMPORTANT AND ICONIC PROJECTS

WHEN IT OPENED THE
RESORT WAS DOING
13,000 TO 14,000
COVERS A DAY



“

This was a very important project for us as it was the first project where we developed front of house cooking blocks. It was very iconic and it was a big challenge, but the job was done very well and the chefs are still happy after ten years

Maurizio Vianello

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THE EQUIPMENT
INSTALLED TEN
YEARS AGO IS
STILL LOOKING
GOOD AND GOING
STRONG

When Atlantis, The Palm, Dubai, opened in 2008, it wasn't only a landmark moment for the Emirate, but also for Ambach, which supplied both the back-of-house and front-of-house equipment for each and every kitchen across the 46 hectare resort. Almost ten years on, that same equipment is still going strong, serving everything from poolside snacks to Michelin-starred cuisine. Culminating with a fireworks display that was visible from space, during which 100,000 specially-designed pyrotechnic devices were fired in less than nine minutes from 716 locations around the island, the weekend of 19-21 November 2008 went down in Dubai's history. The three-day celebration marked the opening of the first resort on the world's most famous manmade island, one that was to redefine tourism in the UAE for good. Attendees included Michael Jordan, Charlize Theron, Robert DeNiro and the Dubai Royal Family, yet even such a prestigious guest list couldn't fail



to be impressed by Atlantis, The Palm, Dubai. The 1,539-room resort is spread across a 46 hectare site, comprising 17 hectares of water-themed amusement at Aquaventure, vast fresh and salt-water pools and lagoon exhibits, an open-air marine habitat, a seemingly endless stretch of beach, luxury boutiques, a nightclub, a spa and fitness club, 5,600 sq m of meeting and function space and no less than 17 restaurants, bars and lounges. When it first opened, four of the 17 F&B concepts were created by celebrity chefs: Nobuyuki Matsuhisa's Nobu, two star Michelin chef Giorgio Locatelli's Ronda Locatelli, two-star Michelin chef Michel Rostang's French Brasserie and three-star Michelin chef Santi Santamaria's seafood restaurant Ossiano. Other outlets included steak restaurant Seafire, Nasimi Beach Restaurant, Asian buffet restaurant Saffron and international buffet restaurant Kaleidoscope. "It was an absolutely monstrous operation," recalls Patrick John who was group food and beverage director at Kerzner International, the operator of Atlantis, from 1996 to 2010. "We had more celebrity chefs under one roof than anyone else and the offer was incredibly diverse and still is to this day. In the first year of opening, we were doing 13,000 to 14,000 covers a day. On top of this, we had banqueting, which was huge. We used to serve up to 3,500 people for a cocktail party. It was a machine."

International support

Very rarely is an F&B operation this diverse supplied by one kitchen equipment company alone. Yet, for John, who had already tested Ambach products during his more than ten years at Kerzner, there was no other option for Atlantis. "We were looking for a product that had support and back-up internationally. We also loved the fact that Ambach equipment is very well built and easy to

ATLANTIS THE PALM
DUBAI | UNITED ARAB EMIRATES



“

When we were designing the water park F&B, we built two huge units that were meant to serve lunch. We could serve 3,500 people in two hours at each unit. That’s what they were designed to do and they were highly efficient. It was amazing

Patrick John

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swap units around. I classify Ambach as the Toyota of the catering industry. They’re built to last, they don’t break down and they’re very, very reliable,” he says. Ambach ended up supplying both the back-of-house and front-of-house equipment for all of the hotel’s 26 kitchens, a first for the company, and to this day, it’s a project that managing director Maurizio Vianello remembers fondly. “This was a very important project for us as it was the first project where we developed front of house cooking blocks,” he says. “It was very iconic and it was a big challenge, but the job was done very well and the chefs are still happy after ten years!” At the time, John remembers being amazed at the variety of restaurants concepts Ambach was able to provide equipment for with ease. “We had quite a mix of restaurants from absolute fine dining to poolside quick-service. The celebrity chefs found the design and the equipment to be very good, which shows you the quality and the specification was there,” he notes, adding that at the quick-service end of the spectrum, the equipment was just as well received. “When we were designing the water park F&B, we built two huge units that were meant to serve lunch. We could serve 3,500 people in two hours at each unit. That’s what they were designed to do and they were highly efficient. It was amazing.”

Surpassing expectations

Even the dedicated room service kitchen surpassed John’s already high expectations, coming into its own when an operational glitch 10 days after opening meant that none of the hotel’s restaurants were taking reservations. “It was madness. By 10pm, the room service kitchen had done over 1,000 covers. It was never built to do that but the equipment could handle it!” he grins. One of the biggest challenges faced during the 18-month project to design and install the property’s kitchens was replacing every single gas jet in every single piece of gas equipment with jets suitable for synthetic natural gas. “It was a major issue, but Ambach did it,” John says. “It was very streamlined, very organised and all the teams involved worked very well together.” Fast forward to 2017 and although John is no longer with Kerzner, he still loves Ambach because of the reliability and quality of the equipment. Meanwhile, as Atlantis approaches its ten year anniversary with a slightly altered line-up of world-class chefs, its colossal F&B machine continues to rumble away quietly and efficiently with the same custom-designed solutions Ambach designed and installed almost a decade ago.

EVEN AFTER TEN YEARS AMBACH EQUIPMENT IS SERVING THE ENORMOUS F&B MACHINE AT ATLANTIS, THE PALM





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Carnival Vista

Running a tight ship

WHEN IT CAME TO EQUIPPING ITS LARGEST VESSEL TO DATE, CARNIVAL VISTA, THE CRUISE LINE TURNED TO AMBACH. WITH CONCEPTS RANGING FROM STEAKHOUSE TO SUSHI BAR AMBACH FITTED 32 KITCHEN BLOCKS FIT FOR VOYAGE

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We now have requests from other ship owners asking about specifying Ambach equipment on their new cruise ships. They need to be ready

Zeljko Modrusan

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CARNIVAL VISTA 6242

Ambach's largest marine project to date involved supplying kitchen equipment for an entire 4,000-passenger cruise liner with restaurants ranging from a burger joint to a sushi bar. The culmination of ten years' dedication to understanding and developing specialist products for the marine industry, the final solution provided for Carnival Vista has not only met with overwhelmingly positive feedback from both cruise operator and shipyard, it's causing ripples industry wide. It all started ten years ago when Italian shipbuilding company Fincantieri suggested that US-headquartered international cruise line Carnival might want to look at a different kitchen equipment supplier for their next ship, Carnival Dream. Although Ambach was not yet a specialist in marine kitchens, Fincantieri's project manager Zeljko Modrusan believed the robustness, flexibility and performance of the company's innovative solutions would be a perfect fit for one of the cruise industry's leading operators. He was

right. After testing the viability of the equipment on the crews' kitchens on the Carnival Dream, which was launched in 2009, and progressing to providing a ship-wide solution three years later on the Carnival Breeze, Carnival was more than happy to commission Ambach to provide all the kitchen equipment for its largest vessel yet, the much-anticipated Carnival Vista.

Preparation through to delivery

With capacity for 4,000 passengers and 1,000 crew members and a veritable smorgasbord of F&B outlets ranging from a steakhouse to a sushi bar, a seafood shack to a Mexican cantina, it wasn't going to be an easy task. But with several years of experience in the industry under their belt by this point, it was one Ambach was eminently prepared for. The brief for the project, which started in 2013 and was delivered in April 2016, was to provide 32 cooking blocks to cater for the entire vessel, both passengers and crew. The solution was Ambach's System 900 Marine

THE CATERING TEAM
PROVIDE FOOD - DAY
AND NIGHT - FOR UP
TO 4,000 PASSENGERS
AND 1,000 CREW





EQUIPMENT HAD TO
COMPLY WITH MARINE
SPECIFICATIONS AND
STRINGENT HEALTH
STANDARDS

Line, a much-modified version of the land system of the same name, which had been developed and honed since the company's first contact with Carnival back in 2007. There were three key areas where modifications were needed – hygiene, performance and robustness. "Not only did our equipment have to be exceptionally robust, reliable and easy to clean, features that can be found in all Ambach equipment, both for marine and land use; the appliances also had to meet stringent the American health service standards set by USPHS, for which compliance is mandatory and verified through regular on board inspections," explains Ambach's R&D manager Alessandro Zuliani. "We also had to provide extremely high performance appliances because there were so many people to serve and make sure the equipment didn't need constant maintenance," adds Ambach sales manager Sergio Armani. "If you're in the middle of the sea, you can't just phone up and request a repair!" As there are only electrical appliances on board a cruise ship, Ambach also provides all marine suites equipped with a 'matrioska', a box in which all electrical connections are protected. "We started from the System 900 land appliances and modified them to comply with the marine specifications," says Armani. On Carnival Vista, specific pieces of equipment requested included: large kettles and deep fat fryers, flat and grooved griddles, induction plates, cooking plates, braising pans, and infrared griddles as well as pasta cookers. "It is heavy-duty equipment, extremely safe [all electrical connections can be switched off completely with one key], high performance and easy to clean" says Modrusan.



“

We had to make sure that the equipment was robust and didn't need constant maintenance. If you're in the middle of the sea, you can't just phone up and request a repair!

Sergio Armani

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AMBACH HAVE BEEN
WORKING WITH
CARNIVAL SINCE 2007



CHEFS TRIALLED
THE EQUIPMENT AT
AMBACH'S SHOWROOM
AND WERE ABLE TO
MAKE MODIFICATIONS

Many of these appliances were designed over months or even years specifically with Carnival in mind. "After the chefs had cooked with Ambach equipment at the company's showroom, they had some technical wishes," Modrusan explains. "For example, the original kettle was too near the floor so they asked [Ambach] to raise it, which meant modifying the structure completely. The shape of the deep fat fryer also had to be completely reviewed."

Defining and refining

After defining new prototypes for appliances such as the kettles and fryers, Ambach then had to reorganise their factory and create a separate working floor because the dimensions and components – and therefore production processes – for the new marine equipment were different to those for the company's standard appliances. "Initially creating this cruise standard was a really complicated process but now it's very easy; it's just repetition on every vessel," says Modrusan. Installation, however, is never a straightforward task because of the sheer number of different parties that need to be coordinated, from the shipbuilder Fincantieri, to the general contractor O.T.S.r.l., Ambach and the cruise line itself. "With the Carnival Vista project, deliveries and installation had to be performed during certain time slots that were requested by the shipyard, and of course at the end of the process, we had to coordinate with Carnival to organise the training

and documentation needed to finalise the whole process," explains Enrico Giuliotti, general manager of Alicontract, the division of Ali Group responsible for providing turnkey projects worldwide. Giuliotti adds that it was "excellent communication" between O.T.S.r.l., Fincantieri, Carnival and Ambach that ended up winning the day. Reflecting on the long road that's been travelled to reach this point (O.T.S.r.l.'s managing director Gino Marchesi alone believes he travelled 30,000km by car just during the testing and definition of Ambach's marine prototypes), there's no doubt in anyone's mind that it's been worth the effort. "We were always convinced that with Ambach, we could achieve the final results, which you can see on the ships today," Modrusan recalls. "They looked ahead and now it's clear that the investment all those years ago was the right decision." Carnival certainly has no complaints about either the equipment or Ambach's after care, as evidenced by the fact that it has already commissioned the company to work on several more cruise ships in the years to come. Beyond that, according to Modrusan, word is spreading industry wide. "Our industry is very small and people talk amongst themselves," he grins. "We now have requests from other ship owners asking about specifying Ambach equipment on their new cruise ships. They need to be ready."



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