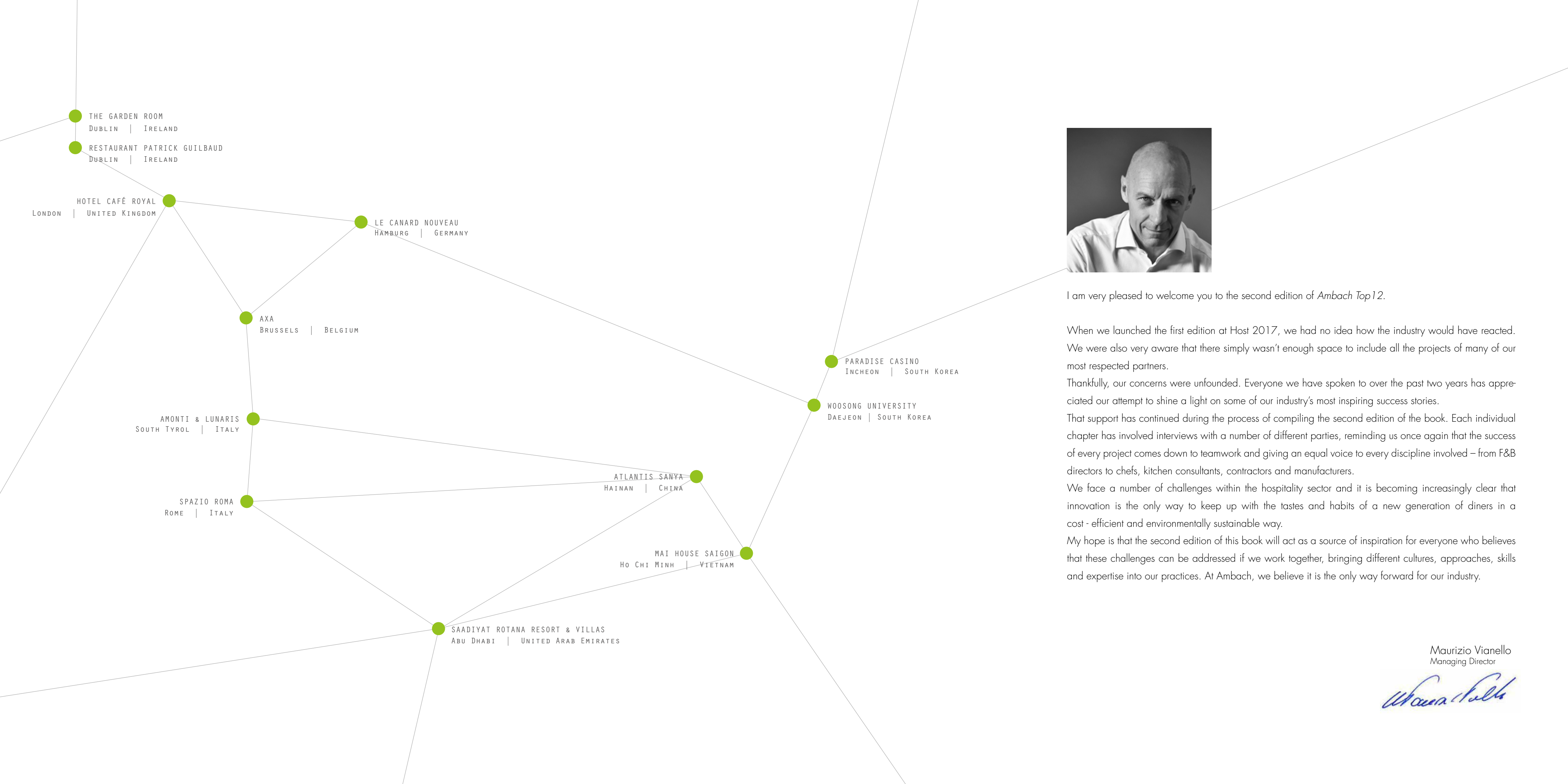


TOP
12

Professional
Kitchens
in Iconic
Locations

 **ambach**[®]



THE GARDEN ROOM
DUBLIN | IRELAND

RESTAURANT PATRICK GUILBAUD
DUBLIN | IRELAND

HOTEL CAFÉ ROYAL
LONDON | UNITED KINGDOM

LE CANARD NOUVEAU
HAMBURG | GERMANY

AXA
BRUSSELS | BELGIUM

AMONTI & LUNARIS
SOUTH TYROL | ITALY

SPAZIO ROMA
ROME | ITALY

ATLANTIS SANYA
HAINAN | CHINA

MAI HOUSE SAIGON
HO CHI MINH | VIETNAM

SAADIYAT ROTANA RESORT & VILLAS
ABU DHABI | UNITED ARAB EMIRATES

PARADISE CASINO
INCHEON | SOUTH KOREA

WOOSONG UNIVERSITY
DAEJEON | SOUTH KOREA



I am very pleased to welcome you to the second edition of *Ambach Top12*.

When we launched the first edition at Host 2017, we had no idea how the industry would have reacted. We were also very aware that there simply wasn't enough space to include all the projects of many of our most respected partners.

Thankfully, our concerns were unfounded. Everyone we have spoken to over the past two years has appreciated our attempt to shine a light on some of our industry's most inspiring success stories.

That support has continued during the process of compiling the second edition of the book. Each individual chapter has involved interviews with a number of different parties, reminding us once again that the success of every project comes down to teamwork and giving an equal voice to every discipline involved – from F&B directors to chefs, kitchen consultants, contractors and manufacturers.

We face a number of challenges within the hospitality sector and it is becoming increasingly clear that innovation is the only way to keep up with the tastes and habits of a new generation of diners in a cost - efficient and environmentally sustainable way.

My hope is that the second edition of this book will act as a source of inspiration for everyone who believes that these challenges can be addressed if we work together, bringing different cultures, approaches, skills and expertise into our practices. At Ambach, we believe it is the only way forward for our industry.

Maurizio Vianello
Managing Director



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1

Paradise Casino Incheon, South Korea Best bet

AMBACH WAS SELECTED AS THE MAIN KITCHEN PARTNER FOR ASIA'S LARGEST CASINO COMPLEX BECAUSE ITS EQUIPMENT IS BOTH STYLISH AND HEAVY-DUTY. THE PIECE DE RESISTANCE IS A SLEEK, BLACK SHOW KITCHEN THAT EXEMPLIFIES THE RESORT'S COMMITMENT TO RAISING SOUTH KOREAN HOSPITALITY STANDARDS

When tourism and hospitality operator Paradise Group opened Paradise City Casino in Incheon, South Korea, in April 2017, it wanted to raise the bar for the country's gaming sector and set a new standard for South Korean hospitality.

With a total of 20 restaurants, bars and lounges serving everything from Michelin-standard Cantonese cuisine to casual poolside snacks, the choice of kitchen equipment provider would be key to success.

Not only were back-of-house kitchens required for fine-dining outlets including Milan-inspired Italian restaurant La Scala, contemporary Japanese restaurant Raku, award-winning Cantonese concept Imperial Treasure and high-end international buffet restaurant On The Plate, there was to be a central hot food production kitchen, several show kitchens and back-of-house facilities for the Casino's dining and lounge areas, the bakery and the banqueting rooms, which can serve up to 1,800 people.

Moreover, not only did the equipment need to be high-quality, robust, reliable and attractive, as well as ensuring a steady, efficient flow from the kitchen to the table, there were also significant spatial limitations to contend with.

An historic project for South Korea

The company tasked with the mammoth job of providing the kitchens, bars and pantries for every F&B outlet in the 330,000 square meter complex, including staff dining, was Korean kitchen contractor Daeryung Co. Ltd.

Project manager Hwang JungHoon and his assistant Jin Park were under no illusion about the scale of the job they'd taken on. "This project was an historic and remarkable project in the Korean kitchen field due to its huge scale, which required a particular design that could perfectly drive everything in a smooth way from the kitchen to the table," JungHoon says.

In total, the Daeryung team were asked to supply 20 back-of-house kitchens, eight open kitchens and 10 bars for the 'integrated casino resort', which, as well as 669 gaming stations, is home to a 711-room luxury hotel, a high-end spa, a convention center and a shopping center.

The team quickly decided that Daeryung's longtime partner Ambach would be the best kitchen equipment provider for the majority of the job, based on a combination of the company's reliability and its robust, high-quality products. "Ambach islands are both heavy-duty pieces of equipment and pieces of art and also meet our strict standards when it comes to hygiene, reliability and high performance," JungHoon explains.



“

In order to cook better, chefs must be able to access every piece of equipment easily in a busy environment and the Ambach island allows me to safely focus on cooking even during the busiest moments in the day

Lim HeeDo

”

DAERYUNG CO. LTD.
WERE TASKED WITH
PROVIDING THE
KITCHENS, BARS AND
PANTRIES FOR EVERY
F&B OUTLET

PARADISE CASINO
INCHEON | SOUTH KOREA

“

The Ambach one-piece
top island impressed
the client with its heavy-duty
gas top range and fabulous
cooking performance.
It perfectly fulfilled both
my high standards
and the client's needs

Hwang JungHoon

”



Heavy duty, high performance

Ambach's System 850 and System 700 lines were selected over the larger scale System 900 products Daeryung had specified for previous projects because of the space limitations of Paradise City's behind-the-scenes facilities.

"Despite the large scale of the entire hotel, because of the narrow hallways, numerous pieces of equipment required, and the space that was needed for storage, cold rooms, food preparation and dish washing, the actual kitchen space for the Ambach islands was limited," explains Park, who supported JungHoon in managing this complex project.

While the System 700 line was chosen for a handful

of the project's back-of-house kitchens, System 850 islands were used back of house at Imperial Treasure, La Scala, the bakery, the banqueting facilities, several of the casino's dining and lounge areas and for the central hot food production kitchen, as well as taking center stage at La Scala's open pizza kitchen and the hotel's main show kitchen at On The Plate.

As the latter would be seen by hundreds of guests every day, the Paradise Group wanted it to exemplify the resort's overall mission: to provide a high-quality hospitality offering to a sophisticated international client base.

The solution was a sleek System 900 island complete with black finish and one-piece top, which

PARADISE GROUP
PROVIDES
HIGH-QUALITY
HOSPITALITY TO
A SOPHISTICATED
INTERNATIONAL
CLIENT BASE



HWANG JUNGHOO
(LEFT) AND JIN
PARK

perfectly complemented On The Plate's dining concept. In contrast to many hotel buffets, nothing is left sitting on the counter; every dish is cooked to order in front of diners using fresh, seasonal ingredients. "As our customers are able to see the cooking in real time in front of them, it builds up the communication between chefs and customers," says sous chef Lim HeeDo.

Adds JungHoon: "The Ambach one-piece top island impressed the client with its heavy-duty gas top range and fabulous cooking performance. It perfectly fulfilled both my high standards and the client's needs."

Minimizing staff, maximizing efficiency

Two of Paradise Group's key criteria were to minimize the number of kitchen staff required and maximize the speed and efficiency of food delivery. But getting the overall design flow right was no easy task.

"Throughout the two years of the project, around 100 basic drawings and design reviews were required. I had numerous meetings with world-renowned kitchen consultants and spent countless hours and travel miles to completely finish everything," recalls JungHoon.

"I had to review and double check every single kitchen including its size, capacity per cooking zone and serving path from the kitchen to the table."

Then, after the tender and construction design phases were completed, the whole ensemble, which was to be made up of over 8,000 items from all over the world, had to be installed in only five months, something that could only have been accomplished with all the parties involved pulling in the same direction.

"We started to discuss the order with our partners even before the tender stage because we knew there wouldn't be enough time," recalls Daeryung



“

Compared to most equipment I have used throughout my career, Ambach cooking islands show the best results from every perspective

Lim HeeDo

”

general Manager Brandon Nam Seungwoo.

“With so many contractors involved – the construction company, the mechanical, electrical and plumbing (MEP) company, the heating, ventilation and air conditioning (HVAC) company and all other hotel-related suppliers – we couldn’t risk any obstacles that could delay the process.”

“Every department – including the drawing team, the sales division, the installation team, the MEP company, the interior designers and the importing department – had a significant contribution to make to ensure the successful outcome of the project. But teamwork and communication between different departments was the main key,” says Park.

The best results from every perspective

In the end, JungHoon believes the Paradise City Casino project was Daeryung’s most successful yet, largely because of one big lesson he learned.

“A detailed kitchen design is crucial to cooking

efficiency and the kitchen layout also determines the overall flow from the kitchen to the table, which determines the success of the entire resort,”

he says. HeeDo’s positive feedback – particularly on the performance, user-friendliness and safety of the main show kitchen at On the Plate – is further testament to the fact that Daeryung and Ambach’s hard work paid off.

“Compared to most equipment I have used throughout my career, even overseas, Ambach cooking islands show the best results from every perspective,” he says.

“In order to cook better, chefs must be able to access every piece of equipment easily in a busy environment and the Ambach island allows me to safely focus on cooking even during the busiest moments in the day.

“My code also states that customers should taste the food with their eyes, nose and mouth and the layout of this kitchen means I can fulfil that.”



2

Hotel Café Royal London, UK A Royal renovation

FROM QUALITY TO TECHNOLOGY TO EXECUTION SCHEDULE, EVERYTHING HAD TO BE THE BEST AVAILABLE FOR THE NEW SHOW KITCHEN AT LONDON'S ELEGANT HOTEL CAFÉ ROYAL, A FOUNDING MEMBER OF THE SET HOTELS. THE RELIABILITY, FLEXIBILITY AND AESTHETICS OF AMBACH'S EQUIPMENT MADE IT THE PERFECT PROVIDER FOR THE JOB

Hotel Café Royal's legendary Regent Street address has long been a hub for food, wine and conversation in London. Writers such as Oscar Wilde chose it for literary gatherings – thanks to its unmatched wine selection – while Winston Churchill was partial to the venue's steaks, Stilton and champagne. The story continues today. After its latest renovation, guests can enjoy grilled steaks, seafood and sushi at internationally renowned chef Laurent Tourondel's eponymous restaurant, while three-Michelin-starred Albert Adrià covers desserts at Cakes & Bubbles. Drinks come courtesy of cocktail bars the Green Bar and Ziggy's and the hotel's award-winning afternoon tea is served in the Oscar Wilde Lounge, a gilded jewelry box of a room dating back to 1865. Executive chef Laurent Tourondel couldn't be happier to be back where he started his career as a young cook in the late 80s. "It's amazing to be back at Hotel Café Royal after so many years," he said. "It was a very busy place with a lot of restaurants. It was a place to dine, back the way it is now."

Only the best

Foodservice consultant Suzy Baz, the founder and president of F&B facilities design company Baz Associates, who has worked with Hotel Café Royal owner Alrov Luxury Hotels for several years on projects in Israel and Europe, recalls the first time she was invited in to brainstorm the hotel's renovation with architect and interior designer Piero Lissoni. "We all knew it would be exciting," she says. Following that initial conversation, she was tasked with designing the hotel's new, updated F&B offer, which quickly evolved from a simple redesign of the main restaurant kitchen to encompass a new sushi bar in collaboration with Tourondel and the transformation of the hotel's café into Adrià's first restaurant outside Spain, Cakes & Bubbles. What really stood out about the brief, she says, was the height of the client's demands, hardly surprising as the owner of the historic building is none other than the Queen of England. "They were the highest we'd ever come across," she says.

BAZ ASSOCIATES
REDESIGNED THE
MAIN RESTAURANT
KITCHEN AT HOTEL
CAFÉ ROYAL





HOTEL CAFÉ ROYAL
HAS LONG BEEN A
HUB FOR FOOD, WINE
AND CONVERSATION
IN LONDON



"It included everything – technology, reliability, aesthetics, finishes, coordination and execution schedule. Everything had to be the best available." Lissoni would also have an important say in how the kitchen would look and feel down to the color of the floors and the extraction hoods. "We didn't have the classical separation between front of house and back of house," Baz says. "The kitchen was treated as prime front-of-house space."

Reliability, aesthetics and flexibility

Ambach was chosen as the main kitchen supplier for Laurent at Hotel Café Royal because of three main factors: reliability, aesthetics and flexibility. "Reliability was the most important reason and I knew Ambach fitted the bill because I carried out two large projects with Ambach equipment in Jerusalem [with the same owner] 20 years ago and both of them are still cooking with Ambach equipment and have happy chefs," she says. Baz had also selected Ambach equipment for the Conservatorium Hotel in Amsterdam, a fellow

founding member of The Set Hotels, another project with strict design and aesthetic demands, and achieved an excellent result. "In addition, I know the Ambach factory team and felt confident they could provide for the project's special needs," Baz adds. As the design of the original restaurant had been changed from a traditional layout to a modern open kitchen concept, Baz specified a one-piece top cooking island from Ambach's System 900 Exclusive Range in black and stainless steel. The main cooking elements were large induction cooking tops while added features included an upper salamander and under-counter fridges. But it was the final 'look' of the cooking block that required the greatest customization, as the interior designer wanted to exchange the rounded corners that came as standard with the Exclusive Range to square. "It might seem like a very little change but, in this kind of project, the little details are what count the most," Baz says. "Now, when most high-end kitchens are show kitchens, the aesthetic aspect of the equipment and finishing details is critical."

“

Just standard equipment cannot bring success to such a project

Suzy Baz

”

AMBACH EQUIPMENT
WAS CHOSEN
PRIMARILY BECAUSE
OF ITS RELIABILITY



“

It was crucial to make sure the guests who came to stay with us would not be affected by the renovation

Ido Shitrit

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Teamwork brings the best solution

The biggest challenge of renovating a kitchen in an existing facility is often transforming the back-of-house space while the rest of the hotel remains functioning. Hotel Café Royal was no exception. “We were working right in the middle of a fully operational hotel during one of the busiest periods of the year,” says Ido Shitrit, Hotel Café Royal’s director of engineering, who managed the project from the client’s side. “It was crucial to make sure the guests who came to stay with us would not be affected by the renovation – the last thing we wanted was for them to come, be affected and never come back.” As Baz explains, the execution team, including the kitchen contractor, ended up having to work within very strict hours and access path restrictions. “In addition, because it was an existing building with existing electro-mechanical (E&M) and heating, ventilation and air conditioning (HVAC) infrastructure, we had to adapt standard equipment items. All together it added up to a small but very complicated project,” she says. Incredibly, the end result – in terms of kitchen

equipment at least – conformed 90% to the original plan, save for the two extra outlets. Both Shitrit and Baz put this down to excellent coordination and collaboration between all parties involved. “For such a unique project you must have the right kitchen equipment factory and the right local representative [in this case, C&C Catering] involved from the first moment of design process together with the kitchen consultant, interior designer and operating team,” says Baz. “Only fully committed and integrated teamwork will bring the best solution. And, of course, a lot of creativity and flexibility. Just standard equipment cannot bring success to such a project.” Today, guests at Laurent by at Hotel Café Royal can enjoy a menu that blends grilled meat and fish with lighter appetizers such as sushi. Many of the ingredients – from the Cornish crab to the cheese and even the wasabi – are sourced in the UK, while the bread and pastries are made in-house. Tourondel himself has come full circle. “Coming back now as executive chef of my own restaurant, it’s nice to come around and come back to where I started,” he says.

HOTEL CAFÉ ROYAL
WAS A UNIQUE
PROJECT IN EVERY
REGARD FOR ALL
THOSE INVOLVED





3

Amonti & Lunaris South Tyrol, Italy Creativity, passion and attention to detail

EVERY DAY THE CHEFS AT THE AMONTI & LUNARIS WELLNESS RESORT IN ITALY CREATE A UNIQUE GOURMET MENU THAT IS TRADITIONAL, LIGHT AND VITAL. HIGH-QUALITY AMBACH EQUIPMENT MEANS THIS CAN BE DELIVERED QUICKLY, EFFICIENTLY AND WITH MINIMAL FOLLOW-UP COSTS

LARGE WORKTOPS
AND HIGH-QUALITY
SMALL-SIZED
EQUIPMENT
WERE “MAJOR
REQUIREMENTS” ON
THIS PROJECT



AMONTI & LUNARIS
SOUTH TYROL | ITALY

“

We are very satisfied with
the solution that Ambach
delivered

Siegfried Steger

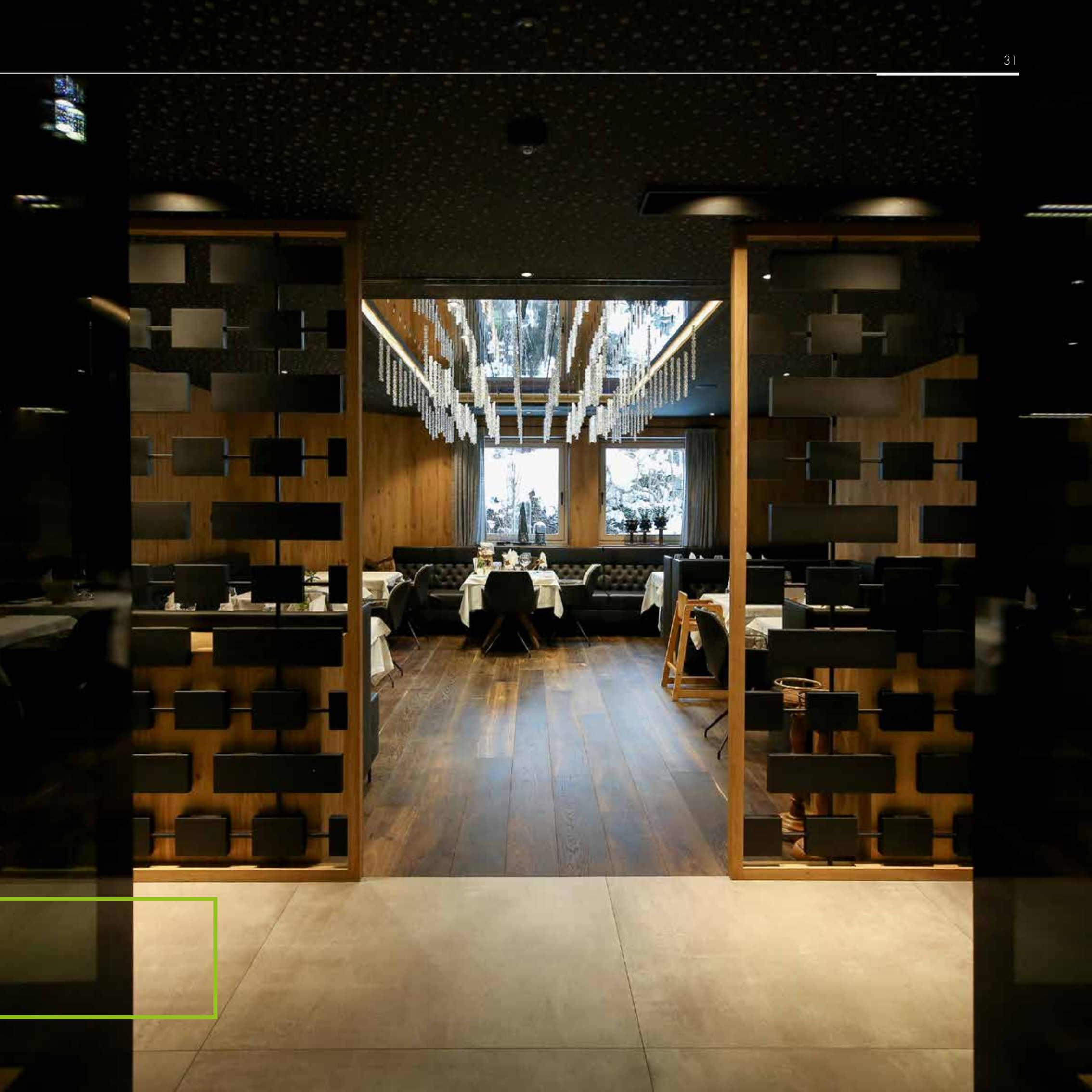
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The chefs at the Amonti & Lunar is wellness resort in South Tyrol are renowned for their modern interpretation of traditional South Tyrolean cuisine. Featuring fresh, healthy Mediterranean ingredients, the dishes served at both the Amonti and the Lunar is epitomize the resort's philosophy. Traditional. Light. Vital. It's taken the resort's long-time owners, the Steger family, more than five decades to achieve this level of culinary excellence. Once a small farm, the original building saw the addition of a guesthouse – Linderhof – in 1964, before it was joined in 1977 by the first three-star hotel in the Ahrntal Valley, Sport Hotel Lindenhof. In 1998, the Stegers set new standards in the wellness sector when they replaced the guesthouse with the Hotel Alpenschlössl and in the years that followed both properties were remodeled, expanded and united to form a dedicated, design-led wellness resort, Amonti & Lunar is.

Yet it wasn't until 2018 – when the Stegers invested

€22m in a complete overhaul and modernization of the resort, including the enlargement of the kitchen at the Amonti and brand-new à la carte and production kitchens at the Lunar is – that the foodservice facilities, overseen by chefs Christoph Stolzlechner, Günther Niederkofler and Kirchler Matthias, began to rival the award-winning resort's wellness credentials. Today, guests have access to fresh, healthy Mediterranean cuisine all day long. The day starts with an extensive organic breakfast buffet and continues with a healthy choice buffet, featuring homemade cakes, salads, soups and Italian antipasti, which starts at 13.30. The wellness menu is available throughout the day and evening options include themed and speciality evenings, a five-course gourmet menu and a dessert buffet. “Everything is homemade, preferably biological, seasonal and regional,” says Siegfried Steger, who heads up the Lunar is side of Amonti & Lunar is. “With creativity, passion and attention to detail,

DISHES SERVED AT
THE AMONTI & LUNARIS
RESORT EPITOMIZE
THE PHILOSOPHY OF
“TRADITIONAL, LIGHT
AND VITAL”





“

It was important to the customer to get powerful and robust cooking technology with the strictest hygiene and safety standards

Alexander Hofer



”

FOR ALEXANDER
HOFER IT WAS
“IMPORTANT TO
GET POWERFUL AND
ROBUST COOKING
TECHNOLOGY”

every day we create a unique Alpine-Mediterranean gourmet menu on a five-star level, which is rustic and cosmopolitan, but also traditional and light.”

Technology and flexibility

When hotel, restaurant and catering equipment company Niederbacher was appointed to come up with a new concept and design for the two kitchens at the Lunaris, there was no question that Ambach, which hails from the same part of Italy as both Niederbacher and Amonti & Lunaris, was the kitchen equipment provider for the job. “Ambach has been our reliable partner for years when it comes to technology and flexibility,” says Paul Schöpfer, CEO of the Niederbacher’s parent company, the Creatus Group.

The chefs at the resort had also spent many years working with Ambach’s System 900 line, which was installed in what is now the Amonti’s kitchen in the 1990s and has been going strong ever since. The only question was whether the power and performance level of the System 900 line, which was built to manage thousands of covers, was required for the operation at the Lunaris.

Foodservice consultant Alexander Hofer FCSI of H44.Team played a key role in the planning of the project. “It was important to the customer to get powerful and robust cooking technology with the strictest hygiene and safety standards,” he recalls. “Large worktops and high-quality small-sized equipment were also major requirements.”

In addition, the Lunaris team wanted to provide a pleasant environment for its employees in order to keep them happy and motivated at work as well as minimizing follow-up costs and the need for maintenance call-outs. The chefs also requested excellent sous-vide equipment and a top of the range ice cream machine and baking oven.

Low energy, small footprint

In the end the Lunaris team opted for Ambach's Chef 850 line, a flexible, high-performance modular range with world-class hygiene standards, low energy consumption and a smaller footprint than System 900.

While the kitchen had previously been gas-powered, it's now entirely made up of small, modern electrical appliances including induction technology. Much of the final product was also tailor-made to the client's needs, with the help of Prostahl, which specializes in the manufacture of high-quality hygienic equipment for commercial kitchens, self-service buffets and bars.

"Kitchen layout is extremely important to the success of a restaurant as it guarantees quick and well-functioning service," says Steger. "All in all, we are very satisfied with the solution that Ambach delivered. The baking oven and ice cream machine work particularly well."

Exceptional teamwork

The biggest challenge faced by all involved was the ambitious construction time. In a period of only 120 days the Steger family tasked their project team to modernize and expand both buildings, including the kitchens, and create a logistically efficient underground tunnel between them.

"The project timeframe, which included the planning phase, was very ambitious and allowed no tolerance," Hofer and Schöpfer explain. "It was only through exemplary cooperation and coordination among all project participants and accurate scheduling that we were able to achieve large and complex construction volumes in a very tight construction time and meet the stringent requirements successfully and to the satisfaction of all concerned.

"The final result deviated only a little from the implementation planning and the biggest lesson we learnt was that solid and professional planning is a prerequisite of such an ambitious project. That said, without professional companies like Ambach and motivated employees, such a project, despite best planning, wouldn't have been possible. The new design-spa hotel Amonti & Lunaris is proof of what is possible through the exceptional teamwork of all involved."

“

Ambach has been our reliable partner for years when it comes to technology and flexibility

Paul Schöpfer

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THE NEW DESIGN-
SPA HOTEL AMONTI
& LUNARIS
DEMONSTRATES THE
POWER OF GREAT
TEAMWORK





4

Atlantis Sanya Hainan, China Operation Atlantis

THE COOKING ISLANDS AMBACH SUPPLIED TO ATLANTIS, THE PALM, DUBAI, MORE THAN 10 YEARS AGO ARE STILL GOING STRONG. IT WAS THEREFORE AN EASY DECISION TO SPECIFY AMBACH EQUIPMENT AT BOTH ATLANTIS'S RECENTLY OPENED CHINESE RESORT AND ITS UPCOMING DUBAI PROPERTY TOO

ATLANTIS SANYA
HAINAN | CHINA

It is no exaggeration to say that Atlantis Sanya in China's Hainan province is one of the world's most spectacular resorts. Modeled on its multi-record-breaking predecessor, Atlantis, The Palm, in Dubai, the 540,000 sq m complex, which was inspired by the mythical city of Atlantis, centers on a 55-story sail-shaped tower and features 1,314 spacious guestrooms, including five palatial underwater suites.

Other stand-out facilities include the Atlantis-themed Aquaventure Waterpark, and one of the world's biggest open-air aquariums, which features an underwater habitat called The Ambassador Lagoon where guests can scuba dive.

The foodservice offering is no less impressive. Ranging from fine dining to fast casual, the resort's 21 F&B dining options include the first Bread Street Kitchen and Bar branded by Gordon Ramsay in mainland China, a restaurant featuring Cantonese cuisine and local seafood delicacies (Tang), a contemporary Japanese restaurant (Netsu), the Polynesian-inspired Tikki Lounge & Bar, a food court with six different stations and one underwater restaurant (Ossiano).

Ambach equipment: innovation and high performance

On top of its 21 dining options, Atlantis Sanya has a staff kitchen to cater for 2,600 employees and banqueting facilities for over 1,500 guests, depending



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As far as the layout is concerned, the chefs have sufficient space and everything is positioned correctly, but most importantly the guest experience is tremendous

David Laval

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ATLANTIS SANYA HAS
21 DINING OPTIONS
FOR GUESTS TO
CHOOSE FROM



THE COMPLEX IS
LOCATED OVER ON A
540,000 SQ M AREA
IN CHINA'S HAINAN
PROVINCE

on the type of event. It is little wonder that the projected timeframe to get from concept design to site inspection was three years.

One of the top priorities for local kitchen and laundry consultancy Angles and Curves was to create an innovative, ‘wow’ image for all front-of-house kitchen set-ups without sacrificing performance. “Considering the operational costs, food costs, staffing, equipment investment and related mechanical, electrical and plumbing (MEP) work, we had to think about how to maximize productivity but not over build,” explains the company’s director Acker So.

In the end, much of his inspiration came from conversations with the F&B team at Atlantis, the Palm, Dubai, which is managed by the same company as Sanya – Kerzner International – as the flagship resort was to export many of its restaurant concepts to the new resort in China.

The Ambach equipment that had been installed in 2008 not only continued to perform to spec, but also required minimal maintenance and zero renovations, making it extremely cost effective for the resort. And as Angles and Curves had only had positive experiences of working with Ambach’s partner in China on Marriott, Hilton, IHG and Hyatt projects, it was an easy decision to specify Ambach equipment at Atlantis Sanya, too.

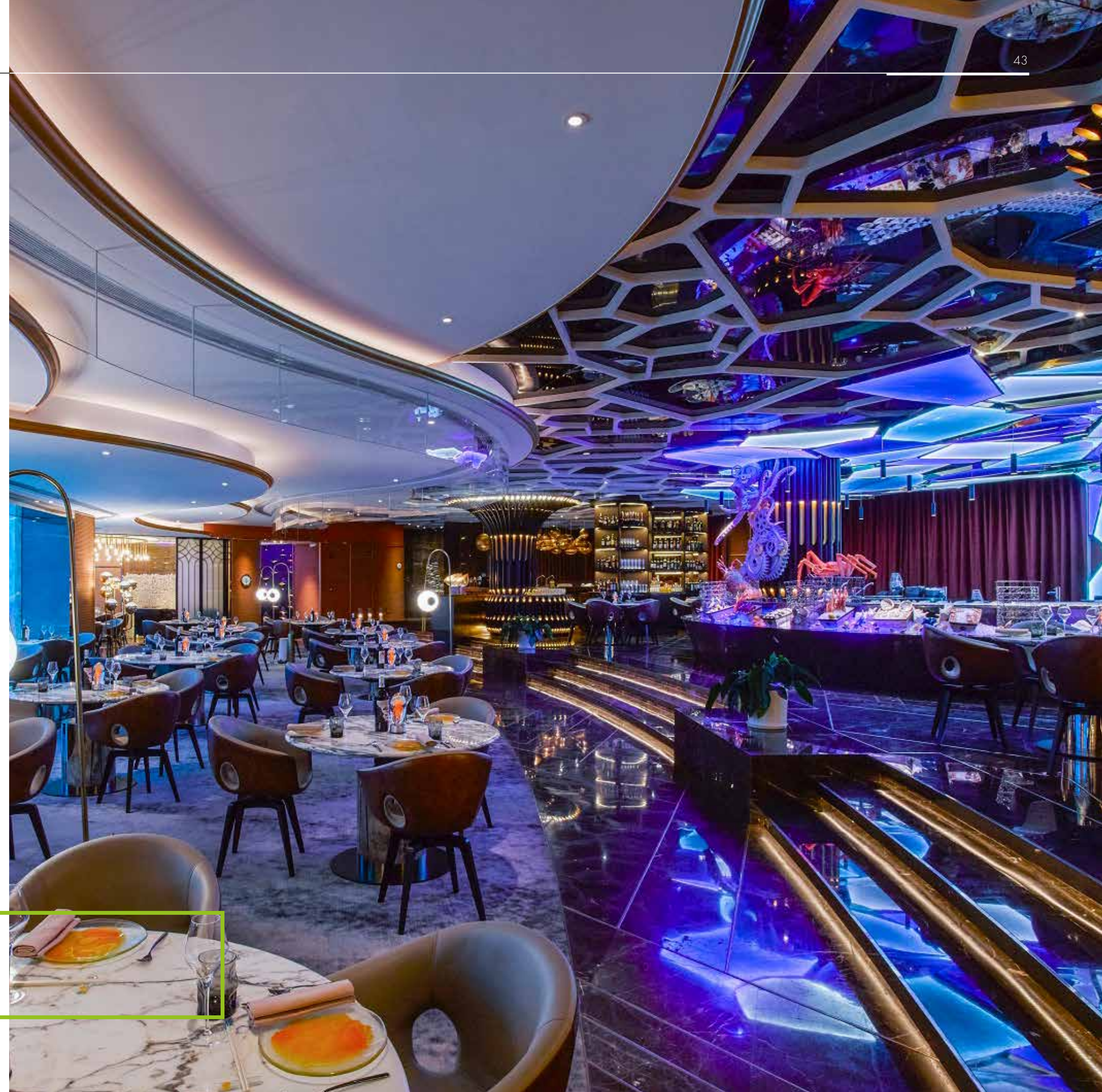
A seamless combination

Saffron All Day Dining restaurant offers eight live cooking stations that serve a range of Western and Asian dishes prepared by chefs especially for the needs of each guest. It was fitted with two System 850 cooking blocks, one featuring the first grill station Ambach has ever provided in China.

“Being a large operation and a unique diversified dining experience, we wanted to make sure that when the guests entered the dining area, they could



THE ATLANTIS
SANYA RESORT IS
INSPIRED BY THE
MYTHICAL CITY OF
ATLANTIS





see the chefs doing a lot of live cooking at various stations,” says head of culinary, David Laval, who joined Atlantis Sanya in February. “As far as the lay-out is concerned, the chefs have sufficient space and everything is positioned correctly, but most importantly the guest experience is tremendous.”

Meanwhile, in Atlantis Sanya’s showcase restaurant Ossiano Underwater Restaurant & Bar, which has floor-to-ceiling windows overlooking the Ambassador Lagoon and serves Western classics with an exotic touch, focusing on fresh seafood, Ambach supplied a customized System 850 block, integrating both Western and Chinese equipment. This was one of the project’s biggest challenges, but thanks to close collaboration between Ambach’s design department and local suppliers – an exercise that involved many factory visits – the end result was a seamless combination between Western and Asian appliances, including a gas pasta cooker, salamander, charcoal grill and Chinese wok range, as well as an electric plancha.

Satisfied customers

When Atlantis Sanya opened in Spring 2018, it was to the satisfaction of everyone involved. While So often forgets he designed Ambach equipment into the project because of the lack of complaints, Kerzner International was so impressed with his work that Angles and Curves has now become a qualified consultant for the group.

As for Ambach, the team is now working on a mammoth job to supply 24 kitchens for Atlantis’s next venture – the Royal Atlantis Resort & Residences in Dubai.

So puts the project’s success down to the well-oiled team behind it. Each member had an equal voice in the decision-making process. “The owner, Fosun,

provided a very professional and experienced project management team, who were excellent at coordination, site management and sticking to the budget,” he explains.

“Yet one of the best parts of the collaboration was that they respected our design and 100% followed our specifications. We were also very grateful to the Kerzner Group for bringing their experience to bear and sharing their operational concerns and requirements.”

Close coordination between local suppliers, the Ambach design department and the after-sales team also contributed to ensuring the entire project went smoothly from design to installation and chef training.

As Laval concludes, “Just like in any project of this size, there were some challenges, but they were overcome thanks to a combination of patience, expertise, genuine teamwork, significant contribution and positive communication. The result was fantastic.”

CLOSE
COORDINATION
BETWEEN THE TEAM
ENSURED THE
PROJECT WENT
SMOOTHLY



5

Mai House Saigon Ho Chi Minh, Vietnam A beautiful balance

LUXURY HO CHI MINH HOTEL MAI HOUSE BRINGS TOGETHER OLD-WORLD CHARM AND MODERN COMFORT. THE SHOW KITCHEN AT ITS SIGNATURE ALL-DAY DINING RESTAURANT C'EST LA VIE NEEDED THE SAME BALANCE OF ELEGANCE AND PRACTICALITY

In recent years, international hotel operators have flocked to Vietnam. The government's focus on travel and tourism has resulted in significant investment in infrastructure, making Vietnam one of the fastest growing tourism markets in the world. Alongside global players like IHG, Movenpick and Marriott, all of which have ambitious plans in Vietnam, smaller hotel groups like Mai House Hotels & Resorts have also emerged. Mai House's first property in Ho Chi Minh – Mai House Saigon – opened in 2019, bringing together old-world charm and modern comfort in its grand high-ceilinged lobby, elegant guest rooms, suites and serviced apartments, and glamorous event and leisure facilities, which include a 500 sq m Grand Ballroom and a beautiful rooftop pool. When it comes to dining, hearty, home-style cuisine takes center stage. All day dining restaurant C'est La Vie

offers a buffet breakfast and à la carte lunch and dinner menus, which combine rustic, provincial French and authentic Vietnamese cuisine, inspired by memories of meals the chefs' grandmothers used to make. Dishes, which might include grilled angus beef strip loin with crunchy morning glory, papaya, cherry tomato and tamarind dressing, 24-hour sous vide lamb shank with oriental spice and eggplant shiitake orzo or Bò Kho (angus beef stew with local spices), are served in generous portions – large enough to share – with menus changing regularly to highlight the best seasonal ingredients. Meanwhile, Tho'm lobby lounge honors Vietnam's traditional tea culture with tea-inspired cocktails, herbal blends and an indulgent afternoon tea and Mai's Sky Club Lounge – for members only – offers an à la carte breakfast, refreshments throughout the day and a sunset cocktail hour.

MAI HOUSE SAIGON COMBINES OLD-WORLD CHARM AND MODERN COMFORT



MAI HOUSE SAIGON
HO CHI MINH | VIETNAM



C'EST LA VIE'S MENUS BALANCE PROVINCIAL FRENCH WITH AUTHENTIC VIETNAMESE CUISINE

The complete package

When foodservice and laundry equipment consultancy BTInternational (BTI) was brought on board to provide the kitchen package, the equipment layout had already been designed by another consultant. "We got the project thanks to the fact that we could help the client and the operator identify the problems with the current design workflow and propose a better revised layout that would suit their requirements and the operation workflow," explains managing director Le Van Ha. As well as revising the kitchen layout, BTI was tasked with supplying all kitchen and bar equipment as a complete package. This included the hotel's main kitchen, the show kitchen for C'est La Vie, the lobby bar, the rooftop kitchen and bar and kitchen for a specialty restaurant that is yet to open. Site coordination, project management, installation, testing, commissioning and after sales service also fell within BTI's remit.



BTINTERNATIONAL
(BTI) PROPOSED
A REVISED LAYOUT
THAT SUITED
THE OPERATOR'S
REQUIREMENTS AND
WORKFLOW

MAI HOUSE SAIGON
WANTED GUESTS TO
BE ABLE TO
WATCH CHEFS
INTERACTING IN THE
NEW KITCHEN



“Major problems were solved thanks to support from the client’s project management team and cooperation from other contractors, with whom we had to work closely for the success of the project”

Le Van Ha

Proven quality
Today the show kitchen is the centerpiece of C’est La Vie’s 144-seat dining room. Designed as a standalone island, it’s topped with a striking wooden canopy and flanked by black and green tiled benches with marble work tops. The floor surrounding it is made of traditional tiles from old Vietnam. The island can function as both a breakfast buffet and a stage on which the chefs prepare the lunch and dinner menus. “We wanted the guests to be able to watch the chefs interacting,” says Mai House Saigon’s F&B director Maximo Ares. And although Ha had never provided an Ambach cooking block in Vietnam before, he decided this was the perfect place to start. “The chef wanted nice-looking kitchens with a proper workflow that followed hazard analysis and critical control points (HACCP). And we needed a company that could easily understand our requirements and provide a customized cooking block with the details we wanted to

incorporate,” he says. “Ambach’s quality had been proven through many projects around the world.” The solution was a System 850 island with a one-piece top featuring a gas-fired grill, a four-burner gas range, an electric pasta cooker, a gas-fired single well deep fryer, a gas-fired BBQ grill and an Asian wok, customized and integrated into the cooking block. Finished in Ambach’s Exclusive range, additional features include colored control panels, doors and side panels, brass control knobs and a brass hand-rail. BTI also provided tailor-made stainless steel items for the rest of the kitchen including hoods, cabinets, sinks, shelving and trolleys, as well as refrigeration equipment such as wine cellars, display showcases, chillers and freezers.

An elegant solution

The BTI team had to overcome a number of challenges before the kitchens could be completed to satisfaction – including inexact MEP loading schedules, which meant the ventilation systems for both the back of house and front of house kitchens had to be entirely redone, and incorrect floor recesses for cold rooms and drainage.

There were also several discussions about how the large Ambach island would be transported without incident to the first floor, where C’est La Vie is located. “We had to work very closely with Ambach to have the unit split into small modules with one seamless top so it could be transported to its final location,” Ha explains. Then, only once it was in place was the restaurant’s final wall completed. “That was the only way we could bring it in,” says Ares. Overall, Ares was impressed with the smoothness and professionalism of the communication between the different parties involved, while Ha says the biggest lesson he learnt from the project was to work with care and kindness and choose the right partners and contractors to work with. “Major problems were solved thanks to support from the client’s project management team and cooperation from other contractors, with whom we had to work closely for the success of the project,” he says. All’s well that ends well for Ares. “The final cooking island is incredibly elegant,” he says. “The matte black finish combined with the stainless steel and enhanced with the brass looks amazing. Wherever the guests are sitting they can watch the chefs at work.”

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Maximo Ares

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Saadiyat Rotana Resort Abu Dhabi, UAE

In full flow

SAADIYAT ROTANA RESORT & VILLAS PUT ABU DHABI'S SAADIYAT ISLAND ON THE MAP AS AN EXCLUSIVE DINING DESTINATION IN 2018. AMBACH'S HIGH-TECH, FLEXIBLE COOKING LINES ARE THE REAL STAR OF THE SHOW

SAADIYAT ROTANA RESORT & VILLAS
ABU DHABI | UNITED ARAB EMIRATES

Abu Dhabi's Saadiyat Island has undergone a remarkable transformation in recent years. Once known principally for the 9km stretch of white sand beach where a critically endangered species of turtle – the Hawksbill – continues to nest every year, the island is now well on its way to becoming one of the densest cultural hubs in the world. In its first year of operation the Louvre Abu Dhabi welcomed one million visitors and it will soon be joined by the Zayed National Museum and the Guggenheim Abu Dhabi.

With its fast-growing portfolio of world-class hotels, including the Park Hyatt Abu Dhabi and the St. Regis Saadiyat Island Resort, hospitality is also flourishing on Saadiyat. One of the newest additions – Saadiyat Rotana Resort & Villas, which opened in April 2018 – has taken a slightly different approach to its ultra-luxury counterparts, putting the island on the map as an affordable dining destination. Indeed, while the Park Hyatt is best known for its stunning rooftop bar, Beach House, and the St. Regis is home to a range of upscale venues including a steakhouse and a Japanese fusion restaurant, Saadiyat Rotana brought to the table no less than seven new high-quality but slightly less luxurious F&B experiences. Si Ristorante Italiano & Bar was the first Italian restaurant on the island, serving authentic dishes in a casual elegant setting, while Hamilton's Gastropub, which debuted the gastropub concept on Saadiyat, offers British



SAADIYAT ROTANA
OFFERS SEVEN NEW
HIGH-QUALITY F&B
EXPERIENCES

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Abu Dhabi is known as being a bit of a show-off city – everything has to be the best. What we are trying to do is offer a high-quality product in a more casual setting

Thijs van Rhoon

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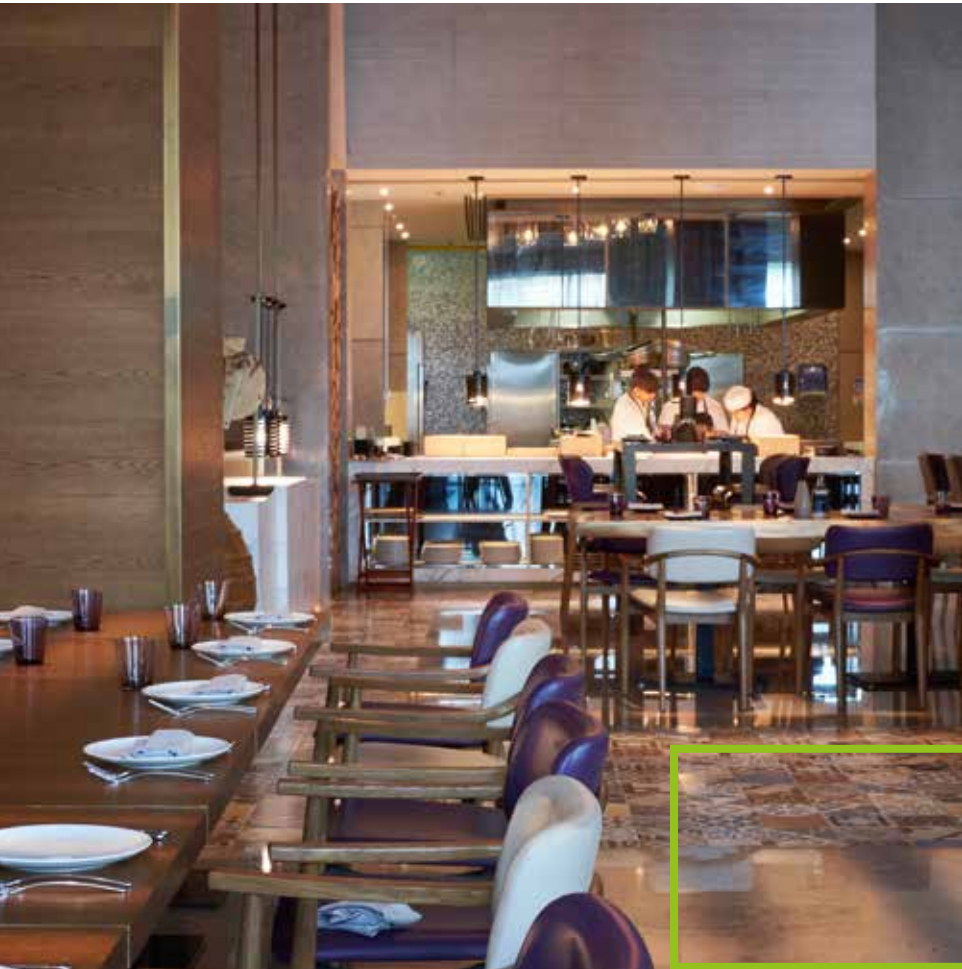


and American classics. The menu at the aptly named Turtle Bay Bar & Grill is made up of grills from the land and sea, Sama Lobby Lounge serves tea, coffee, pastries and light meals, the Pool Bar is the place for leisurely snacks and light meals, Nasma Beachfront Bar offers sushi, sharing plates and cocktails and international restaurant Sim Sim has already won the FACT Dining Award for Abu Dhabi's best high-end brunch. Says the hotel's executive chef Thijs van Rhoon: "Abu Dhabi is known as being a bit of a show-off city like Dubai – everything has to be the best. What we are trying to do is offer a high-quality product in a more casual setting. We stand for casual luxury and quality at an affordable price."

Tailor-made cooking suites

The 340-room resort, which also features extensive banqueting, event and leisure facilities, opened in Spring 2018, but the development of the F&B offer started much earlier when foodservice consultancy MCTS was appointed to take the project through the concept, design and tender processes. Concept work began in 2013 and the design was finalized in September 2015 to include seven dining venues, in-room dining, three fully-equipped banquet and event rooms, a ballroom and a spectacular outdoor event space. Each dining outlet would need a state-of-the-art kitchen with multiple live cooking points and it would all be supported

THE RESORT
FEATURES
EXTENSIVE
BANQUETING, EVENT
AND LEISURE
FACILITIES



EACH DINING OUTLET
HAS A STATE-OF-
THE-ART KITCHEN
WITH MULTIPLE LIVE
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by a main kitchen and a production kitchen. It was around this time that Rotana's long-time industrial kitchen and laundry equipment supplier Elenco, which had worked on almost every Rotana property in the region, was brought in and enlisted Ambach's help. Together, the companies decided that while the front-of-house kitchens would feature tailor-made cooking suites with one-piece hygienic tops, the back-of-house operations would require more heavy-duty modular systems. Every kitchen would use products from Ambach's high-tech, flexible System 850 and Chef 850 lines, except the kitchen at the Pool Bar, which would be fitted out with the more compact but just as high-performance System 700. Van Rhoon has been particularly impressed with the cooking islands provided for Si Ristorante Italiano & Bar. "The layout of a kitchen is very important to the success of a restaurant because if you get it wrong, you end up investing much more in labour," he says. "This was done very well in the Italian restaurant because you have all the equipment on one big cooking island - from pasta to meat – so the chefs can multi-task. The equipment is also high quality and durable; it will last for many years."

Achieving the perfect flow

While the Italian kitchen may have turned out to be one of the project's great triumphs, it also presented one of its greatest challenges, says MCTS' managing director Michael Chabowski FCSI. "In our part of the world there are many cultural and legal considerations we have to be aware of including the provision of pork," he explains. "The concept we were looking for was for a full, separate open pork kitchen and service point, which is an innovation in Abu Dhabi. This involved extensive discussions with both the local authorities and with the



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The project required a high standard of fit-out and many good practice elements to achieve the layout, concept and flow

Michael Chabowski

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operations team in how the concept would work and to demonstrate the separation of product and flow. “The project required a high standard of fit-out and many good practice elements to achieve the layout, concept and flow.”

The power of three

One of the keys to the project’s success, according to Chabowski, was that the team worked closely together from an early stage. “The ability to listen, interact and interpret the goals of a project while ensuring an efficient, well-structured flow is a core tenant we follow here and in all our projects,” he says. Thanks to the 107-page illustrated document provided by MCTS, everyone also had clear idea of what the final result was expected to look like. “This became a guide to the path of the design,” Chabowski explains.

Ghassan Chbeir is Ambach’s regional director for the Middle East. He agrees that the Saadiyat Rotana project was so well-received by the client because of the combined efforts of three professional companies. “When one of the region’s top operators, Rotana, a market-leading consultancy, MCTS and one of the best kitchen dealers in the Middle East, Elenco, meet together, there’s no question that the result will be something amazing,” he says. The only question for van Rhoon now, is how long it will take the team to sweep all the best brunch awards in the emirate. As far as the equipment goes, he’s certainly had no complaints. “The team is happy and the owner has spent a significant amount of money for a good product that serves the purpose well,” he concludes.



7

Le Canard Nouveau Hamburg, Germany A Ferrari in the kitchen

WHEN CHEF NORMAN ETZOLD TOOK OVER THE KITCHEN AT HAMBURG INSTITUTION LE CANARD NOUVEAU, HE WANTED TO DO IT RIGHT. AMBACH'S FLEXIBLE SYSTEM 850 LINE TICKED ALL THE BOXES

LE CANARD REOPENED
IN SPRING 2019
WITH A STATE-OF-
THE-ART KITCHEN



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The team is really happy with the kitchen and, thanks to the excellent layout, it's really easy for them to work together and help each other

Norman Etzold

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THE NEW LE CANARD
KITCHEN TEAM IS
LED BY CHEF NORMAN
ETZOLD

In 1989, architect Meinhard von Gerkan decided to combine his love for design and good food by creating a striking circular building on the banks of the River Elbe in Hamburg, Germany, that would play host to both his offices and a gourmet restaurant. With its second longstanding chef Ali Güngörmüş at the helm, Le Canard Nouveau achieved a Michelin star in 2006, which it retained until last year, when a fire forced the restaurant to close. Rather than seeing this as a setback, however, von Gerkan decided to take the opportunity to overhaul the operation. When Le Canard reopened in spring 2019, it was with a simple, elegant design, a state-of-the-art kitchen and a new team led by chef Norman Etzold. Etzold, who had previously spent five years at the Palais Hansen Kempinski in Vienna, brought the style and philosophy of his Michelin-starred kitchen in Austria with him to Hamburg. “It’s fresh cuisine that’s easy to explain to the guest. That’s very important for me,”



he says. “Many restaurants put a lot of ingredients on the plate and have to spend a long time explaining dishes to guests, but in my mind a restaurant has to be simple, clean and clear.” Dishes at Le Canard, many of which feature local ingredients, include haddock with red cabbage and grapefruit and lamb with aubergine, polenta and cucumber. Etzold also places great emphasis on interaction between chefs and diners, both at the chef’s table, which offers a six-course à la carte menu for four to eight people, and during normal service. “This is a new team of creative chefs and it’s very important to me that all the chefs can come out and talk to the guests during the whole service period,” he explains.

Strict requirements

When he was brought on board towards the end of 2018, Etzold was very clear about what he wanted from his kitchen. “I wanted a Ferrari in the kitchen – not just a normal kitchen,” he recalls. He also knew exactly what needed to be included in terms of both equipment and layout. “A holding section for dishes was extremely important. Chefs need time to produce and plate dishes so we needed a warm section right by the pass,” he says. “I also needed six induction plates and an oven that could be used from both sides, as well as a large water grill, where we could smoke and grill. It was also important that there were easy ways for all the chefs.” When it became clear that the kitchen equipment supplier who was on board when Etzold joined was unable to meet his requirements in the small space available, foodservice consultancy Chefs Culinar suggested giving Ambach a call. “Of course I wanted to remove everything and build a big, big, big kitchen but it was impossible, so we had to find a supplier that could work with us in this small space,” says Etzold. The answer turned out to be an Ambach System 850



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It's not a show kitchen but we have a large chef's table where guests can talk to us through a big window and often we invite guests to come right into the kitchen, so the look of the kitchen was really important

Norman Etzold

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island, featuring everything on Etzold's wish list and finished with sleek black panels from the Exclusive Range. "It's not a show kitchen but we have a large chef's table where guests can talk to us through a big window and often we invite guests to come right into the kitchen, so the look of the kitchen was really important," Etzold says.

Putting Le Canard back on the map

At the beginning of the year, Etzold was sceptical that the job could be pulled off in time for the relaunch date in May. "I remember thinking the whole kitchen and the whole restaurant in between looked like a disaster," he laughs. "I thought, oh no, I'll have to resign!" But as soon as the floor was installed, things started coming together at phenomenal speed. "It went so fast, the workers did a really great job and the product we had at the end of it was amazing – I am very happy Chefs Culinar chose to work with Ambach," Etzold says. "Of course with every project we learn lessons and there are always some small things that you could do better next time, but the team is really happy with the kitchen and, thanks to the excellent layout, it's really easy for them to work together and help each other. "Next year the goal is to bring back the Michelin star Le Canard had held for over 10 years under two different chefs, but for now – in its 30th anniversary year – the priority for Etzold is to put the revamped Le Canard on the map for residents of Hamburg. "They need to know the restaurant is open right now that we're presenting really good food and that we have a really great new team," he says. The real question of course is whether Etzold got the Ferrari he wanted? "Absolutely", he concludes. "We've been operating for three months now and you can see the quality is really, really high. I'm very happy to have it. Next time I'm working on a new project I'd certainly think, OK, let's go with Ambach."

ACCORDING TO CHEF NORMAN ETZOLD, IT'S
"REALLY EASY" FOR HIS TEAM TO WORK TOGETHER
IN THE NEW KITCHEN LAYOUT



LE CANARD NOUVEAU
HAMBURG | GERMANY

8

Patrick Guilbaud Dublin, Ireland Star Quality

RESTAURANT PATRICK GUILBAUD IS THE ONLY TWO-MICHELIN-STARRED RESTAURANT IN IRELAND. WHEN EXECUTIVE CHEF GUILLAUME LEBRUN DECIDED IT WAS TIME TO UPGRADE THE KITCHEN, AMBACH WAS THE ONLY CHOICE

RESTAURANT PATRICK GUILBAUD
DUBLIN | IRELAND

Since he opened Restaurant Patrick Guilbaud in the center of Dublin in 1981, Paris-born restaurateur Patrick Guilbaud has grown his eponymous fine-dining restaurant into one of the most highly acclaimed in Ireland. From 1989 to 1995 it was awarded one Michelin star every year, before becoming the only restaurant in the country to receive two in 1996, an accolade it has retained ever since. Following three consecutive record-breaking years, 2017 became the most profitable year in the celebrated restaurant's history, with the lobster ravioli, wild salmon, king crab and Wicklow hills lamb fillet proving particularly popular. For much of its 37-year history, the Michelin-starred cuisine served up by French executive chef Guillaume Lebrun, who has led the kitchen team since the beginning, was the product of an Ambach double-sided System 900 suite with a hygienic one-piece top. The restaurant's previous cooking suites produced by manufacturers other than Ambach had lasted only

seven years each, but come 2016, after 15 years in service, Lebrun's beloved gas-powered Ambach island was still going strong.

Huge renovation

Then fate stepped in. The five-star Merrion Hotel, in which Restaurant Patrick Guilbaud has been located since 1997, was scheduled for a huge renovation involving the addition of a new restaurant and apartment block and the two-Michelin-starred kitchen was in the building that needed to be knocked down in order to create the three basement floors that would make the new development work. "That became a bit of a problem as you can imagine!" recalls Gerry Kane, co-owner of commercial kitchen and catering equipment specialist Kaneco, who has been working with Restaurant Patrick Guilbaud for the past 18 years. "It was like coming along with a cake knife and saying I just want to cut the cake in half here

RESTAURANT
PATRICK
GUILBAUD HAS
RETAINED TWO
MICHELIN STARS
SINCE 1996





FOR RESTAURANT
TEAM, THE NEW
SUITE HAD TO BE
PROVIDED BY AMBACH



and take away the left-hand side – but that’s your kitchen.”Fortunately, The Merrion had a solution. For the 18 months of the renovation, Lebrun and his team would be given a temporary kitchen in the garden and when the new building was ready, it would all be moved back, exactly as it was. The builders and Kane’s team of contractors got to work. “The new temporary unit was exactly the same shape and size as the existing kitchen, which allowed us to literally disconnect and remove everything from the restaurant kitchen into the temporary arrangement, where we reinstalled it, reconnected everything, opened three weeks later and stayed for approximately 18 months,” Kane explains. But five months before the temporary kitchen was due to be closed down to move everything back into the newly built kitchen space, another spanner flew into the works. “The chef decided that although he wouldn’t continue to work at the restaurant for another 20 years himself, the kitchen suite would be,” Kane remembers. “He wanted to leave the best

possible suite for his team in the kitchen to take over. It was going to be his last big purchase so he wanted to get the perfect suite for the job.”

The perfect scenario

For both Kane and Lebrun there was no question that the new suite would be provided by Ambach. It was simply a question of using this opportunity to create an even better kitchen set-up. Priority number one was bringing down the heat. “One of the components of a perfect scenario was a cooler kitchen for chefs to work in,” Kane says. “Because we were moving back into a new development, we were able to tackle historical issues such as ventilation, cooling and air flow. We ticked a lot of those boxes.” Kane also recommended that Lebrun switch from gas to induction, a technology the chef had never used before. Glowing recommendations from other Ambach customers who had made the shift eventually convinced him, although, Kane grins, Lebrun refused to completely let go.

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The chef wanted to leave the best possible suite for his team in the kitchen to take over

Gerry Kane

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2017 WAS THE MOST PROFITABLE YEAR IN THE CELEBRATED RESTAURANT’S HISTORY



"We changed everything on the suite except one gassolidtophewantedtokeepjustincasetheelectricity went," he says. "Everything else was induction." The final suite was a brand-new, modern version of the original island that had served the restaurant so well for 14 years. As well as upgrading the specifications from all stainless steel to Ambach's Exclusive range with a black and polished steel finish, the suite was extended to include a new hot cupboard, a customized well section and a customized facility that could accept a thermodyne, all built in.

Zero heat, easier cleaning, more control

The new induction suite couldn't have fitted better. Nor could the kitchen team be happier with its performance. "I should have changed [to induction] a long time ago!" Lebrun says. "But I didn't trust it. Now there's no heat in the kitchen, the cleaning is much easier and you can control the cooking better. It's brilliant." For Kane, it's the start of a fitting final chapter for the almost 20-year partnership between Kaneco and Restaurant Patrick Guilbaud. "We built the kitchen for them 15 years ago with the Ambach suite, redesigned it nine years ago with beautiful new plinths and marble tops, and now we've finished the project with the beautiful black modern suite. "All the guys are delighted with it and in a few years when [Lebrun] retires, he'll be leaving them with a fabulous kitchen." In the meantime, the French-born executive chef will continue to do what he does best. "I think now too many chefs are working for a Michelin star," he says. "They want Michelin, Michelin, Michelin, but me, I'm working for my customers. "If a third star comes, that would be great but if it doesn't, it doesn't. At the end of the day I want to do the best for my customers and see the restaurant full."

“

I should have changed to Ambach induction a long time ago! Now there's no heat in the kitchen, the cleaning is much easier and you can control the cooking better. It's brilliant

Guillaume Lebrun

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THE NEW INDUCTION
SUITE FROM AMBACH HAS
BEEN A HUGE HIT WITH
THE KITCHEN TEAM





Spazio Roma

Rome, Italy

A simple plan

FOR ITALIAN CHEF NIKO ROMITO, INNOVATION MEANS LOOKING AT SOMETHING IN A NEW WAY WITHOUT FORGETTING OR IGNORING THE PAST. AT HIS SPAZIO RESTAURANT IN ROME, AMBACH WAS INSTRUMENTAL IN HELPING HIM ACHIEVE HIS ONE-OF-A-KIND VISION

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If the layout of the kitchen was wrong, there would be difficulties in service and preparation, so it was really essential to make the right choices

Niko Romito

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SPAZIO ROMA
ROME | ITALY

A hybrid concept by Italian Michelin-starred chef Niko Romito, Spazio Roma combines an evening Italian cuisine restaurant – Spazio – with a fun, informal Italian hot and cold table, bread shop and cocktail bar – Pane e Caffè – which is open from 7.30am to 11pm.

The idea is to give diners as much choice as possible, from brioches and fresh fruit juices at breakfast to a simple but sophisticated à la carte offer in the evening. The lunch menu features lasagne, gnocchi, sandwiches and focaccia as well as Romito's famous 'Bombe', a sphere of leavened dough, fried and stuffed, and his whole fried free-range chicken. Most of the Pane e Caffè menu is also available to take away.

While the dishes sound relatively simple, there's nothing straightforward about the way Romito transforms raw materials and traditional techniques into light, modern, authentic Italian cuisine.

In fact, his 'perfect' bread, which he describes as delicious and digestible with a moist and creamy crumb, a crispy and toasted crust and a delicate acidity, has been 15 years in the making.

"I try to offer to the guests of my restaurants, and of Spazio Roma in particular, an authentic gastronomic experience," he says. "Sometimes it might be very simple, like bread, but it is always made to the highest quality. In the various projects I carry out there are different menus and approaches, but the philosophy of cooking is always the same and is based on simplicity, clean flavors and an authentic Italian taste."

Two distinct spaces

Spazio Roma appointed a team comprised of foodservice equipment dealer Grandimpianti and architecture and design firm Studio Triplan, guided by Stefano Rosini, to realize Romito's vision.

NIKO ROMITO HAS BEEN WORKING WITH AMBACH AND ITS PARENT COMPANY ALI GROUP FOR MANY YEARS



AT SPAZIO ROMA,
THE COOKING
PHILOSOPHY
IS BASED ON
"SIMPLICITY, CLEAN
FLAVORS AND AN
AUTHENTIC ITALIAN
TASTE"

Front of house, Studio Triplan distinguished Spazio from Pane e Caffè by using different colors, flooring and lighting systems. For example, Pane e Caffè features cement floors, while the evening restaurant's floors are hewn from oak. Just like the menu, the overall design vision is simple with a handful of iconic elements. Grandimpianti, which played a pivotal role in bringing the project together, created two separate kitchen areas to serve the restaurant's 60 covers and the bistrot and bread shop's 30 to 40 covers. In the basement is a pastry and bakery lab and meal preparation and dishwashing areas, while on the first floor sits the main central kitchen, which includes

another washing area for glasses and dishes, a bar and a bread shop corner at the entrance.

Maximum flexibility

The renovation of the venue started in September 2017 and was completed in January the following year. In a limited space, the Grandimpianti team had to come up with a kitchen layout that could cater to a complex service and a fast pace, all day long. Explains executive chef Gaia Giordano: "The kitchen is always open. Spazio lives in the evening for dinner, but its small à la carte menu is also available for lunch at Pane e Caffè. Then there is the chicken, our famous 'Bombe' and the takeaway

THE NEW LAYOUT
HAD TO CATER
TO A COMPLEX
SERVICE AND A
FAST PACE



NIKO ROMITO
(LEFT), WITH
EXECUTIVE CHEF
GAIA GIORDANO

service. To satisfy all these requests, we needed maximum flexibility in the kitchen, with large spaces and appropriate equipment, allocated according to the workflow of the staff of the kitchen that never stops.

"If the layout of the kitchen was wrong, there would be difficulties in service and preparation, so it was really essential to make the right choices", says chef Niko Romito.

The Grandimpianti team decided to build the entire operation around a large central cooking island from the Ambach System 850 line. As requested by Romito, the design is minimalist with a matte black finish and stainless steel knobs, while key pieces of equipment include induction elements, fryers, a fry top and a pasta cooker.

"We proposed Ambach because it was absolutely the best choice to satisfy all the needs of the chef," recalls Grandimpianti sales director Alessandro D'Andrade. "The finished product is extremely flexible and very pleasant to look at. Around it, the kitchen is completely custom-made and structured according to the venue's different preparation areas. In this way, the workflow is well organized; the chefs never get in each other's way."

Creating something new every time

Romito and Giordano have been working with Ambach and Grandimpianti's parent company Ali Group for many years. As a result, Spazio Roma's kitchen and bakery lab also features equipment from Hiber, Lainox, Esmach and Comenda.

Giordano explains that the reason for their loyalty to the group is not only the quality of its equipment, but also its overarching ethos. "They have the skills needed and the ability to understand and satisfy our needs, creating something new every time," she says. "We always look to the future and we need a

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We proposed Ambach because it was absolutely the best choice to satisfy all the needs of the chef. The finished product is extremely flexible and very pleasant to look at

Alessandro D’Andrade

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partner who has a similar vision.”

Yet, an innovative solution doesn’t mean forgetting or ignoring the past, according to Romito: “Innovating means changing the point of view, having a new look at things starting from what has already been done, the knowledge one has and from the culture to which one belongs.”

It’s a philosophy he follows at the Accademia Niko Romito, where students are first taught the basics of Italian cuisine. “They must start from Italian food culture and then develop their own identity in the kitchen,” he explains.

Ambach, which hails from South Tyrol, an Italian region close to the German border, is similarly rooted in its history, as managing director Maurizio Vianello explains: “The technology and quality standards come from the German side of our DNA and the flexibility and design come from the Italian side.

This is what makes Ambach unique – we design, test and produce all the equipment ourselves and can be flexible and adaptable to every single requirement.”



NIKO ROMITO
BELIEVES IN
LOOKING TO THE
FUTURE, SO NEEDED
A PARTNER WITH “A
SIMILAR VISION”



10

Woosong University Daejeon, South Korea Learning from the best

THE THREE-YEAR CULINARY PROGRAM AT SOUTH KOREA'S INSTITUT PAUL BOCUSE IS DESIGNED TO PRODUCE CHEFS THAT CAN PERFORM AT THE HIGHEST LEVEL ANYWHERE IN THE WORLD. AMBACH WAS THE OBVIOUS CHOICE TO SUPPLY ITS TEACHING KITCHENS



INSTITUT PAUL
BOCUSE NEEDED
HIGH-QUALITY
EQUIPMENT, "WHICH
COULD ONLY BE
DELIVERED BY
AMBACH"

WOOSONG UNIVERSITY
DAEJEON | SOUTH KOREA

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The goal of the project was to provide the finest kitchen for one of the most renowned culinary schools in the world, where students will eventually become international chefs

D.H Kim

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High-level requirements

When specifying equipment for a teaching kitchen, the criteria are very different than they would be for a restaurant or hotel. First, the chosen provider needs to have a strong track record in both fine dining and bulk cooking applications. “Both areas are vital when designing a culinary education facility that educates students for a career in the international top-class restaurant and hospitality field,” Sandifer stresses. Moreover, instead of approaching the design with a specific concept and menu in mind, the main priority for the layout of a teaching kitchen is flexibility. “Very often in a commercial kitchen, you may have different sections of the kitchen for different purposes with different types of equipment,” Sandifer explains. “In a teaching kitchen, students must be able to produce any products, anywhere at any time so that each individual student can learn and practise skills and techniques.” Safety and hygiene come high up on the priority list too. At Woosong, the aim was to have the lab operating at “the highest international hygiene and sanitation standards.

At Woosong University’s Institut Paul Bocuse in South Korea, students go through the same intensive three-year curriculum as their counterparts at the culinary school’s award-winning flagship location in Lyon, France. From classical French cooking techniques, including baking and pastries, to theoretical restaurant management modules, the Institut is designed to equip its graduates with the skills, tools and knowledge necessary to succeed at the highest level of the hospitality industry anywhere in the world. For director of academics professor Katsuto W. Sandifer, there are two things that set Institut Paul Bocuse apart from other culinary schools in the region – its facilities and its instructors. “Most five-star hotels and restaurants would be envious of our state-of-the-art equipment and facilities,” he says. “We also teach all classes in English, which allows us to hire instructors from all around the world with many years of international industry experience who are passionate about cultivating the next generation of industry professionals. “What sets us apart is the school’s commitment to ensuring that the program is one of a kind in the region – if not in the world – and providing students with what they need to be ready for the industry.”

AT WOOSONG
UNIVERSITY’S
INSTITUT PAUL
BOCUSE, STUDENTS
LEARN NEW CULINARY
SKILLS AND
TECHNIQUES





THE MULTI-POINT
INDUCTION COOKTOPS
ALLOW FOR FLEXIBLE
LEARNING STATIONS
FOR STUDENTS

Flexible and hygienic

Both Sandifer and the team at Korean kitchen contractor Daeryung Co., Ltd., which won the project despite stiff competition from other local companies, agreed that Ambach was the obvious choice to meet Institut Paul Bocuse's high-level requirements. "The goal of the project was to provide the finest kitchen for one of the most renowned culinary schools in the world, where students will eventually become international chefs," recalls Daeryung sales representative for this project D.H Kim, who saw the project through from start to finish. "In order to maintain the reputation of both Institut Paul Bocuse and Woosong University and deliver the highest level of training, we needed to provide high-quality equipment, which could only be delivered by Ambach" says Jin Park.

Over 18 months, a total of nine System 850 Ambach islands, duly customized with 3mm single piece top, pot rack and salamander support – each with a range of cooking appliances including induction hobs, pasta cookers, fryers, grillers, surface ranges and salamanders – were installed in the almost 380 sq m space that makes up the institute's three teaching labs. The flexibility of the solution went over and above Sandifer's expectations.

"While the multi-point induction cooktops mean we can have very flexible learning stations for students, the flexible room layout and movable divider allows for one large classroom suitable for seminars and workshops, or two separate kitchen classrooms for more hands-on intensive classes," explains Jin.

Ambach was also able to provide different sizes of island to match the varying sizes of the classrooms, helping to maximize space and efficiency.

Plus, each island's closed plinths and rounded corners made them incredibly easy to clean, minimizing turnaround time between classes.

Achieving the impossible

No project is all smooth sailing. In this case, the major hurdle was the narrow entrance to the Institute's teaching kitchen, which meant every Ambach island had to be dismantled before it was brought in, only to be reassembled immediately afterwards. "Because of the size and weight of these robust cooking pieces, the greatest challenge our installation team faced was that the main body of each island had to be separated and laid down during delivery," explains D.H Kim. "This is no easy task; in fact, without skilful and competent contractors with commercial kitchen experience, it would be nearly impossible to safely install these heavy-duty units at the site without any damage" recalls Jin Park. When it came to the layout of the labs, strong communication between Daeryung's international department, the client and the design team was key to success, particularly as it wasn't a standard restaurant kitchen design. "In fact, for Park's part, the biggest lesson he learnt from the experience was just how diverse client requirements can be," says Jin.

A focal point for campus tours

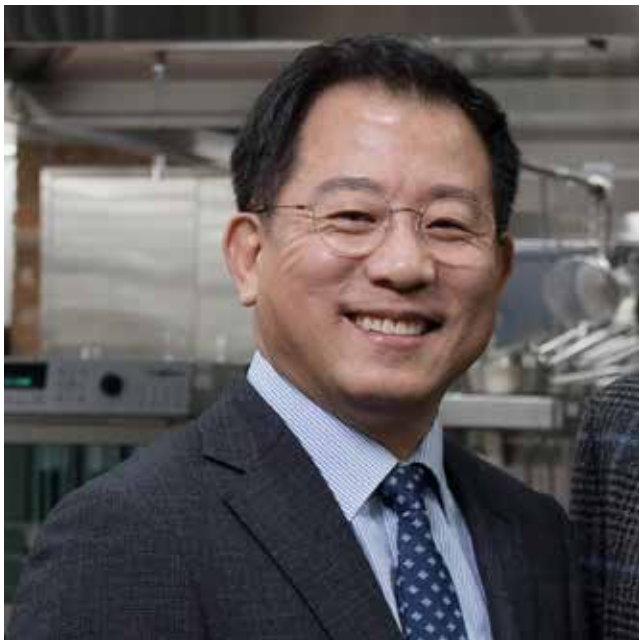
Looking ahead, Sandifer's main priority is the continuous improvement of the school and its programs. "The industry – and equipment – continues to evolve and change over time so we always need to be on our toes when it comes to future planning," he says. "Just because we have a great facility and program now, does not mean we can continue to do so if we do not adapt and be flexible to meet the need, and the norm, of the industry." In the meantime, the Ambach kitchen has become the poster child for the current program. "We were extremely pleased with the ergonomic finish, durability and ease of cleaning that the Ambach kitchen provided for us as well as the installation and speed of construction," Sandifer summarizes. "We are very proud to have such a facility on our campus and it has become a focal point for tours. We know we can rely on a functional and durable product for hundreds of students day by day."

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Katsuto W. Sandifer

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THE TEAM WERE
DELIGHTED WITH THE
ERGONOMIC FINISH,
DURABILITY AND
EASE OF CLEANING
IN THE NEW KITCHEN





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AXA Brussels, Belgium Insuring a success

THE FOODSERVICE OFFERING AT AXA'S HEADQUARTERS IN BRUSSELS CATERS FOR BOTH EMPLOYEES AND INVITED GUESTS AND IS SUPPORTED BY THREE STATE-OF-THE-ART KITCHENS. THANKS TO AMBACH'S WIDE RANGE OF COOKING LINES, IT HAD THE CAPACITY TO PROVIDE EQUIPMENT FOR THE ENTIRE OPERATION



AXA
BRUSSELS | BELGIUM

Multinational firm AXA's new headquarters in Brussels is no ordinary place of work. Replete with light and surrounded by greenery, you'd be forgiven for assuming it was a five-star hotel rather than an insurance company's office building. The way of working at AXA HQ is similarly progressive. An office sharing system means employees can work from home for part of the week, drastically reducing the square footage required for the building. When they do come into the office, which is centrally located, close to railway, metro and bus stations, they can pick and choose their workspace depending on the task at hand. One popular option is the open-plan ground floor lobby, which is part office, part meeting area, part food market. It features a coffee corner, a salad station, a rotisserie, an Italian pizza oven, a grill area, a boulangerie and a selection of latticed, egg-shaped meeting rooms, among many other meeting and dining spaces. Ubiquitous charging

points and WiFi mean employees can work wherever they choose on the ground level, as well as from the spacious first-floor roof garden. Meanwhile, the building's high-end brasserie, which overlooks the gardens of the adjacent Royal Palace, is generally reserved for networking and social events for invited guests such as key accounts.

Understanding the company's philosophy

AXA HQ's unique foodservice set-up is supported by a production kitchen, a finishing kitchen and a VIP kitchen designed specifically for the à la carte offer at the brasserie. Kitchen equipment dealer Metos selected Ambach as the provider for the entire operation for three key reasons. First, the client wanted state-of-the-art frame-mounted equipment. "Ambach is almost the only producer in the world still making fully frame built equipment with 3mm table tops further reinforced with 3mm of steel," explains Metos's managing director Jan

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The client went to the market to find the best and they selected Ambach

Jan Vyverman

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AMBACH MAKES
CUSTOM-BUILT
EQUIPMENT TO MEET
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REQUIREMENTS

AMBACH'S WIDE RANGE
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DIFFERENT KITCHEN
SET-UPS



“The advantage of a company like Ambach is they can make customized central stoves for demanding top chefs but also provide equipment for hospitals and staff canteens”

Jan Vyverman

Vyverman. “The client want that. They went to the market to find the best and they selected Ambach.” Secondly, it was important to work with a provider that was focused on understanding the company’s ethos. “Ambach goes a long way into the philosophy of the customer and then makes custom-built equipment to meet their requirements,” Vyverman says. Finally, Ambach’s wide range of cooking lines meant that the company had the capacity and flexibility to supply equipment for three completely different kitchen set-ups. As Vyverman stresses: “The advantage of a company like Ambach is they can make customized central stoves for demanding top chefs but also provide equipment for hospitals and staff canteens.”

Custom-made solutions

Metos opted for Ambach’s robust, high-productivity System 900 line for the production kitchen in the basement, which is where general preparation for the F&B offer in the staff canteen takes place.

The kitchen is made up of different areas including cold preparation, hot kitchen and cold rooms and equipment includes traditional appliances such as bratt pans, pressure bratt pans, cooking kettles and induction cooking elements. One floor above, the VIP kitchen features the most sophisticated solution – a custom-made 4.4m System 700 cooking block designed to fit the room’s exact dimensions. “We couldn’t use the standard System 700 block because it had to be 1,300mm deep rather than the standard 1,400mm,” explains Ambach’s area manager Georg Dissertori. “This meant we had to create an extension at the back and a customized base unit.” When it comes to appliances, the island features the typical systems required for à la carte cooking – induction hobs, a fryer, a pasta cooker, an electric grill and a plancher. The latter was taken from the System 850 range as the chefs wanted a slightly larger plate than was standard for System 700.

The team also wired all the electrical connections for the entire block into one connection point. Finally, the smallest kitchen is the first-floor finishing kitchen, which is equipped with Ambach's modular System 850 line, complete with hygienic junctions between individual appliances, courtesy of Ambach's proprietary joining system.

A pleasant surprise

For Vyverman, the biggest challenge of this project was front-of-house rather than behind the scenes. "The client wanted the concept to be completely different from a standard staff canteen," he explains. "Everything – the look and feel of the building inside, the furniture, the state-of-the-art ventilation systems, which resemble UFOs – is different from what you would normally see." AXA even brought in a local starchitect firm – NC & Bham – which has worked on food concepts and interiors for many major banks, restaurants and hotels as well as NATO's new Brussels-based headquarters to make sure the final foodservice offer would stand out from its high street competition, keeping employees in the building and interacting, rather than leaving the office and disrupting their workflow. Due to the complexity of the design, excellent teamwork between the architects, the engineers, the design office, the general contractor, the subcontractors and the client was crucial to the project's success. "The fun part of this project was that everyone was on the same wavelength and going in the same direction," Vyverman recalls. "Everyone was working together to get the job really well done so it all went very smoothly.

"In fact, when the job was done, everybody was surprised to see the result. Some projects look nice on paper but in practice you thought they would have looked better. This project was the opposite. With the trees outside and the light coming in from everywhere, it looks more like a five-star hotel than an office building."

AMBACH'S CUSTOM-MADE
SOLUTIONS BENEFIT
FROM THE COMPANY'S
PROPRIETARY JOINING
SYSTEM





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The Garden Room Dublin, Ireland The more the Merrion

THE GARDEN ROOM AT DUBLIN'S MERRION HOTEL NEEDED A KITCHEN FLEXIBLE ENOUGH TO SERVE BREAKFAST, LUNCH AND DINNER SEVEN DAYS A WEEK, 365 DAYS A YEAR. THE TWO BESPOKE AMBACH SYSTEM 900 LINES SELECTED FOR THE JOB NOT ONLY MET THE BRIEF BUT MAKE THE NEW KITCHEN "A DELIGHT TO WORK IN"

THE GARDEN ROOM
DUBLIN | IRELAND

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It was like a Tetris game where you had to move all the bits around, keep the place open and do it all without the hotel closing for a single day. It was a real juggling act

Gerry Kane

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The Merrion has long been one of Dublin's best-loved luxury hotels. A five-minute walk from the city's main cultural, shopping and entertainment attractions, the 22-year-old five-star property has continued to draw in the punters with its exquisite design, excellent service and world-class F&B. Since day one, French executive chef Guillaume Lebrun has overseen Restaurant Patrick Guilbaud, the only restaurant in Ireland with two Michelin stars. Meanwhile Irish-born Ed Cooney has put the hotel's main restaurant, The Cellar, firmly on Ireland's culinary map, as well as taking care of the hotel's private dining rooms, room service and The Drawing Rooms, which serves a lavish, art-inspired afternoon tea. After an enormous renovation that was completed in Autumn 2017, standards were raised still higher. The Cellar Restaurant, which was tucked away in the basement, was reimagined as a cosy bar and gastro-pub and a brand-new signature all-day dining restaurant – The Garden Room – was created

overlooking the hotel's beautiful garden courtyard on the ground floor. Finally, the hotel was making use of its ample outdoor space – a rarity in central Dublin – and Cooney had a bright, inspiring setting to showcase his multi-award-winning modern Irish cuisine.

A flexible solution

The design overhaul had significant implications for the property's kitchens. As well as creating a brand-new ground floor kitchen to cater to the new all-day dining offer, the original basement kitchen was revamped so it could act as both the main kitchen for the Cellar Bar and the production kitchen for The Garden Room and The Drawing Rooms. For the Merrion's long-time kitchen contractor Gerry Kane, co-owner of commercial kitchen and catering equipment specialist Kaneco, there was no question about which company would provide the equipment for the new kitchen. "We had replaced practically all of the hotel's

THE NEW KITCHEN
FEATURES TWO BESPOKE
AMBACH SYSTEM 900
LINES WITH HYGIENIC
TOPS IN THE EXCLUSIVE
RANGE FINISH





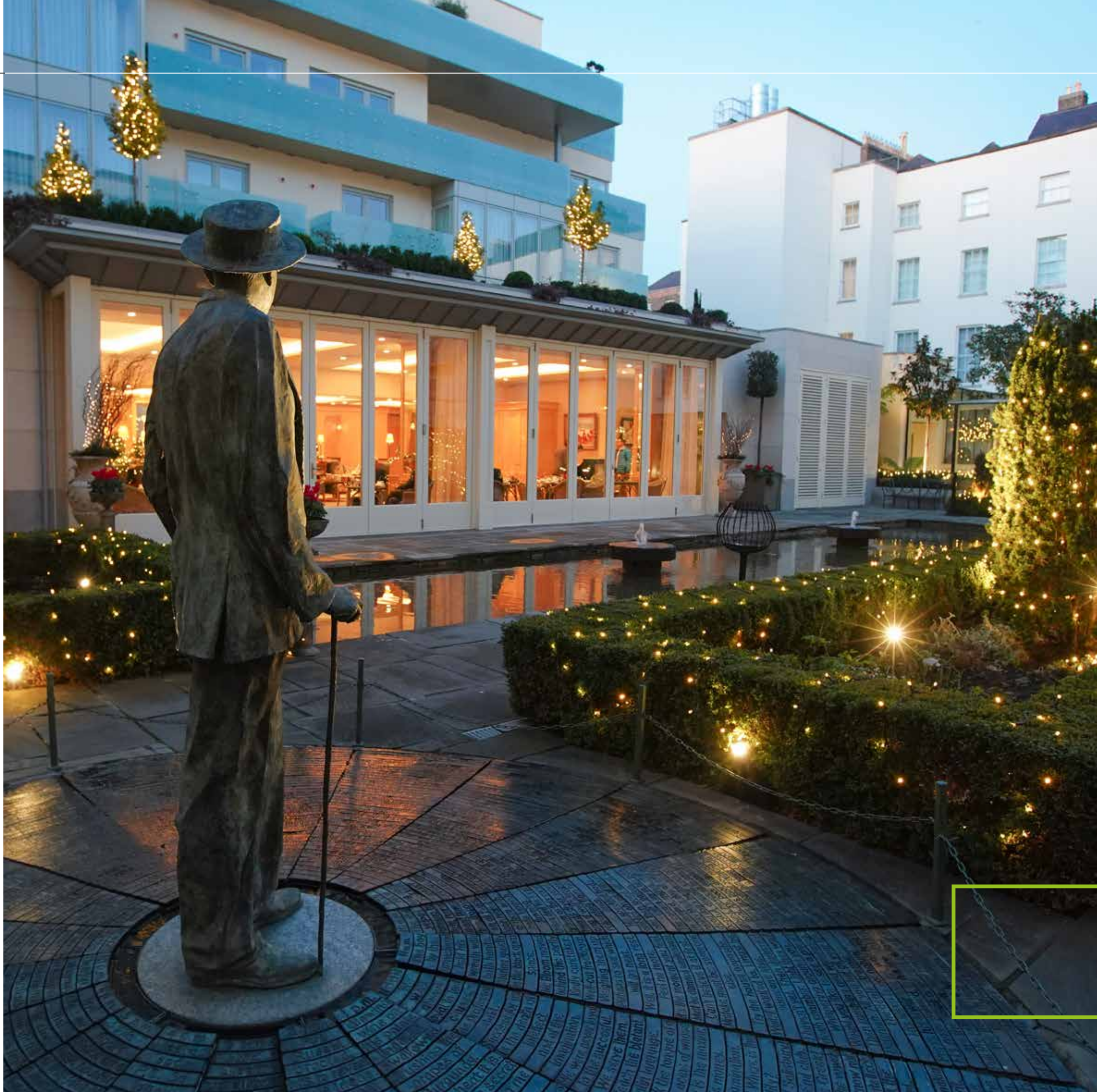
THE CELLAR
RESTAURANT HAS
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original equipment with Ambach System 900 over the years so I never offered [Cooney] anything other than System 900 for [the new kitchen],” he explains. “I don’t think he was ever going to reinvent the wheel when he had a wheel or set of wheels that he had trusted and worked on for so many years.” The challenge was to come up with a solution that was flexible enough to serve breakfasts, lunches and dinners seven days a week. Each service at The Garden Room would have a different menu and therefore different raw materials and ingredients and every plate would need to be delivered to an extremely high standard of presentation. Cooney also wanted a pleasant working environment for his team, which meant a cool, quiet kitchen with non-industrial lighting. The solution Kane and Cooney arrived upon was two bespoke System 900 lines with hygienic tops in the Exclusive Range finish, which include different sections for each service.

“Each section has its own oven, Ambach cooking suite, refrigeration and pass counter,” Kane explains. “We also have a dedicated pastry finishing section and pass.” When it comes to flow, staff enter at one end and leave at the other, meaning minimal criss-crossing, noise and breakages. In addition, the kitchen canopies are equipped with an ‘Intelli-hood’ system, which automatically raises and lowers the extraction and air supply rates as required. “It all makes for a quiet, manageable, flexible and clean working environment for all concerned,” Kane says. The monitoring system also reduces the annual running costs of the exhaust and air handling system by around 50%, a significant saving in a kitchen that operates from 7am to 12pm, 365 days of the year.

Key challenges

The Merrion originally decided to revamp the property’s kitchens in 2007, but the recession meant those plans were shelved until many years later. “That’s what made this project so rewarding,” Kane says, “We actually got out the gap!” Inevitably, however, there were a few challenging moments. “It was like a Tetris game where you had to move all the bits around, keep the place open and do it all without the hotel closing for a single day. It was a real juggling act.” Kane recalls. The greatest challenge came when he and his team, together with Cooney, had to completely redesign the kitchen’s lay-out two years into the project when two 600-mm diameter concrete pillars appeared on the design drawings, right where the cooking line was originally going to be. “We had to be very smart about our space and our gaps and the shapes of things and move the cooking line forward by about 50cm, which meant the kitchen space from a service perspective got smaller and is why we had to introduce a roundabout single



“It’s a delight to work in. I’m very happy with the aesthetics and finish of the kitchen but it’s also a kitchen that’s functional”

Ed Cooney

THE MERRION
CONTINUES TO DRAW
IN THE PUNTERS
WITH ITS EXQUISITE
DESIGN, EXCELLENT
SERVICE AND WORLD-
CLASS F&B



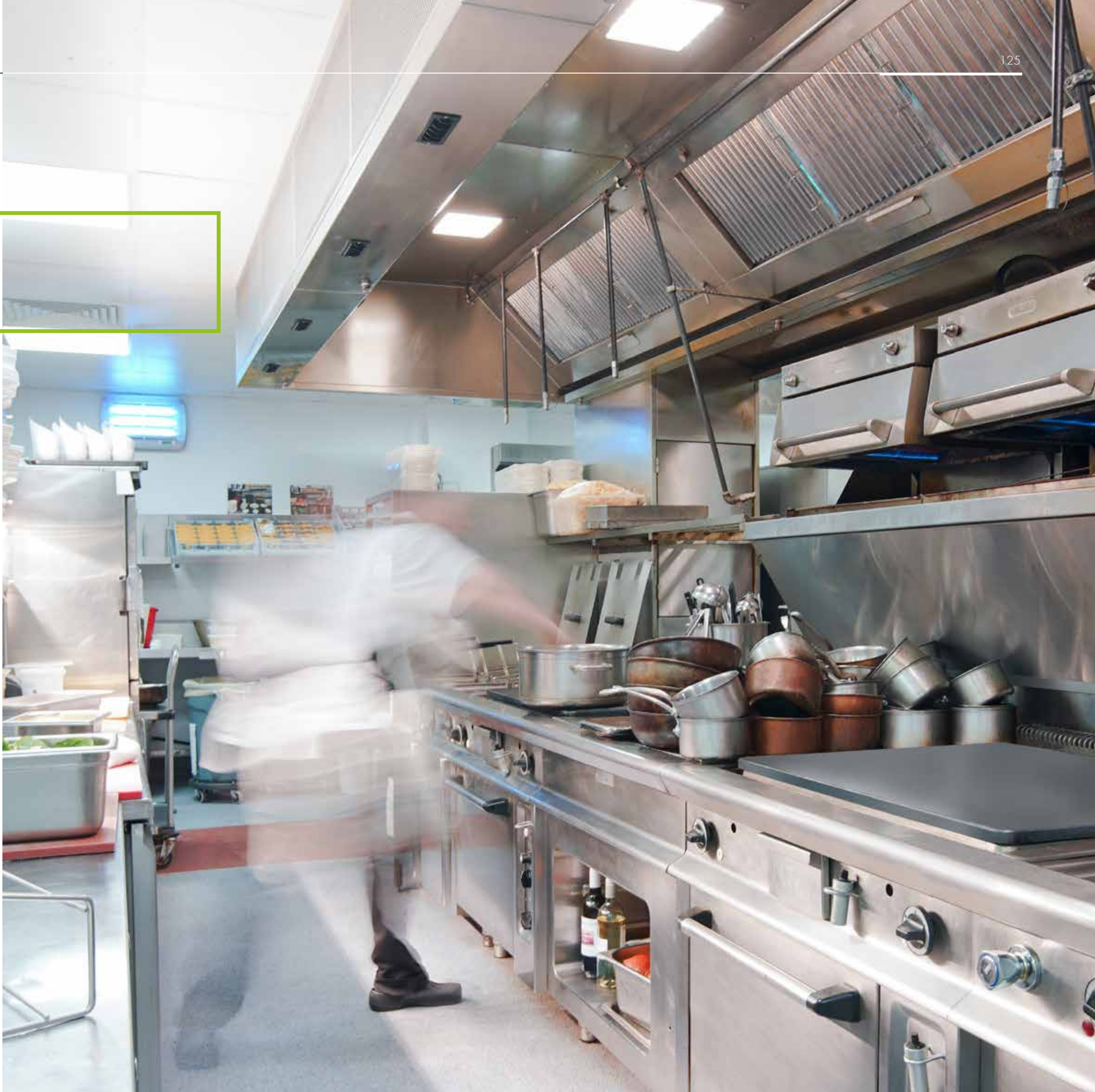
CHEF ED COONEY
(NEAREST LEFT)
SAYS THE NEW
KITCHEN HAS
"CHANGED THE WHOLE
WORK ENVIRONMENT"

direction flow," Kane explains. And the job wasn't finished when the Garden Room's kitchen was up and running. The team then turned to the basement kitchen, where they shifted the whole cooking island 90 degrees, disconnected and reconfigured all equipment into the new arrangement, installed a new pastry area and transformed the kitchen from an island service to a front-line service. Fortunately, the Ambach equipment itself had held up beautifully since being installed more than 10 years earlier. "It was never a case of the equipment being too old; it was always going to go back in," Kane says.

A delight to work in

Although the Garden Room's kitchen differs significantly from the original drawings, Cooney and his team are happier than they ever have been at work. "It's a delight to work in; it really is," Cooney says. "I'm very happy with the aesthetics

and finish of the kitchen but it's also a kitchen that's functional. And since the downstairs kitchen has been refurbished too, the whole work environment has improved."The team's satisfaction with their new workspace has clearly filtered through to the restaurant itself, where Cooney's whimsical combinations of local ingredients have gone down a treat with diners and critics alike. "The restaurant has been a huge success and we're very pleased," Cooney concludes. "It's a been a great addition to the hotel."



Ambach Ali Group S.r.l.
Crocevia Ganda, 1
I-39052 Caldaro (BZ) Italy
Phone +39 0471 662 213
Fax +39 0471 662 065
ambach@ambach.com
www.ambach.com

Graphic design
Junglelink

English copywriter
Elly Earls

Editorial consultancy
Progressive Content

Print
Grafica Metelliana

Photography
Axa Headquarter
Marta Buso
Hotel Café Royal London
Sander De Wilde
Denice Hough
Andrew Haslam
Ehrin Macksey
Barry McCall
Celia Peterson
Tim Propaganda
Brambilla Serrani
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