

Project of the month June 2017

Boathouse
Hamburg - Germany

Project : Boathouse

Category : Restaurant

Where : Hamburg - Germany

Line : System 700 Exclusive Range

Partner : *Cramer!*

GastronomieSysteme GmbH

Thomas Macyszyn, award-winning chef and owner of the restaurant, couldn't have chosen a better place for his restaurant, the Boathouse. Situated on the banks of the Isebek canal, in the Eppendorf district of Hamburg, it offers a modern and welcoming space for enjoying fresh shellfish and other fish dishes every day.

Watching as the dishes are prepared, relaxing and enjoying a sophisticated menu of very high quality, this is the unique experience with which Macyszyn aims at delighting his customers.

Boathouse offers an à la carte restaurant with 50 covers, a chef's table, a "restaurant in the restaurant", reserved for just 8 guests served directly by Macyszyn and a bar area with other seating places at the counter from which the kitchen is visible. On the summer terrace of the Boathouse with a view over the Isebek a wide variety of fish delicacies can be tasted, prepared with the utmost care and accompanied by appropriately chosen wines and cocktails. Boathouse is the ideal place for a romantic evening for two and for celebrating any type of event such as birthdays, anniversaries and weddings.



The requirement

- All the guests in the various catering areas have to be pampered with very high quality fish dishes. A range was therefore necessary which allows simultaneous work on both sides so as to speed up the various processes by optimising the space available.
- The range is visible to the restaurant guests. It must therefore be well designed but also very rugged, powerful and extremely easy to clean.

- Thomas Macyszyn had very clear requirements of how to organise the kitchen.
- He also asked for the range to be personalised with the restaurant logo on the side and the control panel to be coloured and ergonomic.
- The restaurant offered up several structural constraints. The space available in the kitchen is limited and the range had necessarily to be transported vertically into the kitchen.



The solution

- Macyszyn's choice fell on the Ambach System 700 Exclusive range, the compact line with high performances.
- The range was supplied and installed by the company **Cramer!** GastronomieSysteme, which also monitored design of the kitchen and dining room.
- The range, made to measure, allows work on both sides and is fitted with a single hygiene top for simple and fast cleaning.
- The following were also supplied: two electric grill pans (small and large), double fryer and two electric induction cookers. All this fitted with neutral bases and modules in H3.
- With an unusual yet, at the same time, ergonomic shape, the dark blue control panel with anti-drip edge and rounded corners is made in stainless steel with a drop shape, almost as if to simulate the bow of a ship. The Boathouse logo has been inserted on the visible side of the kitchen, another exclusive detail of the range.

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- Working in synergy, Ambach and **Cramer!** GastronomieSysteme brilliantly solved the problem of transporting the range into the restaurant kitchen. The range was prepared at the Ambach plant so as to rotate vertically through 90° for easy transport.
- Macyszyn and his team are very satisfied with the high performances of the Ambach range - extremely reliable, powerful and perfect for taking care of every detail of the sophisticated dishes served in the restaurant.

www.boathouse.hamburg
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