ambach®

Project of the month Mai 2015

Café Waldeck
Aichelberg Baden-Württemberg,Germany

Project : Café Waldeck

Category : Restaurant

Where : Aichelberg, Baden Würtemberg Germany

Line : Ambach System 900

Partner : Heilemann Großküchen**technik**

Café Waldeck is an award-winning restaurant that has a warm, family atmosphere. Located in Aichelberg, in southern Germany, it is very well known and popular for organising parties and events.

The owners Evelyne and Peter Moll and their family delight guests with the genuine flavours of regional specialities. Café Waldeck can accommodate up to 160 covers inside and a further 80 on the very attractive terrace.

The assignment

- Café Waldeck was looking for a modular design kitchen to offer a wide and varied à la carte menu every day.
- The kitchen is situated on the first floor and therefore the individual parts of the range had to be transported in the lift and then assembled directly on site.
- The space available in the kitchen is limited, requiring a compact yet high-performance range. There are many covers to serve and the restaurant has to maintain high-quality standards.
- An award-winning restaurant must maintain the highest standards of hygiene at all times. For this reason the restaurant's kitchen had to be designed to make daily cleaning as easy as possible.
- The kitchen also had to be powerful in order to ensure maximum performance levels and avoid any possible energy supply outage, particularly at the busiest times.

ambach®
Ambach Ali Spa Crocevia Ganda 1 I I-39052 Caldaro (BZ) Italy
Tel. +39 0471 662 213 I Fax +39 0471 662 065 I ambach@ambach.com I www.ambach.com

The solution

- With the invaluable advice from the design firm **Heilemann Großküchentechnik Leonberg**, Café Waldeck opted for the Ambach **System 900** line, a guarantee of ruggedness, efficiency and productivity.
- The **double service** version installed has dual controls so it can be used form both sides of the range, improving management of the work flow in the kitchen.
- 4 induction hobs and 4 gas burners are integrated in the range, which together ensure top cooking performances without wastage and loss.
- A fryer, two bain-maries, a compound steel cooking surface and a pass-through oven for preparing various types of roasts in the German culinary tradition were also installed in the kitchen.
- Thanks to the **one-piece hygienic top** and the **H3 lower hygienic cabinets**, the System 900 block was designed to facilitate cleaning and maintain 100% hygiene.
- Performance is on a par with good looks and design. Thanks to the artisan build and crafting of every detail, Ambach fully met the expectations of everyone, from the client to the dealer.

www.waldeck-aichelberg.de

www.heilemann-leo.de

Ambach Ali Spa Crocevia Ganda 1 I I-39052 Caldaro (BZ) Italy
Tel. +39 0471 662 213 I Fax +39 0471 662 065 I ambach@ambach.com I www.ambach.com