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PROJECT OF THE MONTH

DECEMBER 2022

CIPRIANI

Project: Cipriani
Category: Restaurant
Where: Istanbul, Turkey
Line: System 850
Partner: Istanbul Makpa A.S.

There were many factors that made the Cipriani Istanbul a challenging but very special project. Launched in October 2022 with a capacity of 110 seats, this beautiful restaurant is the result of collaboration between two world-famous chefs: Nusret Gökçe, an innovative chef and an unstoppable entrepreneur, also known as "Salt Bae", the meat artist and Giuseppe Cipriani, third generation member of the family that owns the homonymous brand of luxurious Italian restaurants all over the world.
The iconic Maçka Palas building, built by Italian-born architect Giulio Mongeri in 1922 hosts the 5-star Park Hyatt Istanbul which is home for both the Cipriani and Nusr-et steak house.

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The requirement

- Given the high-profile brands behind the project, the expectations of quality, functionality and efficiency in the restaurant kitchen were extremely high.
- The location and historical significance of the building together with the structural limitations, presented many obstacles regarding access to the building and kitchen area requiring absolute precision in the development of design solutions and in the choice of equipment.
- The customer needed two continuous cooking islands: a larger one, about 5 meters long, to be used for first and second courses, including a bain-marie, pasta cooker and gas burners. The other smaller island was used for the preparation, appetizers and side dishes; it therefore had to include fryers, gas burners and a griddle.
  In addition, ovens and refrigeration equipment were needed to complete the kitchen.

The solution

- For such a demanding project, Ambach and Istanbul kitchen contractor Makpa A.S. were chosen. The two partners already had numerous collaborations together and were chosen for their experience and expertise, to study solutions most suitable to exceed customer's expectations
- Thanks to the flexibility of the Ambach System 850 line, the integration of various gas and

electrical appliances into the same cooking suite, it was possible to manage the limited electrical supply of the building.

- To overcome the logistical difficulties, the larger cooking block was produced in two separate modules, which were then assembled on site.
- Within three months, all the kitchen equipment was complete. Installed, commissioned and staff trained. The programme was a significant challenge which required a commendable effort from the design and build teams, particularly considering the difficulties being experienced in the global supply of materials and components.

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