ambach®
You, your kitchen.

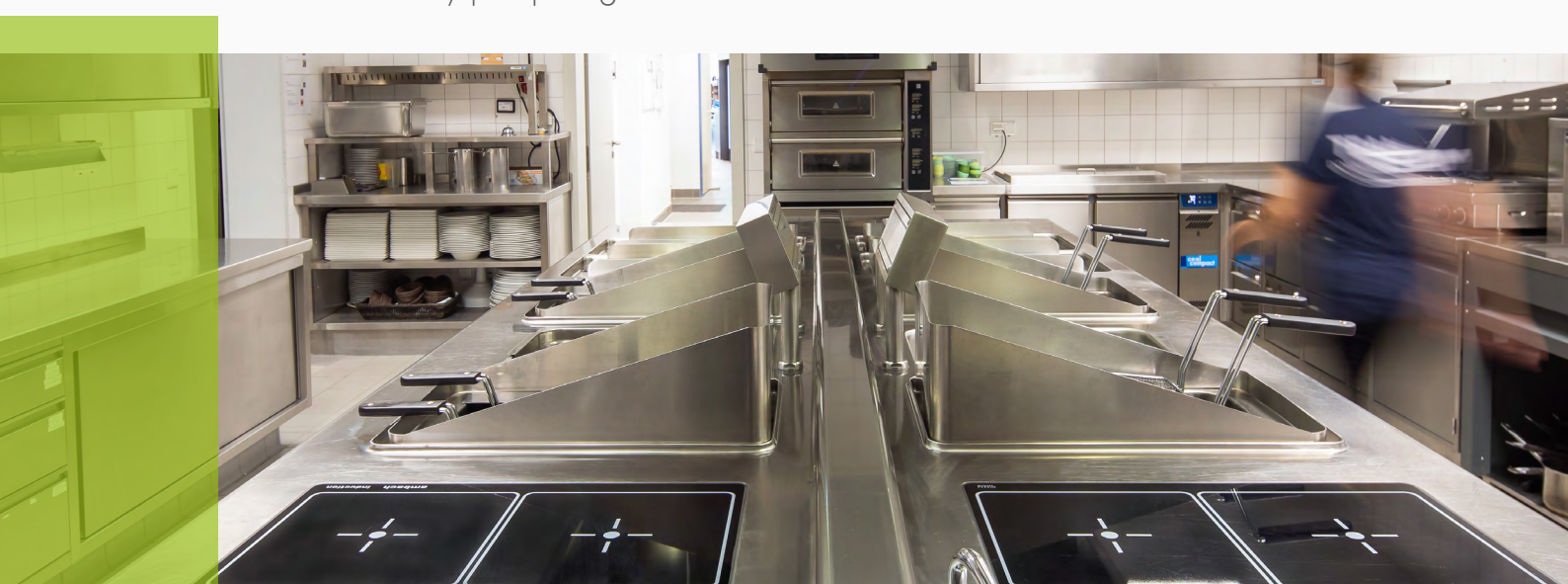
AMBACH PROJECT

APRIL 2024

DONAUTHERME

Project: Donautherme Ingolstadt
Category: Restaurant and Free Flow gastronomy
Where: Ingolstadt - Germany
Line: System 850
Partner: HoGaKa Profi, Nürnberg

At the Donautherme in Ingolstadt, there is something for everyone: those who prefer sport can work out in the wasserKRAFT Fitness while those who want to take it easy will find tranquillity in the thermal baths, followed by a soothing massage. Energetic family time is also offered - the adventure pool promises fun and action for both the young and old. The cuisine is also varied with free flow gastronomy in the adventure pool, the á la carte restaurant in the sauna world and the pool bar in the new thermal baths ensure moments of culinary pampering.



ambach®
You, your kitchen.

PROJECT
APRIL 2024

The requirement

- The kitchen was to serve the three catering areas, daily from 11:30 a.m. to 9:00 p.m. At peak times, the Donautherme can accommodate up to 1,200 visitors.
- The demands on the kitchen are high: The dishes in the Free Flow gastronomy range from fries to currywurst to chicken nuggets - and also serves the á la carte restaurant with salad variations, pasta dishes and steak plates. The cooking block was to meet the requirements of the diverse range of dishes on offer.
- The cooking island should be as powerful as it is robust.

The solution

- For maximum performance, the customer chose the System 850 line with a one-piece hygienic top.
- The cooking block has two induction zones, 4 deep fryers, two electric chip scuttles for keeping the food warm and four griddle plates with smooth and grooved compound stainless steel plates.
- The one-piece hygienic top of the modular cooking island ensures maximum cleanliness and easy cleaning.
- The flexibility of the solution ensures that the various catering areas are optimally supplied with the respective range of dishes.

ambach®
You, your kitchen.

PROJECT
APRIL 2024

- Thanks to its smooth surfaces, rounded edges and H3 substructures, the cooking island from Ambach is also a good choice for the Donautherme kitchen in terms of ease of cleaning and hygiene.
- The planning and installation of the cooking island was carried out in close collaboration between Ambach and the kitchen planners from HoGaKa Profi, and the implementation went smoothly.

www.donautherme.de
www.hogakaprofi.de