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AMBACH PROJECT

OCTOBER 2024

ALEXANDER HOTEL

Project: Alexander Hotel
Category: Hotel
Where: Noordwijk - Netherlands
Line: System Double Service
Partner: Horeca Innovatie Groep

The Hotel Alexander in Noordwijk; a seaside resort on the Dutch North Sea coast, just a few minutes' walk from the beach. It offers its guests luxuriously furnished rooms with their own balcony and wonderful views, as well as culinary delights of the highest class - from hearty breakfasts, delectable brunches and healthy lunches to exotic cocktails and a delicious dinner. The restaurant DYLANS on the ground floor of the hotel is known for its porterhouse steaks and fillets in salt crust with top quality meats sourced locally from farms with the highest animal welfare standards, cooked to perfection in a charcoal oven.
Lynn's Lounge in the basement of the family hotel incorporates a bar, winter garden, cozy seating area and fireplace which can also be rented privately and can comfortably accommodate up to 200 guests for events.

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The requirement

- As part of the renovation works, the entire kitchen was to be replaced, including all cooking appliances, requiring a very high-quality design solution.
- As the available space was limited, the new kitchen needed to achieve high output from a relatively small footprint.
- The quality standards for the food are very high, the new facilities needed to cater for all day dining for guests and up to 200 additional covers to be accommodated when Lynn's Lounge is hosting events.
- An extremely tight schedule had to be adhered to from the initial design, through to ordering and delivery.

The solution

- In collaboration with the Horeca Innovatie Groep, Ambach supplied an island from the System Double Service range. This island is the perfect solution for anyone who needs to produce large quantities of food from a very small space.
- The cooking suite, measured 3.3 x 1.0 Meters and had a total connected load of almost 82 kW, including 6 high power induction zones, 1 griddle plate, 2 highly efficient deep fryers with cloud-enabled electronic control and 1 salamander.
- The induction ranges deliver 7 kW of power per cooking zone via dual coil technology, meaning large quantities can be heated up quickly.

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- The 2 deep fryers, each with a usable capacity of around 19 liters, achieve energy efficiency values of up to 95.8% thanks to the intuitive electronic control.
- The bespoke one-piece stainless steel work-top with rounded corners includes the Ambach Omega Sandwich Structure within the construction at 5mm overall thickness. The basins for the fryers and the griddle plate were welded seamlessly to the stainless-steel cover.
- The tight delivery deadline within 8 weeks following receipt of the final approved design.

www.horecainnovatiegroep.nl
www.alexanderhotel.nl