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AMBACH PROJECT

OCTOBER 2025

AIGLI ZAPPEIOU

Project: Aigli Zappeiou
Category: Restaurant
Where: Athens - Greece
Line: System 850
Partner: Xenex SA

Aigli Zappeiou is the place to be in Athens when it comes to gastronomy, culture, and entertainment. Located in an annex of the historic Zappeion—used during the first modern Olympic Games in 1896, including as the venue for fencing competitions—the fully modernized Aigli Zappeiou now houses both the Aigli Brasserie and a fine dining restaurant.
While the Aigli Brasserie offers a smart & casual menu from breakfast to evening cocktails—serving between 150 and 200 guests daily—gourmets are in for a treat at the Aigli Restaurant, where traditional fish and meat dishes are elevated with international influences. The restaurant accommodates 60 to 70 guests who appreciate fine dining.

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The requirement

- Plan and install two fully independent and autonomous kitchens for both à la carte restaurants at Aigli Zappeiou, each reflecting their unique culinary concepts.
- To ensure both kitchens are highly efficient and powerful in their performance.
- Each kitchen had to be perfectly tailored to the respective menu concept and the specific needs of the head chefs.
- The best possible use of space and seamless workflow integration of each cooking suite were essential for their operation.
- In addition to functionality, the design of the kitchens had to align with the overall aesthetic of Aigli Zappeiou.

The solution

- Both kitchens were meticulously planned in collaboration with Ambach's local partner Xenex SA, based entirely on the client's specifications.
- Ambach's System 850 was chosen as the foundation for both kitchens—a flexible, high-performance and energy-efficient cooking line known for delivering excellent results. It was enhanced with custom-made modules tailored to the client's requirements, maximizing every millimetre of the cooking suites.

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- To meet strict hygiene standards, all units were mounted on a hygienic stainless-steel plinth.
- To complement the sophisticated design concept, all gas services were discreetly integrated within the suites using pre-installed manifolds.
- From the initial consultation to final installation, the entire project spanned approximately nine months.

www.xenex.gr/uk
www.aiglizappeiou.gr/en