

Specifi™

CASE STUDY

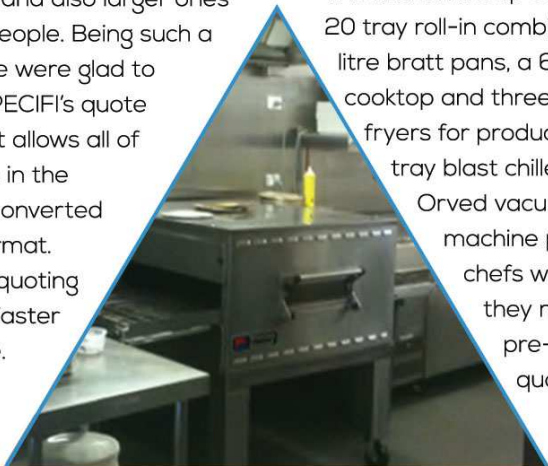


EATON'S HILL HOTEL

Situated in Eatons Hill in Brisbane's north is Queensland's largest and most exciting new hotel complex. When Fire & Ice were called to assist with the design and supply of the kitchen we realised that Specifi was the very best way to start.

As a first step Fire & Ice worked closely with the client and the new chefs to design the commercial kitchen. SPECIFI made this process fast and seamless. A base layout was produced using the software's equipment libraries and the client was presented with various 3D views which enabled them to easily visualise the flow of the kitchen. Council plans were also produced from the agreed layout and submitted for approval.

The new Function Centre kitchen needed to be able to cater for small functions and also larger ones for up to 700 people. Being such a large project we were glad to make use of SPECIFI's quote capabilities that allows all of the information in the drawing to be converted into a quote format. This made the quoting process much faster and hassle free.

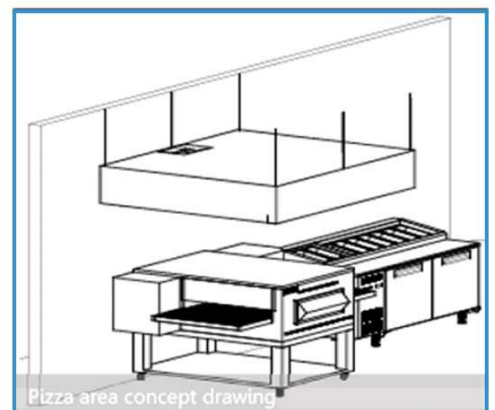


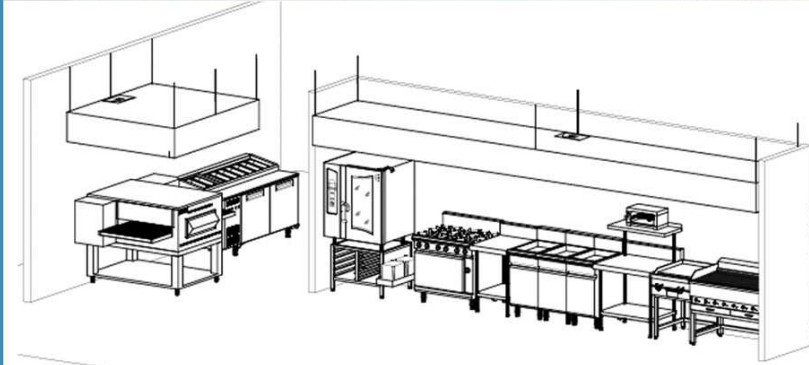
Although we use SPECIFI for drawing and quoting for all of our projects, using it for a large project really made us appreciate its power in regard to serious time savings and quoting accuracy.

The concept for the upstairs Bistro kitchen had a focus on high quality meats so a designated area for char grilling was essential. To provide the chef with fast and easy product access in this area during busy service times a Skope Pegasus refrigerated drawer unit was chosen.

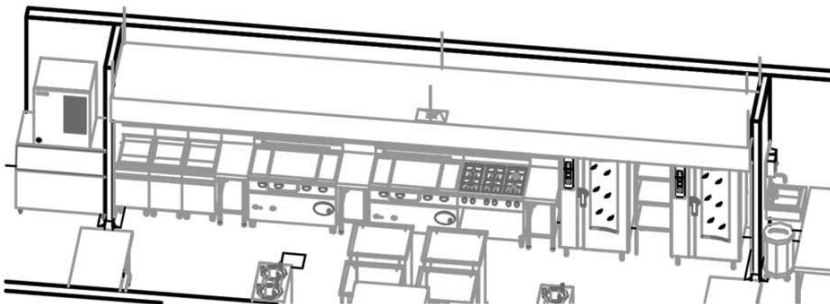
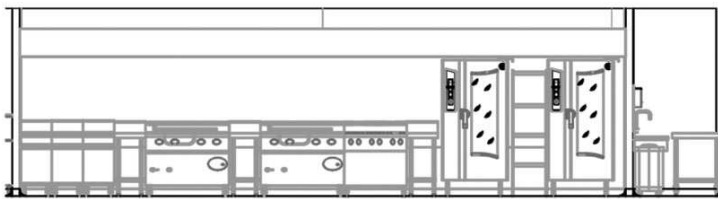
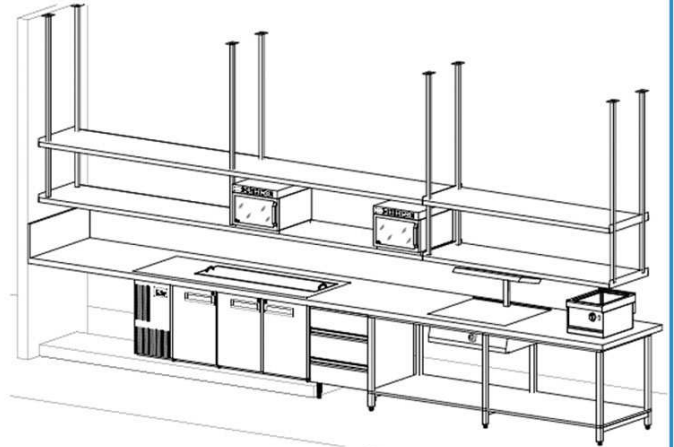
The kitchen lineup consists of two 20 tray roll-in combi ovens, two 120 litre bratt pans, a 6 burner cooktop and three twin basket fryers for production. A Skope 14 tray blast chiller, along with an Orved vacuum packing machine provide the chefs with the tools they need to pre-prepare quality food.

Service flexibility was the key; the use of a fully mobile plating line made up of several different components allows the kitchen to be configured to cater for functions of various sizes. Renova mobile banquet carts are used throughout the establishment to keep food hot and ready for serving when required. Hot plates are dispensed by Bourgeat mobile heated plate dispensers.





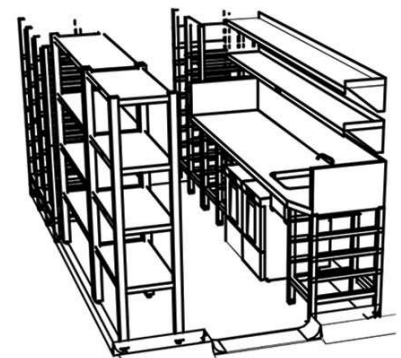
Bistro kitchen
Cooking & Servery line-up



Specifi™



Glass washing
Concept drawing



Completed glass washing area



For more info please contact sales@specifiglobal.com or visit specifiglobal.com