

À la carte

Restaurant Nokka – excellent food and environment combined with high-technology

Every restaurant visit is unique experience - a series of events worthy of a story of its own. The food, the service, the milieu and the atmosphere all determine what kind of a story will be told each time.

Restaurant Nokka, the latest restaurant of Royal-Rest Oy, the largest private restaurant corporation in Finland, tells a story of passion for excellent raw material combined with a cosy warehouse atmosphere and friendly service. Handpicked, clean, and high-quality raw materials form the starting point for the Kitchen Manager Markus Maulavirta.

Good working conditions with a touch of high-tech

The restaurant location was renovated with the aim of creating both a spacious and elegant dining area and excellent working conditions for employees. The result fulfils the targets set – and has aroused interest in restaurant circles throughout Europe.

A brightly lit display kitchen brings the cooking action closer to the customers. The spacious atmosphere in the kitchen side is accomplished with Halton ventilated ceiling units with Halton Capture Jet system for increased efficiency. The ventilated ceiling is especially suitable for spaces where appearance is the key and space is limited.



The design of the kitchen follows the Halton Integrated Design Approach and thus the supply air is also taken care of through matching displacement units. All working places have adjustable lights – in addition the induction cooker is latest in technology.

Anu Korhonen, Oy Halton Group Ltd

Events

SIRHA 2003 – International Hotel Catering and Food Trade Exhibition

Sirha 2003 is organized at the Parc des Expositions in Lyon, France from the 25th to 29th January. Halton Foodservice is among exhibitors and warmly welcomes all A la Carte readers to join us at the stand (5228) to discover Halton solutions for Foodservice Industry.

FCSI Barcelona – 26th- 28th September 2002

The Annual Conference of FCSI took place in Barcelona, Spain last September. Halton participated to the conference as Bronze Sponsor.

Editorial information

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Inside this Issue :

- The Shangri-La – A Breath of Fresh Air
- Improving Energy Efficiency Makes Sense
- Total Performance of Kitchen Ventilation with Capture Jet Technology

From the President's Desk

“Yes I can – I am Capture Jet Man”

A new superhero, Capture Jet Man (CJM) is born. You can read the very first adventures of this superhero in this magazine.

Customers increasingly visit restaurants for a pleasant experience. So it is not only the excellent meal but also the experience that counts. This increases the challenge of developing new “experience” concepts for dining. This has a direct influence on interior design and the restaurant environment. Display kitchens are also becoming more and more popular. Kitchens are no longer hidden behind the doors but one of the most important elements of the dining experience.

When kitchens are inside the dining area this puts high demands on the kitchen ventilation. It is not possible to have heat and grease-laden air circulating and spoiling the dining experience. In addition, kitchen ventilation and extraction systems also become an important part of the interior design. Kitchen ventilation manufacturers are required to have more flexibility in manufacturing customised design products and most important of all, expertise in ventilation and indoor air quality to meet the needs of a pleasant dining experience.

Luckily we have a Capture Jet Man - who can.

Olli Sipilä, Director
Halton Foodservice

Customer's Voice

The Shangri-La – A Breath of Fresh Air

The Shangri-la Kuala Lumpur has whipped up a frenzy on the local food and beverage scene in Kuala Lumpur by unveiling revolutionary concept restaurants, which have shaken up an otherwise traditional market with conservative outlooks. The results are amazing.

The development enhances a very elaborate renovation exercise, which the hotel undertook to state what it has stood for as a leading hotel on the Kuala Lumpur skyline.

Lafite and the Lemon Garden Cafe are a breath of fresh air, designed by Adam Tihany from New York, while Ziapngu was designed by Superpotato. All foodservice facilities including show kitchens in Lemon Garden and Zipangu were designed by the Creative Kitchen Planners Asia Pacific out of their home base in Kuala Lumpur. Halton's indoor climate solution for Shangri-la is based on Capture Jet efficiency, ensuring comfort for both customers and kitchen employees.

Lemon Garden Cafe is a 300-seater restaurant featuring a 3 in 1 concept; Cinnamon an ultra trendy coffee bar with fresh bakeries and pastries, Limoncello, an Italian specialty corner featuring pizza, pasta, cold cuts/antipasti and the Live Buffet Arena featuring a buffet spread that takes your breath away.

The Live buffet works on the 'Fresh is Best' principle with chefs on stage at Malay, Indian, Chinese and Continental theatre kitchens.





<< Focal points include a fresh herb garden, giant fish tank, custom made shawerma grill and tandoor range. Another interesting feature is the coffee club smart card concept which enables the guest to order coffee, brewed perfectly each time to pre-programmed coffee blend mixtures drawn from 8 bean flavour options.

Zipangu is fashioned in the style of the modern 'Tokyo style' brasserie with a contemporary Zen style decor, featuring timber, glass, stone and water gardens. The entrance to the restaurant involves walking through a transparent wine and sake cellar featuring among others 600 of the finest international wines; a cigar humidor/lounge annexed to it and a jazz pianist entertaining guests in the lounge bar, an excellent pre-dinner and post-dinner destination.

There are three impeccably designed 'hoodless' show kitchens offering sushi/sashimi, grill and kappou specialties at the main dining area. This 194-seater restaurant features authentic Japanese cuisine presented in a modern fashion.

Zipangu and the Lemon Garden have now established a reputation among the locals for excellent fine cuisine!
After all isn't that what F&B is all about?

Alburn S William
Creative Kitchen Planners Asia Pacific



Improving Energy Efficiency Makes Sense

In a typical quick service restaurant, the cost of goods sold is the highest individual cost element (52 percent) and labour costs (18 percent) is the second biggest element in the costs structure. Utility and maintenance cost are third biggest element (14 percent) and almost as significant than labour costs.

By improving the total efficiency of the ventilation system, it is possible to attain significant savings of 30 percent of the utility costs. An effective extraction hood is a critical element in the operations of a commercial kitchen and in the optimisation of the total system costs.

| | |
|-------------------------|-------|
| Utility and Maintenance | 11 % |
| Labour Costs | 18 % |
| Rental | 9 % |
| Advertisement | 6 % |
| Depreciation | 4 % |
| costs of goods sold | 52 % |
| TOTAL | 100 % |

Costs Structure in a Typical Quick Service Restaurant

Also, it should be noted that there is the possibility of increasing workers productivity through improvements in thermal conditions and indoor air quality. Productivity savings could be more significant than the initial costs of the whole ventilation system.

In an ownership period of 10 years, the initial cost makes up only 10 percent of the total cost. Operating cost is 8.4 times higher than the first cost (84 percent of the total costs). Thus, it does not makes sense to ignore the running cost due to low initial cost. Low investment can turn out to be quite costly if the cost of operation and maintenance are not taken into account.

| | |
|------------------------------|-------|
| Initial Costs | 10 % |
| Maintenance | 5 % |
| Engineering & Administration | 1 % |
| Operating Utility Costs | 84 % |
| TOTAL | 100 % |

A Typical Breakdown of Total Costs over 10 Years

With the Capture Jet technology, it is possible to achieve a 30% reduction in the running costs of the ventilation system. At the same time, it is possible to make a saving in the initial cost by optimising the size of the whole kitchen ventilation system. With this optimisation of exhaust airflow rate, saving can be obtained from

- Operation Cost (power consumption of fans, heating and possible air-conditioning cost.)
- Initial Capital Investment (due to larger and oversized equipment installation)
- Space cost (due to larger air-handling units and ductwork).

Dr Risto Kosonen
Director of R&D Asia, Oy Halton Group Ltd

Editor's note
Halton has developed a unique energy analysis tool **Halton Heat** software which enables a payback time calculation of the kitchen ventilation investment and a study of environmental impact of different kitchen ventilation systems. This software is available on Halton Foodservice CD.

Did you know that... Capture Jet matches ceilings as well!

Average Contaminant Level is 40% lower with Capture Jet Ceiling

A ventilated ceiling is a flexible solution for kitchen ventilation where the heat loads are relatively low and aesthetics are a concern. Whilst the use of hoods is ideal for handling contaminants produced in concentrated areas, the use of an air ventilating ceiling should be considered, however, as a viable option. Specially ventilated ceilings are the ideal solution for places where visibility cannot be impaired by a hood.

The measurements and simulations conducted show that the Capture Jet improves the total effectiveness of the ventilated ceiling. At the same time, indoor air quality and thermal comfort are enhanced in an energy efficient manner.

The Capture Jet assists the function of the extraction unit and plume is extracted effectively. Without the Capture Jet, a portion of plume is recirculated back into the working area. This increases the concentration of the contaminant level in the occupied zone.

The laboratory measurement shows that with the same exhaust air flow rate concentrations were 1.6 to 3.7 times higher without the Capture Jet in the breathing zone, close the kitchen appliances. The simulation conducted indicated that the average contaminant level of the whole occupied zone is 40% lower with the Capture Jet.

In addition, the energy analysis shows that with the Capture Jet it is possible to save energy by 15 – 50%.

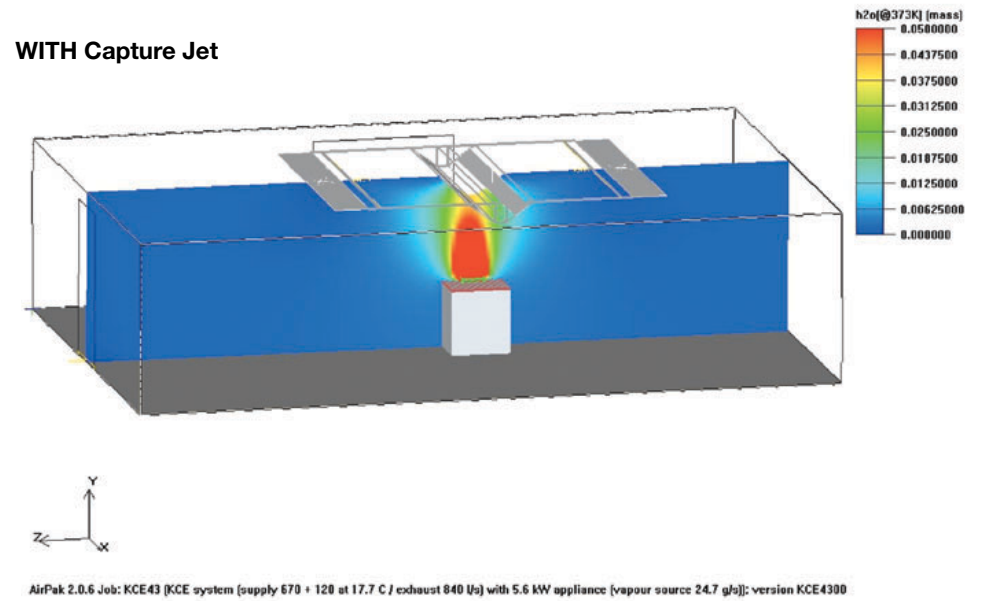
Dr Risto Kosonen
Director of R&D Asia, Oy Halton Group Ltd

Info Flash

Total Performance of Kitchen Ventilation with Capture Jet Technology

Combining the Halton Capture Jet™ efficiency, displacement ventilation and air flow management ensures the total performance of kitchen ventilation. The high efficiency of Halton's kitchen canopy range is based on the Capture Jet™ system. Capture Jet™ works by delivering a small quantity of air at a high velocity across the inside face of the canopy directed towards the grease filters at the back of the hood. This creates a negative pressure along the front edge of the canopy and assists in capture and containment of heat and effluent in the critical area where people are working.

WITH Capture Jet



WITHOUT Capture Jet

