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# Foodservice

equipment & supplies

March 2015



Spotlight

# HAMBURGERS

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What The New Version Means  
for the Foodservice Industry  
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**Top left:** Lighting and an acoustical ceiling add to the warmth of the dining room. The decor plays tribute to the classic Nantucket, Cape Cod and Long Island hospitality venues.

**Bottom Left:** Guests can sit at the bar, designed with a zinc countertop, and watch the restaurant action. Solid beams are positioned across the ceiling every 36 inches and bring in a warm cottage feeling.

**Right:** Inside the bar, ample undercounter refrigeration supports staff efficiency. The surrounding cubbies hold liquor. Digital screens allow staff and guests to watch sports.

up and reconfigured so it could be visible to guests. The bar is now in the front of the restaurant.”

The restaurant’s size and its position in a building with tenants atop presented another challenge. “We put in as much high-powered equipment as we could without adding ventilation, so we went inch by inch along the line to get maximum capability in a small amount of space,” Hara says.

Designers also added a larger cooler, placed remote compressors in a basement crawl space and added a larger ice machine for regular service and the oyster bar.

### Deliveries and Production

“We spent a lot of time configuring the flow of the food through the restaurant, so the waitstaff never leaves the dining room and is able to get everything they need while also seeing the guests and what service is needed within the restaurant,” Hara says.

Before the kitchen was designed and equipment was specified, Vlahos and the chefs selected the menu, though about 30 percent of the menu has changed or been altered since the restaurant’s opening, which is common in a new restaurant. The changes didn’t affect the equipment package.

Staff meet delivery trucks at the dock and transport food from the back door into one of three walk-in coolers — one for dairy and produce, one for meats, fish and seafood, and one for prepped items. A two-door reach-in freezer holds ice cream and gelato. Dry storage holds other products.

“The cooler for meats, fish and seafood includes a prep



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