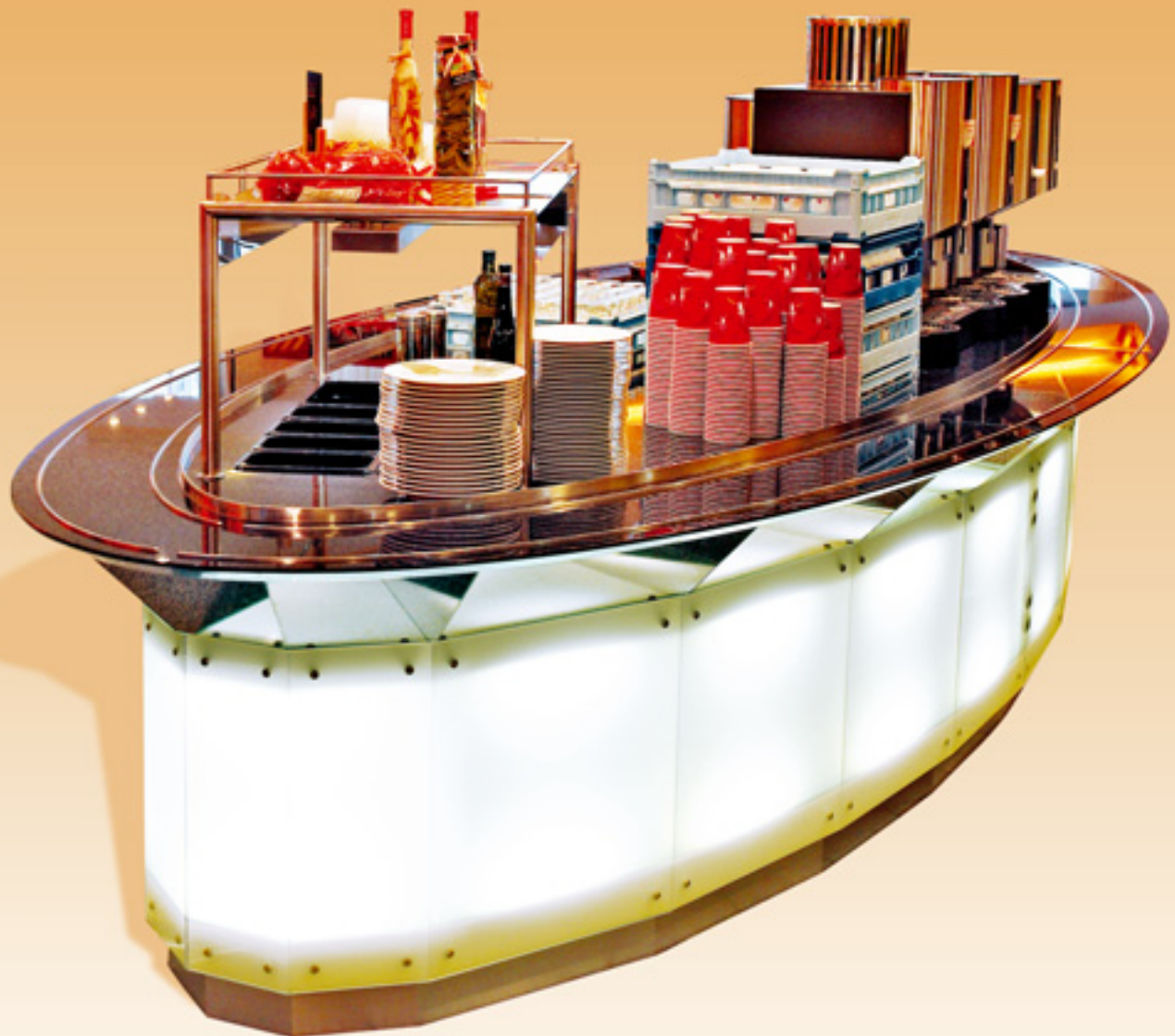
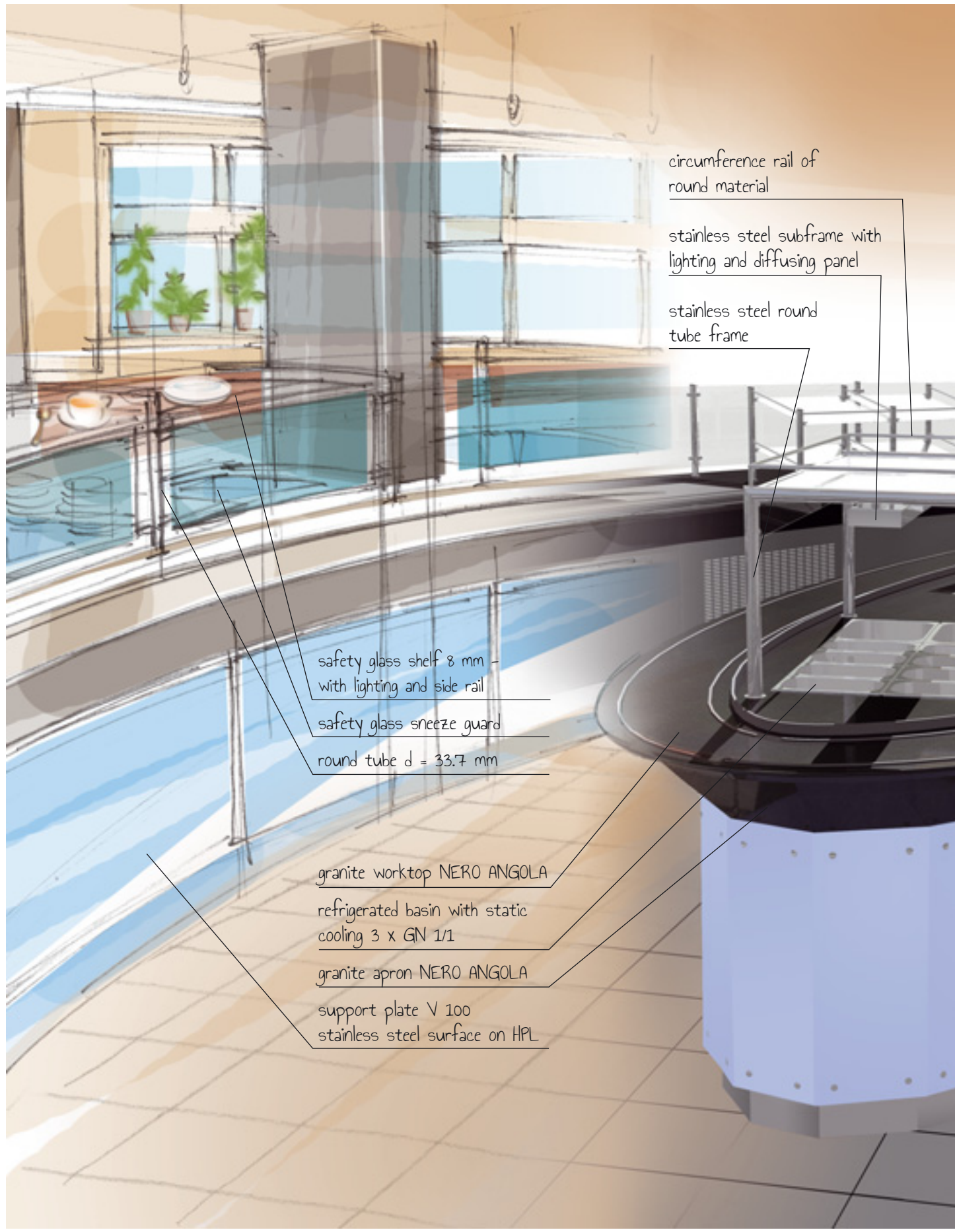




# Cafeteria





circumference rail of round material

stainless steel subframe with lighting and diffusing panel

stainless steel round tube frame

safety glass shelf 8 mm - with lighting and side rail

safety glass sneeze guard

round tube d = 33.7 mm

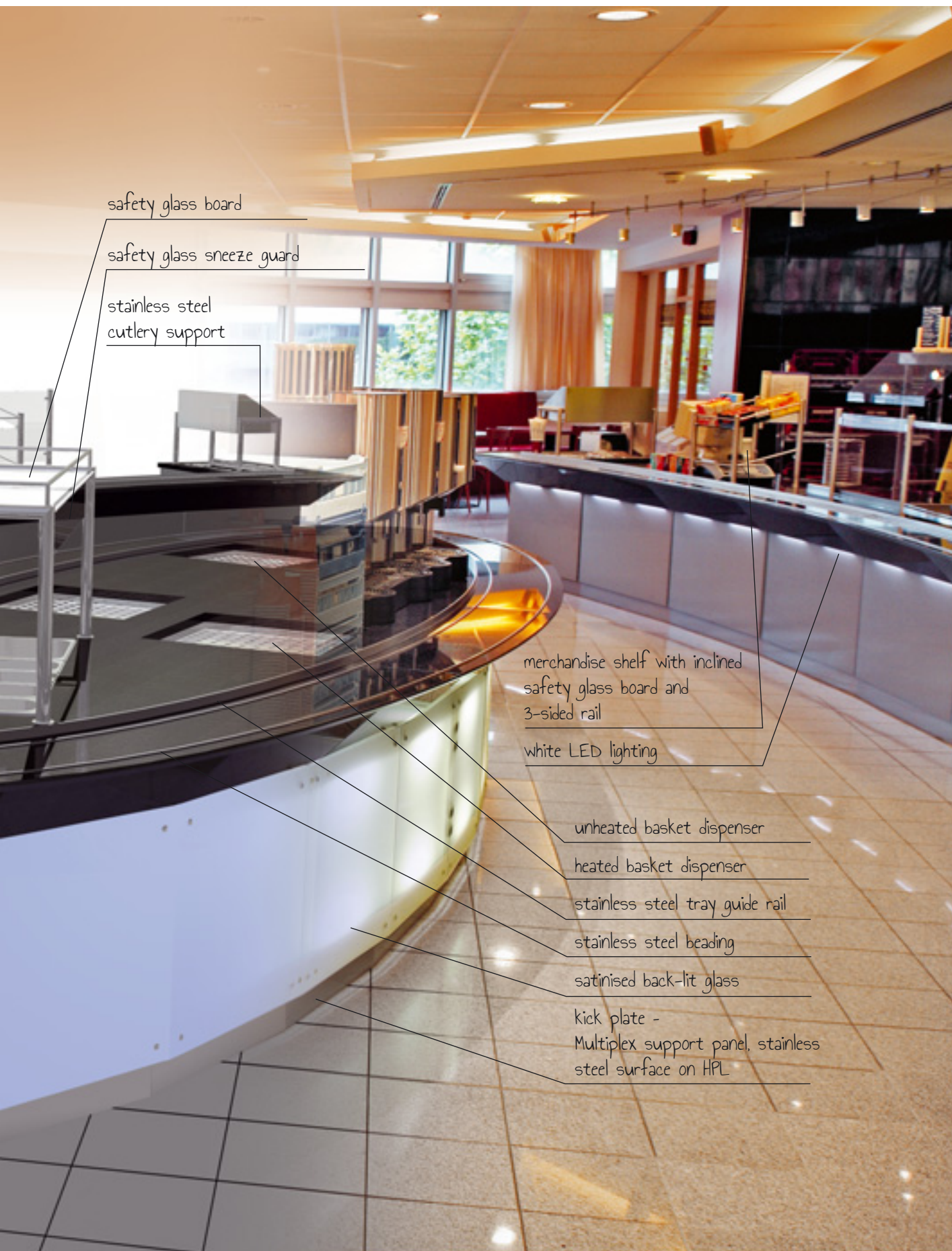
granite worktop NERO ANGOLA

refrigerated basin with static cooling 3 x GN 1/1

granite apron NERO ANGOLA

support plate V 100

stainless steel surface on HPL



safety glass board

safety glass sneeze guard

stainless steel  
cutlery support

merchandise shelf with inclined  
safety glass board and  
3-sided rail

white LED lighting

unheated basket dispenser

heated basket dispenser

stainless steel tray guide rail

stainless steel beading

satinised back-lit glass

Kick plate -  
Multiplex support panel, stainless  
steel surface on HPL







## ■ Attraction for customers

The modern cafeteria is a place for whiling away time and so provides an attractive ambience for relaxing conversations among students and employees of the University. Meanwhile, the venue can even be used for cocktail parties, cookery shows and private events as well as receptions.

## ■ Effective

The continuous counters have an uninterrupted radius in the area of the granite cover. The overhang of the granite covers is clad from below with inclined granite slabs. The segmented cladding elements below round off the whole appearance in a harmonious way.

## ■ Cold food and drinks

Various refrigerated basins with static and forced air cooling and Panorama forced air cooling panels with air curtain cooling are integrated for the chilling of food and drinks.

## ■ Eye-catching

The side surfaces of the outer serving counters facing the customers is clad with stainless steel panels illuminated by LED spotlights. The oval central island is made really eye-catching by the backlit satinised glass panels.





#### ■ Vision becomes reality

The future-orientated building project "Forum AutoVision" in Wolfsburg consists of two commercial buildings connected by glass walkways to a central circular atrium.

The futuristic rotunda with its glass construction forms the transparent centre of the whole complex and is at the same time a functional hub and meeting place.





## ■ Feast for the eyes

The modern and sophisticated design, combined with a high degree of functionality, is continued in the cafeteria located in the atrium. The connection between the round and concave cafeteria elements guarantees great flexibility because of the possibility of arranging them in many different angles.

The focal point here is the hot service counter comprising activity counters with extraction hood, built-in glass ceramic hobs and stainless steel hot service appliances.



## ■ Self-service

Next to the hot service counter three cold service counters with refrigerated basins and a cold drinks counter are available to customers. Freestanding and integrated into the interior design, they provide space for the tasteful presentation of drinks, cold meals, salads, fruit desserts, etc. The design of the units is inspired by the hot service counter and with its light ice birch cladding creates a harmonious appearance.





■ **Efficient**

The canteen of the European Central Bank in Frankfurt am Main consists of the areas of restaurant/cafeteria and kitchen/service. Access is from the elevator block through a spacious hallway leading to the canteen area.



■ **Absolutely perfect**

The modified food service counter cuts a semi-circle into the kitchen area thereby making a harmonic transition from kitchen to cafeteria. The semi-circular design of the counters and serving points is equally well matched to the space. The service is from behind out of the kitchen. Chilled food and drinks are presented tastefully and attractively in salad buffets and refrigerated counters.

The food service counters are rounded and covered with granite "nero assoluto" which is also used for the tray slide on the customer's side. Existing fixtures and fittings have been adapted to the design of the serving counters and have a Formica counter cladding in addition to the granite cover.



#### ■ Functionality and design

One of the special features of the cafeteria is the built-in soup station. Two troughs for soup pans are integrated into the work surface with a cut-out for the built-in pillar. The pans are made entirely of stainless steel with an integral drip tray for the soup ladle. When raised the lids are held in position by air struts.

Another highlight is the substructure of the drinks counter which is fitted to the front right with a folding door and spring lock. When pressed the door opens – unseen by the customer.







## ■ Visually merged

The fully enclosed overall impression of the complete cafeteria requested by the client was achieved by the visual connection of all the serving elements.

The core cladding is fabricated in stainless steel adapted to the front cladding elements of the food service counter and the futuristic blue cylinder in the middle of the salad counters. The tray slides with inlaid guide rails blend in equally harmoniously to the whole design.





#### ■ The vision

The particular challenge of this project was to implement the vision of the architects, namely to create the visual impression of a monolithic block. All elements, including the cooking line and the extraction hood, are executed in a rounded shape – a very demanding technical requirement of this project that had to be overcome.

The front cladding elements are made of powder coated steel plate mounted flush to the cover. In this way the front cladding seems to merge seamlessly with the cover. Continuous stainless steel tray slides also in rounded form with embossed dimples further support the monolithic impression of the whole installation.



#### ■ Quality in detail

Food distribution is carried out by a combination cafeteria line and free-flow counters for hot and cold components with a separate salad island, dessert and cold food serving counters as well as a soup station and activity counter. The kitchen consists of a hot meal production area and cold garnish counters with overselves where salads, cold appetisers etc. can be prepared and plated up ready to be picked up by the serving staff. Food and garnishes can be kept chilled in submounted refrigerated tables until required for processing.

Hot food production takes place in a rounded cooking line located at the back comprising Integraline built-in appliances, hob, frying plate, deep fat fryer and bain marie. One advantage of these appliances is that they can be freely combined and interchanged with each other.









## ■ Functional

In the Leipzig Exhibition Centre all the exhibition halls were supplied with food and drink service and shopfittings following a common design pattern, however adapted to the individual space requirements. The cover plates have nap embossing which can also be found in the cladding elements on the wall, stainless steel furniture doors, lighting and installation channels. The stainless steel round tube tray slides in straight and semi-circular form are adapted to the contours of the appliances. In this way a co-ordinated general impression of the whole installation is achieved.



## ■ Distinctive

In the VIP area the natural stone "nero assoluto" is used for the covers. The wall and front cladding of the serving furniture is made of real wood veneer. A particular eye-catching feature in the bar area of the Press Club is the glass panel made of coloured safety glass which appears to float. With this layout it was possible to realise the visually effective separation of the VIP area and exhibition hall area requested by the client.



### ■ Optimal design

The particular task involved in this project was the implementation of the European Nordsee-Restaurant concept for the Arab region. The uniform appearance of the Nordsee restaurant chain had to be considered, but adapted to the architectural restrictions.

Thus, design features like the blue plinth lighting – here achieved with high quality using LED striplights and a stainless steel reflecting kick plate – and the backlit picture panel showing the current food offer were integrated into the overall design.

The covering of the whole counter area with the artificial stone quartz compac Luna speckled white and the front cladding with glass painted on the reverse side not only emphasise the clear and practical design concept of the restaurant chain, but also achieve the integration in the architectural environment requested by the client.



### ■ Everything from one place

At the heart of the entire cafeteria system is the 15 metre long display counter with its gourmet bar. The most eye-catching feature of the display counter are the integrated angled wells with crushed ice containers which are typical of the restaurant chains. Stainless steel hotplates and quartz lamps for lighting and warmth, integrated into the sneeze guard, ensure that the food is kept warm in a gentle way. Wells with active cooling are used to keep the portioned cold food fresh. Transparent display cases are utilised for the storage of drinks. In this project ascobloc scored primarily as a system supplier. Not only the possibility of combining technology and design in the best way, but the counter build, refrigerated modules for the serving area, cooling substructures and cooking appliances coming from one source, were decisive advantages that led ultimately to a successful outcome.







**■ User-friendliness**

In this installation bain maries with flaps and loading trolleys are used. These distinguish themselves by their easy handling when loading the bain maries with heavy and full food containers as the difficult task of tipping into the bain marie or water bath is not required.



■ Demanding

In this project the task was to meet the high technical demand of producing a rounded cover with a large radius and a welded cover conveying edge. The tray slide and cladding made of HPL coated front plates in wood design follow exactly the prescribed contours of the cover. The use of an air curtain display case combines the best possible presentation transparency for the product and user-friendliness for the customer.



■ Modern and futuristic

The architect's desire to convey a modern and futuristic appearance with the dominance of the colour red was realised impressively here by the use of the artificial stone Micronit in red. The transformation was achieved in clear cubic forms which are reflected in the carcasses and frames, thereby resulting in a harmonious "whole". The tray slide is integrated into the cover and is separated by a tray guide rail from the functional elements of the serving counter.







#### ■ A dream comes true

Inspired by his Swedish roots, the client wanted the heart of his visitor canteen to be in the form of a Viking ship. All the elements integrated in the free-flow installation, such as refrigerated wells, refrigerated display cases and bain maries, were adapted to the slender shape of this "ship". Through the arrangement of the board shaped (HPL coated) cladding panels the ship's hull tapers downward and appears so very authentic.

There are barely visible inspection hatches in this cladding behind which the necessary switch and control elements are located. In order to achieve an elegant and unobtrusive effect for the cover the granite "nero assoluto" was used.











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Cafeteria



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