

À-la-carte-Kitchen in a confined space.

DATES & FACTS:

- Operating time: 3 + 3 Months
- 300 Breakfasts + 350 lunches and dinners per day catered for
- Kitchen with fridge, stoves, ovens, dishwasher and extractor
- Air conditioned temporary construction
- Services: Planning and execution
- Back-up Service: 24hr Hotline



Restaurant renovation in the recreation room of the Bavarian fire department.

The 4-star guest house and restaurant St. Florian in Bayerisch Gmain is known for its hearty and rich menu. During the refurbishment of the restaurant, an interim kitchen was installed for three months, serving 300 full-board guests. The order was later extended.

Highlights:

- » Seamless connection to existing buildings
- » Space saving through multifunctional devices
- » Operating time extended by 3 months
- » À-la-carte-Restaurant supplied

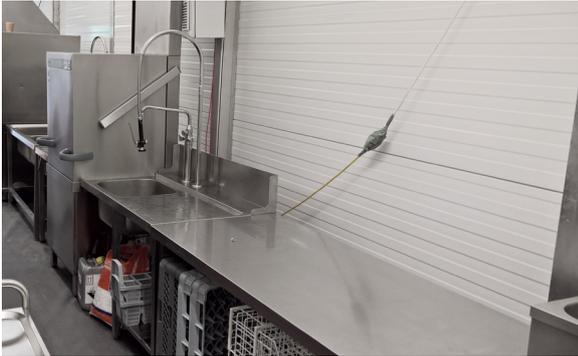
» Flawless connection to the existing buildings

The interim kitchen in the courtyard, buffet line in the dining room, and new dining room in the already-renovated part of the building: For this requirement, Telia built an extension in which both the kitchen and the guest access to the main building were housed. Due to the seamless and level connection, the buffet could be working optimally at peak times with food transport systems.

» Space Saving through multi-functional appliances

The required capacity of the interim kitchen, optimal processes and the limited area were initially a conflict of interest. Telia solved it by the comprehensive use of space-saving multi-functional appliances and all the requirements of daily operations could be met in high quality.





» **Operating time extended by three months**

When working in old buildings, unforeseen problems and significant delays can always occur. As a result, the interim kitchen was here twice as long in use as initially planned. Telia can deal with these special situations with its large equipment inventory and cater flexibly to customer needs.

» **A-la-carte-Restaurant additionally supplied**

The effortless processes and the high-quality food, that were possible despite the special conditions, led to an extension of the contract after just a few weeks. By increasing the capacity and revising the device configuration, the à la carte restaurant and all Full-Board guests could be catered for by the interim kitchen.

» **We are here for you:**

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*“Die Zusammenarbeit
war immer professionell
und lösungsorientiert,
wir konnten uns vollkommen
darauf verlassen”*

Office Manager Marko Reichel,
Guesthouse and Restaurant St. Florian

