

EL-CAMINO, PALMA MAJORCA

PROJECT PROFILE



“ A unique dining experience and unusual location required a specialist kitchen ventilation company and MP certainly exceeded all our expectations. ”

Simon Durnford - Project Manager, Salix Catering

CHALLENGES:

El-Camino's vision is to offer a unique dining experience for all its customers. Located in a narrow passageway in the heart of Palma surrounded by a mix of residential and commercial premises, its huge bar provides 'at the counter dining' where Tapas is freshly cooked within touching distance of the diners from early morning to late evening.

Such a unique dining experience required a specialist kitchen ventilation company to overcome the many issues involved, such as: proximity of the canopy to diners, lack of service downtime, front of house 'theatre' style cooking and unusual restaurant footprint.

 **AESTHETICALLY DESIGNED THEATRE CANOPY.**

 **COLD WATER MIST WITH SELF-CLEANING HOT WASH FUNCTION.**

 **HIGH VOLUME EXTRACTION WITH INBOARD AIR CAPTURE.**

 **DIMMABLE LED LIGHTING AND TOUCH SCREEN CONTROL PANEL.**

 **MP**
KITCHEN VENTILATION

OUR SOLUTION:

The 5.3m x 1.3m stainless canopy was hand polished to blend seamlessly with the aesthetics of the restaurant. The inclusion of cold water mist provided maximum F.O.G. removal & spark arrestor for the Josper charcoal oven and the inclusion of an automatic hot detergent wash cycle maintained restaurant productivity.

Supplementing an extract duty of 2.5m³/s with inboard capture air technology ensured maximum emissions capture and dimmable LED lighting allowed the canopy to match the required dining atmosphere. A simple touch screen control panel provided a full operational interface.



Tel : +44 (0)1274 774050



www.mansfieldpollard.co.uk



salesteam@mansfieldpollard.co.uk



Edward House, Parry Lane, Bradford, BD4 8TL