



# Euro Bar Case Study

## Blast chilling revolutionises top restaurant.

Celebrity Chef Simon Gault knows a thing or two when it comes to kitchen equipment, and is thrilled with the Irinox Blast Chillers and additional SKOPE products installed in the kitchen at Euro Bar in Auckland.

Right from the start, Nourish Group, the group behind Euro, of which Gault is Executive Chef, had the vision of creating a world class eating experience in the heart of Auckland's Viaduct Basin. Euro was the first New Zealand restaurant to make it into the world's top 50 restaurants in Conde Nast Traveller Magazine.

In working with Euro, SKOPE's brief was to supply equipment to meet and exceed the demands of a busy kitchen, serving only the freshest and finest local and imported ingredients.

Gault was adamant that the Irinox Blast Chiller was the best purchase for the new kitchen, going on to say "You get what you pay for, it's the only Blast Chiller I would use."

"The Irinox MF10.1 Blast Chiller at Euro has resulted in a 2 per cent savings when it comes to food costs. The Irinox Blast Chiller keeps core temperature below 3 degrees Celsius, which not only extends a product's shelf life but also preserves the quality, aroma and taste. I am passionate about using the

freshest of ingredients in my cooking and keeping it simple, which means quality of produce is paramount," says Gault.

Euro Bar uses the Irinox Blast Chiller to chill products to the correct temperature, before cutting them into portions and vacuum packing. The products are then blast chilled a second time to reach their correct storage temperatures, giving them a longer life.

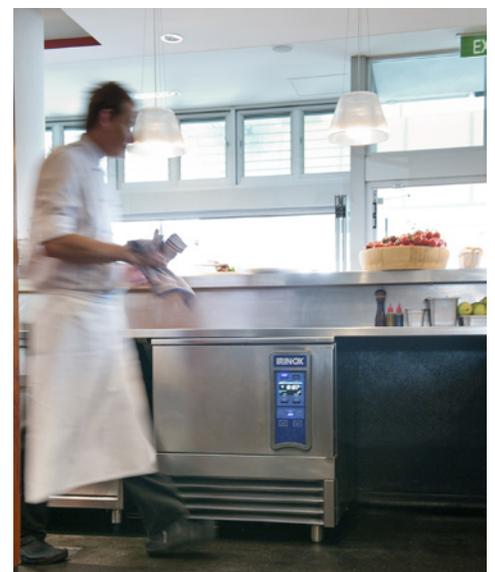
The Irinox Blast Chiller is fully programmable, so the overnight cook, chill functions allows the unit to work 24/7, without staff being present, which is ideal for Euro's busy kitchen. The fact that you can prove, defrost and cook food using one piece of equipment is another aspect the team at Euro find useful, finding they not only save time but also have reduced energy costs and food wastage.

The Irinox Blast Chiller is easy to use and can be set for differing food products, such as fish, meat, soups, sauces or vegetable portions. It is even possible to blast chill extremely delicate dishes, such as crème brulee.

SKOPE also supplied Euro with Pegasus foodservice preparation cabinets customised with drawers, enabling the Chefs to access ingredients directly from the bench top wells rather than opening and closing doors – Euro run chowders, soups, truffle pastes and fresh herbs this way.



Simon Gault, Executive Chef at Euro Bar in Auckland



Irinox Blast Chiller