



# Steel Bar & Grill Case Study

SKOPE steel's the show in stylish Sydney restaurant kitchen.

With space at a premium in cities across the globe, the way restaurant kitchens are designed is changing, with more establishments having their kitchens on show to diners.

In the past, kitchen budgets were often cut in favour of dining and bar spaces, but with the trend towards “show” kitchens increasing, the aesthetics of such items as refrigeration and food service equipment are as important as the design of tables and chairs.

At Steel Bar & Grill, leading conceptual designer Michael McCann has joined forces with the Pony Dining team to create a dramatic wrap-around balcony, bar and 180 seat restaurant. Located in the heart of Sydney, every aspect of the space is dramatic and awe-inspiring, not in the least the open kitchen, which has been kitted out with customised SKOPE products.

Executive chef Damian Heads, who is a regular chef on Channel 10's *Ready, Steady, Cook* and has worked throughout Europe, including at London's famous Bank restaurant, says the SKOPE under bench fridges are an unassuming contributor to the sleek design aesthetic of Steel Bar & Grill.

“SKOPE fridges have clean lines, practical design and efficient use of space. In the bar, we had SKOPE design fridges with glass fronts and

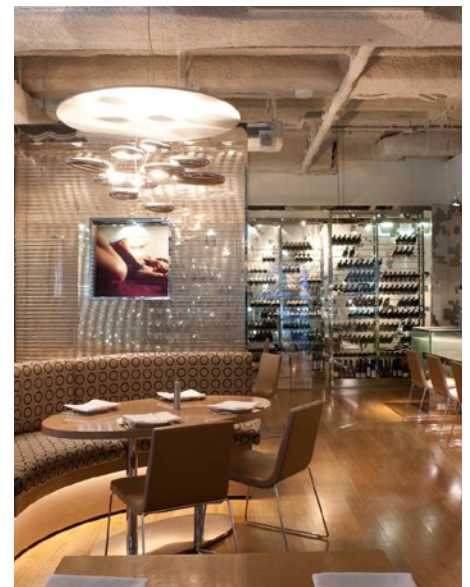
soft lighting to showcase the variety of wines on offer. The resulting colour from the illuminated bottles contributes to the warmth and character of the bar,” says Heads.

In the open kitchen, which has been designed for a fast-paced and efficient operation, the sides are lined with SKOPE fridges. “The combination of custom drawers and doors creates a pleasingly clean line,” he says.

Heads says the energy that comes from having an open kitchen contributes to the overall atmosphere in the restaurant. “Customers generally enjoy some theatre – and there is certainly some to be had here,” laughs Heads.

Hygiene is paramount to Heads and he commends SKOPE's products for being easy to clean. “The temperature gauge is also precise and easy to read.”

SKOPE prides itself on delivering customer service that exceeds expectations long after its products are installed. “SKOPE have managed to produce a visually pleasing and efficient range of kitchen refrigeration units. What's more, they appreciate the need for a good customer experience from quote to installation and maintenance. SKOPE are a great company to work with,” concludes Heads.



Above: Decor at Steel Bar & Grill.



Above: The custom designed bar.