MANNHEIM | GERMANY

SPINELLI KITCHEN

RESTAURANT @BUGA - The German National Garden Show

BUGA: www.buga23.de/englisch
Spinelli Kitchen: www.buga23.de/besuch-service/gastronomie

SET UP: GASTRO CREATIV GMBH

BUGA MANNHEIM: A CULINARY SYMPHONY

In the heart of Mannheim, Germany, the Bundesgartenschau (BUGA) 23 is a huge celebration of nature, creativity and sustainability.

From 14th April to 8th October 2023, this horticultural exhibition has graced two distinct venues: the picturesque Luisenpark and the charming Spinelli-Park. But it is not just flowers and greenery; it's a symphony of flavours, experiences and conscious life.

BUGA 23 aims to be the most sustainable exhibition ever: an ambitious goal that resonates with our collective responsibility towards the environment. As visitors wander through flourishing gardens and fascinating landscapes, they are also immersed in a culinary journey that reflects this commitment to sustainability.

Gabriele Longaretti
Technical Supervisor - Washing Systems, Comenda

SPINELLI KITCHEN: WHERE TASTE MEETS CONSCIOUSNESS

Housed within the U-Halle, in the heart of Spinelli-Park, is Spinelli Kitchen. Here, visitors encounter a unique culinary experience, combining gastronomy and ecological awareness.

What makes it special?

- **The Farm-to-Table philosophy:** Spinelli Kitchen gets its **ingredients** mainly **from local producers**. Freshness is paramount, and each bite tells a story of regional abundance.
- **500 places for the Community:** surrounded by greenery and industrial charm, **500 places invite visitors to enjoy their meals**. Be it a solitary lunch or a family reunion, Spinelli Kitchen favours community connections.
- **Adaptable Event Space:** In addition to the daily lunch, the Spinelli Kitchen can turn into into a venue for events of various occasions. **From corporate gatherings to party nights, its flexible layout meets different needs.**

Spinelli Kitchen, inside its Bar, houses a **YB35 RO Comenda glasswasher** with reverse osmosis system, dedicated to the washing of glasses.

Today, the **LC900 hood type model** is used exclusively to wash cutlery.

- **Sustainability at the Heart:** The cooking ethics is in line with the global mission of BUGA 23. **Waste reduction, energy efficiency and conscious supply are intertwined in every culinary creation.**
- **The Buffet Experience:** picture a large buffet where diners make up their meals according to their own tastes. From delicious breakfasts to hearty lunches and exquisite dinners, **the Spinelli Kitchen invites diners to assemble their dishes with joy, colours and extreme flexibility.**

Are we talking about a sustainable, flexible, modular space where you can assemble each dish according to your taste? With these premises, there is only one partner that could marry the philosophy of this location...

“Comenda, of course!” smiles Gabriele Longaretti, Comenda's Technical Supervisor - Washing Systems.

Spinelli already knew the efficiency of Comenda dishwashers: in his kitchen, his ally was an old hood type model LC 900.

With the expansion of the Buga exhibition and the increase in seats, it was necessary to move on to a more powerful solution: a NEXT series dishwasher.

“Switching from a hood type model to a rack conveyor machine provides several benefits,” explains Longaretti. “It allows a totally automated washing, increases productivity, and reduces washing time because it's not necessary to wait for the end of a cycle to insert a new rack. Finally, it ensures faster reuse of dishes, thanks to the drying module and reduced handling.

The AC2EP6 AS WP model chosen for this installation ensures flexibility but boasts many technologies within, too.

Gastro Creativ GmbH team from left to right: **Manfred Langkamp**, Service and installation, **Thomas Haukap**, Owner, **Björn Haukap**, Director and **Nikolai Dück**, Service and installation.

ANIS Ben Rhaiem, Gastronomy Operations Manager of “Spinelli Park” (left), **Gabriella Calò**, Export Area Manager of Comenda (right).

SWITCHING FROM A HOOD TYPE MODEL TO A RACK CONVEYOR MACHINE PROVIDES SEVERAL BENEFITS

“The heat pump is a state-of-the-art device that reduces steam, creating a healthier working environment,” Longaretti continues. “It absorbs the heat emitted by the machine, reducing the thermal load and refreshing the air that is released into the room. It also saves 50% on the energy normally used to heat water.”

“Another challenge was presented by the very low ceilings inside the washing area. The solution was already in our catalogue,” proudly concludes Longaretti. “The installation of doors with book opening to ensure maximum inspection inside the machine's modules completes the project ensuring top ergonomics during washing operations.”

As the petals open and the leaves rustle BUGA 23, Spinelli Kitchen cooks with care for our planet. Every meal becomes a brushstroke in this sustainable masterpiece, a reminder that feeding does not necessarily damage the Earth.
Come! Sip tea next to the lotus ponds, taste the local delicacies and toast to the conscious life amongst flowers and butterflies. BUGA Mannheim invites you to enjoy sustainability.