



VADO LIGURE (SV) | ITALY

CORSICA & SARDINIA FERRIES MARITIME PASSENGER TRANSPORT

www.corsica-ferries.it

SET UP: CUTTING SERVICE SRL, GENOVA

TRAVELLING BY SEA WITH TASTE AND COMFORT

Do you know when the blue of the sea turns yellow? When the fleet of Corsica & Sardinia Ferries is ready to sail.

On a hot morning in May, on Deck 7 of the ship Mega Andrea, Vincenzo Esposito, Technical Hospitality Coordinator of Forship S.p.A., tells the latest news **on board the 13 "Yellow Ships" and about their relationship with Comenda, over 15-year-long.**

Travelling at sea is a unique experience, which allows you to discover wonderful places, enjoy breathtaking views and breathe the brackish air. **But sailing also means comfort and... taste!**

All keywords to the success of Corsica Sardinia Ferries.

The fleet features modern and fast ferries, connecting Italy and France with the Mediterranean islands. Among these, the Mega Andrea stands out, a ship characterised by a large transport capacity: 2000 passengers and about 550 cars.

They are not only fast and capacious but offer a quality catering service, designed to satisfy every palate and need during the trip. On board, indeed, one can choose between different dining options: the à la carte restaurant "Dolce Vita", where it is possible to try typical dishes from the tradition of the regions touched by the route; the self-service "YELLOW'S", where one can opt for a faster, more informal but just as tasty solution; the Buffet VERANDA "All you can eat", the SWEET CAFE coffee shops, up to the LIDO BEACH Bars on the outdoor decks.

"Nothing is left to chance, the catering service is studied in detail" explains Esposito. "From the choice of ingredients to the presentation of the dishes, from qualified staff to the elegant environment, everything is studied and designed to ensure a unique travel experience for all passengers."

You don't have to worry about a thing once you get on board. It's all taken care of by the Yellow Ships and their crew, which chose Comenda as a washing partner.

"We aim to build loyalty with our customers, our passengers. Knowing the company they travel with, the services offered and all its comforts, allows them to feel at home, or even better, to feel already on vacation", continues Esposito. "We want to establish a relationship of trust, transmitting reliability and safety. We have set this same relationship, based on the same values, with our suppliers."



Fabio Ferrante
Electrical Wiring Assembly Line Supervisor, Comenda





Comenda's dishwashers boarded Corsica & Sardinia Ferries for the first time in 2009. How many miles have they travelled we can not calculate with precision, but with an average of 3.800.000 passengers per year, we ensure an optimal washing of a huge number of dishes.



Giacomo, the Commissioner of the Mega Andrea, or as he is introduced to us, "the ship's Saint Peter", opens the onboard kitchen, where the washing area set-up includes: a rack conveyor dishwasher to sanitise dishes, glasses and cutlery, in addition to the GE series potwasher to remove even the most stubborn stains on pots, pans and kitchen utensils.

"The fleet now boasts 13 units, 11 of which host Comenda's equipment", explains Giorgio Annovazzi, Southern Europe Sales Director Washing Systems & key Account at the time of the project and a point of reference for Esposito when it comes to renewing the ships' washing areas. "These configurations allow an optimal flow during the washing operations, ensuring a fast sanitisation of all objects treated in a short time for a catering service that never stops during a journey."

These are not only sturdy and reliable machines, ready to wash and travel for miles and miles, but they are also equipped with technologies to support, help and simplify the work of all operators. It's the case of the EOR - Emergency Override, an electromechanical control system with key activation, which allows to bypass the electronics in case of need.

"By now, I know the configuration of the machines on the Yellow Ships very well", explains Fabio Ferrante, Electrical Wiring Assembly Line Supervisor of Comenda. "When I see them get to the end of the assembly line, I know what awaits me. The hard work is up to us, but for the operator, it is intuitive and practical: in case of an electronic malfunction, just enter and activate the key and continue with the operations in electromechanical mode. Simple, intuitive and universal, the EOR allows even unskilled staff to operate the unit in a basic but efficient mode and cope with unexpected PCB failures during operations granting consist washing with no downtime. The machine could be then serviced once docked in port. Simple, right?"



Vincenzo Esposito,
Technical Hospitality
Coordinator of Forship S.p.A.



Su tutta la gamma di macchine a catalogo è possibile adattare il voltaggio secondo le specifiche necessità del settore navale.



Francesco D'Acqui (on the left), After Sales Service and Installation Manager at Cutting Service Srl, Vincenzo Esposito (in the middle), Technical Hospitality Coordinator of Forship S.p.A., Giorgio Annovazzi (on the right) Southern Europe Sales Director Washing Systems & key Account di Comenda at the time of the project.

This is also confirmed by Francesco D'Acqui, of Cutting Service Srl of Genoa, in charge of the installation and the maintenance of all the equipment present inside the kitchens of Corsica & Sardinia Ferries ships.

"Technical assistance plays a fundamental role in the panorama of on-board catering", explains D'Acqui. "Not only must the equipment of the kitchen be designed to simplify the work of the operators taking into account the space available, but each machine must be able to be an ally: in this case, Comenda even provides, in addition to the reliability found in recent years, a parachute - the EOR system - that allows you to always carry out each service."

All we can do is wish bon voyage to all the Yellow Ships!

TECHNICAL ASSISTANCE PLAYS A FUNDAMENTAL ROLE IN THE PANORAMA OF ON-BOARD CATERING