



LAGUIOLE | FRANCE

MAISON BRAS

RISTORANTE  HOTEL LE SUQUET

www.bras.fr/en/en-le-suquet/the-restaurant

Sébastien Bras: www.bras.fr/en/en-the-cuisine/en-sebastien-bras/end_12

SET UP: ALI COMENDA S.A. - VGM SARL

THREE GENERATIONS OF COOKING AND PASSION

In the heart of the Aubrac, a volcanic Altopoino located in the Department of the Aves and famous for its wild landscapes and its rural traditions, it has risen - inside the hotel homonymous - the Le Suquet restaurant, one of the most popular destinations for French cuisine lovers for over 30 years.

The property has been managed by chef Sébastien Bras, son of the famous Michel Bras, and his wife Veronique, the restaurant and hotel's manager, since 2009. The building is suspended between earth and sky, blending with nature; a space infused with light, where the eye meets the distant horizon.

The sun is setting on the plateau, and looking from the huge window in the main hall of his restaurant, Sébastien Bras tells us about himself, his family and the Aubrac.

"I grew up in the kitchen of our family restaurant. The first time I went there, my parents had just come back from the maternity ward!" says Sébastien Bras. The bond between the Bras family and cooking embraces three generations. Three chapters written by Grandma Bras, Michel and now Sébastien.

In 1956, Grandma Bras bought a simple and unpretentious restaurant in Laguiole, serving "delicious, well prepared, home-cooked food" (according to her son Michel) to local workers.

Michael Bras took over the family restaurant in 1968, with his wife Ginette, creating his own style of cuisine: refined, bold, sincere and, above all, a transcription of nature and a reflection of the Aubrac, through a contemporary voice. In 1992, he opened the restaurant Le Suquet on a promontory overlooking Laguiole.

Sébastien, the eldest son, has always had cooking in his blood. This boy, who would fall asleep lulled by the noise of the pots and the aromas of broths boiling in the kitchen under his bedroom, began cooking at a very young age. So, since 2009, Michel has been able to gradually retire from the Suquet's kitchen and spend more time with his grandchildren, who are already showing an interest in what happens behind the stove...



Livio Brugnoli
General Manager, Comenda Ali Group Srl - Ali Comenda S.A.





"The way I see it", continues Sébastien, "the essentials in life are my family, my friends, the Aubrac and cooking. Working in the kitchen is my obsession and it takes up all my awake time. There is nothing that inspires my creations but my roots, my love for this region and the taste of fine products."

Sébastien and Véronique share and cultivate the same values as their predecessors at Le Suquet. They follow the "Bras philosophy," whereby the Aubrac is the source of inspiration and nature is the source of creation; where respect for the individual, nature and the territory are a daily concern and family is the cement that holds together this extraordinary adventure through time.



It's not just the various generations of the Bras family who stand by Le Suquet day by day. Recently, in the washing area, a new ally has joined the brigade: a Comenda AC NEXT rack conveyor.

"After more than 20 years of hard work in the Le Suquet kitchen, it was time for the old Comenda machine to retire," says Livio Brugnoli, General Manager of Comenda Ali Group Srl and Ali Comenda S.A. "a new challenge was waiting for us: **helping our customers to select a new model suitable for their needs, one that would employ new technologies to support the restaurant philosophy and respect the nature that can be breathed in every corner of the structure.**"

"Franck Michiel, the sales manager leading the project and VGM Sarl were able to identify the main washing needs", continues Brugnoli.

The kitchen covers the breakfast shifts with about 20 guests, a maximum of 60 guests for lunch and another 60 for dinners; the washing operations run non-stop from 08:30 in the morning until 00:30 in the evening; there are multiple types of items to wash, with different shapes and sizes.



ACR205 Series,
Comenda



THE ESSENTIALS IN LIFE ARE MY FAMILY, MY FRIENDS, THE AUBRAC AND COOKING



Sébastien Bras,
Chef and owner of Maison Bras.

"It was not enough to offer a product that guaranteed dish sanitization at certain times, we wanted to give them more. Not only hygiene but energy and water savings, better working conditions for operators, a less humid and less noisy environment and better space management in the washing area... Could we pull this off?" asks Brugnoli (already knowing the answer).

Yes.

The new chosen model for the Maison Bras kitchens is a Next series **AC3 30 rack conveyor unit. It is equipped with a fourth-generation heat pump that absorbs the heat produced by the machine** reducing latent heat and cooling the air that is released into the premises.

The C-SMART control panel with a full touch screen and Wi-Fi connectivity ensures full control of machine activities from any internet point and allows remote monitoring and servicing.

In addition to these benefits, it was possible to guarantee **a noise reduction of 5 dBA, to reduce by 68% the consumption of kWh, and to save 65% of water and 39% of energy, compared to the previous unit.**

Who knows what challenge the next generations of the Bras family and Comenda will face together?
We're looking forward to finding out.

