



KÖNIGSLEITEN - ZILLERTAL ARENA | AUSTRIA

PANORAMA ALM KÖNIGSLEITN RESTAURANT AT HIGH ALTITUDE

www.panoramaalm.at

SET UP: LEONHARTSBERGER GROSSKÜCHENTECHNIK

A "PERFECT" PANORAMA

Once upon a time, there were Ed Sheeran, Tom Cruise and a Comenda rack conveyor dishwasher, and.... No, it's not a joke.

We are at 1600 m altitude, in a cosy and modern restaurant located in the heart of the Zillertal Arena, one of the largest and most beautiful ski areas in Tyrol. We are talking about Panorama Alm, a facility that offers a breathtaking view of the surrounding mountains, a delicious and varied cuisine, ranging from pizza to traditional Tyrolean dishes, and a warm and familiar atmosphere, where one can feel at home.

There are many different activities and attractions for the visitors of this refuge and they meet all needs: one may want to admire the view from one of the two large terraces, relax in the living room in front of the fireplace or have fun in the bar with live music and karaoke.

Someone might even want to be inspired by this wonderful view to write his next song, as it was for singer and songwriter Ed Sheeran when he was writing "Perfect", or shoot Tom Cruise's "Mission Impossible" scenes amongst the peaks of the Zillertal Arena...

There are many reasons to visit this little corner of paradise. We can't know exactly what will be yours, but we'll tell you one thing: **the Panorama Alm restaurant guarantees full sanitization of the dishes thanks to the recent installation of a new NEXT series rack conveyor dishwasher by Comenda.**

"We make machines that are sturdy outside, but flexible inside", explains Simone Di Vincenzo, Comenda's Assembly Rack Conveyor Machines Line Supervisor. "This is possible thanks to the modularity of these machines. It allows you to choose only the functions you need that can be assembled according to specific requirements, even if you need high productivity, but you have little available space."



Simone Di Vincenzo
Rack Conveyor Machines Assembly Line Supervisor, Comenda





Just like the case of Panorama Alm. It's normal for a facility, especially if placed in such a charming location, to allocate more space to the rooms to accommodate customers, narrowing the washing areas. This becomes a great challenge for Comenda: many different dishes to wash, in a small room.



"But we always have the solution", smiles Di Vincenzo. "All the modules of the NEXT rack conveyor dishwasher can be assembled in corner execution, ensuring the same performance as the straight ones. For the AC2E model installed in Königsleitn, we used a straight sorting table with a sink at the entrance, where one can arrange the dirty dishes. After the Ecorinse module, we installed a drying tunnel on a shelf with a 90° corner to allow the addition of an outgoing roller conveyor that can accommodate the racks with dry and sanitized dishes, thus ensuring a perfect division between dirty and clean ones."



High productivity in a small space, perfect ergonomics for operators who need to load and unload the machine and energy savings thanks to the heat recovery unit.

"It is positioned above the rinsing area and allows you to feed the machine with cold water at 15 °C," concludes Di Vincenzo. "The water is heated to about 50 °C and sent to the rinsing boiler, saving 40% on the energy used to heat the water, as well as allowing a 20% reduction on the total installed power of the machine compared to a model connected to cold water without this technology."

We had an "impossible mission" to accomplish and, thanks to our partner LEONHARTSBERGER GROSSKÜCHENTECHNIK, we can say that we have created a "perfect" washing area.

WE ALWAYS HAVE THE SOLUTION

