



MATERA | ITALY

GARDEN RICEVIMENTI

BANQUETTING AND CATERING

ricevimentigarden.com

SET UP: BIZZOCA ARREDI COMMERCIALI SRL

GARDEN MATERA: THE BESPOKE WEDDING

Garden Ricevimenti is a charming place, an oasis of beauty and serenity located in the heart of historical Matera. This secret garden is the ideal place to celebrate bespoke weddings, as it offers a magical and romantic atmosphere to couples who want an unforgettable event.

For over 50 years it has been a landmark for events and weddings, boasting about 200 per year, with a maximum of 350 seats each. At Comenda, our first thought turns to the number of dishes to be washed... How to do?

There are locations where meeting the needs of the customer and improving the working environment is not enough, you have to offer products and services that embrace the philosophy and values that these historic companies embody and... marry!

Walking through the interior rooms of the location, accompanied by the owner and manager of the structure Giuseppe Moliterni, we discover the secret to turning weddings into real fairy tales. Every couple can create their own love story in this magical place, surrounded by the beauty of nature and the elegance of culinary art.

“Every experience must be unique, as is every wedding and every couple,” explains Moliterni. **“We create completely tailor-made events, that allow people to build their big day in their image and likeness. We assemble everything, as if we were tailors, around the spouses.”**

The property offers three locations to choose from, two indoor and one outdoor with green spaces, panoramic terraces and picturesque corners. Garden Matera collaborates with expert designers to create personalised decorations. From floral arrangements to lighting, every detail is lovingly cared for building on the customers' tastes and needs.

Food is a fundamental part of any wedding. This property offers high-quality catering services, with customisable menus that suit every taste. In addition, an experienced team is available to the spouses to guide them through each stage of the plan. From the choice of music to guest management, nothing is left to chance.

“One of the secrets to transmitting serenity and joy during these events is to involve the staff who works in the structure,” continues Moliterni. “To keep up with the latest industry news, we tend to renew the locations frequently and we involve our staff in these changes: we make them feel personally involved in the activity and show them that innovations are mainly aimed at creating a better working environment. **Not only events tailored to our customers but also a structure tailored to the work of employees.**”



Michele Melchionda
Technical Supervisor - Electric and Electronic Systems, Comenda





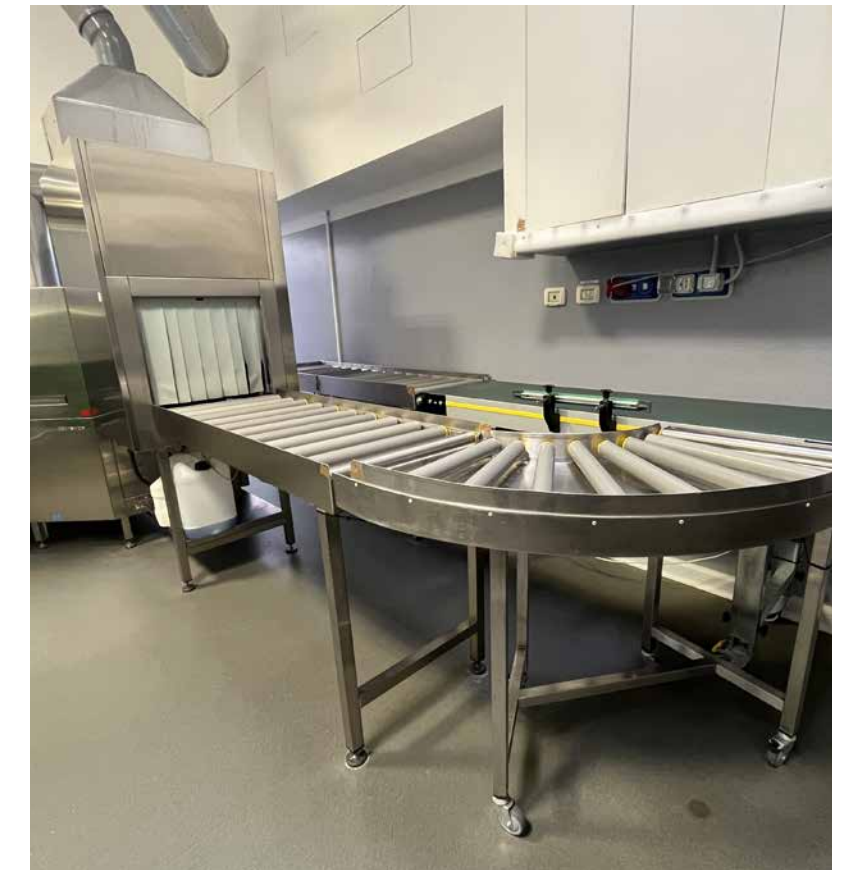
If tailoring and custom-making call, Comenda, with its totally customisable washing solutions, will answer!

Thanks to our partner Bizzoca Arredi Commerciali, a reference point in the sale, installation and maintenance of catering equipment in Puglia and Basilicata, we designed and "sewed on" the needs of Garden Matera the rack conveyor dishwasher AC3 25 NEXT, with its unique accessories and configurations!

"The aperitif, two appetizers, two first courses, two second courses, fruit, desserts, cutlery changes, several sets of glasses, and it's not over yet!" Moliterni smiles. "We never stop. We needed a product that could guarantee high productivity, not just excellent results; one that would be a real ally alongside the operators in the washing area. We had large spaces and flows to manage, the separation between dirty and clean dishes, and the management of food intolerances. Technology has made great strides and we believe in making the best of it to simplify and lighten the work of people."

The unit installed at Garden Ricevimenti Matera is equipped with an additional automatic pre-wash module DHM2+. The 3 upper arms with different jets, joined to the lower prewash arm with 6 nozzles, simulate the action of manual prewash by performing an energetic cleaning of the dirt. It is also equipped with the RED system: an external filtering device that conveys the food residues released during the washing cycle in a filter located on the lower side of the machine, to be emptied even while the dishwasher is running!

"Relieving operators of manual pre-wash operations has several benefits," says Vincenzo Bailon, Sales Manager at Bizzoca Arredi Commerciali. "It reduces the handling of dirty dishes, eliminates repetitive and tiring movements and ensures a controlled water consumption, reducing it by about 3 times compared to the classic prerinse hose. We knew the precision and high standards of this structure and we asked Comenda to implement the best technologies to ensure ergonomics, hygiene and monitoring of water and electrical consumption."



Vincenzo Bailon, Sales manager of Bizzoca Commercial Furniture (on the left), Giuseppe Bizzoca, Owner and Technical Manager of Bizzoca Commercial Furniture (in the middle), Giuseppe Moliterni, Owner and Manager of Garden Receptions Matera (on the right).

Simple, intuitive and user-friendly, the new C-SMART graphic interface with the remote connection allows the operator to easy monitoring the machine functions and access a vast amount of information; select the speed based on the operations; prevent possible failures by managing the anomalies in real time from smartphone, tablet or PC and keep the consumptions under control. And that's not all...

"If we talk about custom systems, the control panel installed in the washing area of Garden Ricevimenti allows a customisation of all the cycles according to the washing shifts and the type of crockery treated," explains Michele Melchionda, Technical Supervisor - Electric and Electronic Systems at Comenda. "The pre-set set-up allows to switch on and off of the machine in a fully automatic way and to program the washing cycles during the day (up to 8 different programs) according to the type of incoming crockery."

"The washing operations during an event is very hectic, but it also requires precision so that dishes are set and sanitized correctly," concludes Moliterni. "The possibility to program the machine in advance according to shifts and working rhythms during the banquet improves operations, making them smooth and precise."

In Comenda we are proud to be at the side of a small oasis of happiness, born to excite every customer, on their most important and happy days.

IMPLEMENT THE BEST TECHNOLOGIES TO ENSURE ERGONOMICS, HYGIENE AND MONITORING OF WATER AND ELECTRICAL CONSUMPTION