



Application

The Ledbury restaurant and its Chef patron Brett Graham earned its two Michelin Stars by providing the highest standards with regard to quality and service.

A detailed approach and attention to detail typify the restaurants approach to its menu and presentation.

Therefore it would be expected that this same level of diligence be applied to food production and the restaurants infrastructure & services.

At the Ledbury this is certainly the case and when it came to installing a new energy efficient refrigeration system, Brett Graham looked no further than Green Cooling.

Working alongside the leading consultant firm SHW, Green Cooling designed and specified a refrigeration system that has the capability to deal with the restaurants immediate requirements but also caters for future additional demands in order to reduce the amount of energy used on site.

Dave Blinkhorn who leads the Green Cooling design team noted, "we are now designing systems that encompass energy efficiency measures as the norm," continuing, "a site such as the Ledbury offers real opportunities for energy savings by applying our unique approach with regard to energy integration".

Equipment & Services Provided

- Project consultancy support
- Design, Specification & Installation
- 3 x water cooled GC-NEXGEN refrigeration systems (MT)
- GC-ITH heat recovery option
- Complete kitchen refrigeration system (MT)

PROJECT SUMMARY

The Chef patron of this Michelin Star restaurant demanded quality and performance from design to completion.

These project demands are understood completely by Green Cooling, this type of high quality restaurant project represent the majority of the installations carried out by Green Cooling within London.

As such, a diligent approach throughout the project has resulted in the Ledbury now having a refrigeration system that meets the projects immediate demands alongside providing further reductions in energy use over future years.