

JAMES MARTIN'S MEAT MARKET FRIDGE

CASE STUDY



A fantastic way of involving diners directly with the produce in the restaurant environment

The Green Cooling design team have a wealth of experience within this type of application having worked extensively on similar high specification projects

Manchester 235 adds a new dimension to the casino world by becoming a complete entertainment complex that now includes this new iconic James Martin restaurant.

The restaurant features a menu that favours local and speciality dishes and as such the equipment installed within the restaurant called for something special in terms of presentation and delivery.

The refrigeration demands of any catering facility are usually dealt with at the back of house where the clients will not normally see any of the equipment or systems.

At Manchester 235 this was definitely not the objective as the refrigerated cold room was to become a key feature within the restaurant. The restaurant required a dry-ageing room in order to provide high quality beef to reflect the demands of the menu.

However the dry-ageing cold room needed to be visible from the restaurant with a 2m x 1.6m window that would allow the meat to be viewed from the restaurant.

The feature "Meat Market Fridge" allows customers to view the locally sourced produce and was noted positively by the press on the opening night.

Green Coolings Project Manager Scott Pilkington commented

"This is a fantastic way of involving diners directly with the produce in the restaurant environment, "continuing," we have designed and installed many feature wine walls to achieve the same objective within a restaurant but this is a great example of refrigeration working with design to create a striking & unique feature for the stored meat"



Green cooling working on behalf of Modo CKD provided a complete design; specification and installation service that included:

- GC-NEXGEN cold room structure
- Argon filled "Meat Market Fridge" window
- Stainless steel meat rail
- Low noise & low energy refrigeration system
- Ancillary controls & equipment

Dry ageing of beef is becoming increasingly popular and falls into the specialist area of food service cold storage where Green Cooling are rapidly making a name for themselves.

The Green Cooling design team have a wealth of experience within this type of application having worked extensively on similar high specification projects, which require an innovative and high quality approach with regard to both design and refrigeration engineering standards.

THE COMPLETE SERVICE

- ✓ SYSTEM DESIGN
- ✓ SPECIFICATION
- ✓ INSTALLATION
- ✓ EXPERIENCE
- ✓ TECHNICAL SURVEY
- ✓ HIGH QUALITY