

## Kitchen design



Restaurant



Cooking area



Kitchen design

## Spiedo Restaurant

When chef Alessandro Pavoni opened regional Italian restaurant Spiedo in Sydney's new Westfield development it was the culmination of months of planning, which included designing the state-of-the art open kitchen which forms the heart of the restaurant.

In conjunction with Sydney based Zofrea Enterprises, Fire & Ice designed the kitchen using "Masterchef", a CAD based software created specifically for the commercial kitchen industry. With a concept for the restaurant which involves serving food from Pavoni's native Lombardy in Italy, the menu dictated the kitchen's design and equipment needed.

The first step was to create a basic plan of the limited floor space by making sketches of the area then working out the equipment needed and how to fit everything in to make the kitchen functional.

Once we were all happy with the final plan some 3D images were created to give Pavoni an even clearer idea of how the finished kitchen would look.

"A lot of times a chef will see a floor plan and think it looks big, but they don't really understand the scale," says Zofrea.

"The 3D image allows you to see the space in a different way and really understand how the kitchen will work," agrees Pavoni. "Once we could see the 3D model, we changed a lot of things".

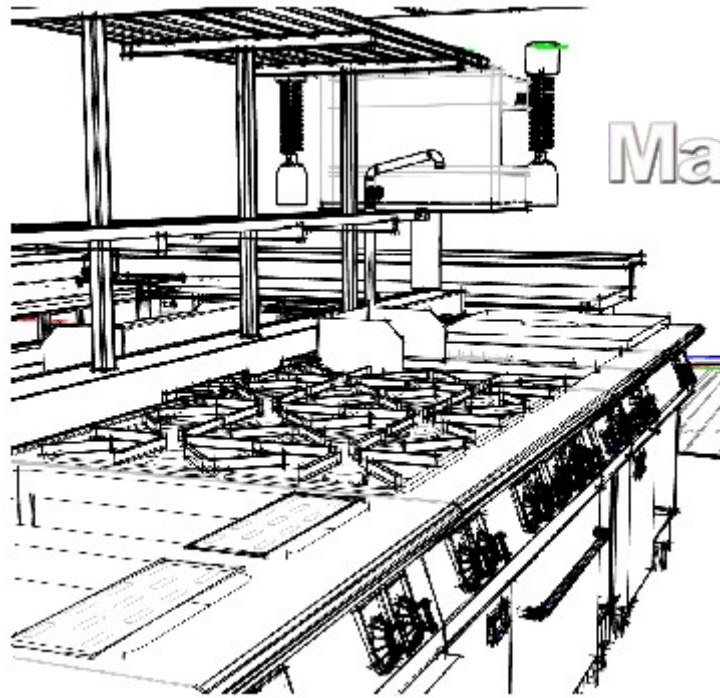
One of the most important considerations for the chef was that his chefs didn't "cross over" each other's paths while they were working, interrupting the all important flow of service. "You have to have a two metre square of action for a chef, maximum", says Pavoni. "If people have to move too much, then that's when you get into trouble. A lot of kitchens I've worked in have been very beautiful but they haven't worked."

"I saw the kitchen design from a chef's point of view. The designers saw the more technical aspects. Working together as a team we've created a great kitchen that's very functional."

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Master**Chef**

