



Symphony

The composition of a perfect symphony

SITUATIONAL AWARENESS:

- The Symphony Suites are the centerpiece of the cooking area. Their Elegant presence makes them stand out in sober functionality anywhere it is installed.

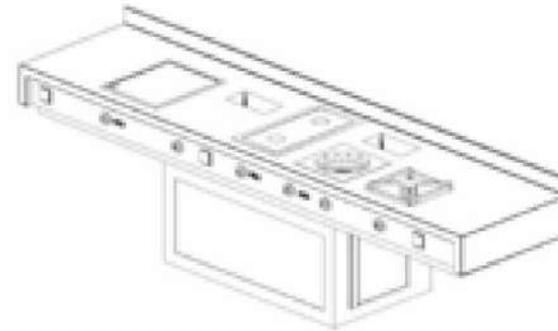
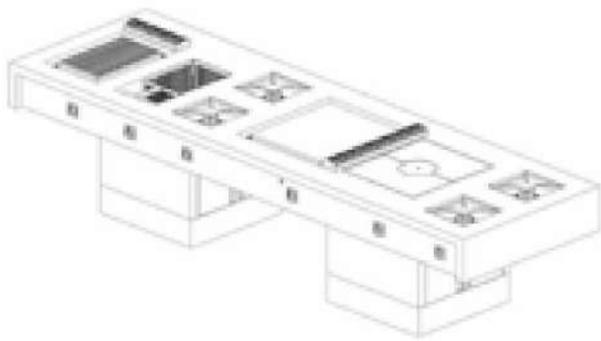


Being a robust, effective cooking tool is perfect to perform as the heart of any kitchen with perfect performance.



Due to the sober, elegant aesthetics, the Symphony Suite is the perfect choice to take the cooking to the front-of-the-house, making the show-cooking a true experience without any sacrifice in performance.

EXAMPLES OF SYMPHONY TYPES:



SYMPHONY CENTRAL

Island-type kitchen with all-round Access to the units so that cooks can work from any side of the kitchen.

SYMPHONY MURAL

Wall supported kitchen, in which the machinery and operational elements are arranged in a line. Includes rear plate that serves as a trim and as a protective element.

SYMPHONY SUPPORTED ON A PEDESTAL

In any of the Wall supported or island versions, the worktop is supported on one or more pedestals, leaving the rest of the space open beneath the working Surface.

SYMPHONY ON LOW UNIT

In any of the Wall supported or island versions, the worktop is supported on a ground fixture which can be used for different type of storage and support elements: open or closed cabinets, multi-purpose units, heating or cooling units, electric ovens or the technical cabinets.

TECHNICAL DESCRIPTION:

- Made in Stainless steel AISI 304.
- Rigid structure build with welded stainless steel tubing of 40x40x2mm
- Single piece stainless steel countertop with 3mm thickness. All surface reinforced under it by welded omega-shaped stainless steel sheets. Total thickness: 6mm.
- Front of the countertop 60mm tall with rounded upper edge. The countertop continues on its sides to generate a clean, hygienic resistant module.
- Control panel with straight lines and easy cleaning, displaced inwards from the countertop. Painted matte black. Upon request it can be painted in the RAL colour chosen by the property.
- Round controls made in stainless steel AISI304.
- Kickplate down to the floor made in 2mm thick stainless steel and 100mm in height.
- Single pieces side plates made in 1,5mm thick stainless steel. The sides also have interior walls.



TECHNICAL ELEMENTS:

The symphony kitchen is the realization of the chef's dream. All their preferences, habits and work methodologies are build in the design. For this reason the Symphony kitchen is build with the idea to be in Service for many years. Much more than conventional cooking equipment.

For this reason we install the technical elements they want in the configuration they request. Only high quality elements that will ensure reliability and efectiveness are used. Among others we work with the following manufacturers:



If a chef requests a specific technical element/brand to be installed we can accomodate to its taste and preferences, as long as the installation is technically viable.



TECHNICAL ELEMENTS EXAMPLES:



FRY TOP GRIDDLE



COUP DE FEU SOLID TOP



GAS BURNERS



INDUCTION ELEMENTS



CHARCOAL GRILLS



ELECTRIC FRYERS



SOUS-VIDE COOKER



BAIN MARIE



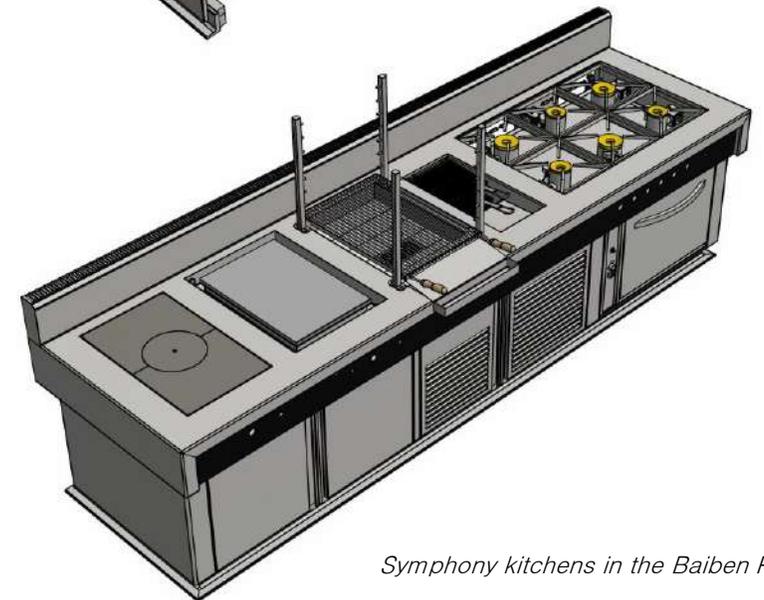
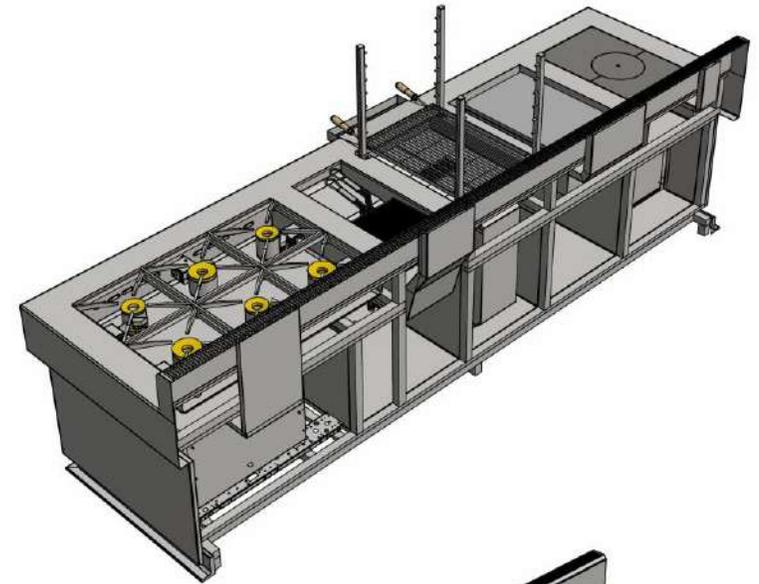
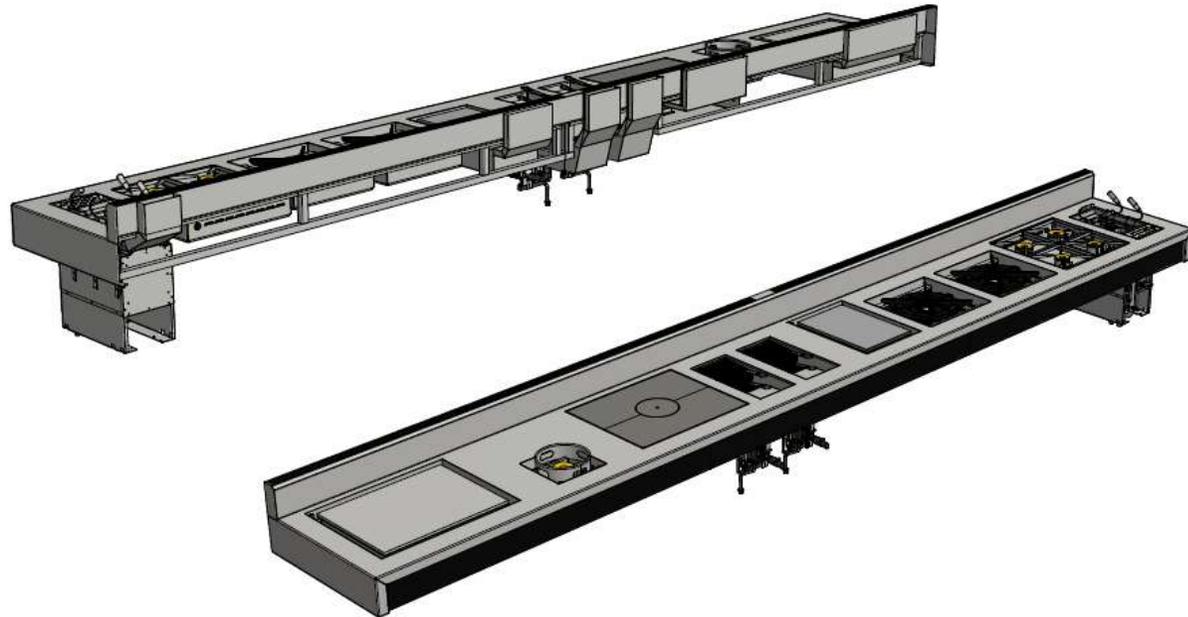
PASTA COOKER



DESIGN PROCESS:

The symphony kitchen are designed using a 3D modeller program. This process ensures quality, reduces clearances between pieces and improves fitting between the pieces of the Symphony and between the pieces of the Symphony and the surroundings.

With perfect information of the manufactured pieces stored in the computer any repetitions, repairs, and spare parts are easily traceable and can be purchased or manufactured again.



AGING:

The symphony kitchen is built to be abused and if well kept stay like new for many many years.

The following pictures show the aging of a kitchen in two years with minimum care applied to it.



2015



2017



Symphony

In: restaurants

(2010) MUGARITZ RESTAURANT:

The Mugaritz is a renowned Restaurant led by Andoni Luis Aduriz. Its a restaurant focused on creative cuisine. The restaurant has stayed in the top 10 of the prestigious “Restaurant” magazine for over 12 years, ranking 7 in 2019.



Poultry Royale, game of Astragals Royale



(2011) NERUA RESTAURANT:



Set in the iconic Guggenheim museum in Bilbao, the Nerua restaurant is led by chef Josean Alija. The restaurant possesses a Michelin star and is ranked 32 in 2019 of the prestigious “Restaurant” magazine.



Sea bass tartare with Imperial Asetra caviar



(2018) ARZAK RESTAURANT:

The revolution of modern cuisine and Spanish chefs, the Arzak restaurant is led by chef Jose Mari Arzak. The restaurant possesses three Michelin star and is ranked 53 in 2019 edition of the prestigious magazine “Restaurant”

ARZAK



(2018) ARZAK RESTAURANT:

Satisfied with his original Symphony, Arzak requested we provided new induction-based suites for his restaurant.

ARZAK



(2017) ENEKO RESTAURANT:

This restaurant, awarded by one Michelin Star, is directed by Eneko Atxa, one of the youngest chefs to receive 3 Michelin Star. The menú is centered in vibrant, tasteful, traditional dishes cooked in front of the guests.

ENEKO



(2018) ENEKO EUSKALDUNA BILBAO RESTAURANT :

Following the success of the Symphony in his restaurant.
Chef Eneko Atxa installed another in his restaurant in Bilbao

ENEKO



(2013) MARTIN BERASATEGUI RESTAURANT:

The home restaurant of Martin Berasategui, a 8 Michelin star chef. The restaurant is ranked 87 in 2019 edition of the prestigious magazine “Restaurant”



(2016) BAIBEN RESTAURANT:

This restaurant / cocktail bar mix is set in Palma de Mallorca. Led by Fernando P. Arellano, a 2 Michelin Star chef, is a mix of mediterranean and latin-american cuisine.



[Visit Online: 3D tour](#)



(2018) LA BICICLETA RESTAURANT:

La bicicleta is restaurant located in Cantrabria, Spain. It has been awarded with one michelin star in 2019. It has a menú centered on clean and emotional cuisine mixing traditional vasque and cantabric recipes.



(2019) GATXUPA RESTAURANT:

The Gatzupa restaurant is located in San Sebastian, Spain. Led by famous TV Chef Bruno Oteiza, it serves a mix of mexican and vasque cuisines.



(2019) BOROA RESTAURANT:

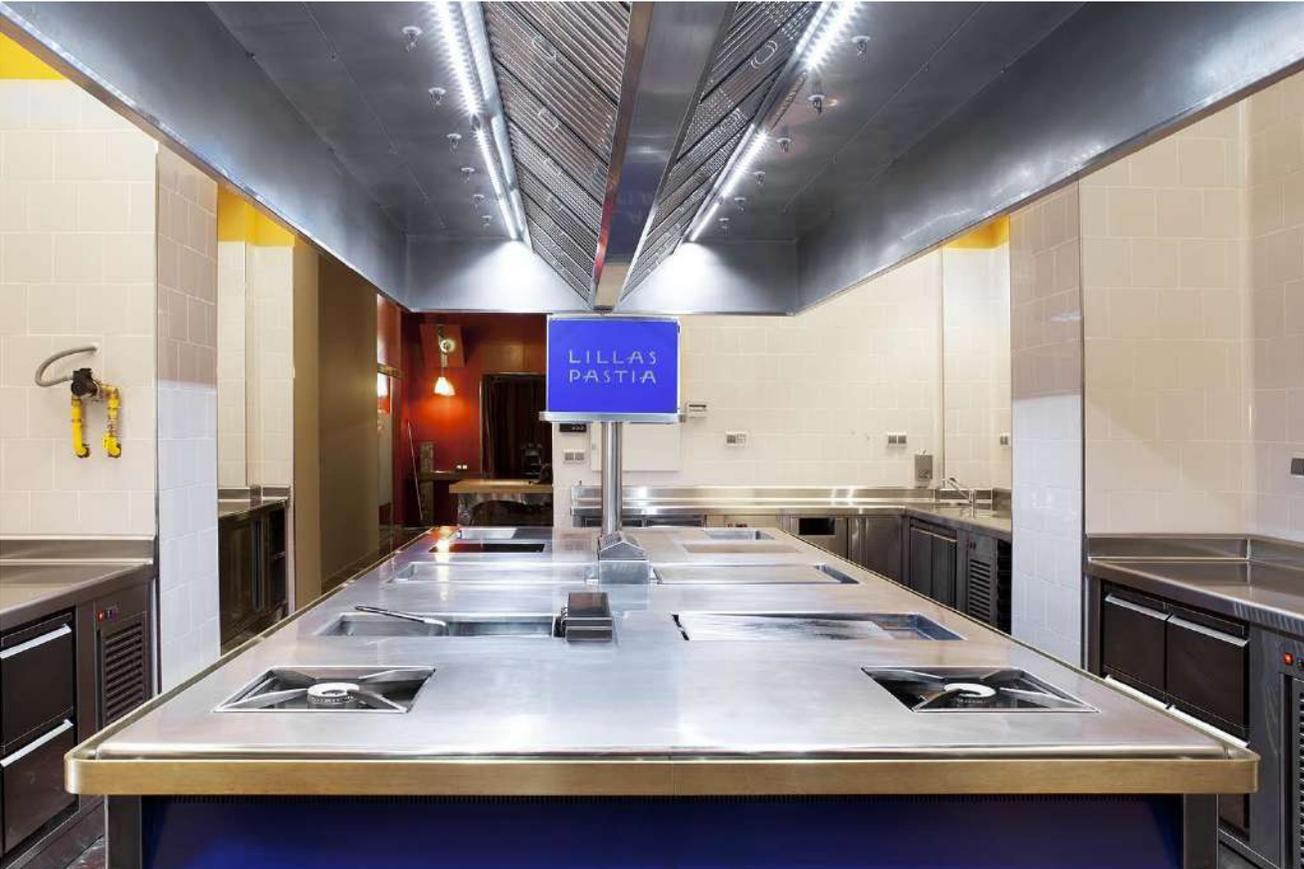
The Boroa restaurant is located in Amorebieta, near Bilbao, Spain. Placed in a refurbished XV century household, is holding a michelin star since 2008.

BOROA
JAETXEA



(2007) LILLAS PASTIA:

This restaurant, directed by Carmelo Bosque, a Michelin Star chef. Its bet in modern cuisine specialized in truffle is the delight of all diner guests.



(2014) RESTAURANT QUEMA:

Set in the Pablo Serrano museum in Zaragoza, the Quema restaurant is born out of the leading chef, Manuel Barranco and Michelin star chef Carmelo Bosque. Making traditional mediterranean dishes with a modern twist.

QUEMA

(2015) LA VIÑA DEL ENSANCHE:

Founded in 1927, “La viña del ensanche” is a traditional bar founded in 1927 in Bilbao. This space of concept cuisine where guests have a new experience to enjoy the meal with an open view of the kitchen.



Roasted vegetables





Symphony

In: hotels

(2015) HOTEL GRAN COSTA ADEJE:

This 5* Hotel in the Tenerife Island, has a large made-to-measure buffet with a Symphony kitchen uilt in the heart of it for preparing the meals in front of the delighted guests.



(2017) HOTEL VICTORIA:

This 5*Grand Luxury Hotel in the Tenerife Island, has a strong show-cooking buffet with a Symphony kitchen as the centerpiece.



(2018) HOTEL GRAN TACANDE:

This 5 star hotel is placed in the Tenerife Island. Focusing in wellness and relax, this hotel takes pride in its Service and luxury. Its kitchen is equiped with Symphony suites, having both a central and a wall Symphony.



(2018) HOTEL BAHIA PRINCIPE FANTASÍA:

This 5 star hotel is placed in the Tenerife Island. This is a fantasy-themed family friendly resort hotel with 5 restaurants and large common áreas. Its main buffet is centered around two Symphony suites.



(2018) GRAND PALLADIUM COSTA MUJERES RESORT & SPA:

This 5 star hotel is placed in costa mujeres (Cancún), the Mexican caribbean. Catering services for families, relax and tranquility, this hotel is the perfect for a luxurious holiday.

PALLADIUM

H O T E L G R O U P



(2018) HOTEL GRAND SIRENIS RIVIERA MAYA:

This 5 star hotel is placed in the Riviera Maya, Mexico. It has an impressive Wall Symphony visible from the buffet.



(2018) HOTEL GRAND HYATT PLAYA DEL CARMEN:

This 5 star hotel is placed in the Playa del carmen, Mexico. The central área of the all day dining revolves around a central Symphony with its decorated Service tables.

GRAND | HYATT





Symphony

In: educational centers

and other facilities

(2009) BASQUE CULINARY CENTER:

An international oriented culinary arts faculty in San Sebastián. Has its reputation set by its multi-Michelin star founding fathers, and continued with its international counseling board of prestigious chefs. It has its main goals in teaching and R+D.



(2009) BASQUE CULINARY CENTER:

More detailed pictures.



(2014) ESCUELA SUPERIOR HOSTELERIA BILBAO:

The “Escuela Superior Hosteleria Bilbao” is a center oriented to teach all disciplines in the culinary arts between chef and somelier.



(2014) EL CULINARIUM (MEXICO):

Set in Lerma, Mexico, this center of excellence is dedicated to savoury applications and research. This center is part of the Mane group, a Company dedicated to flavour and fragrance production and research.



(2018) CENTRO COMMERCIALE NEAPOLIS

(ITALY):
It is installed in a Sole 365 supermarket in the centro commerciale Neapolis located in Napoli, Italy. The Symphony suite is the center of the “ready to eat” offer allowing for a fresh, healthy cuisine for all clients, boosting the revenue of the supermarket.



(2018) ENNISMORE HEADQUARTERS (LONDON):

Located in a classic London building, the old Sessions house, the Ennismore group is a rapidly expanding hotel group centered on high quality hotels with an urban style. This suite is meant for show cookings, demonstrations, menú trials, etc.





Symphony

In motion





FAGOR

