

GREEN COOLING FEATURE GLASS MEAT GALLERY

CONCEPT:

Green Cooling Feature Glass provides a range of uniquely designed front of house features, of which arguably the most striking is the Meat Gallery.

The Meat Gallery combines efficient refrigeration with highly insulated structural glass, the latest LED lighting system and Himalayan rock salt bricks, which together provide a unique front of house feature.

Whether the primary objective of the Meat Gallery is to provide a functional dry-ageing cold room or to deliver the ultimate presentation feature, the flexibility in system configuration enables the Green Cooling design team to meet a client's exact objective.

The end result is a striking highly visual front of house dry-ageing cold room facility that brings preparation and selection into the heart of the restaurant, marrying a stunning display with practical functionality.

DESIGN & INSTALLATION:

From the initial interpretation of a clients project requirements, discussions progress through a series of design meetings until a complete design specification is created to suit each particular project.

A complete bespoke design service enables the Meat Gallery to meet a projects exact requirement in terms of equipment selection, configuration and construction.

- GC - Feature Glass design support service
- GC - Technical design and specification service
- Dry-ageing system control combination
- Structural argon filled triple glazed display glass
- Himalayan Rock Salt individually crafted tiled wall
- Bespoke lighting system set within the salt wall
- Energy efficient refrigeration system
- Central meat rail for display & storage during ageing
- Meat Gallery bespoke system design & install
- Complete service inclusive of commissioning & training



Project Summary

The high specification Meat Gallery range combines efficiency with a bespoke high quality internal design; Himalayan Rock Salt is the main feature of each Meat Gallery and the impact of the salt is critical to the dry-ageing process which is maximized by the lighting effect which brings the individual salt bricks to life.

Himalayan Rock salt provides the ideal conditions in which to dry-age meat but these natural salt individual bricks also provide a fantastic textured wall, which when back lit with the correct lighting system provides an amazing and unique level of visual impact.

By using the highest thermally insulated triple glazed self-supporting structural glass, Green Cooling are able to create these stunning Meat Gallery features in any front of house area.

This enables the Green Cooling Feature Glass design team to precisely meet a restaurant or hotels individual operational and marketing objectives.

From a double door dry-ageing cabinet to a 5m x 4m structural glass walk in cold room, the Green Cooling Feature Glass teams are able to create the perfect design to become a supporting feature or a central functional display.