

# PROJECT CASE STUDY: Fera at Claridges



## Application

After many successful years operating both as an iconic hotel and restaurant, late 2013 saw the commencement of a project to transform Claridges main restaurant with a new theme and concept.

A new approach was required and the high profile chef Simon Rogan was asked to bring his unique style to the heart of Mayfair.

The new restaurant, Fera, has been stripped back to reveal many of its original features; this creates a front of house presentation that can easily be considered as world class.

Alongside the highest levels of presentation at the front of house, the food service infrastructure itself needed to be of equally high quality with an energy efficient and innovative design which complemented the fresh & natural ethos of this new London icon.

For this reason the main food service contractor, CHR, turned to Green Cooling in order to achieve a refrigeration specification that matched the efficiency and quality of design that was directly aligned with their own induction based kitchen system.

Dave Blinkhorn of Green Cooling noted, "the refrigeration design had to be of high efficiency and capable of demonstrating performance with the maximum level of control along with facilitating remote access for maintenance", continuing, "our Green Cooling thermal hub heat recovery system maximises efficiency by transferring waste heat from cold storage into the kitchen heating system whilst our Green Optimisation (GO) system provides energy and temperature monitoring with remote access for service and maintenance".

The package certainly ticked every box for the client, meaning this new London destination can now boast the highest levels of quality and performance from front of house all the way through to its cold storage systems and kitchen refrigeration systems.

## Equipment & Services Provided

- Design, project management & installation
- Centralised high efficiency refrigeration system
- GC integrated heat recovery thermal hub
- GO remote energy & temperature monitoring system

## PROJECT SUMMARY

Green cooling is now recognised as a leading refrigeration consultant and installer that is able to provide the most practical, cost effective and innovative food service refrigeration systems.

This installation within Fera at Claridges is a great example of engineering design combining value with the highest levels of efficiency and performance.

The centralised refrigeration system, the in-built heat recovery and the complete suite of energy management and temperature monitoring provides a system that has all aspects of good refrigeration design covered in a manner that befits a 2014 installation.