

ESPACE HIPPOMENE

PROFESSIONAL KITCHEN

Fitted out with the very latest technology, the kitchen in the Espace Hippomène is available to external caterers and can be used to regenerate and prepare about one thousand meals. The spacious 325 m² kitchen has its own freight elevator and direct access from outdoors.



Surface area	325 m ²
Dimensions	preparation area - 20x8x2.8 m (LxWxH)
Configuration	- kitchen – 93 m ² - preparation area – 166 m ² - airlock – 42 m ² - washing room 24 m ²
Access door	3.7x3.65 m (LxH) – access to the airlock
Lighting	400 lux/m ²
Electric power supply	- 1 x 300A - 11 x 16 A sockets (mono- and three-phase) - 9 x 10 A sockets (mono- and three-phase)
Equipment	- 1 “piano” assembly - 3 steam regeneration ovens - 2 cold rooms - 1 washing tunnel - ice machine - 10 mobile tables

GROUND FLOOR

