

Williams Refrigeration meets the RACV City Club Challenge

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The new RACV City Club challenged its foodservice consultants to combine traditional values with the latest technology. Part of the solution was seamlessly integrated and centrally networked refrigeration cabinets from Williams Refrigeration.

With an extensive range of dining and bar facilities, the new RACV City Club has been designed to cater to the diverse needs of its members.

To help ensure all foodservice expectations were met, the RACV hired the experienced design talents of Foodservice Consultants Australia Pty Ltd (FCA).

Of the hurdles FCA faced, those presenting the greatest challenges were the variety of dining options, operational efficiency considerations and ensuring maximum food safety. The dining options include a contemporary Coffee Lounge, Cafe/Bistro, courtyard Members Bar, Wine Bar and classical Members' Dining Room.

With all these options, the diversity of food and beverage styles available to RACV City Club members is immense, substantially influencing the design of the kitchens.

For all refrigeration needs, FCA recommended cabinets from Williams Refrigeration.

This recommendation was based on trust in Williams to deliver well finished products on time, the unmatched variety of cabinets available (including customisation options), and the company's access to global research and development.

Of particular importance was that all cabinets came from a single manufacturer making servicing and maintenance easy. Atherton's, the company charged with fitting out the kitchens also trusted Williams cabinets to deliver the desired result and were happy to fit them as specified.

In all, 48 different Williams cabinets were installed ranging from upright and undercounter fridges, back bars, wine and food display cabinets, glass chillers, upright and under-bench freezers, meat drawers, roll-in refrigerators and freezers, and a blast chiller.

Targeting over 20,000 members this year and with servings already over 1000 per day, the number of meals prepared each year at the new RACV City Club is expected to be very significant indeed. With such high volumes and the ever present pressure to keep costs down, it's no surprise that efficiency considerations were paramount.

Having refrigeration options that fit within the desired kitchen layouts was critical. In addition to being able to supply a range of standard cabinets, Williams were able to supply customised units that ensured maximum flexibility for the club's chefs.

A Williams blast-chiller freezer allows staff to pre-prepare meals during slow periods. As well as being efficient, blast-chilling ensures that all meals are HACCP compliant.

Taking food safety even further, FCA specified that all cold storage and refrigeration cabinets be centrally networked to a continuous data logging and monitoring system. Fortunately, this networking was made easy by specifying and installing Williams products.

The RACV City Club Melbourne is at 501 Bourke Street, Melbourne. For more information on Williams Refrigeration products, Freecall 1800 338 148 or visit: www.williamsref.com.au

