

VUE DE MONDE



Now operating for over 10 years, the award winning Vue de Monde restaurant has recently relocated to the 55th floor of the iconic Rialto building in a \$7 million development.

One of the major factors in moving Vue de Monde to the new venue was the opportunity to enhance its sustainability efforts with the latest technology, especially in the kitchen. With a long term goal to be able to calculate how much energy has been used to put each meal on the plate and off-setting this by operating a carbon neutral kitchen.

Secondary Glycol Refrigeration

All under bench refrigeration in the bar, kitchen and prep kitchen uses a common secondary glycol refrigeration system.

This means that the fridges are cooled by a centralised chiller, rather than the more traditional independent refrigeration units.

The system reduces the amount of refrigerant gas required, reduces noise and heat emissions and uses far less energy than traditional refrigeration.

Most of the Williams refrigeration units delivered to the project were supplied in black to complement the interior design. Drawer cabinets were used extensively and a specialised chocolate fridge was also supplied.