

Rehab Centre Bellikon (AG):

Optimum food staging in the takeout area!



A novel gastronomic concept has been realised in the scope of the reconstruction of the Swiss Accident Insurance's (Suva) rehabilitation clinic in Bellikon (Canton of Aargau). There are three units: the self-service restaurants Mercato and Timeout, the serviced restaurant Abalone and a self-service cafeteria.

The spacious and efficient takeout-area of the Mercato restaurant with its "food islands" got the designer's special attention – the food staging with the classy Culinario food showcases from Beer Grill

AG!

Text: Katia Corino, photos: Rolf Neeser und zVg.

The Bellikon rehab clinic, run by the Swiss Accident Insurance (Suva), is an institution where people, following acute treatment after an accident or a severe illness, learn to regain their autonomy so they can return home and again find their way in society, at work or in sports. The rehab centre has more than 40 years of experience in re-empowering people to participate in social and professional life.

Leading rehabilitation facility

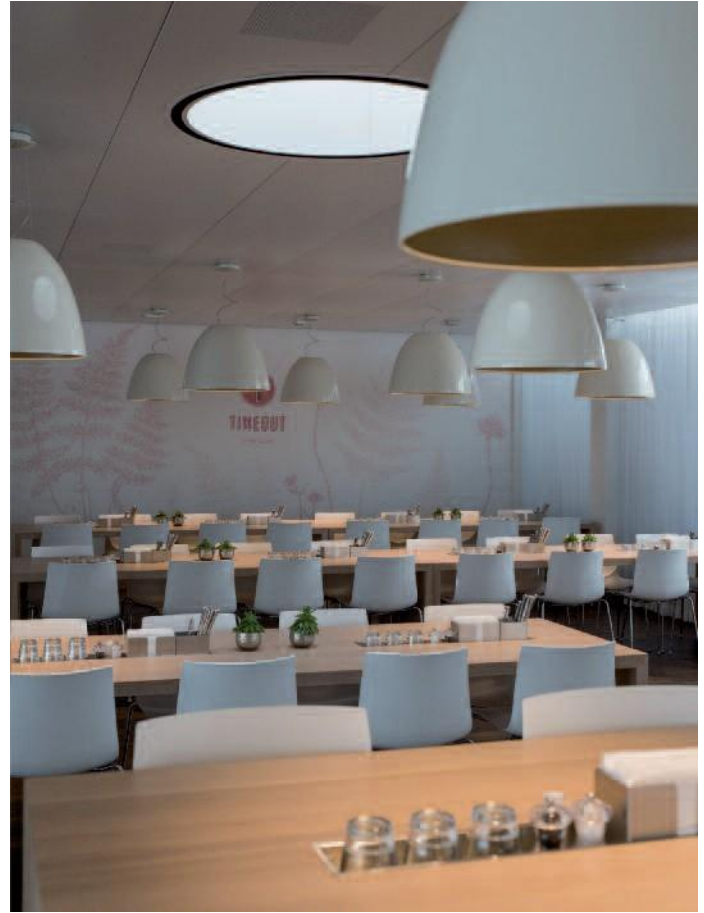
The Bellikon rehab centre specialises in primary traumatalogical rehabilitation, sports medicine, professional integration and medical expert opinions. The single and double rooms with a total of 205 beds are occupied at an annual average of 95 percent.

In 2016, approx. 1500 patients were treated stationarily and an additional 2500 people non-stationarily. A total of 470 employees attend to the generally insured patients and those with supplementary insurance around the clock.

Reconstruction and enlargement of the clinic

The beautiful and central location of the Bellikon Rehab Clinic is an essential factor for the institution's success. Several renovations and enlargements had been made since the opening in 1974, but, in sum, they no longer met the requirements. In 2010, it was decided to run a comprehensive project to bring the centre's infrastructure and services up to date in order to be well equipped for the future. Building started in 2013, and the project was completed in the

Food staging



Views of the Mercato self-service restaurant and the «Timeout» area reserved for the employees. Three Culinario Easy sales showcases from Beer Grill AG, where the dishes are appetisingly presented in their optimum climate, form the heart of the restaurant. In addition, efficient hotplates from Beer Grill are used to keep pizza & pasta at optimum temperature.



summer of 2018 with the inauguration of the public Cafeteria Vista Coffee & Lounge and the open-air barbecue kitchen on the grand terrace.

Continuous operation

The clinic continued in full operation during the whole reconstruction period. The affected areas were relocated in high-class temporary structures to maintain the quality of medical-therapeutic treatment. Thus, the gastro and kitchen planning experts of Promafox AG from Bad Zurzach were contracted for the new facility as well as for the interim solutions. The people responsible on the Rehab Clinic's side were Oliver Bergamin, head of hotel operations, chef de cuisine René Frei and director Toni Scartazzini. The infrastructure required for the new gastronomic concept was realised in cooperation with Promafox AG (for project and detail planning), the commercial kitchen experts of Simeta AG from Niederwil (for the implementation) and Beer Grill AG from Villmergen as experts for food presentation and preparation.

The interim solutions for kitchen, restaurant and cafeteria were conceived so that the operations at the final new locations could be largely simulated, using the same equipment and appliances that were to be deployed there. Jürg Wietlisbach, general manager of Simeta AG, told GOURMET that the Bellikon rehab clinic project ranks among the largest ever contracted to them. The proven cooperation with Promafox AG and Beer Grill AG was definitely helpful during the implementation of the large, complex project.

Catering at the Bellikon Rehab Clinic

Food has a great significance at the Bellikon rehab centre. «It was important for us to create a world of experiences», Oliver Bergamin, head of hotel operations, told GOURMET, explaining the new gastronomic concept, to GOURMET. «With the food islands at Mercato, we created a world of experience, and at the premium Abalone restaurant, the additional value for patients with supplementary insurance is tangible and visible».

Inspiration from reference projects

Together with representatives of Promafox AG, Oliver Bergamin and René Frei visited various operations. Based on these impressions, their own experience plus the competent consulting from Simeta AG and Beer Grill AG, they arrived at the optimum solutions for Bellikon. «At peak periods, we dispense approx. 400 meals in a very short time. With our digital menu information, the colour-coded guest guidance and by having glasses, cutlery and napkins ready at the tables, we can manage the guest crush at the food islands in a very short time without creating long queues», chef de cuisine René Frei says.

World of experience at Mercato

The four «food islands» form the heart of the Mercato restaurants; it is available to generally insured patients and personnel. The eating areas for patients and personnel are intentionally separated to provide the employees a bit of rest from their working routine – thus, this area is called «Timeout». Glasses, cutlery and napkins are placed ready on the tables, which accelerates the guest flow in the free flow area, in addition to the effect of the menus shown in pictures and described by text on screens at the entrance to the restaurant entrance. Each menu is also identified by a colour – the colours that recur at the respective food dispensing stations.



Food staging at its best: in the proven Culinario Easy sales showcases from Beer Grill AG, the presented foods and dishes are optimally staged. Chef de cuisine René Frei of the Bellikon rehab clinic and project manager Daniel Kyburz from Beer Grill AG (at left) well realise the importance of effective optimum presentation of the dishes at the takeout counter of a self-service restaurant.



Food staging

Views of the Bellikon rehab clinic's premium, waiter-serviced restaurant Abalone. The infrared light bridges from Beer Grill AG at the "pass" where the service takes over the dressed plates from the kitchen assure that the dishes are kept at optimum temperature until served.



The daily selection features meat, fish and vegetarian dishes, pasta or pizza, a salad buffet and a warm buffet with a selection of «grosses pièces», e.g. roasts, cuts of salmon, etc. Mercato seats 140 patients and 140 employees in the separate «Timeout» section.

Upscale ambience at the Abalone restaurant

The Abalone premium restaurant offers patients with supplementary insurance tangible and visible added value. There are 40 seats in the main restaurant plus an additional 20 in the "Säli" lounge. Meals are served at the table, and there is a selection of à la carte dishes in addition to the daily menus.

Restaurant Mercato - the dishes presented in the proper light

The effective presentation of the dishes is an essential element of the show scenery at the counters. Daniel Kyburz, Beer Grill's project manager for Switzerland, attended the Bellikon rehab clinic project.

Food staging



A view of the "Timeout" restaurant with its coffee counter and selection of warm and cold snacks and trifles are available. The tempting warm treats are kept at optimum temperature on hotplates under a Solaris light & heating bridge from Beer Grill AG.



A total of three Culinario Easy sales showcases from Beer Grill AG, table models of various sizes, are deployed for presenting and dispensing food. The Culinario Easy sales showcase keeps the various dishes in their optimum climate (warm & steamy, warm & dry, neutral or contact cold on crushed ice) The temperature is controlled individually for each GN unit. «We quickly made up our minds to rely on the Swiss quality and reliability of the equipment from Beer Grill AG. During our visits to reference operations, we got a lot of praise and recommendations for these appliances», René Frei explains the choice. After the transfer from the temporary building in Dättwil, two more Culinario Easy showcases plus a Culinario Arctis Duplex, all mobile versions, were put into service at the barbecue terrace kitchen, and these are also used for special events and conventions. At the pasta & pizza counter, four hotplates with two Solaris design light & heating bridges are deployed to keep the dishes at their optimum temperature. Beer Grill AG offer these state of the art light & heating bridges in various sizes, with or without LED lighting – like those installed at the Abalone restaurant.



Successful supply partnership (from right to left): chef de cuisine René Frei, Bellikon Rehab Clinic's hotel operations manager Oliver Bergamin with Jürg Wietlisbach, general manager of Simeta AG and project manager Daniel Kyburz of Beer Grill AG.

