



## *A 'Pukka' Advance Project – Barbecoa Opens!*



### **Our most innovative kitchen yet!**

**F**OOD, FIRE, CHARCOAL, WOOD, and SMOKE! Barbecoa by Jamie Oliver and Adam Perry Lang takes inspiration from traditional cooking methods from around the world. Serving high-quality meat, fish and seasonal vegetables prepared using wood-fired ovens, Japanese robata grills, Texan smokers, Indian tandoor ovens and much more! Advance Catering Equipment has truly pushed the boat out on this one!

This serious restaurant costing a total of £3m to fit out has around 130 staff and serves visitors in the popular shopping centre One New Change, based in London's financial district just a stone's throw from St Pauls.

All of the meat and fish is British, from farms in Scotland, Yorkshire and Surrey where animal welfare and breeding are of the highest quality. Both the restaurant and shop will take whole carcasses from British suppliers and sell cured meats to passing trade via its in-house butchers and shop!

Jamie Oliver and Adam Perry Lang's concept of the relationship between fire and food significantly heightened the level of difficulty on this sizeable project. The unique elements of cooking by smoke, fire, wood and charcoal required Advance Catering Equipment to source innovative and unique catering equipment from around the world, making Barbecoa's kitchen unrivalled in the UK. These include a Japanese robata grill, Tandoor oven, Wood-fired oven, Texan smoker and more!





The scale of the project commanded significant resources, this included a Designer, Contracts Manager and Project Administrator all involved full-time throughout the 12 months. The project also demanded the time and commitment of the Managing Director throughout its duration.

The unique menu was under continual development throughout the year, resulting in the kitchen design being adapted on a regular basis to meet the client's ever-evolving vision. The depth of the design teams knowledge consisting of Advance Catering Equipment, Jamie Oliver, Adam Perry Lang and later, John Knight of Maverick Cuisine, all bringing their unique ideas and opinions resulted in 34 drawing changes, an Advance Group record in its 30 years history!

Advance also partnered with CCS Refrigeration to provide a bespoke butchery shop to serve as a retail unit and supplier to the restaurant.

The site at One New Change posed many significant challenges for Advances Install team. Its location, limited kitchen space and restrictive allocated time slots for installation and off-loading made the whole project very complex. Installation of key pieces of equipment new to the UK not only had to be CE registered, but the

installation team were continually learning on the job with the unfamiliar equipment, not to mention the sheer weight of individual pieces! For example, the J&R Smokemaster weighed in at 1.2 tonnes and the Woodstone pizza oven a staggering 1.6 tonnes! All round a testing installation for everyone involved.

Advances attention to detail, customer service and ability to adapt resulted in a high level of customer satisfaction. Despite the intricacies of the project, it scored top marks on its satisfaction survey, with a snag free handover. This is a credit to all involved and definitely marks the Advance Groups 30<sup>th</sup> Anniversary with a bang!

We wish Barbecoa every success!

