



**SMART  
KITCHENS**  
FOR CASUAL DINING



## Case Study

### Craft London

**CRAFT**  
LONDON

Acclaimed chef Stevie Parle, has recently developed his third London restaurant, Craft London, with long term collaborator Tom Dixon. The venture is situated in one of the Greenwich Peninsula's Gateway Pavilions. Opening as a full restaurant and bar in spring 2015, the site boasts a state of the art kitchen, bar, bespoke butchery and smokehouse area.

The versatility and flexibility of the Fire Dome oven perfectly suited the desire for an in house artisan bakery. The added benefit of the Fire Dome's ability to deliver a high quality pizza from raw dough in 2 minutes, highly energy efficient enhanced Craft's food offering. The Advance Group's extensive equipment knowledge and experience of delivering innovation utilised the Fosters Extra Range with draws instead of doors, a UK first.



**ADVANCE  
GROUP**





The level of detail delivered at Barbecoa gave Stevie & Tom confidence to approach The Advance Group to deliver a cutting edge design to their new development.

The brief was divided into two, delivering a ground floor bar area pre Christmas and a first floor world class kitchen, bespoke curing and aging rooms in the spring. From the offset the team were working to a tight 8 week deadline, sourcing innovative cooking equipment from around the globe.

The location had many obstacles to overcome, high security and strict H&S guidelines. Although the team had limited access to the site, the project was delivered to The Advance Group's promise, on time, on budget and snag free guaranteed.

The second brief saw the team introduce the first UK install of the new Angelo Po Monolith suite, a bespoke configuration, fully operational to suit the customers needs.

The team also delivered a solution to the bar section, a unique curved fabrication to house the refrigerated units.