

Will the new kitchen work?

Lumiere, a fine dining restaurant in Cheltenham, contacted CyberPharm when they were planning a complete refit for the kitchen.

CyberPharm were asked to use Eco3D to validate the plans for the new kitchen to ensure that the new equipment and layout would function as planned.



To start with Eco3D was used to model the old kitchen and recreate the process of making one of their most popular dishes. This allowed for the team to check the results against current performance before the new plans were created.

Once the new layout was modelled and the same popular dish created, we were able to verify the positions of the equipment as well as the energy efficiency savings.

"The new plans have resulted in a 33% increase in productive work space. Coupled with the new capabilities of the new equipment we have been able to keep improving the quality of our food, whilst saving energy and reducing our overheads." Says Jon Howe Chef Patron at Lumiere.

"Seeing the new kitchen in 3D made it so much easier to understand the new workflow before the alterations took place. This made it easier for the staff to return to work and start performing at their best from day 1."

"This in turn helped us to become the highest new entry outside of London in the Sunday Times Top 100, we placed at number 37."

