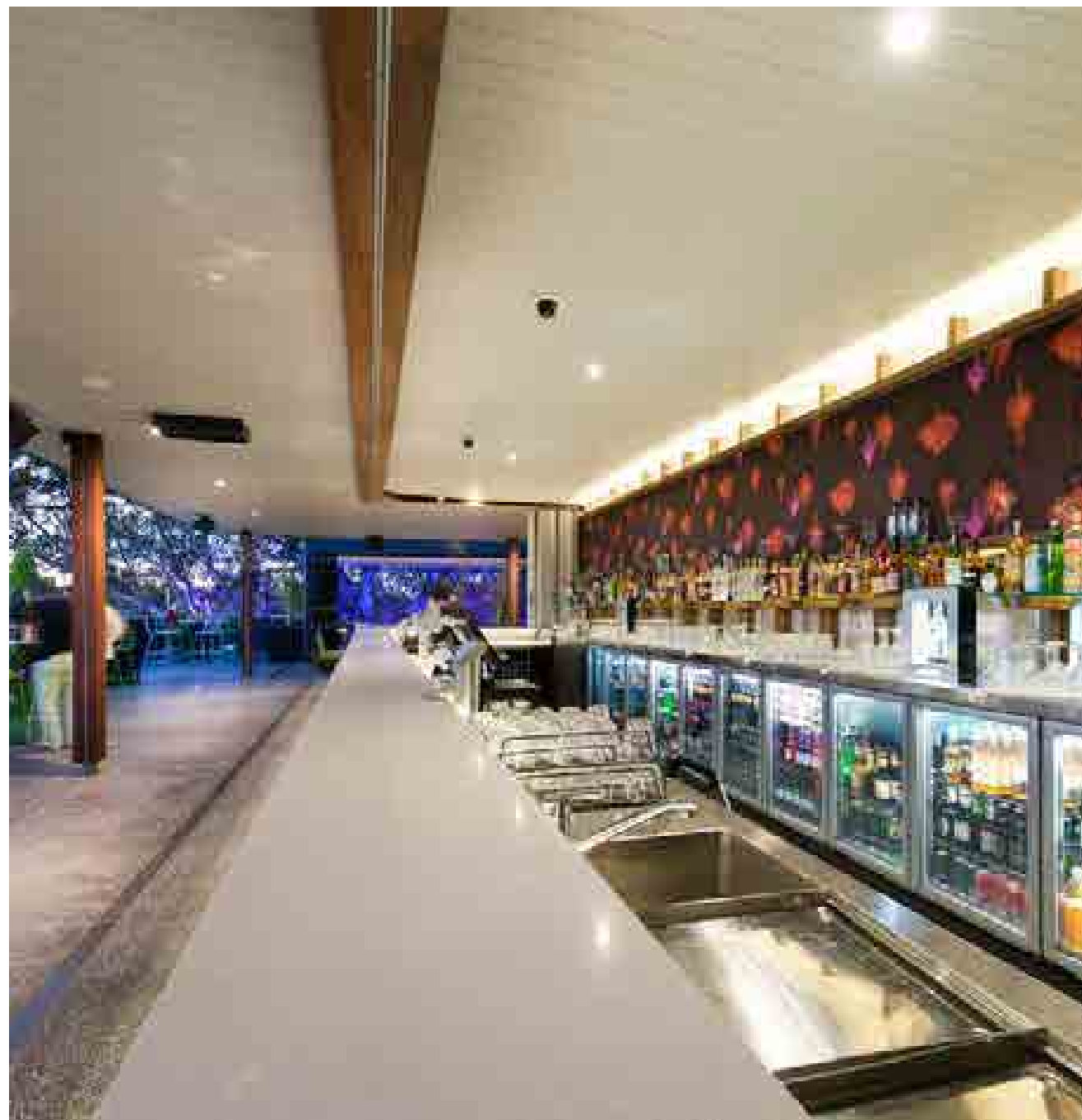


# Project Portfolio

# Project Portfolio

## Restaurants, Cafes & Bars



# Eatons Hill Hotel

**Brisbane**  
**Owner Comiskey Group**  
**Executive Chef Andrew Velante**  
**Architect KP Architects**

Situated on the slopes of Eatons Hill, Eatons Hill Hotel is regarded as being Queensland's largest hotel complex, providing an exciting, fresh destination for food, entertainment and enjoyment. The nine bars, on four levels, provide plenty of variety and ambience for guests, with the rooftop bar offering sweeping treetop views and acting as a showcase for the Queensland complex.

## **The SKOPE solution**

In addition to providing refrigeration for the commercial kitchen and indoor bar areas, SKOPE worked with KP Architects and owners the Comiskey Group, to create two, five-door backbars for the rooftop bar and four, four-door backbars for the dedicated function area. Both designs create a wall of refrigeration, catering for large groups and busy periods.



## Run 77

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Lake Tekapo  
Owners Michael & Sarah Burtscher

Run 77 Café & General Store is the 'front of house' for Mt Gerald Station (Run 77), located on the eastern shores of Lake Tekapo in the McKenzie Country, South Island. Run 77 provides wholesome, homemade food, using station beef, venison and merino and as much local produce as possible.

### The SKOPE solution

A SKOPE food display sits proudly at the front of the service area, where it has been built into a wooden, pallet panelling surround to suit the rustic appearance of the café. A small open deck chiller displays organic fruit, vegetables and Mt Cook Salmon and a SKOPE VF single door freezer displays frozen, home cooked meals – perfect for families visiting the small lakeside town.



# Concrete Blonde

**Sydney**  
**Owners Peter Polovin & Anton Rosenberg**  
**Executive Chef Ian Oakes**  
**Architect Dreamtime Australia Design**

High drama and high energy combine at Concrete Blonde in Kings Cross, Sydney, where the open kitchen includes three barbeques and a rotisserie in the warehouse-style restaurant. Using the existing concrete floors and columns as a starting point for the Michael McCann design, the resulting atmosphere is one where industrial meets state-of-the-art in a vibrant eating space.

## **The SKOPE solution**

SKOPE cabinets have been used in both the bar and the open kitchen, with the highly polished stainless steel complementing the industrial feel of the restaurant. A range of SKOPE's customised Pegasus chillers and freezers have been used in the kitchen, with varying doors and drawers to create a clean line of cabinets and for ease of storage and use.





# Euro Bar

**Auckland**  
**Owner Nourish Group**  
**Executive Chef Simon Gault**

Right from the start, Nourish Group, the group behind Euro Bar, of which Simon Gault is Executive Chef, had the vision of creating a world class dining experience in the heart of Auckland's Viaduct Basin. Euro Bar was the first New Zealand restaurant to make it into the world's Top 50 restaurants in Conde Nast Traveller magazine.

## **The SKOPE solution**

SKOPE's brief was to supply equipment to meet and exceed the demands of a busy kitchen, serving only the freshest and finest local and imported ingredients. Gault was adamant that an Irinox Blast Chiller be included in the kitchen, along with refrigeration from the premium Pegasus foodservice series. Since installing the Irinox Blast Chiller, Euro Bar have dramatically reduced their levels of food wastage.





# Baretta

Christchurch  
Owners Simon Scarlett & Gregor Ferguson

Stepping into Baretta is like taking a journey back in time. With its Italian-themed, piazza style courtyard, complete with wrought iron and awnings, you would be forgiven for thinking you were in another time or another place. Inside, the low lighting, moody wallpaper and dark wood combine to create a relaxing and elegant atmosphere.

## The SKOPE solution

Baretta's busy kitchen is open long hours, which means the owners commanded equipment that would stand the tests of time and heavy usage. Three two-door Centaur upright cabinets and Centaur undercounters provide plenty of storage space and a long-wearing solution for this fast-paced restaurant and bar.



# Iceworks

**Brisbane**  
**Executive Chef Shannon Batten**  
**Architect Base Architecture**

Originally the Ithaca ice factory for close to 90 years, the interior of the Iceworks Restaurant Bar and Lounge in Paddington, Brisbane has been cleverly designed to combine contemporary architecture with a warm and relaxed atmosphere. The focal point, a dramatic marble and polished concrete bar, features up to 20 draft beers and an extensive wine and cocktail list.

## **The SKOPE solution**

SKOPE's challenge was to display the vast ranges of beverages in a way that would accommodate varying bottle heights. Three stainless steel, custom-height, four-door backbars provided Iceworks with a stunning wall of glass, adding to the contemporary bar design. In the kitchen, a combination of Pegasus undercounters service the requirements of the busy a la carte restaurant and tapas lounge.







# Red Lantern

Sydney  
Owner / Chef Luke Nguyen  
Architect Giant Design Consultants

Celebrity Chef Luke Nguyen's recently open Red Lantern on Riley offers all the original Red Lantern on Crown's favourites, with an emphasis on shared dishes. The chic, designer interior, reminiscent of French colonial Vietnam, includes padded banquettes, dark wooden tables and bentwood chairs, Nguyen family memorabilia and tiling, light fittings and detailing sourced by Luke and his partner in Vietnam.

## The SKOPE solution

Having used SKOPE products in Red Lantern on Crown, Luke wanted to install SKOPE at his new venture, due to the proven performance, quality and reliability. Working to tight timeframes, SKOPE sourced product from across the country and in the narrow kitchen installed Pegasus undercounters, counterlines and a small countertop freezer. In the Red Lily cocktail bar, a hot spot for local fashionistas, a two-door backbar provides the ideal solution.



# South Bar & Café

Christchurch

Located in the heart of Christchurch International Airport, South Bar & Café is the perfect place to relax and watch the world go by – or the planes. Complete with its own library, an extensive menu and relaxing atmosphere, South Bar & Café is a destination in its own right.

## The SKOPE solution

With a strong presence in the airport, SKOPE was the natural choice for HMS Host, who are passionate about using local suppliers. To maximise efficiency, provide speedy service and optimise kitchen organisation, an Irinox Blast chiller was installed in the busy kitchen. This was the ideal solution to meet the needs of a clientele who are frequently in a rush to get somewhere. SKOPE glass chillers, undercounters and backbars are positioned throughout the restaurant and bar to further compliment these needs with reliable products.



# Vapiano

## Brisbane

Originating in Europe, and with more than 97 worldwide locations and another 100 in development across the globe, Vapiano has developed a reputation for producing authentic Italian cuisine, using only the best local produce. With restaurants in Brisbane and Surfers Paradise, and another on its way to Melbourne, Vapiano provides a vibrant atmosphere for lovers of pizza, pasta and antipasti.

### The SKOPE solution

Working in a fast-paced kitchen environment, Vapiano's chefs require quick access to fresh ingredients. SKOPE's Pegasus preparation cabinets, with drawers and customised open wells for easy access provided the perfect solution, with chilled air blown over storage pots to ensure consistent temperatures are maintained.





# Beachmere Tavern

Beachmere  
Owner Comiskey Group  
Executive Chef Chris Houliaras

Famous for its vast menu selection and use of fresh, local produce Queensland's Beachmere Tavern caters for a wide range of taste buds. With both indoor and outdoor dining, this is a popular spot with families, groups and those looking for a lively nightlife.

## The SKOPE solution

Working to a brief that included a wall of glass refrigeration, SKOPE provided Beachmere Tavern with two, five-door stainless steel backbars, customised to a tropical specification to suit the high ambient Queensland temperatures. Two, four-door stainless steel backbars complete the wall of glass. In the kitchen, Pegasus undercounter, preparation and pizza cabinets have been installed, with the pizza cabinet being customised to have a self-closing, insulated night lid.



# The Conservatory

Auckland

With inspiration for its design and atmosphere drawn from locations across the globe, including the Balearic, Canary and Greek Isles, the Conservatory Bar & Bistro was intended as a place that would look great anywhere in the world. Designed to be full of life, both through its lively atmosphere and living plants, The Conservatory has fast become a hot spot for Aucklanders and visitors to the city.

## The SKOPE solution

With over 50 high quality wines, top quality champagne, an impressive range of local and imported beers and exclusive cocktail watering cans for parties, The Conservatory required bar refrigeration that could cater to its busy atmosphere. SKOPE backbars were chosen for their sound structure, high quality performance and state-of-the-art design and functionality.





# Felix

**Sydney**  
**Owner Merivale Group**  
**Executive Chef Nathan Johnson**  
**Architect Dreamtime Australia Design**

Fitting perfectly into the Merivale Group's 'life less ordinary' mantra, Felix Bar & Bistro's stunning Michael McCann design includes original Parisian subway tiles, a pewter bar and chandeliers from France.

## **The SKOPE solution**

At the pastry end of the kitchen, white Pegasus chillers and freezers complement the white marble countertop and large, black and white mosaic. With doors opening into both the kitchen and the service/dining area, a Pegasus pass through in 'Harley Davidson Bronze' has been cleverly integrated into the McCann design. The 'Harley Davidson Bronze' theme is carried through to the bar, where two, solid four-door backbars sit alongside a single-door Pegasus freezer, which is used to store specialised liquors and glassware.





# Gustav's

Christchurch  
Owner Cassels & Sons  
Consultant Richard Till

Located in the original Woolston Tanneries buildings, Gustav's high wooden paneling and William Morris wallpaper create an old-school arts and crafts feel. Owners, Cassels & Sons, teamed up with celebrity chef Richard Till on their latest venture in Christchurch's burgeoning dining scene, to create a high quality setting with menus to match.

## The SKOPE solution

In designing the bar and kitchen, Cassels & Sons sought the best equipment to ensure longevity, reliability and minimal disruption to the busy restaurant. In the kitchen, SKOPE Pegasus cabinets sit alongside a four-oven Aga in the open kitchen, one of only two fine-dining Agas in the world. SKOPE backbars line the long bar that is a key feature of the expansive dining area.



# Steer Grill & Bar

Melbourne  
Executive Chef Shaun Nielsen

Inspired by the modern New York steak house, Steer Bar & Grill specialises in serving prime cuts of the highest quality Australian beef, accompanied by wines from Australia, France, Spain, Chile and Argentina. The bold and strikingly sumptuous restaurant in Melbourne is also home to a vibrant mezzanine floor bar overlooking the bustling restaurant.

## The SKOPE solution

At Steer Bar & Grill, SKOPE refrigeration was specified throughout both the kitchen and bar areas. Pegasus chillers and freezers with drawers meet the requirements for high levels of functionality and performance in the kitchen, while counterline refrigeration in the bar area enables storage and presentation of a wide range of beverages.







# Manly Pavilion

Sydney  
Executive Chef Tony Gibson

Boasting panoramic harbour views, Manly Pavilion's building is one of Sydney's most stunning heritage treasures. Offering a fusion of old world glamour and contemporary architectural design, the setting combines polished concrete, terrazzo, copper and stone to create a truly stunning venue, perfect for weddings, corporate events or a long Sunday lunch.

## The SKOPE solution

In an effort to maximise space in the narrow bar area, SKOPE installed a four-door backbar with sliding doors, to create an area in which staff could work effectively, particular during busy times. In the kitchen, both standard and customised Pegasus refrigeration cabinets have been used.



# Melbourne Hotel

Brisbane

At The Melbourne Hotel, where the motto is “Groove, Enjoy”, the stylish decor and lively ambiance have set new standards in the fashionable entertainment precinct of Brisbane’s East End. The sophisticated restaurant provides everything from casual dining to after work drinks.

## The SKOPE solution

The feature of The Melbourne Hotel’s bar is a striking, four-sided SKOPE backbar, comprising of four three-door sliding door backbars, which have been positioned in a square, blue lighting highlights bottles of spirits. Upstairs, Pegasus undercounters, fitted with a combination of drawers and doors, have been utilised in the hotel’s training kitchen.



## Morrell & Co

Christchurch  
Owners Alistair Hunt & Tex Walls  
Architect RM Design

Launched by the owners of Joe's Garage in Riccarton, Morrell & Co is a buzzing restaurant and bar, where the dominating theme is industrial cool. High ceilings and exposed beams create a feeling of space, with a sectioned-off restaurant area separating dining from the lively ambience of the after-work crowd.

### The SKOPE solution

Located in the heart of Christchurch's dynamic business hub, SoMo, the owners wanted to make sure the large bar area provided speedy service, with minimal disruption and maximum efficiency. SKOPE customised a pass-through backbar that is accessible from all sides, to enable bar staff quick and easy access.





# Lone Star

Christchurch  
Executive Chef Darryl Massey

Located in the historic Bush Inn Hotel, a heritage building whose facade has changed little since it was built in 1865, Lone Star Bush Inn has something for everyone. The restaurant seats 150 people, with a further function room accommodating up to 50 guests. In the Johnny Cash Bar, customers can relax while listening to country music.

## The SKOPE solution

In the new kitchen, SKOPE customised two PG400 cabinets with banks of drawers, and also designed wells for quick and easy access to fresh ingredients. In the bar area, black backbars, with sliding doors, cater for the busy bar trade



# Generous Squire

Perth  
Owners Danny & Rob Kapinkoff

The only microbrewery in Perth's CBD, The Generous Squire is open daily for lunch and dinner and is available for private functions and events. Part of the James Squire group, James Squire beers are brewed to be the most flavoursome ales and lagers in Australia, and are matched with the microbrewery's modern, Australian menu.

## The SKOPE solution

With beverages playing a key role at The Generous Squire, how they were displayed was key to both the owners and designers. A combination of SKOPE's stainless steel five-door and three-door backbars have been cleverly integrated into the design to mirror the angles and symmetry of the stunning bar area.



# Winnie Bagoes

Christchurch  
 Owner Geoff Cavell  
 Architect Element 17

Large open spaces, random selections of artwork and a relaxing atmosphere are a winning combination for Winnie Bagoes, the 'original gourmet pizza bar'. Something of a Christchurch institution, the twice displaced restaurant has once again reopened within the four avenues. With the new restaurant offering a familiar funky and eclectic environment, loyal fans are returning en masse to get their gourmet pizza fix.

## The SKOPE solution

Designers of the new Winnie Bagoes, Element 17 needed a bar that suited the requirements of their very specific new fit-out. Situated in the centre of the building, the large square-shaped bar caters to the needs of a family-friendly restaurant on one side and a lively bar on the other. To meet these requirements, SKOPE's customs team created a U-shaped backbar that extends almost entirely around the bar, enabling staff to serve from virtually any point.





# Steel Bar and Grill

Sydney  
Owner George Kyprianou  
Executive Chef Damian Heads  
Architect Dreamtime Australia Design

Every aspect of Steel Bar & Grill is inspiring, from the polished stainless steel mesh to the open plan kitchen, complete with dark, marble benchtops. With space at a premium, the team behind Steel Bar & Grill wanted a kitchen that was on show to diners and state-of-the-art both aesthetically and functionally.

## The SKOPE solution

Working with designer Michael McCann, SKOPE helped plan the open kitchen with the key objective to create clean lines and practical, efficient use of space. Front of house, counterline refrigeration has been selected for its lower height, with SKOPE and McCann developing the stunning 'dreamtime' doors, with their thicker frames and chunkier handles. Downstairs at Steel Espresso, a custom SKOPE food display takes pride of place on top of a counterline cabinet.



# Spice Paragon

Christchurch  
Owner Bundit Kijpalakorn  
Owner Bo Khemarangsarn  
Architect Crafted

A new addition to the post-earthquake, Christchurch restaurant scene, Spice Paragon serves up authentic Thai food, using only high quality, fresh ingredients. In the kitchen, which can be viewed through a large open window by diners, the subtle flavours of Thai cuisine are fused with the boldness of modern cooking. The artful, warm oak interior creates a relaxed and sophisticated atmosphere.

## The SKOPE solution

In the kitchen, SKOPE installed upright and horizontal Centaur foodservice refrigeration to both maximise space and ensure high levels of food safety. In the bar area, two backbars, a three-door sitting alongside a two-door, create a wall of glass for the display of Spice Paragon's extensive wine library.







# Malt Dining

**Brisbane**  
**Owner Nick Pinn**  
**Executive Chef Robert Campbell**

Located in one of Brisbane's most iconic inner-city buildings, Wenley House, Malt Dining is a three-level, food, wine and dining experience. Malt Dining's owners have maintained a healthy respect for the building's original materials, with its exposed brick work and timber flooring creating an intimate and unique venue.

## **The SKOPE solution**

With space at a premium in Malt Dining's bar, sliding doors were fitted to SKOPE backbar refrigeration, to enable staff maximum space to move freely around the bar. In the kitchen, Centaur refrigeration was selected for its reliability and high performance.





# Café Valentino

Christchurch  
 Owner Michael Turner  
 Architect Wildfire Commercial Kitchens & Bars

A popular destination for two decades, Café Valentino was forced to shift post-earthquakes after its former premises were destroyed. The resulting relocation; a former bike shop in a near century-old building. With the restaurant's trademark collection of stardom memorabilia reinstated and the enormous wood fired oven taking pride of place in the exposed kitchen, the vibrant atmosphere feels true to its roots.

## The SKOPE solution

Owner Michael Turner was determined to find a backbar that was quiet enough so not to disturb the ambience of the restaurant and bar. After a visit to the SKOPE factory, he was so impressed with their custom solution that he selected SKOPE products throughout the entire fit-out. The custom black backbars with solid doors and EC fan motors and the Pegasus undercounters proved to be both highly practical and aesthetically pleasing for the busy establishment.



# Izakaya Den

Melbourne  
Owners Simon Denton & Takashi Omi

Located behind an almost unmarked door in Russell Street, Melbourne, Izakaya Den is a Tokyo-inspired eatery that still manages to be quintessentially Melbourne. The concrete, bunker-like space is brought to life with chefs producing a wide range of Japanese dishes, accompanied by offerings from an impressive drinks list, including Japanese favourites.

## The SKOPE solution

When it came to selecting refrigeration for their bar and open kitchen, the owners of Izakaya Den chose SKOPE cabinets due to their functionality and aesthetic appeal. All cabinets were specified in black to match the restaurant's sharp decor, with sliding doors due to the tight workspace. The clients are thrilled with their Pegasus freezer and six counterlines and are presently consulting with SKOPE for their new restaurant.





# Jack Tar Bar

Auckland

Built to coincide with New Zealand's hosting of the Rugby World Cup, Jack Tar Bar is nestled behind the Auckland Fish Market in an historic wharf-side goods shed. A gastro-pub offering a vast range of beverages alongside shared platters, gourmet pizzas and hearty meals, Jack Tar Bar is a vibrant setting with a spacious bar and alfresco dining.

## The SKOPE solution

Working to provide refrigeration to sit with Jack Tar's funky interior design, SKOPE backbar refrigeration was customised and built into a wooden surround to be in harmony with the bar's décor with a pass through allowing service access from both sides of the bar. A highlight of the refrigeration design is a SKOPE door, which creates clever access to the red-iron clad cool room.

# Era Café & Wine Bar

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**Brisbane**  
**Owners Bob & Brad Hamilton**  
**Executive Chef Marcus Turner**

A Brisbane wine store offering one of the biggest selections of premium wines, spirits and liqueurs, as well as a vast selection of beers from across the globe, like SKOPE, WINE@era is a family-owned business for whom exceptional service and the delivery of high quality products is paramount. WINE@era is the retail arm of Era Café & Wine Bar.

## **The SKOPE solution**

With requirements to store more than 1,600 bottles horizontally within their retail space, WINE@era turned to SKOPE to provide refrigeration to compliment their climate controlled "Wine Wall". Five black, three-door top mount chillers store white wine and boutique beers, with two black backbars, placed back-to-back, providing the ideal shop counter.



# Pony Dining

**Sydney**  
**Owner George Kyprianou**  
**Executive Chef Damian Heads**  
**Architect Dreamtime Design Australia**

Located at the famous Rocks in Sydney, designer Michael McCann has transformed an historic, former bond warehouse into a unique dining space, where the open kitchen is a key focal point for both staff and customers. Inside, the pony-hide kitchen counter exposed brick walls dominate the space, while the exterior boasts an 11-metre communal dining table, outdoor lounge and bar.

## **The SKOPE solution**

In order to maximise space in the tight open kitchen, SKOPE's Pegasus range of foodservice cabinets, with customised drawers, provided the ultimate solution. In the bar areas, SKOPE's stainless steel backbars and counterlines have been installed to create both visual and functional workspaces.





# Vue de Monde

Melbourne  
Owner / Chef Shannon Bennett

At Vue de Monde, renowned Chef Shannon Bennett has received critical acclaim, international recognition and numerous awards, including being named 'Restaurant of the Year' at The Age Good Food Guide 2013 Awards. In June 2011, Vue de Monde relocated to Level 55 of Melbourne's iconic Rialto building, bringing classical fine dining in a modern context, with the added advantage of sweeping views across the city, to patrons.

## The SKOPE solution

Widely regarded as one of the best restaurants in Australia, Vue de Monde are passionate about every aspect of food and beverage preparation and presentation. SKOPE's Irinox Blast Chillers, used in the original Vue de Monde, have been installed for their proven performance, while in the new restaurant at the Rialto, an Irinox MF70.1 and a CP Multi Holding Cabinet have been added.





# Valley Inn

Christchurch  
Owner Dean Calvert  
Architect WeirWalker Architects

For over 130 years the Valley Inn Tavern has been at the centre of Christchurch's Heathcote Valley. Badly damaged in the September 2010 earthquake, WeirWalker Architect's new design was the first suburban tavern to be rebuilt. A wishing well in the middle of the bar is all that remains of the original tavern, while the exterior has been designed to be reminiscent of the landmark building that once stood there.

## The SKOPE solution

Designed as a cosy and welcoming year-round meeting place for both locals and visitors from further afield, the SKOPE refrigerated backbar has been cleverly built into a wooden panelling surround to integrate it into the overall look and feel of the bar.







# Hugos Manly

Sydney  
Owner David Evans  
Executive Chef Massimo Mele

Taking pride of place on Manly Wharf, Hugos Manly, part of the Hugos Group, is one of the city's most spectacular waterfront restaurants. With its combination of Italian fare and cutting edge cocktails, Hugos Manly has coveted numerous awards, including Best Bar in Australia in 2010.

## The SKOPE solution

The atmosphere at Hugos Manly is vibrant and fast-paced, open seven days a week for lunch and dinner, the requirements for high-performing refrigeration solutions were paramount from the start. Having used several refrigeration companies over the past two decades, Owner David Evans turned to SKOPE's Pegasus undercounter foodservice cabinets, with drawers, for their renowned reputation and durability.



# Lone Star CBD

**Christchurch**  
**Owner Lone Star Restaurant & Bar Franchise**  
**Executive Chef Johnny Phillips**  
**Architect Creative Studios**

When it came to rebuilding New Zealand's original Lone Star post-earthquakes, the owners were passionate about reopening the franchise 'mothership' on the original Manchester Street site. The resulting building incorporates many of the fittings recovered from the original site, including the art deco style leadlight windows and an entire wall built with bricks from the fallen structure.

## **The SKOPE solution**

The original Lone Star had been visited by an estimated 1.5 million guests, inspiring the model for the 23-strong restaurant franchise. Busy kitchens and bars require durable and reliable equipment, which is why SKOPE is used throughout the Lone Star franchise. At the Manchester Street restaurant, SKOPE backbars have been used in both bars, while a Glass Door Merchandiser and Pegasus undercounters in the kitchen meet the clients' discerning requirements.

# Project Portfolio Stadiums & Entertainment



# Metricon Stadium

Gold Coast  
Architect Populas  
Interior Architect MDA Consultants

Metricon Stadium, home to the Gold Coast Suns, was constructed in time to meet the start of the AFL season. The challenge was to quickly build a high quality venue for corporate hospitality, using environmentally sustainable design principles, without compromising on quality.

## The SKOPE solution

Catering for large crowds requires high levels of performance and reliability, particularly when refrigeration is installed outside in hot Gold Coast temperatures. SKOPE's backbar pass through, used in the outdoor bar, allows easy access and serving from both sides. In other areas, food displays, glass door counterlines and SK freezers have been installed. A black SK chiller has been utilised in the member's corporate hosting area, while a three-door, SK chiller suits the requirements of the corporate hospitality barbeque areas.



# Christchurch Casino

**Christchurch**  
**Executive Chef Richard Hingston**  
**Architect Warren and Mahoney**

At Christchurch Casino, food hygiene and safety is paramount. In the recently refurbished, Warren and Mahoney designed Grand Café, the mood is elegant and theatrical, with the design creating a fresh, flexible and functional restaurant. The café is a key element in positioning Christchurch Casino as a leading entertainment destination and also caters for large events. Upstairs, the Monza Sports Bar provides an alternative location for dining and refreshments.

## **The SKOPE solution**

In the Grand Cafe kitchen, Pegasus upright and horizontal food service cabinets meet the requirements of a seven day a week, hectic hospitality environment. In the Monza Sports Bar, two four-door stainless steel remote backbars, with sliding doors, provide a stunning wall of glass.



# Gold Coast Convention Centre

Gold Coast  
Executive Chef Garry Kindred

Recognised as a world leader within the industry, the Gold Coast Convention & Exhibition Centre's kitchen combines state-of-the-art technology with culinary expertise to feed up to 4,500 people per day. Using locally grown and organic ingredients, the food service team pride themselves on delivering innovative menus and an unforgettable dining experience.

## The SKOPE solution

When it comes to busy kitchens, SKOPE understands the requirements of chefs and delivers products that enable them to focus on what they do best. Here, SKOPE's refrigeration solution for the 11 kitchens includes a combination of 50 upright and glass door undercounters to meet the demands of a hectic kitchen environment.



# The Court Theatre

Christchurch

Earthquake damage to the Christchurch Court Theatre's Art's Centre location left the city's only year-round theatre company requiring a new home. The theatre's new facility in Addington has been affectionately nicknamed "The Shed", due to its original purpose as a grain storage silo. Modified shipping containers have been converted into a foyer and bar.

## The SKOPE solution

As part of its commitment to supporting both the community and the Arts, SKOPE donated a two-door TME1000 Chiller, a four-door backbar and a smaller countertop chiller to the Court Theatre, located just around the corner from SKOPE's design and manufacturing plant. Sliding doors have been used in the backbar to make the most of the limited space.





# AAMI Park

Melbourne  
Architect MTD Architects

With a crowd capacity of 30,050, the Melbourne Rectangular Stadium (AAMI Park) is an outdoor sports stadium featuring a cutting-edge Bioframe design, with a geodesic dome roof covering a substantial amount of the seating area. At night, the stadium lights up with over 1,500 energy efficient, coloured LED lights, just one example of the environmental considerations applied to the stadium's design.

## The SKOPE solution

Featuring 24 corporate boxes and food and beverage outlets, 14 bars and a 1000-seater dining room, careful consideration was taken when selecting refrigeration for the commercial kitchen. SKOPE's solution was to provide the busy kitchen with Pegasus foodservice refrigeration, in addition to bottom mount uprights and counterline refrigeration in the stadium's bar areas.





# QPAC

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## Brisbane

Host to around 750,000 people annually, Queensland Performing Arts Centre delivers integrated services that have been designed to offer patrons an experience that extends beyond the theatre and through the centre's cafes, bars and other facilities.

### The SKOPE solution

The pressure was on when at the last minute it became evident that measurements provided to SKOPE for QPAC's foyer bar refrigeration were incorrect. Determined to ensure their client was not left serving warm drinks at the official opening, SKOPE quickly remade the two-door, bottom mount chillers. With the marble bar already in place at the time of delivery, the refrigeration was lifted over the bench tops and successfully installed in time for the opening.



# Royal Pines Resort

Surfers Paradise  
Owner RACV Resorts

Offering panoramic views over the golf course towards Surfers Paradise, Videre Restaurant on Level 21 of the Royal Pines Resort offers a la carte dining, degustation menus with matching wines and the art of gueridon service on select items. The spacious and contemporary design, combined with fantastic fare, make this one of the region's showcase restaurants.

## The SKOPE solution

SKOPE's association with the Royal Pines Golf Resort has seen them install refrigeration solutions in the complex's various kitchens, function rooms and bars. The Videre Restaurant's menu demands quick access to pre-portioned, fresh ingredients. A Pegasus lowline cabinet has proved ideal for this requirement, as have the Pegasus undercounter cabinets, with four banks of three-drawers, which enables food to be prepped and stored in gastronorm trays.





# AMI Stadium

Christchurch  
Owner Christchurch Stadium Trust

Sadly devastated in the earthquakes, AMI Stadium in Waltham was Christchurch's main sports venue, with a capacity of just under 40,000. Temporarily relocated to Addington, AMI Stadium continues to be a key Christchurch venue.

## The SKOPE solution

In the corporate lounges at the old AMI Stadium, SKOPE backbar and counterline refrigeration was installed. SKOPE Refrigeration was chosen for its quality and performance, as the stadium had experienced 'sweating' with other brands, a real health and safety hazard. In the outdoor corporate hospitality seating area, 90 customised 'chilly bins', with double-hinged lids for access from both sides, were used to chill pre-ordered drinks. In the kitchen SKOPE Pegasus and stainless steel SK cabinets, were installed throughout. In the new, temporary stadium, SKOPE refrigeration has been used in the food and beverage outlets.



# Project Portfolio Commercial



# Novotel

**Auckland**  
**Executive Chef Ajay Zalte**  
**Architect Warren and Mahoney**

Standing at the Gateway to Aotearoa (New Zealand), the Novotel Auckland Airport has an unmistakably New Zealand identity. Guests are welcomed in the reception area by a living wall of native plants, a vertical garden designed to reflect New Zealand's landscape. Wherever possible, products used in the hotel have been manufactured in New Zealand, with all materials being influenced by their sustainability.

## **The SKOPE solution**

In a four-star, open kitchen, efficiency and aesthetics must go hand in hand. The award-winning design dictated premium refrigeration solutions, with SKOPE providing customised Pegasus cabinets for the open kitchen, which services a 150 seat restaurant and bar, conference facilities for 300 and room service. A black SKOPE backbar is a key feature in the 'living' bar area.



# Klein's

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Melbourne  
Owner Jeremy Klein

When Jeremy Klein launched Klein's Gourmet Foods, his goal was to create a brand of 'home-cooked food' that was 100% natural and preservative free. Dissatisfied with the original refrigeration, which was unable to achieve a constant accurate temperature, Klein wanted refrigeration that would meet his stringent quality control and food safety standards.

## The SKOPE solution

Klein asked his supplier to recommend the best refrigeration; SKOPE assessed his requirements and installed Pegasus foodservice cabinets for their proven reliability and performance. Even in busy periods, and with differing workloads, Klein has been impressed how accurate the cabinet's temperature is, monitoring the results through a secondary system which records the temperature 24 hours a day. Klein's also use an Irinox Blast Chiller to freeze meal portions before being packaged for sale.



# Hamilton TAFE

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## Hamilton

Located in the inner city Newcastle suburb of Hamilton, Hamilton TAFE specialises in tourism and hospitality training, including hospitality management and commercial cookery, bakery and butchery. The state-of-the-art training facilities include a fully functional cafeteria and restaurant, to enable realistic, on-the-job training.

### **The SKOPE solution**

In order to provide a functional kitchen space for training, work stations were customised to be back-to-back, with space for bakery trays. Upright and horizontal Pegasus foodservice refrigeration forms the basis of the kitchen.



# Christchurch Airport

## Christchurch

The tourism gateway to the South Island, the recently redeveloped Christchurch International Airport boasts more than 35 eateries and bars. A state-of-the-art airport in both its design and layout, food and beverage retail services provider HMS Host won the tender to develop a total of 11 sites in the International Terminal and the new Integrated Terminal.

### The SKOPE solution

Keeping it local in regard to suppliers was a key focus for HMS Host in project managing the airport redevelopment. SKOPE's premium foodservice Pegasus refrigeration has been installed in the new Koru Club lounge on the ground floor, and backbar and counterline refrigeration has been utilised throughout the Food Court, which includes food stores Number Eight Bar & Café, Sakura Sushi, Healthy Habits, Underground Coffee and Trattoria Milano.





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# Community Chef

**Melbourne**  
**Owner Regional Food Kitchen**  
**Architect 3bornes Architectes**

A state-of-the-art food production facility in Altona, Melbourne, Community Chef produces 4,500, three-course meals daily for Council Meals on Wheels services. Community Chef is committed to the nutritional needs of the elderly, with food safety, meal quality and variety being paramount.

## **The SKOPE solution**

The SKOPE design and customs teams worked closely with world renowned French architect, François Tesnière, to develop an industry leading commercial kitchen solution. Individual unrefrigerated 'Cesar' cabinets, needed to be easily moveable, washable, and only chilled when necessary to conserve energy. The 160 cabinets, designed and manufactured by SKOPE, along with SKOPE's ducting, shelf racking, door design and hanging solution, have helped revolutionise Community Chef's production of meals and improve working conditions for employees.





# Victor Churchill

Sydney  
 Owners Victor & Anthony Puharich  
 Architect Dreamtime Australia Design

Blending traditional, European butchery methods with modern, cutting-edge design elements, Victor Churchill, has set the precedent to redefine butchery across the globe. Incorporating features such as a full-height, Himalayan salt brick wall, 'sausage' copper door handles and a Louis Vuitton-style window display, Victor Churchill captures much attention from intrigued customers. The butchery has won numerous awards, including the highly prestigious 2010 Best Retail Design at the International Design Awards in New York.

## The SKOPE solution

In order to combine function with form, and to maintain the aesthetics created by designer Michael McCann, SKOPE produced customised white Pegasus foodservice cabinets, which sit perfectly with the white marble worktop and clean lines in the butchery. Working alongside McCann, SKOPE's design team developed the architectural custom handle hardware.





# Melbourne Airport

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## Melbourne

At Melbourne Airport's slick new Virgin Australia VIP lounge, the design and decor are reminiscent of a funky, central-city wine bar or restaurant. The light, flowing space is divided into nooks, including quiet zones, library and a bar, where guests can relax and socialise.

### **The SKOPE solution**

Having established itself as one of the world's leading brands, Virgin is renowned for its attention to detail. Standing behind the snaking bar, which is lit with LED lighting and can be changed to suit different times of the day and to reflect the different moods of passengers, a bank of five stainless steel TME two-door SKOPE uprights create a focal point amidst the bright white, contemporary interior.



# Le Cordon Bleu

Wellington

Owners Le Cordon Bleu & WelTec

Architect Architectural Workshop

Opened in conjunction with WelTec in Wellington, Le Cordon Bleu's kitchens are state-of-the-art. The campus is light and airy, with glass walls providing full views into the kitchens, which have been designed to the traditional specifications found throughout Le Cordon Bleu's schools.

## The SKOPE solution

Le Cordon Bleu went to great lengths to research and source products that were preferred in the industry, to ensure their students used the best equipment. With many kitchens now open plan, the school wanted its students to experience a real industry situation. Delighted to be associated with such a prestigious, international brand, SKOPE products include a backbar in the restaurant training bar, Centaur undercounters in the production kitchen and Pegasus undercounters in the Cordon Bleu patisserie kitchen, cuisine kitchen and demonstration theatre.



# Commonwealth Bank

Sydney

The new head office for the Commonwealth Bank Australia features two, eight-storey, campus-style office buildings, housing around 6,200 staff. Designed to achieve 6 Star Green Star Office Rating status, the building offers an innovative, sustainable and creative workspace in a paperless office environment.

## The SKOPE solution

With staff numbers dictating a need for large quantities of meals and on-site catering, Commonwealth Bank Australia required reliable refrigeration that would also fit its sustainability principles and commitment to energy efficiency. SKOPE Pegasus cabinet, with drawers, form the base of the kitchen, with the addition of two large stainless steel two-door roll in cabinets to fit roll in trolleys, which provide easy access to chilled products. An Irinox Blast Chiller has revolutionised production processes in the kitchen.





# Hilton Hotel

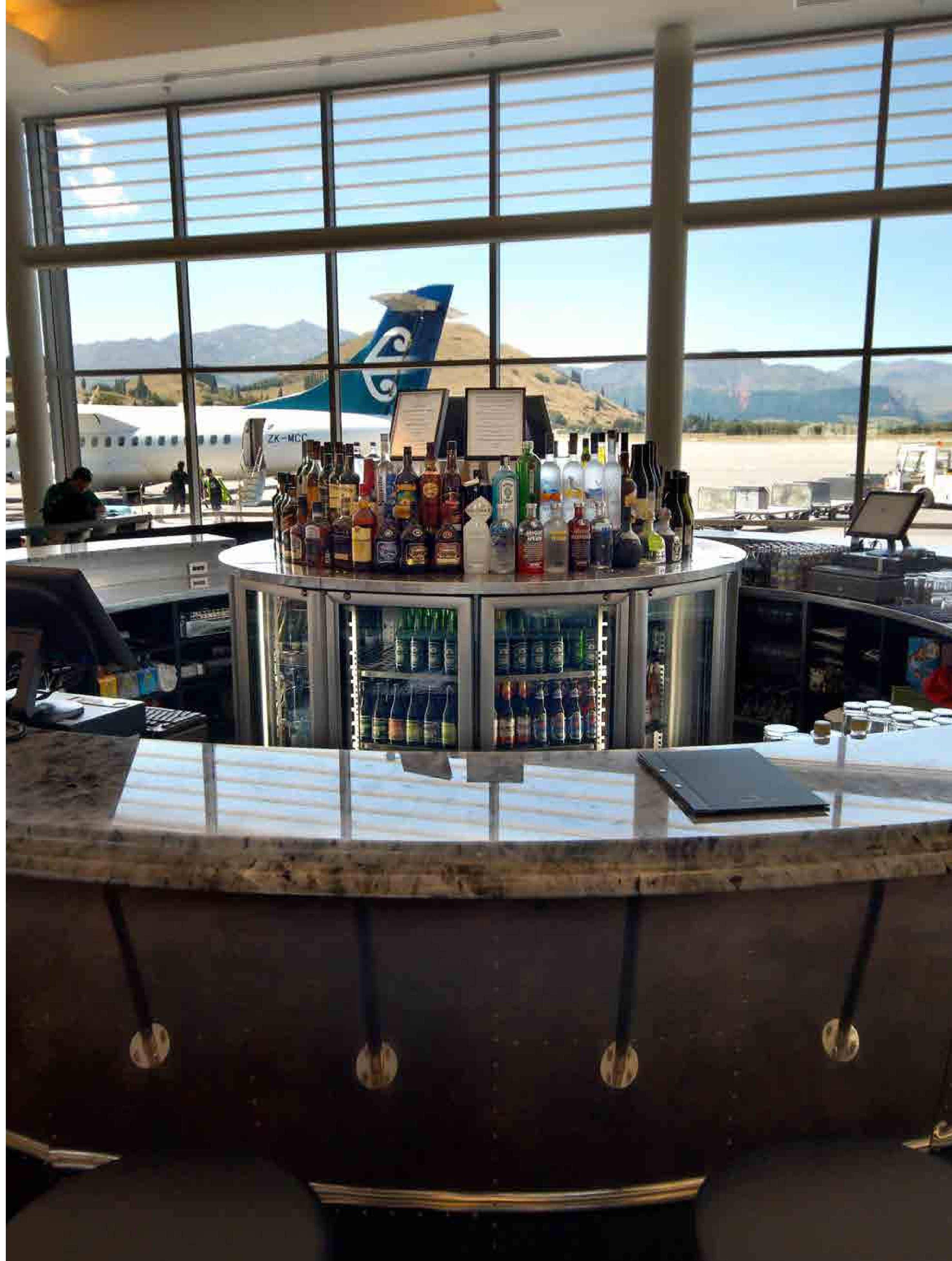
Queenstown  
Executive Chef Peter Thornley

At the Hilton Queenstown's signature restaurant Wakatipu Grill, run by renowned chef Peter Thornley, guests can not only enjoy spectacular views out over the lake, but are also treated to watching the chefs create culinary delights in the open kitchen. Hilton Queenstown has a separate kitchen catering for the hotel's conference and in room dining, while the open kitchen caters for four dining options.

## The SKOPE solution

Providing refrigeration for a busy open kitchen requires a combination of efficiency and aesthetics. SKOPE installed its premium range of SKOPE foodservice solutions, providing both upright and horizontal Pegasus refrigeration. A black, custom height four-door backbar has been integrated into a stunning wooden bar, while in the Lake Counter Gourmet Deli, black SK two-door uprights display bottles of Moët.





# Queenstown Airport

Queenstown  
Owner Good Group

The architect's goal at Queenstown Airport was to create a stunning, circular, centrepiece bar, as a focal point visitors would see the minute they entered the airport, and again on departure. The bar maximises views from the airport, enabling passengers to enjoy and reflect on their first and last moments in the resort town.

## The SKOPE solution

Working closely with hospitality company the Good Group, SKOPE created their first ever circular cabinet. The customised plans required extensive conceptual and technical drawings in order for the project to meet the clients' exacting specifications. SKOPE's custom's team thrived on the challenge to produce the 1080mm high, 12 sided backbar, with both they and the clients being thrilled with the striking result.





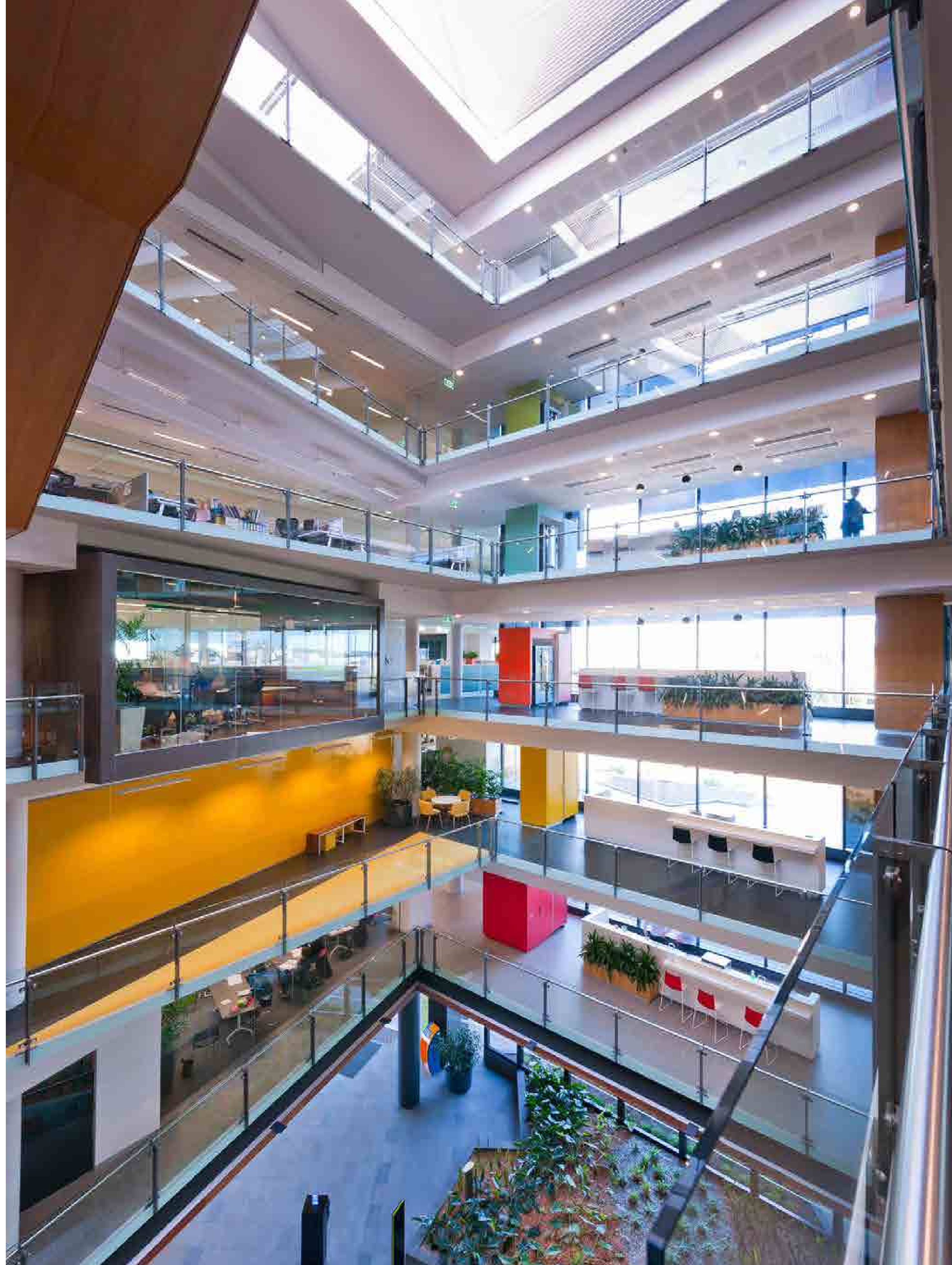
# Hilton Hotel

**Surfers Paradise**  
Executive Chef Luke Mangan

State-of-the-art both in its design and use of technology, Hilton Surfers Paradise offers an extensive range of restaurants and bars, including celebrity chef Luke Mangan's Salt Grill restaurant, FIX Lounge and The Food Store, a European style delicatessen.

## The SKOPE solution

Inspired by the European deli experience, goods at The Food Store are displayed in towering cabinets chilled to optimum temperatures. SKOPE two-door, black uprights and a black open deck display boutique wines, beers and a selection of food. In the open kitchen, a range of Pegasus refrigeration has been installed, including undercounters with drawers, lowline cabinets and preparation cabinets. SKOPE's refrigeration solutions sit perfectly with the Hilton's desire to provide high levels of aesthetics, quality and food safety throughout the complex.



# Energex

**Brisbane**  
**Architect Cox Rayner**  
**Interior Architect BVN Architecture**

Energex manages sophisticated energy distribution networks and delivers energy products, services and expertise to more than 1.3 million customers in Brisbane. At the new Energex complex, which caters for 1700 staff, each level has its own colour theme for furniture, walls and joinery - including the refrigeration cabinetry. Energy efficient and sustainable products have been used throughout the six-star, Green Star Office building.

## **The SKOPE solution**

Keen promoters of environmental sustainability, SKOPE provided Energex with single and double door, top-mounted premium energy efficient SK chillers and freezers. Custom split door freezers, and solid doors laminated and coloured, were used throughout the site. The result is a seamless finish in the cafes and kitchenettes, with the refrigeration cabinets being hidden by shades of red, yellow, orange and green.



# Paneton Bakery

Auckland  
Owner Dominique Colombie

A market leader when it comes to producing premium quality pastry and bread products, Paneton Bakery required a new baking system to expand their 24-hour operation and ensure product consistency. Paneton are renowned for their top quality, pure butter croissants, sold frozen for customers to proof and bake at home.

## The SKOPE solution

SKOPE supplied Paneton Bakery with the 20-trolley Irinox Bakery Day System, which increased Paneton's bake off time by three times over conventional proofing. Originally developed for bread, the system proofs yeast products under cold fermentation, increases the flavour profile and reduces additives, making it perfect for croissants and danishes. The system enables Paneton to produce each product to their exacting requirements and gives the ability to increase production to 14,000 products per day.





# The Westin

Sydney  
Owner Starwood Hotels  
Executive Chef Walter Keller

With its menus reflecting an appreciation of fresh, local, healthy produce, The Westin's Mosaic Restaurant serves innovative, modern Australian cuisine. The hotel's Lobby Bar and Lounge and The Room are perfect for drinks, light meals and refreshments.

## The SKOPE solution

When it came to choosing refrigeration, The Westin turned to SKOPE for their reputation for providing high quality, reliable products and excellent after sales service. An Irinox Blast Chiller has revolutionised the way the kitchen operates, enabling Chefs to expand their menu and giving greater flexibility in a kitchen that services several restaurants. A customised, stainless steel pass through chiller with barnyard doors can be accessed by both prep and service staff.



# Tuahiwi Marae

Christchurch  
Architect Map Architects

Located in a small rural Canterbury village, Tuahiwi Marae has long provided focus for the local community and Ngai Tahu as a whole. Recently rebuilt, the Marae is positioned to enjoy all-day-sun with the entrance offering a commanding aspect over the grounds

## The SKOPE solution

SKOPE worked with the architect and Marae to provide commercial refrigeration to cater for large numbers. With capacity to cater for up to 500 people, commercial refrigeration solutions were imperative in order to maintain health and safety standards. SKOPE products include a Centaur vertical freezer and four Centaur vertical chillers. The Centaur range was selected due to its heavy-duty construction, which is ideally suited to a busy Marae kitchen.

