



NO MORE COOKING SMELLS IN THE EL GAUCHO NEIGHBOURHOOD



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El Gaucho Argentinian Steakhouse is a chain restaurant with several locations in Vietnam and two in Thailand featuring traditional steakhouse gastronomy with a modern ambiance while offering a high standard of service and hospitality. The Argentinian touch can be found in every aspect of the restaurant concept: the menu, the beer, wine and cocktails list and the ambiance. The authentic steak cuisine is brought to the people of Asia with a passion for quality food, prime meats and, of course, Argentina.

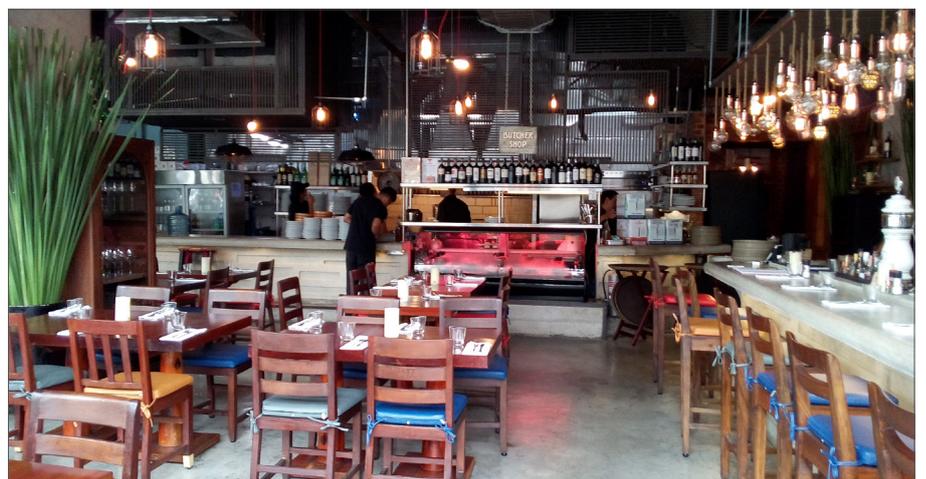
One of the Thailand restaurants, located in Bangkok, has a 40-table dining room and is open from 11:00 am to midnight, 7 days a week. The kitchen staff ranges from five to seven people, to accommodate peak hours.

THE CHALLENGE

This restaurant, which features a cuisine of steak and spaghetti, opened in December 2015 in a rented space on the ground floor of a building located in an area with many popular restaurants surrounded by several condominium complexes and fashion shops.

The kitchen was initially only equipped with a simple ventilation system, and the type of business along with the long opening hours every day of the week meant that smoke and odours from the cooking became objectionable to many people in the neighbourhood. The building management had been receiving complaints from residents and shop owners since the restaurant opened, and they could see no other solution than to ask the restaurant to move out. While the smell was the main reason for complaints,

smoke and grease were also causing problems. As grease began to accumulate in the extractor duct and on the fans, the situation started to become a fire hazard, and particulate matter emissions in the smoke were a new source of environmental air pollution. El Gaucho naturally did not want to move out, so they sought a solution to the problems that would allow them to continue to operate the restaurant while keeping their neighbours happy.





Since the installation of the units the nuisance to local residents and shop owners has been eliminated and our chef and his assistants have the pleasure of working in a smoke-free environment!"

SF FILTERS

In almost any cooking process in a professional kitchen, grease, soot particles and odours are released. Fire hazard increases when more grease is accumulating in the extractor duct and ventilators.

Euromate developed filter systems for use in professional kitchens. The heart of the **SFE** is represented by an electrostatic filter. It adsorbs the very smallest grease- and soot particles

The **SFC** stationary filter unit is ideal for in-duct mounting and mainly filters odours and gases by means of activated carbon filter cylinders with bayonet catch.

Features of the SF-Series:

- Eliminates greasy deposits
- Reduces fire hazard
- Lowers maintenance costs
- Minimises environmental impact
- Reduces the effects of odours

Quote: Mr. Daniel Zvi, owner

THE SOLUTION

Nearly two months after the grand opening, at a loss to solve the smoke and odour nuisance problems, the El Gaucho management went online to find a solution. This led them to contact Euromate's reputable local distributor Cool Dee Pa Electric Company, which sent a specialist to survey the situation on location and provide professional advice. The restaurant owners decided to purchase two Euromate units, and the installation was completed within days.

One SFE 25 and one SFC 25 are mounted at the ceiling of the kitchen. The improvement has been remarkable: there is no longer any smoke or odour, and there has not been a single complaint from neighbours. Even the chef and his assistants say the lack of smoke and odour in the kitchen has made their work much more enjoyable.

Distributor Cool Dee Pa Electric Company visits every two months to perform maintenance, which includes replacing the SFC filter, swapping the electrostatic filter in the SFE unit and cleaning the used one back at their workshop. This service keeps the systems operating like new, so the El Gaucho management can sleep easy knowing they will never again face complaints about odour nuisance from their restaurant.



PRODUCT FACTS

Products

- 1 unit of SFE-25
- 1 unit of SFC-25

Application

- Removing odours, smoke and grease