



## Case Study | Ping Pong London

The Ping Pong restaurants in London have translated ancient Chinese tea house culture into the modern world. Their ambience is designed to create an oasis of warmth and peace of mind. Of central importance in achieving this is the technology supplied by Mangelberger. It is standardised and energy-efficient.

**mangelberger**

| Inspiration Technology

## Tea Time | Tradition runs into the modern world



Ping Pong is a comprehensive work of art. David Marquardt, the renowned architect, and Niclas Sellebråten, a specialist in brand communication, succeeded in creating a modern restaurant which respects the traditions of the Chinese. Mangelberger has supplied the LightControl system, standardised electrical distribution and energy management for several new restaurants.



### Ping Pong and the philosophy of light

Hundreds of years ago Chinese silk traders went to tea houses to rest from the labours of their long journeys. There they drank tea and ate Dim Sum, which are sweet or spicy delicacies filled with meat, sea food or fruit and prepared in front of the guests – steamed, baked or deep-fried, and then served in bamboo baskets or on china. It is all done with the special flair of the Far East, and it is now available to modern Londoners, on a shopping expedition or taking a break between two business (or private) dates. What they do is go to a Ping Pong restaurant, where the old tradition is kept alive in a modern setting. Ping Pong have been so successful with their extraordinary brand that their restaurants can now be found in every fashionable part of London.

Mangelberger contributed to Ping Pong for the first time for the restaurant nestling beside St Paul's Cathedral. Ping Pong are particularly keen on reducing energy costs and getting the right lighting. The effects are planned down to the last detail, as with a stage production, and manual operation is simply not good enough. Up to twelve circles of light are regulated by the Mangelberger LightControl system and coordinated with each other and the degree of light outside. There is no way the dishes and the Chinese characters on the walls and ceilings can achieve their full effect without a faultless modulation of light and sound. The cooking area is bathed in intense light, setting it apart from the warm and cordial atmosphere of the restaurant.

### Flexible and easy to operate

Automatic light control is intended to take the pressure off the staff but at the same time enable them to adjust times and intensities themselves. Child's play for the Mangelberger LightControl system, since all settings are automatically returned to the pre-adjustments during the night.

### The advantages of our LightControl:

**Interior and food set in a special atmosphere**

**Feel-good ambience and satisfied guests**

**Effortless operation, no switches, no errors**

**Automatic regulation attuned to exterior light**

**Possible saving of energy costs for lighting: up to 45%**

**Longer life for illuminants and light sources**

**Significant reduction of regular service costs**

**Compact technology standard, can be multiplied at will**

The word had got round about the advantages of Mangelberger's standardised technology for branch networks, with recommendations from prestigious operators worldwide reaching the ears of Ping Pong in London. The key points: uniform controls for branch management, uniform and standardised power distribution for all branches, effective energy management with centralised access to consumption data for service and controlling operations.

### More than 3000 installations worldwide

The EMS branch management system is the control centre for lighting, energy management and HACCP. Once a specific system has been designed it can be multiplied worldwide for restaurants and stores – and monitored locally. Installation, start-up and service for Ping Pong are carried out by our local partners, D&P Electrical Services Ltd.

### The advantages of our EMS branch management system:

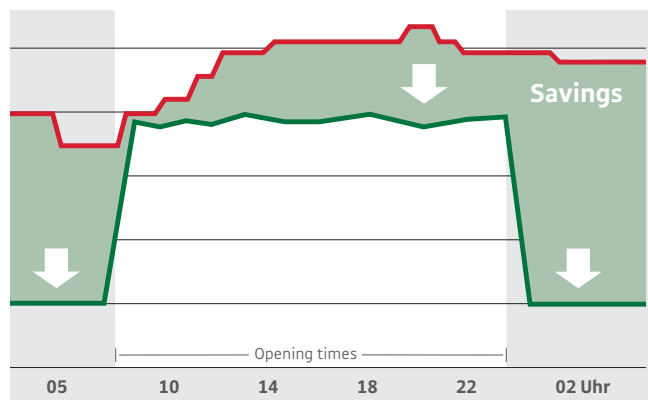
**Supremely simple operation – tested a thousand times**

**Monitored operating times, tailored to the restaurant, reduce total energy consumption by up to 20%**

**Controlling of high-performance power consumers significantly reduces maximum power demand**

**HACCP documentation of temperatures in cold storage rooms and refrigeration units**

**Easy-to-read reporting of operating times and consumption data shows you the essentials at a glance**





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