



Case Study | Vapiano London

In Vapiano's expansion, nothing is left to chance. Nowhere. Not in the interior design, not in the selection of fresh ingredients and not in the technical services. What this system restaurant trendsetter needed was customised standard technology, and Mangelberger supplied it. Including energy management.

mangelberger

| Inspiration Technology

Buon appetito a Londra | Vapiano lands on the British Isles

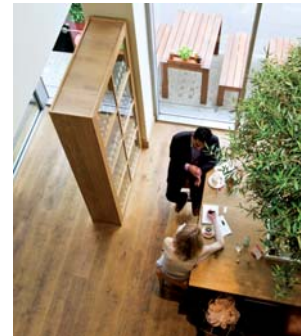
Vapiano. Light and wholesome Mediterranean cuisine in an ambience that is bathed in light. Vapiano's stylish design concept for its restaurant chain was launched in Hamburg a few years ago, and since then it has conquered one city after another. In this worldwide expansion, Mangelberger is responsible for the planning and installation of standardised power distribution, energy management and LightControl. Now let's make a brief visit to Vapiano London.



Do you speak English? Yes, we do!

Pasta, pizza and wholesome salad variations in an ambience so designed that every detail helps to create atmosphere. Aromatic herbs in showcases and on the tables tempt you to add that special flavour to your dish, and there's an olive tree to give you the feel of sun-drenched Italy. The motto of this restaurant, where every dish is freshly prepared, is "Chi va piano va sano e va lontano", meaning "Take things easy and you'll have a longer and healthier life". Who would normally connect that idea with system restaurants, self-service and fast food? Vapiano is all that and more. Much more. It's an oasis for aesthetes and gourmets.

The modern technology underpinning the restaurant is invisible to guests – but they sense the effect. Subtly targeted pools of light allow the classy fur-



nishings and the fresh ingredients to achieve their full effect, and at the same time create a feel-good atmosphere. In order to get the correct illumination of all the details in the restaurant, Mangelberger started to fine-tune the light controls and the lamps only when the interior fittings had been completed. Our easy-to-operate ZMS branch management system has three core components: energy management, HACCP controls and LightControl. The system is housed in the standardised Mangelberger switchboard, which is compact and easily accessible.

LightControl for a superb atmosphere

It would be going too far to claim that our lighting solutions are light therapy for stressed-out guests. But there is no question that they help to make the restaurant visit a complete success.

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 lighting energy costs: up to 45%

Longer life for illuminants and light sources

Significant reduction of regular service costs

Saves on space and easy to operate

Not some switchboard or other, but Corporate Technology made by Mangelberger. What we do is configure standardised switchgears for branch networks as the basis for the worldwide expansion of prestigious clients. The key points: uniform technology and uniform operation for all branches, effective energy management with centralised access to consumption data for service, controlling and local monitoring.

Installation, start-up and service for Vapiano are carried out by our local partners, D&P Electrical Services Ltd.

A system unparalleled worldwide

Not off-the-shelf, but specially developed for the needs of branch networks. Our ZMS branch management system is the control centre for interior and exterior lighting, dimming, energy management and HACCP controls. Installed more than 3000 times worldwide for the foremost operators in the restaurant and retail sectors.

The advantages of our ZMS branch management system:

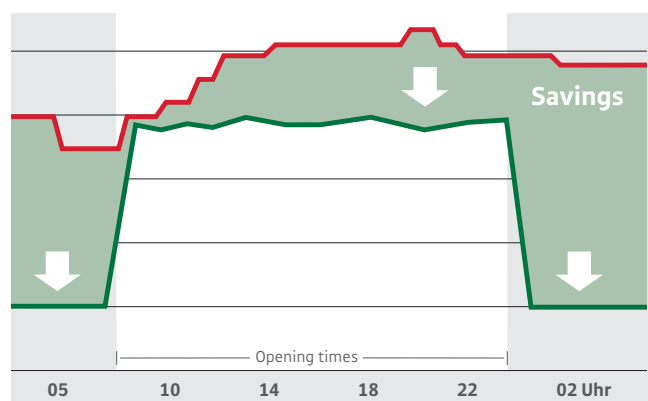
Supremely simple operation – tested a thousand times

Monitored operating times, customised for 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 wall freezers, cooling- and freezing rooms

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





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