

Press Release

Electrolux Professional

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“We are what we do, always. Excellence is not an act but a habit” (Aristotele)

Electrolux Professional lands in Venice, at Molino Stucky Hilton, and takes the lead role in a shining example of industrial archaeology, luxury and excellence.

Elegance is the balance between proportion, passion, and surprise (Valentino).

Much water had indeed flowed under the bridge before Molino Stucky – one of the major symbols of Venice was brought back to its original splendour on the island of Giudecca.

It finally happened after more than 60 years of closure and 5 years of renovation works carried out on the historical mill and pasta factory, founded in 1833 by the Venetian Merchant Giovanni Stucky, which turned it into one of the most luxurious hotels of the Hilton chain.

Molino Stucky Hilton presents some record-breaking numbers: 380 rooms spread out on 8 floors, a conference centre with 2000 seats, 5 restaurants and bars, boutiques, a beauty farm, a swimming pool on the roof...and an unforgettable surrounding view of the coloured roofs of the City of the Laguna.

Elegance does not mean being noticed, it means being remembered (Giorgio Armani).

Indeed, Molino Stucky Hilton will be remembered as the result of one of the world's major restoration works of industrial archaeology; it is one of the largest five-star hotels in Europe and is the most challenging architectural project of the last 50 years.

Electrolux Professional plays an important role in this project: the kitchens of the restaurants and the laundrettes have all been furnished with Electrolux Professional solutions, because at Molino Stucky Hilton tradition and technology have always gone hand in hand (already in the last century, the building has been considered an outstanding example of technology).

This is why the excellence of Molino Stucky is also seen in the **kitchen**, with its high-standard Foodservice offer: the specialities of the Venetian culinary tradition offered to its guests, joins together with the innovation of Electrolux Professional and the skills of the Master of the Art, Executive Chef **Franco Luise**, whom Hilton International has entrusted the management of the five dining lounges of the precious resort in Venice.

‘During a recent training for my Chefs– says Franco Luise about Electrolux Professional appliances, which have become essential tools for his work – I had the chance to demonstrate what are the major bases for becoming a good Chef. Besides having an extensive knowledge of the ingredients, my advice is to always get to know the most innovative cooking techniques and go deeper into the study of any new available technologies.

The kitchen appliances I have at my disposal here at Molino Stucky Hilton, supplied by Electrolux Professional, can be rightfully listed among the most innovative equipment on the market; they assure an intelligent management of work flow and an unmatched optimisation of resources. Notably, in the main kitchen, the 3 air-o-steam® ovens are used for the greater part of the cooking and for planning all the banqueting needs (from 10 to 1000 servings).

Thanks to their great performances, **air-o-steam®** ovens allow rapid temperature recovery, thus letting me serve the main courses in a very short time, even in the case of big events.

Precise temperature and humidity control enable delicate cooking like *sous-vide*, while overnight cooking (low temperature cooking) means a strong cost reduction. Today, I couldn't do without them: air-o-steam® ovens have become our best friends!

Besides ovens and **blast chillers**, the appliances which are used more extensively in the kitchens of Molino Stucky are the two **pressure bratt pans** of the **Thermaline** range. Thanks to their versatility, you can do almost everything: from roasting meats to simmering sauces, along with cooking vegetables, pasta and braising stews. The cooking results are excellent and the cooking times are halved.

Some years ago, when discussing with colleagues, I noticed hesitation in using **induction** or electrical **electric plates** for cooking...

Nowadays, the continuous development of the cooking functions brought us to understand that our kitchens do not necessarily need free flames: they simply need heat which can be generated by other sources, even better if they allow energy savings and limit heat dispersion in the working environment.

And this is where the induction tops and solid tops with their special '**Ecotop**' coating by Electrolux Professional can help us: they are present in every kitchen at Molino Stucky Hilton.

When in use, they ensure high productivity, and when turned off they become an element of design thanks to their sleek, smooth and compact surface.

All the guests have been served. At the end of the day, the lights are turned off and our appliances remain, ready to face yet another day of extraordinary cooking.

Some appliances stay on, working the whole night through: while we sleep they work for the next day's banquet, as if they were an invisible team of cooks working in our stead'.



After a hiatus of 50 years, the futuristic castle that houses Molino Stucky Hilton has finally been rediscovered, in a beautiful panorama reminiscent of postcards of years past, becoming a dream destination in the Grand Tour of beautiful Italy, as well as a magical temple of Gourmet, thanks to the creativity of a Master Chef and the most advanced technology in the Foodservice industry.