

HISTORIC POST OFFICE TURNED INTO HOTEL



HOBART

+++ **BEST PRACTICE ANKLAMER HOF** +++





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The former post office in the small town of Anklam near the island of Usedom has been shining in new splendor as the “Hotel Anklamer Hof” since mid-2022. 73 rooms and a restaurant attract guests from far and wide to the renovated building from 1878. State-of-the-art warewashing and waste technology from HOBART ensure perfect cleanliness.

Converting a historic building into a hotel is a real challenge. And planning a new kitchen in an existing space is no piece of cake either. Both challenges have been excellently executed in the Mecklenburg town of Anklam.

F&B manager Torsten Hellmann, 58, a trained cook and master chef, is the heart and soul of the “Anklamer Hof” and

knows every cable and every millimeter of stainless steel in the kitchen. He joined the project in 2018 as a consultant and planned the entire kitchen as well as the F&B areas. He says: „In this place I have tried to avoid every single mistake that I have seen people make in my 43-year long working life in different companies.”

Following him around the kitchen, it quickly becomes clear: someone has thought of everything here. From the seamless epoxy resin floor in various slip classes to fully welded tables and a modern air filter system to the digitized ordering system with kitchen monitors - Torsten Hellmann has done a great job and put



Torsten Hellmann is not just a chef, he can also calculate. That's why he knows that cost-efficiency is an essential factor in a successful restaurant. Before the „Anklamer Hof” opened, Torsten Hellmann moved from Berlin to Anklam in order to stay as an F&B manager.



Foto: Anklamer Hof



his entire kitchen experience into the planning of this house. In doing so, he calculated and pinpointed for the investors that even the smallest detail makes sense.

EFFICIENCY WITH A CAPITAL E

In the spirit of efficiency, he and investor Viessmann initially decided that the organic waste from the kitchen should be disposed of using a modern disposal system instead of unpleasant-smelling buckets and bins. Apart from the many advantages of the closed and therefore odorless system, this purchase also makes sense economically, because apart from the acquisition costs, the waste container only has to be emptied every six weeks. With a conventional food waste disposal, each bin causes costs every month - regardless of whether it is full or there's only half an apple in it. In addition, there are high cleaning and energy costs for cooling the organic waste until it gets picked up.

Hellmann made the decision in favor of a BiComTec system from HOBART after thorough research. On a visit to a trade fair, he compared systems from various companies. The HOBART food waste technology was convincing due to the compressed air conveyance without additional pumps and complex technology. The

flexible pipe routing (DN 50) through the historic building and the plastic tanks also played a role in his decision.

Ultimately, Hellmann took a look at a HOBART organic waste disposal system installed on a passenger ship and was finally convinced when his colleague chefs at sea confirmed that the system worked without any problems and that there was nothing better on the market. In the kitchen of the Anklamer Hof, the feed station is located directly where the used dishes return. It is integrated with little space requirement. The leftovers are thrown in there directly by the service staff or the dishwasher and disappear at the push of a button via a pipe system into one of the two 2,500 litre tanks in the basement. The plant is fully automatic and designed as a closed system, so that unpleasant odours and loud noises are avoided. When the tank is full, the entire contents are emptied by a standard road tanker, which transports the waste to a biogas plant for further processing or energy sourcing.



Leftovers are disposed of easily and without any bad smells. They get to the tank in the basement directly from the kitchen.



TAKING ORDERS WITH PEN AND PAPER IS OVER. TODAY EVERY RESTAURATEUR SIMPLY HAS TO WORK EFFICIENT AND COST-COVERING.



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ANKLAMER HOF FACTS

Opening in May 2022

73 rooms and suites

70 employees,
11 in the kitchen

480 seats in the F&B areas
including terrace

20,000 € F&B turnaround
on good days

bar, banquet und
conference areas

spa with pool
and 2 saunas



SAVING MONEY WITH THE HELP OF TECHNOLOGY

After the decision for HOBART waste technology was made, the purchase of HOBART dishwashers was an obvious choice - especially since the machines again convinced the experts with their high efficiency. Two PREMAX glasswashers with TOP-DRY technology and reverse osmosis at the bar and in the event area ensure that

none of the employees ever have to waste valuable working time polishing glasses. The glasses come out of the machine ready for use or storing. In the wash-up area there are two hood-type dishwashers that wash kitchen utensils and regular dishes separately. Here too, the innovative HOBART technology was the decisive factor for the purchase, as its various features ensure that resources are saved with every wash cycle.



**WE ARE VERY HAPPY WITH OUR
WAREWASH AND FOOD WASTE TECHNOLOGY.
EVERYTHING RUNS SMOOTHLY.**