



# The good galley

*Galleys often have limited space, therefore it is essential that they are designed with care and attention to detail.*

*Words: Frances and Michael Howorth*

The very heart of every superyacht is not, as some would think, the bridge or the engine room. Nor does the epicentre of superyacht life centre on the ironing room or the crew mess. The fact is, it is the Galley that is key to it all. Food, its sourcing, preparation, cooking and serving is perhaps the very raison d'être behind the operating of a superyacht and once that is acknowledged then the galley really does come out as the very soul of the superyacht.

Millions can be spent outfitting the navigation bridge and often more is spent creating the engine room and no one will argue that is wrong but so often the galley is where the designer can fit it in rather than where it should go. Space and shape is of little consequence to the yacht's designer who simply knows he must allow for one. How it works and what it creates is left down to the operator. Lucky yachts have a build Captain who has listened to Chefs in the past and can bring what they have taught him to the design. Luckier still is the yacht whose Chef is consulted at the earlier stages of design and construction. In such cases that same Chef is

likely to be consulted on what equipment is fitted and almost certainly that will produce a better galley.

It is important that galley equipment is designed and supplied for marine use and complies with SOLAS commercial specifications where necessary. As well as being durable and good looking, furniture also meets the most stringent international food hygiene standards.

Specialist designers working exclusively in galley design are more rare than hen's teeth and they are pitifully few specialist manufacturers who build equipment for the marine based kitchen. The French company Azur Tech Hôtel based in Villeneuve Loubet is one supplier who seems to know port from starboard and the subtle differences between the need for a single galley to prepare crew food every day and stunning gourmet feasts on those occasions when the yacht is fully operational. Knowledgeable, yes but not always welcoming or indeed helpful. Their French only web site does little to encourage initial contact and once made it has been our experience that they seldom follow up.

For the perfect mix of professional know how with a desire to get a good job done first time you need to cross La Manche and venture towards Essex. There is the base of GN Espace Galley Solutions a company set up specifically to cater (sorry about the pun) to those in need of the perfectly designed galley. The company's key objective is to create a galley space and on board hospitality system that allows the chef to provide the highest quality food, hygienically, safely and efficiently.

The company works hard to understand the exact on board catering needs. It then develops the food flow process and defines the equipment required to meet the culinary and budgetary objectives. Their in-house team works with professional chefs, restaurateurs and leading catering equipment manufacturers to design and supply an on board galley and hospitality systems that work.

Before founding the company, Ralph Olingschlaeger worked in the domestic appliance industry spending 18 years with the Electrolux group as Product Marketing and New Product Development Manager. He says, "The perfect galley is one where Chefs can work unhindered." He adds, "It is a well lit, well ventilated and easy to clean workspace. Its size and layout should allow the Chef, Sous Chef and galley personnel to work as a team without getting in each other's way whilst storing, preparing, cooking and plating food."

## Trending in a galley near you

Pyro [self] cleaning ovens Miele

Nano Technology coatings creating antibacterial work surfaces and fridge interiors

Thin film heating technology Thermo-Stone

Sous Vide apparatus Rieber

Hayboxes for slow cooking Wonderbag

Built-in modular woks and griddle MKM

Impingement cooking appliance Merrychef

Plasma filter cooker hood AdTIM

Micro-puree device for frozen mousses and sauces Pacojet

Food traceability and stock keeping software Rieber

Access for the Stewards should allow them to collect plates and return them to the washing up area without getting in the way. Olingschlaeger believes, "The galley is a key part of the food flow on board and its location needs to be convenient for the upstream task of provisioning/bulk storing and the downstream activity of serving the guests at the table. In summary, 'form' must follow 'function' so get the layout and appliances right before turning your attention to the aesthetics."

Modern technology is being embraced inside galleys just as quickly as it is adopted on the bridge or inside the engine room. Top of the list is a steam combi cooker. This appliance is capable of either pure steam cooking or else pure convection cooking and everything in between. This makes it very versatile. One key benefit of steam cooking is that it keeps far more of the taste and nutrition in the food. Also meat does not shrink as much and keeps its weight. Induction rather than radiant heat is also finding favour even if every chef in the world seems to

## TOP 10

### Superyacht galley must haves

Induction Hobs	Berbel cooker hood
Modular Cooking Units	Thermoplate cooking pots
Gastronorm Sink Units	Wonderbag
Dornbracht Electronic Tap	Pacojet
Quooker boiling water supply tap	Tony Team waste compactor

want to cook with gas rather than electricity. At sea, that simply is not an option.

Chef Julian Kimberley trained as a chef with Trusthouse Forte before establishing and managing his own chain restaurants in London. In 2007 he joined with Ralph Olingschlaeger to create GN Espace. We asked him to describe the nightmare galley and he told us, "It would be a poorly planned space with ill defined work sections. Essential equipment installed in the wrong places hindering efficient food service. Insufficient knowledge or thought given to the type of menu/food style that will mainly be required, often giving rise to insufficient cooking facilities, refrigeration, work surfaces and storage."

Poorly manufactured furniture and equipment that create dirt traps and consequently are hard to keep clean are other features that make chefs shudder when they see them. Kimberly adds more saying, "Poor quality flooring that is slippery when wet and difficult to keep clean is a nightmare." Adding, "As is poor light and ventilation. Stewards and other galley personnel crossing over during food service and getting in each other's way creating accident areas. Poor sight lines between sections hinder effective communication while being too remote a location from the dining/entertaining areas, gives rise to long food journeys and difficulty in keeping food hot," he said in conclusion.

Ventilation can be key. Everyone loves to enjoy a good smelling galley on board a superyacht where aromas precede the meals to come. No one however wants a yacht to be filled with the fragrance of cooking yet many yachts do not have space for cooker vents. For yachts such as these, Dutch manufacturer AdTIM has created cooker hoods for yachts as these don't need outlet ducting. This saves a considerable amount of space for piping as well as the cost of installing and engineering the piping. So there is no smell on deck as with the exhaust on deck or at the waterline and no noise from the extractor fan, which is the case with the exhaust of the cooker hood in the top of the mast. Capable of removing 100% of all cooking odours, bacteria and germs from the air, Plasmafilter cooker hoods with active filters are proven technology and have been in every day use since 2006. They are environmentally friendly, power saving and have a very low noise level: 49 dbA at the highest level and can also be equipped with HiFog nozzles. Cooker hoods and other highly innovative galley ventilation systems are also supplied by Berbel Ablufttechnik.

Rieber is a German manufacturer of professional catering systems finding favour with many yacht chefs. They offer an extensive range of sinks and serving solutions based around Gastronorm container dimensions, and a wide choice of the

containers themselves. While marine catering equipment specialist Metos Marine is another offering a full range of high quality galley and hospitality equipment.

Miele Marine appliances offer unparalleled quality and are well known domestically. Their impeccable craftsmanship and robust build are regarded as a global benchmarks. A specialist marine supply division within the company offers a full range of domestic appliances, as well as specialist commercial dishwashing equipment for large superyachts.

Sub-Zero refrigerators and Wolf cooking appliances offer the pinnacle of luxury for the superyacht market. Their high quality finish and stunning design make them ideal for open plan or guest facing installations. MKN cooking equipment is synonymous with the ultimate in professional galleys. Their bespoke construction and use of the latest cooking technology makes the MKN cook suite the centrepiece of any large galley.

Equipment eats up the major part of any galley fitout budget but there should always be some left over for toys. Chefs like to keep their own personal playthings close at hand in much the same way as the Captain has his own preference when it comes to binoculars. They are very much a personal choice and chances are, if you asked five chefs to list their own preference of five kitchen gadgets, you would get a list of 25 items.

Chef Kieran Inglis works aboard Grace E. Ashore he worked in restaurants as famous as The Square and with chefs that included Jamie Oliver, Philip Howard and the Roux family. Since joining the yachting fraternity he has worked on The Maltese Falcon, Callisto, and Princess Olga. Asked to list his top five essential bits of kit he includes: Kitchen Aid food processor, Vacuum Packing machine, PacoJet, Bamix and a mortar and pestle. Chef Julian Kimberley, of GN Espace, lists a good set of chefs' knives as being the most essential recommending either Sabatier or Kasumi as brand names. Next up he would like a good set of professional pans suggesting Fissler as his chosen brand. Knives need a sharpener and here Kimberley plums for the F. Dick Rapid Steel. Robot Coupe is his food processor, make of choice and finally he would want a Bialetti Mukka, a two cup cappuccino maker, "just for me to enjoy a good cup of coffee while I prepare and cook."

Asked to shine the spotlight on emerging trends in superyacht galley build out, Ralph Olingschlaeger suggests that the list is diverse and ever changing. "There is no doubt," he says, "that new technology is influencing the choice of equipment. We are seeing increased interest in the supplying things to use Sous Vide." Ironically another trend is for an old fashioned technology that has been given a new lease of life. He says, "Here I am thinking of the Wonderbag which is really catching on with the slow food community who are building on the old hay box cooking way of bringing out the best in flavours. Impingement cooking where hot air is quite literally blasted at food to cook it quickly." He adds, "there is no doubt that the needs of the chef are being heard more now than they were 10 years or so ago. Back then food was less of the superyacht feature, now I would venture to suggest it is the deciding factor when it comes to charter yacht choice. Superyacht galleys are no longer the after thought of yesteryear and we are happy to be at the forefront of galley design and at long last yacht designers are beginning to listen to the chef and galley consultants such as ourselves."



### Pacojet

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