

Bank On It



A scion of the Gallo family carves out a Tuscan foodservice showcase in a historical bank building in downtown Modesto, Calif.



When Thomas Gallo, a third-generation member of the Gallo family of wine-making fame, decided to open a restaurant — the first by a member of the Gallo clan — the only brief he gave foodservice facilities designer Frank Müller was that it be Northern Italian. What's more, as it turned out, Müller had to design the whole restaurant without a chef and a menu until a month before it opened.

Müller responded with a layout and equipment plan designed to deliver as authentic a Tuscan food experience as possible. Among his solutions: a display kitchen whose focal points include a 57-inch rotisserie broiler (ideal for roasts, chicken, quail, duck and fish dishes) and a wood/gas pizza oven, with the wood used to add flavoring to a variety of entrées. With an eye on authentic menu preparation, much of the equipment Müller specified is Italian-made (and modified there for use in the United States), such as a bread oven, a 60-qt. dough mixer that mimics the up-and-down movement of actual hand-mixing, proofers, a pasta machine and a gelato maker. The results: just a few months after its opening, Gallo's Galletto's Ristorante has become an anchor draw in the revitalized downtown of Modesto, Calif.

The prep kitchen is located right behind the display kitchen, in space that formerly was the bank's ground-floor vault. (Another vault directly below has been made into a 22-seat private dining room.) The vault's walls, ceiling and floors are 12-inch-thick steel reinforced concrete, so piping and drainage posed a particular challenge. Müller lined up the main prep line right behind the display kitchen wall, cutting holes through it and snaking all lines to floor drains in the display kitchen. The rotisserie broiler also cuts through the wall, so that food can be loaded directly from the prep kitchen. ▼



▲ Eliminating surprises for owner and chef is a goal of any foodservice facilities design professional. Müller's firm is one of the few to create all equipment elevations in isometric form to further clients' perceptions of their space. This way, "the chef knows exactly what he's looking at; he has no questions about how many drawers of refrigeration there are, or how many levels of working surfaces there will be," notes Müller. In addition, clients can get a "virtual" 3D walk-through on a computer throughout every area of the restaurant before construction starts; some clients have used this preview tool as a training instrument for their employees. In perhaps the ultimate compliment to Müller on his design of Galletto's Ristorante, the chef made only "a couple of minor modifications" to the kitchen once it opened.

Main equipment in display cooking area:

Item	Manufacturer
Ranges, fryers, salamanders, double convection ovens, ranges	Garland
Rotisserie/broilers, pizza ovens	Wood Stone
Pantry refrigeration	Randell
Steamers	Cleveland
Dishwashing equipment	Hobart
Bar equipment	Glastender



Fast Facts:

Project: Galletto's Ristorante, Modesto, Calif.

Architect: Donald Phillips, Pacific Design Associates, Modesto, Calif.

Food Facilities Planning and Design: Frank Müller, FCSI, Müller Design Associates, Minden, Nev.

Interior Design: Christopher Johnson, Chris J. Interiors, Modesto, Calif.

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FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

304 W. Liberty St., Suite 201 • Louisville, Ky 40202 USA
Phone: (502) 583-3783 • Fax: (502) 589-3602
E-mail: info@fcsi.org • www.fcsi.org
Contact FCSI for a free referral.