



Nino's serves authentic Italian food and drink using the finest produce with an emphasis on healthy living. They are described as "a taste of Italy with a Lancashire twist".

The brief was to produce a modern open kitchen built on old style Italian values.

The site was an old pub/ Indian restaurant which was completely refurbished to house the new restaurant. Vision developed the design with the client to enable 2 sittings of 180 covers per evening. The client had a clear idea of how the kitchen needed to work so as to maximise the flexibility in order to allow preparation to be done at various stations and Vision worked with them to achieve this.

A budget was never specified for the project, instead Vision were challenged to provide the appropriate equipment to meet the client's needs. Quality, yet affordable equipment was the main priority especially for the award winning chef the client had employed to run the kitchen.

The kitchen contains Rosinox heavy duty modular prime cooking equipment, bespoke granite and stainless steel server counters, a Meiko pass through dishwasher and various amounts of bespoke fabrication to suit the client's requirements.

Installation ran smoothly and the project was handed over on time with Vision adhering at all times to the building contractors strict health and safety guidelines on site. The client was left delighted with Vision's work, with the hope that their new venture would be successful enough to expand in the future.