



MALLORCA~STYLE DINING IN DÜSSELDORF

HOBART

BEST PRACTICE 20GRAD RESTOBAR

TIME FOR TAPAS IN DÜSSELDORF

The 20grad Restobar has been bringing Balearic cuisine and a Mediterranean feel to Düsseldorf since 2017. Location, culinary concept, and cocktail bar are a magnet for local and international customers. And behind the scenes, HOBART dishwashing technology ensures hygienically clean glasses and plates.

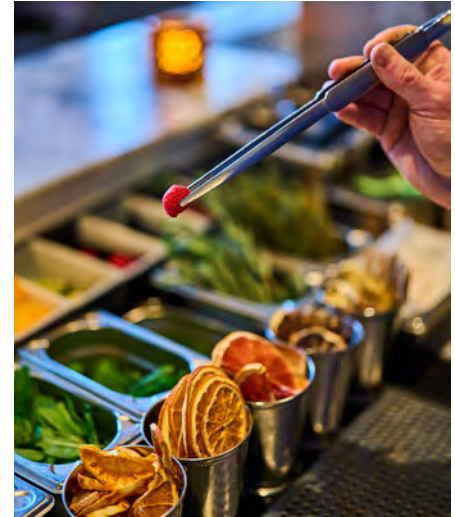
The Mediterranean Sea around the Balearic Islands averages 20 degrees Celsius throughout the year. And who doesn't like to imagine themselves sitting in Mallorca enjoying tapas and wine – even if they're in Düsseldorf? Guests immediately feel the comfortable temperature that gives the restaurant its name upon entering the spacious bistro and bar area, where dark colours combine with plenty of wood and lovingly crafted decorative elements. Soft lighting and chill music create a pleasant and harmonious ambiance that invites everybody in.

The former archive of the Düsseldorf Regional Court is located opposite the museum Kunsthalle and close to the opera house – right in the heart of the old town. Behind the historic facade, after a two-year renovation

phase, this unique 1,000-square-meter restaurant concept was created. Michelin-starred chef Macarena de Castro, originally from Mallorca, is responsible for the concept. 20grad owner Kaan Büyükyilmaz loves the island and has been friends with the chef for a long time, which is how this synergy came about. „Together, we wanted to bring a piece of Mallorcan lifestyle to Düsseldorf,“ he says. Tapas, croquetas, and paella on the menu immediately evoke memories of last summer's vacation.

The wine list features around 100 bottles, with a focus on Spain but also including top German wines. At the well-stocked cocktail bar, the team serves many signature drinks and their own interpretations of classics.





Efficient technology for busy times

Whether in the bistro area, at the bar, on the leafy patio, or in the fine-dining restaurant – glasses, cutlery, and dishes are used in large quantities everywhere, because an evening of tapas brings with it many plates. Therefore, 20grad has a total of four HOBART dishwashers running at full capacity to provide the average 4,000-5,000 guests per month with optimally clean dishes and the nine-person kitchen team with clean pots and utensils

TOP-DRY makes dishwashing as fast as can be

The undercounter dishwasher at the bar plays a particularly important role. Thanks to the integrated TOP-DRY feature, it ensures clean and dry glasses that the bar team can use again immediately. „The fact that no one has to polish glasses anymore saves us an enormous amount of time,“ explains Kaan. „This allows the service staff to spend more time with the guests.“

Osmosis for perfect water

The particularly hard tap water in Düsseldorf also requires treatment with an osmosis system. For the three machines in the kitchen a system installed separately, while at the bar, the osmosis system is already integrated into the dishwasher. This prevents mineral residue on glasses, which would be unavoidable with this tap water.

Gastronomy professional Kaan learned about the innovative HOBART dishwashing technology through Düsseldorf-based specialist catering retailer Wilh. Breuer and was immediately ready to purchase it for the then-new 20grad restaurant. Impressed by the machines, he also purchased a dishwasher from HOBART for his second business, BEUYS Bar, which is located right around the corner of 20grad.



“It was important to us not just to open a restaurant, but to bring a piece of Mallorca to Düsseldorf — with everything that goes with it. Everything needs to run smoothly behind the scenes as well, otherwise the feeling of that lifestyle doesn’t reach the guests.”

“Especially behind the bar, the HOBART machine with the TOP-DRY drying system is truly worth its weight in gold. The glasses come out dry, there’s no more need for polishing, and we have more time for our guests. You can immediately feel the difference in the workflow.”

Restaurant owner Kaan Büyükyılmaz



Cost savings

Less working time, lower personnel costs



Efficiency

Two functions in one machine - rinsing and polishing



Time saving

The HOBART TOP-DRY drying system ensures first-class drying results without manual polishing. The glasses come out of the machine clean and dry and can be put away immediately or used again.

Find out more:

