

LOVEN VEN

A mini oven that does the work of a giant

As the artisan bread movement continues to grow, more restaurants are purchasing quality ovens to produce this popular bread medium. Situated at the base of the Vail Mountain resort, the Larkspur Restaurant offers gourmet contemporary American cuisine with a french soul. Once quoted, Perhaps the best restaurant in Vail Valley by Wine Spectator magazine, Larkspur Restaurant bakes 400-500 lbs. of artisan bread in 23 varieties per day.

Thomas Salamunovich, owner and executive chef of Larkspur restaurant, bar and market, purchased Empire Bakery Equipment's stone-hearth gas fired MiniTube Oven last winter to bake artisan bread for his eclectic eatery in Vail, Colorado. The new oven would replace Thomas existing electric deck oven that he was using since the restaurant opened in 1999. The purchase of the MiniTube Oven ended a long, tedious search for an oven that could fit inside the restaurant's limited floor space. I wanted to purchase a vapor tube oven to bake my artisan bread, but most of the ones that I found were way too big for my kitchen. Empire's MiniTube gave me exactly what I was looking for. It had a much smaller footprint than the others. Mr. Salamunovich did not know at that time the additional advantages the oven would bring to his business.

Better Bread

With the installation of the MiniTube Oven, the taste and consistency of Larkspur's artisan bread dramatically improved. Mr. Salamunovich uses the artisan bread for his specialty sandwiches, in baskets on the restaurant's tables and for sale in his market. He is very happy with the bread's quality and consistency since he has been using the new oven. Heat is dis-



Thomas Salamunovich admires the results from his new State-of-the-Art MiniTube Oven.

tributed evenly on each deck so the quality of bread is always consistent, says Thomas. One of the restaurant's frequent patrons quoted, The difference of the bread was like night and day since they started using that new oven. It just tastes better now.

Better Technology

The secret is in the advanced vapor tube technology that facilitates heat distribution and retention. Vapor tubes deliver heat evenly throughout the product zone. Each deck has its own self-contained steam generator and no boiler is necessary. In addition, the gas oven is more energy efficient than the original electric deck oven.

Mr. Salamunovich understands how important it is to provide quality bread to his customers. He has worked as a chef at various high profile restaurants including Wolfgang Puck's Postrio restaurant in San Francisco as well as world-famous restaurants in Europe. He has taught at the Cooking School of Aspen, has been published numerous times, and has given cooking demonstrations on CBS. The Larkspur Restaurant seats 165 people and offers a unique multicultural style of cooking. The market boasts the best of gourmet boutique food items such as jams, calamata olives, piquant pickles and, of course, his now locally famous artisan breads.

Empire Bakery Equipment offers the MiniTube Oven in a variety of models and sizes to accommodate your specific needs.

Call Empire Bakery Equipment at 1-800-878-4070 or 516-681-1500 or e-mail: info@empirebake.com. For website, visit www.empirebake.com.