Fagor Industrial equips the kitchen of the first Healthouse health, dietetics and nutrition centre in Spain

- The award-winning Michelin chef from the Mugaritz restaurant, Andoni Luis Aduriz, signs the menu of this select centre.

- Gourmet food with less than 500 calories is made in his kitchens.

Oñati, Guipúzcoa, 25 June 2014. - Fagor Industrial has equipped the luxury kitchen of the Healthouse Las Dunas, the first health, dietetics and nutrition centre in Spain.

Located in Estepona (Malaga), Healthouse Las Dunas ***** GL Health & Beach Spa is the first large-scale project of its chairman Félix Revuelta. In it, the guests follow diets controlled by experts in nutrition and undergo slimming, beauty, anti-aging and anti-stress treatments supervised by the renowned endocrinologist Dr. José Luis Guijarro.

Following these parameters, the nutrition concept of this complex is based on a new combination of creative elite cuisine with nutritious and dietetic food with regional products. To carry out these requirements, Healthouse has reached an agreement with Mugaritz, Andoni Luis Aduriz’s restaurant in which the winner of two Michelin stars will sign four menus a year adapted to different treatments. This includes serving five meals a day, including mid-morning snack and refreshment, with a total of 1,300 calories.

This open-plan kitchen, inspired in the one in Mugaritz at the request of the chef, lets the customers see at all times what is going on inside it and is presented in this way more attractively, brightly lit, with stainless steel units and white Silestone work tops.

Among the installed equipment, the kitchen has a cooking block from the 900 range and a tailor-made Symphony; Concept cold tables with remote groups and Concept dish washers.

“This project marks a turning point on our journey and has allowed us to work for the first time to combine haute cuisine and dietetics in Spain”, declares Fernando Lozano, Fagor Industrial delegate in Andalusia. “Collaborating with Healthouse Las Dunas has given us the possibility to open our international doors even more, that we have been promoting for years, and that will enable us to continue to fit out kitchens all over Europe”, says Lozano.