



PROJECT SHOWCASE 2021

Spotlighting the best in design and MAS projects





Reaching New Heights

After 53 years, Tulsa's premier private club gets a major makeover worthy of its celebrated status.

By Lisa Shames | Photos by Christina Winkle, Capture The Moment

For Eli Huff, FCSI, owner of Tulsa, Oklahoma-based SFG Consulting, heading up the renovation of The Summit was a homecoming of sorts. While attending culinary school, Huff had visited Tulsa's renowned high-end private club with his classmates as part of their fine dining education. Huff couldn't help but be in awe of the legendary "country club in the sky," situated on the top three floors of the city's first modern skyscraper, and the breathtaking views that came with it. "As a young chef, it always stayed in my mind," he says.

Some 19 years later, Huff's admiration and respect were front and center as he undertook the \$6.75 million renovation project, which included the design of three-and-a-half bars and three kitchens for three different concepts. The project also increased the capacity of The Summit's main private dining room from 180 to 250, enabling it

Opposite: Settee groupings along the window provide a sunset view and comfortable conversation areas.

to compete with the area's hotel convention centers for weddings and large events. A tall order for sure — both figuratively and literally with the project spanning floors 30 to 32 of the Bank of America Center — made even more so since the kitchen of the club, which debuted in 1967, hadn't been touched since the early '90s. The club had undergone a cosmetic remodel of the member-facing areas in 2008, which included furniture, carpet, lighting and audio.

A major goal of The Summit's owner was to create a new appearance that would attract the next generation of young professionals while still honoring the tastes of the club's older, long-term members. "The whole approach was to keep Tulsa's Art Deco history as part of the design and marry that with more modern ideas and technologies to make the lives of the chefs and staffs easier," says Huff.

Another objective was to give The Summit's executive chef, William Lyle, kitchens that matched his high level of expertise. That included providing cutting-edge equipment that would allow

him to continue to wow guests, as well as increasing efficiency and productivity in the existing fine dining restaurant, the new casual concept on the 31st floor (which previously housed a buffet-line concept) and the private dining spaces.

But before The Summit got its makeover and Lyle got the kitchens of his dreams, a lot of work needed to take place. For Huff, some of those initial hurdles were easier to clear due to his close professional relationship with The Summit's general manager, Jared Jordan, and because he was dealing directly with the club owner. Huff's experience as a professional chef gave him an insider's edge when it came to the culinary areas. Huff is also quick to credit working with a great architect, PHX Architecture, which brought agility in overcoming the inevitable obstacles. "With any project, it takes a village," he says.

The Guts

The project began on the 30th floor, the "guts of the operation," says Huff. The floor functions as the production area for banquets and private events, as well

as the location for primary refrigeration and dish washing. The 30th floor also houses the largest of the club's private dining rooms.

To help resolve foodservice production flow issues, Huff installed a custom-fabricated chef pass hot line, where food is plated and picked up by a server, and a garde manger station. Bulk refrigeration was gutted and replaced with a Thermo-Kool walk-in cooler and freezer. The warewashing room was relocated from its previous location next to the private dining room to its new spot at the back of the kitchen. "Every time the dishwasher ran, you could hear it through the walls," says Huff. New equipment in the warewashing room includes a CMA Dishmachines' conveyor dish machine, Unified Brands' powersoak three-compartment pot-wash system and a custom-fabricated soiled-dish sink and clean-dish table.

A main focus for the 30th floor was the creation of a private events bar with Perlick equipment. A back-of-the-house kitchen closet became a granite-topped modular bar serving both

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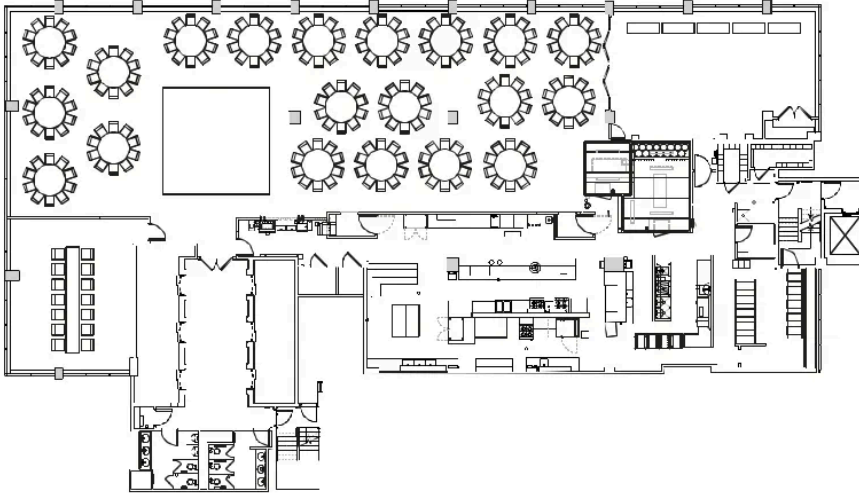
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THE SUMMIT



Top: The European-style kitchen design maximizes both the space and output.

Below: Neutral colors, antiqued mirror panels and streamlined light fixtures brightened up the banquet space.

30TH FLOOR KEY EQUIPMENT

Kitchen

- 3M reverse osmosis filtration system
- Alto-Shaam double-stack combi oven
- Alto-Shaam upright warming/proofing cabinet
- Cambro Camshelving
- Crazy Stainless custom fabricated hot line island pass
- Cres Cor Cook-N-Hold upright warming cabinet
- Hatco decorative heat lamps
- Kason vinyl strip curtains
- Quantum heavy-duty dry-storage racks
- Star Manufacturing Star-Max flattop griddle
- Thermo-Kool walk-in freezer, walk-in cooler

Garde Manger

- Crazy Stainless custom-fabricated island cold pass, prep tables
- Eagle Group stainless wall-mount shelving
- True Refrigeration two-door glass upright reach-in coolers

Beverage Service

- Advance Tabco beverage service table
- BUNN iced-tea brewing station, coffee brewing station
- T&S Brass faucets

Beverage Dispensing

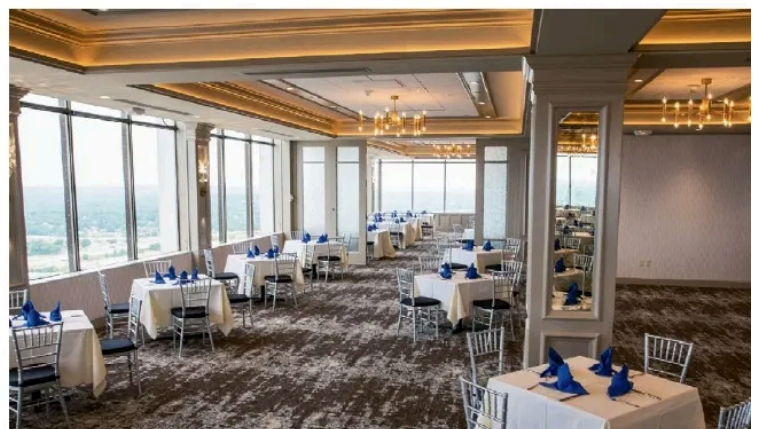
- Coca-Cola bag-in-the-box soda rack system
- Perlick glycol power pack chiller, nitro blender

Scullery

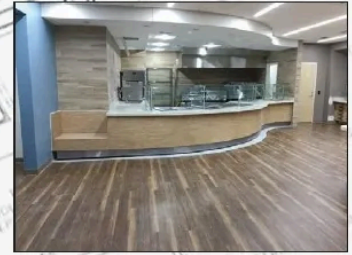
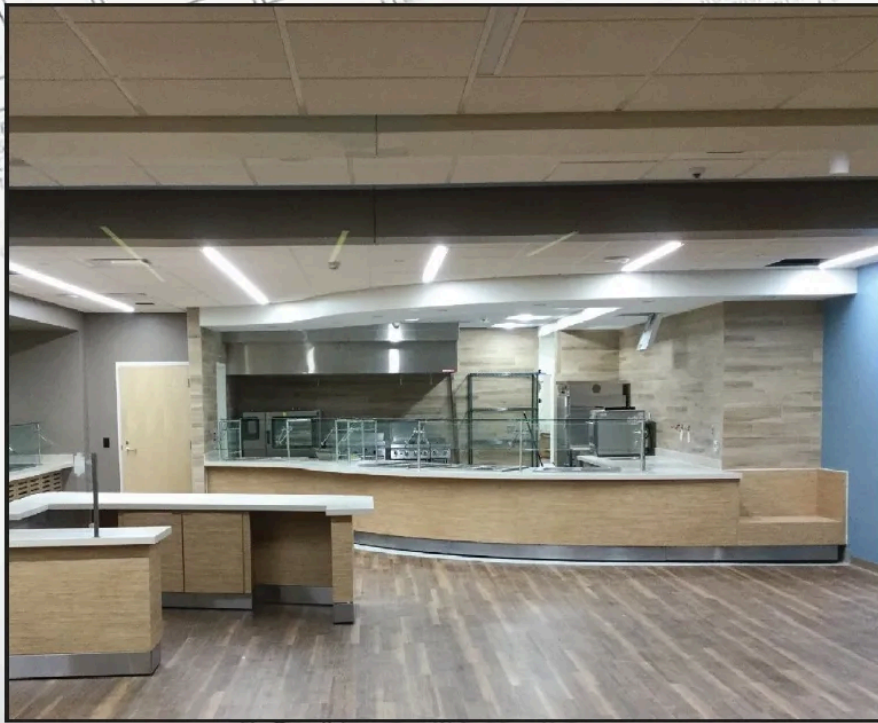
- Advance Tabco mop sink
- CMA Dishmachines conveyor dish machine
- Crazy Stainless custom fabricated soiled dish sink, clean dish table
- Eagle Group hand sinks, hands-free foot pedals
- Salvajor food waste disposers
- T&S Brass pre-rinse faucets
- T&S Brass faucet
- Unified Brands Power Soak three-compartment pot wash system

Special Event Bar

- Perlick backbar equipment
- T&S Brass faucets



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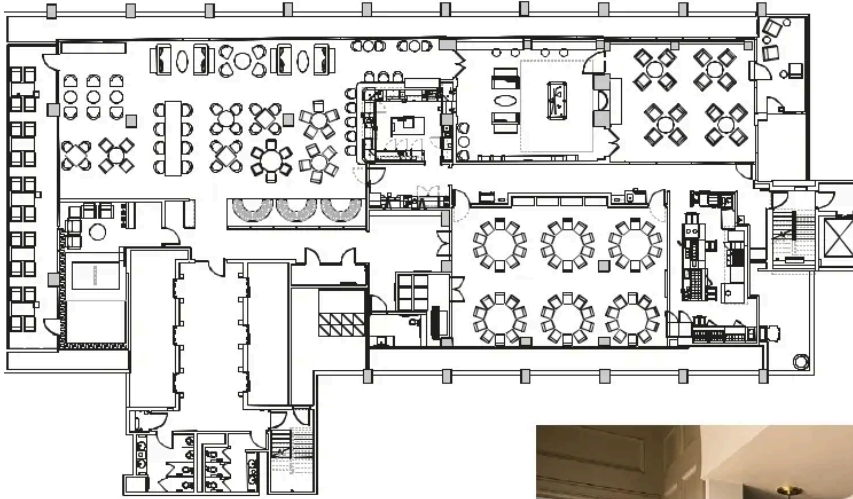
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THE SUMMIT



A pop of blue along with metal finishes add to the art deco vibe.

31ST FLOOR KEY EQUIPMENT

Kitchen

- 3M reverse osmosis filtration system
- Advance Tabco hand sinks
- Alto-Shaam Combitherm CT express oven
- Continental Refrigerator pizza prep table
- Crazy Stainless custom fabricated salad prep table and sink
- Garland US Range charbroiler
- Hatco decorative heat lamps
- Metro SmartWall utensil rack system
- Pitco gas fryer
- Randell Refrigeration, salad prep table, undercounter reach-in cooler, drop-in refrigerated condiment rail
- T&S Brass dip well bowl and faucet
- T&S Brass faucets
- True Refrigeration upright cooler/freezer combo reach-in
- Unified Brands custom chef suite
- Vulcan compact steamer, flattop griddle
- Wood Stone Corp. bistro line stone hearth pizza oven

Scullery

- CMA Dishmachines low-temp corner dish washing machine
- John Boos soiled-dish table, clean-dish table
- Advance Tabco hand sink
- T&S Brass pre-rinse faucet

Service Hallway

- Advance Tabco beverage service table
- Advance Tabco stainless steel mop sink
- BUNN iced-tea brewing system, drip coffee brewing machine
- T&S Brass faucets
- True Refrigeration one-door upright reach-in cooler

Special Events Bar

- Beverage Air, one-door upright bottle cooler
- Hoshizaki crescent ice cube maker
- Perlick Tobin Ellis Signature Cocktail Station and backbar equipment



Coffee Service Bar

- Advance Tabco drop-in hand sink
- Kold-Draft ½-inch square cube ice maker
- Twin Mira espresso machine, coffee grinder
- Perlick undercounter beverage refrigeration

Main Bar

- Brigitte illuminated draft tower, glass rinser and drain boards, stainless steel drink rails
- CMA Dishmachines low-temp undercounter glass washer

- Perlick backbar equipment, Tobin Ellis Signature Cocktail Station, modular die wall system, backbar glass door wine and beer refrigeration

Cigar Room

- Mars QuietPro air curtain



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Cubelet, Flaked
Top Hat, Square, Sphere

Refrigeration

Uprights, Undercounters
Worktops, Chef Bases
Sandwich Prep Tables
Mega Prep Tables
Pizza Prep Tables
Glass Door Merchandisers
Back Bar Direct Draw
Bottle Coolers

THE SUMMIT



Color-blocked seating areas present visual cues to the various dining options.

guests and servers, the latter with a behind-the-scenes window nook.

Another first for The Summit was the addition of a draft system. “Anytime we have the opportunity to put in something that can help with waste reduction, we try to,” says Huff. The easily interchangeable 13-tap system, which can offer everything from craft brews to champagne, wine and soft drinks, services the 30th floor as well as the two floors above it. Huff credits the technology of the Perlick nitro mixing blender and glycol pump/chiller for making that gravity-defying feat possible.

Next, the renovation turned to the 31st floor, which included the creation of a new casual dining concept, something the members had requested for several years, says Jordan. While the 60-seat restaurant, dubbed THIRTYONE Kitchen, does not come with the dress code that its older

sibling upstairs requires, it still offers guests exceptional cuisine, albeit in a more laidback ambiance.

To accommodate the restaurant’s small footprint and variety of menu options — ranging from tonkatsu ramen and steak frites to tarte flambé — Huff brought in a Wood Stone stone hearth pizza oven as well as an Alto-Shaam combi compact oven, which allows the chefs to cold-smoke, sous vide, roast and steam. A Randell island cold suite was created to fit perfectly in the middle of the small kitchen. “I was honestly worried about the space at first,” says Lyle. “But now in our fourth month of high-volume service, I wouldn’t change a thing.”

A cigar lounge and billiard room, and patio dining were also part of the 31st floor’s renovations. A full-service bar that is both efficient and beautiful with Perlick’s Tobin Ellis Signature Cocktail Station and Brigitte illuminated

draft tower, and a nearby Kold-Draft ice machine — a must when you feature one of Tulsa’s largest single-malt scotch and bourbon menus — add to the floor’s allure.

But when it comes to over-the-top eye candy, the 32nd floor and the renovation of The Summit’s fine-dining penthouse restaurant and lounge will be hard to beat. Delayed due to COVID-19, the work is scheduled to begin in late 2020. Plans include a champagne and raw bar where chefs will shuck oysters and scoop caviar, a marble-topped flambé station with detachable tableside carts, a private wine room, Himalayan salt-lined dry-agers in which guests can select their preferred beef cuts and a chef’s table located behind a modern French pantry. “There is so much to be excited by in the new penthouse, but most surprising for the members will be the thoughtful convergence of old and new,” says Lyle.

AT A GLANCE

Facility name:

The Summit, Tulsa, Oklahoma

Project: Complete facility remodel

Design consultants: Eli Huff, FCSI, owner, SFG Consulting, Tulsa, Oklahoma

Total project budget: \$6.7 million

Foodservice budget: \$500,000

Scope of work: Concept development, kitchen and bar design, equipment specifications and bidding, project management, construction management

Architects: PHX Architecture, Phoenix, Arizona; Erik Peterson, AIA, NCARB, president; Andrea Lucarelli, AIA, LEED-GA, architect II

Fabricators: Crazy Stainless, Dallas

Interior design: Kendall Kallidin, RID, Club Design Associates, Dallas

Equipment contractor: Troy Shepherd, Shepherd Food Equipment, Dallas

Other key firms involved with project: Flintco construction Tulsa, Oklahoma

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WHAT INSPIRES US TO BE OUR VERY BEST? YOU!

The impact of COVID-19 on the foodservice and food retail industry is being felt everywhere. With foodservice and food retail professionals working hard to accommodate new consumer behaviors, increased health and safety measures, and new kitchen concepts, we at ITW Food Equipment Group are working hard to provide the equipment, resources and support necessary to help operations adapt, endure and succeed.



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