

## Art and Chocolate Combined by Stainless Steel



<b>Profile:</b>	<i>Special RHS 350/550x60x20x20</i>
<b>Material grade:</b>	<i>1.4404 (316L)</i>
<b>Execution:</b>	<i>laser welded</i>
<b>Industry served:</b>	<i>Architecture, Building &amp; Construction</i>
<b>Destination:</b>	<i>Macau (CN)</i>

In the new MGM Cotai resort in Macau, the new luxury hotel of the big casino chain, there will be also a confectionary of the famous chef Janice Wong.

### Janice Wong is a successful young chef of confectionary from Singapore

Janice Wong is a successful young chef of confectionary from Singapore and has besides a shop in the city also other so called „dessert bars“ in Singapore, Hong Kong and Tokyo.

In addition to a selection of main dishes, chocolate and pastries are the focus. These gourmet-desserts are served mainly at the table, but there is also the possibility to have these sweet delicacies – nicely packed – “to go”. Janice Wong calls her desserts „interactive, edible art“. Each composition a work of art of its own, which has to be explored visually first. Nothing is truer than the statement that you eat first with your eyes. However, this is just the advanced part of the “taste explosion” that happens when savoring on the tongue. There are always combination of tastes, which perfectly

complement and develop to a uniform, unique and roundly flavor in mouth and nose.

An art that covers all senses: to enjoy by seeing, smelling and tasting.

### Chocolate, art united by stainless steel

In the new location, MGM Cotai Resort in Macau a continuation of the concept of creative art is present. Here all the delicacies of the particular regional locations are offered. In addition, there will be fresh chocolate, a crepes- and a dessert-station.

It is a dessert bar concept and in total 70 guests can be seated. Dessert bar and confectionary are combined and they are united in an area of 260 sqm.

Main attraction will be the supposedly world’s biggest chocolate fountain. In this fountain fluid bitter chocolate as well as milk chocolate will run. In a 7,3m-high glass counter the fountain is built-in. The Asiatic subsidiary of Montanstahl, Stainless Structurals in Singapore has won the tender for the structural stainless steel profiles.

### Swiss special profiles in stainless steel for the world biggest chocolate fountain

Montanstahl is well known for the fabrication of customized special profiles. The requests from MGM Cotai in regard of the three special profiles in stainless steel in grade 1.4404 are met to hundred percent.

After a few modifications of the project drawings and final agreements regarding the technical execution, Montanstahl shall produce in total three bars, each 7.5 meters long. On one bar end, the profile geometry has the shape of a rectangular hollow section with shifted webs and the dimensions 350x60 millimeters. On the other end,





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a 200 mm wide and 800 mm long fin emerges at the narrow side of the profile. The material thickness of the metal stripes is 20mm and each bar weighs almost 1.000kg.

### **3D-Laser-Welding Allows High Precision**

A 3-D-laser weld robot fuses the stripes together with high precision, very little distortion and extreme neat welding seam.

Tight tolerances and miter cuts on both profile ends as well as attachment holes complete the execution of the three exclusive bars. These profiles form the structural part of the fountain casing, which consist of glass. Further nine glass mullions complete the structure.

To produce these three profiles, the thick sheet metal strips are milled precisely before they are tack-welded to the requested shape.

The welded profiles are straightened and passivated and by blasting with small stainless steel grain receive a final surface finish.

### **High quality requests in regard of the customized special profiles in stainless steel.**

Before the stainless steel profiles are shipped by airfreight, a MGM-representative flies in from Macau to inspect the agreed properties of all bars. The inspection goes fine, everybody is content and the bars can be shipped to Macau. To have the worlds biggest chocolate fountain enter the lobby, the profiles are build-in directly on site in Macau.

Some picture by coutresy of Janice Wong