



Culligan quench<sup>®</sup>

Culligan Quench Case Study | Restaurant

## Michelin Starred Restaurant – Galit

Culligan Quench Installs a Vero +4 for acclaimed Chef Zach Engel

### The Challenge:

- Chef Zachary Engel was seeking a premium water experience for his guests and staff
- Chef Engel wanted to provide a premium waterproduct while lowering Galit’s carbon footprint and minimizing waste

### The Solution:

- Culligan Quench installed a high-capacity Vero +4 still and sparkling water dispenser
- Galit now offers guests unlimited premium still and sparkling water at gratis while eliminating single-use bottled water



“I knew Galit needed to have a wine and beverage program with the same intentionality and focus for what was in the glass as much as what is on the plate. Vero Water’s quality meets that standard.”

– Chef Zach Engel, James Beard Award Winner 2017

# Results

Minimizes waste while providing a premium water

Guests love the complimentary option of unlimited sparkling water

Healthier, happier, hydrated staff in a hot kitchen



## The Story:

Galit is acclaimed and James Beard winner Chef Zach Engel's Midwestern interpretation of modern Middle Eastern cuisine. Located in the Lincoln Park neighborhood of Chicago, the restaurant builds on the Middle Eastern culture of community – aiming to be a place where people come together to celebrate food and drink in a respectful, friendly, and caring manner.

This celebration of community transfers into Galit's values of looking to do everything with integrity, quality, and sustainability, even down to their water, which is why Galit partners with Culligan Quench.

Galit has installed the Vero +4, an on-demand still and sparkling water system, to eliminate the storage and removal of single-use water bottles while offering unlimited complimentary still and sparkling water to guests and staff.

The Vero 4+ dispenses the highest quality water through state-of-the-art filtration technology. The five-stage filtration process ensures that each glass is impeccably pure, refreshing, and free from contaminants. By serving Vero Water, Galit continues to lead by example, showing that the high standards of fine dining can coexist with environmental stewardship.

**“We're a small space. If something doesn't work there is a ripple effect. Vero just works and doesn't break down. That is a high bar to clear. The equipment itself is reliable, but if there is ever an issue, Culligan Quench's service is very, very good.”**

– Scott Stroemer, Beverage Director

Foie gras blintz topped with blueberry, orchid root, and almonds



### Background:

Culligan Quench is proud that our exclusive and premium Vero Water is served in the finest venues across the country and is enjoyed by over 75 million consumers. Culligan Quench also offers a range of premium water filtration systems and ice machines to restaurants and event spaces. Culligan Quench is experienced in the unique needs of the hospitality industry and has an extensive nationwide service network to keep machines operating at the highest levels.

**Talk to your Hospitality Water Expert today for a complimentary consultation!**

**Visit [Culliganquench.com](https://www.culliganquench.com) for more information.**