



The Journal



Four Seasons Hotel, Stir Café

A new addition to a luxury 5 star hotel chain

September 29, 2015, Westlake Village: Four Seasons Westlake Village owner, David Murdock, General Manager and Regional Vice President Robert Cima, and the honorable Ned Davis, Mayor of Westlake Village, presided over the ribbon cutting at “Stir,” the hotel’s new “Grab & Go” Café. MATT Construction, which built the new bistro, joined project architects WATG and interior designers EDG in the festive celebration.

Stir’s modern design—radically different from the hotel’s traditional décor—and the immediate popularity it has achieved, heralds a full-blown reimagining of the 2006-vintage Four Seasons Westlake Village. This multi-phased, multi-year endeavor will bring the hotel’s comfortable ambience a new hip vibe but without the blasé ennui of hipsterism. Amid the change, the Four Seasons’ signature attentive service and level of creature comforts will remain a constant—simply presented in a brand new way.



Oscartek GEM model part of the front line design

With its fresh gourmet coffees, gelato, pastries, sandwiches, salads and other tasty concoctions, and seating indoors or out to enjoy them, Stir is more than just an additional convenience for hotel guests in a hurry, it’s a new focal point for the community—a place for

professionals to meet, a spot for friends to gather, a stop en route to (or from!) work or school.

Designed by architects WATG and interior designers EDG, Stir replaces the floor-to-ceiling wood paneling and decorative moldings of the original lobby with modern architectural details and a fresh color palette. Metal paneling on the walls, floor and ceiling form portals leading into a deluxe space where the old combines effortlessly with the new: stone columns, antique-blush mirrors, a traditional banquette upholstered in ultramodern luxury, timeless granite in elongate counters and circular tabletops. Moderne shelving formed of metal-framed cubes punctuate the walls; menus appear on wide-screen TVs. Adding a look both traditional and cleanly contemporary, a figurative “carpet” of concrete tiles laid in a geometric motif is brought into focus by a border mosaic of black and white tile hexagons. From the outside, Stir occupies a couple of the nooks already adjacent to the existing porte cochere: it makes its very different presence known by the distinctive Nordic Black Stone that lines it; its wall-less exterior boundary is suggested by tall-ish concrete boxes planted with short-ish shrubs, which provide privacy for guests seated at outdoor tables while allowing a clear view of the interior, thanks to a new, custom-designed storefront glazing system whose minimal metal support framing creates a visually seamless glass wall.

The elegant simplicity of Stir’s design (and, by extension, of changes in store elsewhere in the hotel), masks the complexity of its implementation.

For one thing, Stir was a fast-track, rapid-turnaround project, with a Fixed 4-month construction deadline. To meet the tight schedule, **MATT successfully expedited procurement of such specialty items as the Oscartek Italian pastry and gelato cases and a high-tech Scanomat beverage dispenser**, which allows individuals to customize their own beverages via touch-screen.



Simplicity in design and function

The Scanomat—a Danish machine intended for residential use—arrived on time, but its installation threatened problems: the Danish manufacturers had no authorized service reps in the United States, and the client had no experience with this device. Needing to install it correctly and quickly, the MATT team contacted the manufacturer in Denmark via Skype to get real-time oversight and instruction during the actual on-site installation.

High quality execution is always a priority in any MATT project. For Stir, MATT surgically removed and carefully preserved existing wood finishes to permit their reinstallation around the new metal portals. Because the design entailed raising the ceiling, the team

could not simply reinstall the wood in its previous configuration but had to meticulously piece it together to fit the new dimensions. Similarly, MATT took extra care to ensure an exact match in the finish of several items of metal trim of different composition and shape, procuring and hand-delivering the required paint material—a Smokey Grey Prism Powder Coating with a unique mottled finish—to the three Subcontractors fabricating the components, directing all three to use the same painter for finish application, and requiring that all aluminum components be sandblasted prior to finishing to remove any scratches incurred during shipping, bending, shaping, or forming, so that the final product would be both uniform and flawless.



FOUR SEASONS

Hotels and Resorts

congruent with the Four Seasons sensibility. An eye-catching yet cleanly designed exterior partition publicized the “coming attraction” to those approaching from outside.

For the indoor interface, with Stir’s physical and stylistic intrusion into the hotel’s lobby—the scene of the perpetual “make or break” first impression—the team opted to erect interior partitions that emulated the hotel’s traditional motif. In the project’s penultimate stages, the interior partitions were replaced by translucent draperies that hinted tantalizingly of what was to come and which, when finally whisked away, conjured forth the full-born café like magic.

This and other transformations will unfold at the Four Seasons Westlake Village over the coming months. But, given this first project’s demonstrated success in preserving guest comfort and staff efficiency, there’s no reason to wait until it’s all over... Each phase will bring something new, exciting and delightful for visitors to experience. So do stop by the new Stir “Grab and Go,” but don’t just grab and go: stick around to linger and enjoy all this 5-Diamond hotel has to offer at every step of the way!

What’s next;

- **How magnets could bring us closer to energy-free refrigeration**

- Refrigerant phase outs prompt food retailers to seek 'future-proofing' strategies

By Katie Medlock; September 28, 2015

There are all sorts of ways to make a home more eco-friendly, but did you ever think magnets could help? Specifically, the magnetocaloric effect could play a role in futuristic refrigerators that wouldn't need industrial coolants to run, which would be a boon in the fight against climate change. So how can magnets bring us closer to energy-free refrigeration? The atoms making up a piece of metal, once allowed to roam freely, start to align in one direction when in the presence of a magnet and its magnetic field. This loss of entropy creates a vibration – better known as “heat” – meaning that magnets in action are producing warmth on a molecular level. This magnetocaloric effect is mild in many metals, but some really get toasty, such as gadolinium.



The magnetocaloric effect

Refrigerant phase outs

The wait is over. Food retailers and the refrigeration industry were in a holding pattern for months while the U.S. Environmental Protection Agency considered its next move on alternative refrigerants. Then, in mid-July, a 90-page ruling published in the Federal Register confirmed what industry experts had anticipated: Widely used refrigerants R-404A and R-507A would join the list of alternatives being phased out under the EPA's Significant New Alternatives Policy (SNAP) program.

Now the industry has the facts. And, like the ruling or not, food retailers finally can take action. The question that food retailers are asking has shifted from What will the EPA do? to What should I do?

“There isn't a single right answer,” said Scott Martin, Hillphoenix Director of Sustainable Technologies. “A supermarket's existing refrigeration equipment and the refrigerant it uses matters, as does the store's location and climate.” Still, he added, all food retailers can start with a few fundamentals:

- Transition away from R-404A and R-507A to a refrigerant with lower global warming potential (GWP).
- Choose refrigeration system technologies that require the lowest possible amount of refrigerant.
- Craft a two-prong strategy that addresses refrigerant changes and U.S. Department of Energy efficiency requirements for commercial refrigeration at the same time.
- Consider switching to natural refrigerant systems that reduce dependence on the medium- and high-GWP refrigerants that regulators continue to scrutinize. Retailers might be able to modify existing systems to use lower-GWP refrigerants such as CO₂

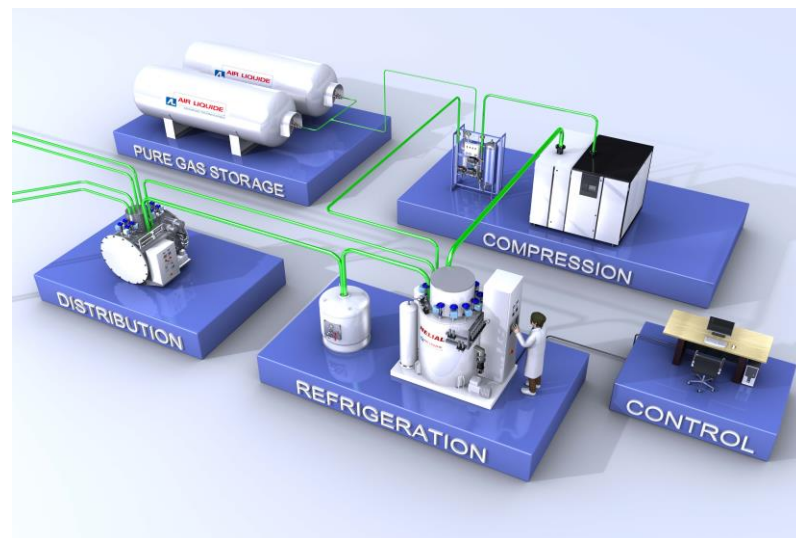
- Request SNAP approval for R-404A/R-507A-like replacements, such as R-448A and R-449A for self-contained equipment.
- Continue to request that the EPA and DOE better coordinate future regulatory actions.
- Ensure staff and contractors are properly trained to work safely and effectively with new refrigerants and equipment.
- Check contractors' qualifications and certifications, and communicate requirements for leak detection and repair to them.
- Be prepared for EPA inspections.
- Stay abreast of technology changes and new refrigerant releases by keeping in contact with suppliers and other industry resources.

That last point is an essential one, Martin said: “Retailers’ refrigeration suppliers are on the front lines of regulatory change.” His own company is a founding partner of EPA’s GreenChill Partnership and was invited to the White House last year for an Industry Leader Roundtable on sustainability. The roundtable included companies such as Kroger, Danfoss, Emerson, Coca-Cola, PepsiCo and Target.

Martin also recommended that food retailers seize opportunities to talk to their peers — even their competitors — about what they’re doing to get ready for refrigerant phaseouts. “Look for neutral territory, such as educational forums or trade shows, where you can benchmark against other food retailers and share information and ideas. Many supermarkets have made changes to reduce the environmental impact of their operations. Others have chosen to get off the regulatory treadmill altogether and switch to alternative refrigerants, like CO₂, with negligible global warming potential.”

Global warming potential is one of the metrics regulators use to evaluate substances considered harmful to the environment. That’s why R-404A and R-507A — each with high GWPs — were suspected to be on the EPA’s phase out list long before the July announcement.

Global Warming Potential of Common Commercial Refrigerants The EPA has targeted R-22, R-404A and R-507 for phase out.



Now here’s the interesting part. Just as the presence of a magnetic field heats up metal, when the field is taken away, a cooling effect takes place. Labs use small magnetic refrigerators by applying a substance to carry away the magnetic field, typically helium, leaving a chill in its place. While this process has been used for a while now, its unclear as to when advances may be made for the future of consumer refrigeration. Yet, the idea of a fridge that runs on magnets is pretty darn cool (pun definitely intended).



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