

Turn-Key Experts

Priding themselves on undertaking very complex jobs in a short time frame, Precetti are experts when it comes to new restaurants, Lido refurbishments, galley installations and stateroom additions during drydock.

The company, with offices in Florida and Italy, has been busy recently installing new Lido restaurants for Princess, Crystal and Prestige Cruise Holdings.

"A complete refurbishment of the Lido gives a vessel the feeling of a new ship," said Paolo Passalacqua, president. "When passengers go onboard, they typically go to the Lido first."

New Lido Installations

The new buffet areas embrace current trends, with individual stations as opposed to the long-line approach.

"This is one of the most popular spots on ships and one of the places that is continuously used," commented Passalacqua. "We can do the design and build in-house."

Items like counters and appliances can not only be built, but are decorated by Precetti, Passalacqua said, meaning they will save a couple days on a drydock installation by eliminating part of the work during drydock time and integrating the whole process under a single responsibility. Thus saving the need for another interior contractor to come in after the installation of the catering units.

"The units can be decorated by us with material selected by the designer, and a finishing with stone, tile, mosaic or wood," he said. "The last projects we did for Princess and Crystal had all the units decorated prior to being transported to the ship. They had stoves and LED lighting."

The same approach is also used for the complete architectural outfitting and decoration of the whole area under renovation with extensive use of prefabrication and detailed planning.

Attention to detail is key, and with pre-



Paolo Passalacqua, president, Precetti

Recent work on the Coral Princess



Precetti Ice Cream Station, Crystal Galaxy



decorated units, walls, ceilings and special features such as columns, screens, living walls and more have to be developed for the application and moved in with specific machinery to avoid damage.

Another highlight: cooking stations. With cruise lines wanting to cook in front of passengers, Precetti has met the challenge of pre-fabricating "show" cooking stations.

"We are building in the middle of the buffet where it didn't exist before," he said. Thus, the company came up with a pre-built A60 station with dedicated fire shutters, stainless steel ceilings and relevant hi-fog protection.

"We are delivering that in one piece, saving three or four days of work in a drydock."

Adding Capacity to Drive Revenue

Precetti has expanded its operations to include additional stateroom installations during drydockings.

Passalacqua said that this was a challenging task, as for example, when rooms are added, area classifications change, and SOLAS requirements may now be different.

"Our approach as a technical and decorating company is to understand the complete process from A to Z," he said, and that process includes B-15 class partitioning (which the company makes in-house), air conditioning, fire-rated materials and assembling and shipping the cabins from the company's factory.

Recent jobs have been completed by Precetti in the Bahamas, Cadiz and Singapore, underlining the company's global scope and range.

Passalacqua emphasized that he believes in being able to answer requests from his customers any place, at any time.

"I consider our strongest selling point to be superior service. Our high standard of service and quality makes our customers happy and confident." ■

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