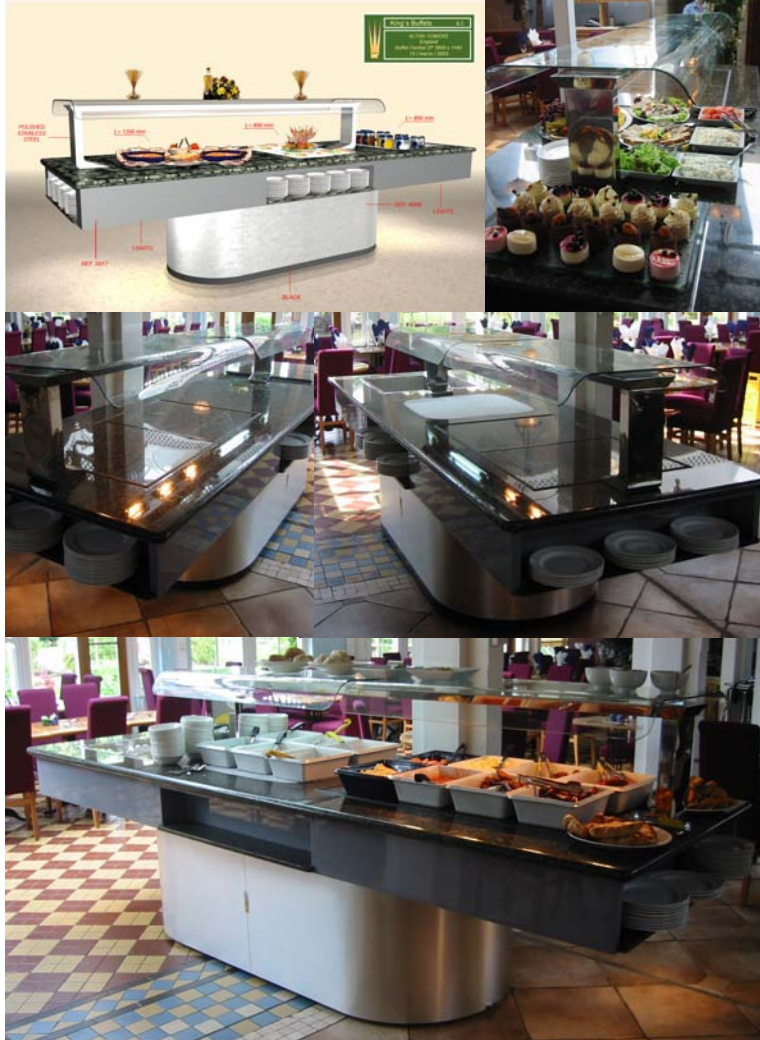


## Project Information Sheet

Alton Towers,  
Hotel & Conference Centre**Location**

Main hotel restaurant serving up to 1600 people breakfast and evening dinner service in the height of the summer period.

*Breakfast: Multiple set up for double sided access to cold well section, cold frost top section and contact hot top.*

*Lunch: Multiple set up for double sided access to cold well section, cold frost top section and contact hot top.*

*Dinner: Multiple set up for double sided access to cold well section, cold frost top section and contact hot top.*

**Case Study**

The food and beverage team needed a solution to the major queuing problems experienced during busy weekend and summer periods at breakfast and evening dining periods.

The solution was to sub-divide the restaurant area into three sectors, each sector having its own buffet set up unit.

Each 3600mm long unit comprises a chilled well section, frost top cold section and contact hot zone for maximum food display. Each zone can be independently controlled and with the use of removable granite tiles over the well section offer maximum flexibility. Along with these benefits the units are fully mobile and can be easily relocated and arranged should it be required for specialist conference or banqueting needs.

A unique solution for a hotel operation having possibly one of the busiest food and beverage operations in the UK.

Signature

FSE LIMITED