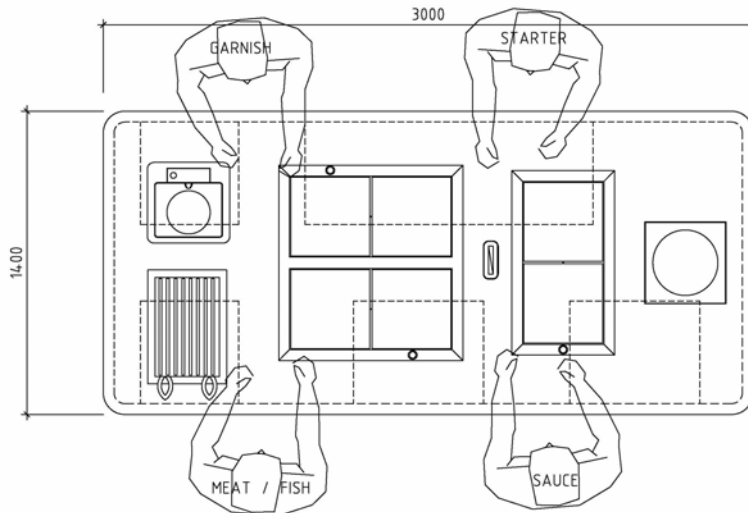


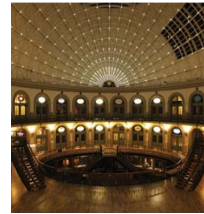
## Project Information Sheet



**ATHANOR SUITES**  
CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



**PIAZZA**  
*By Anthony*

**Location:**

*The Corn Exchange, Boar Lane, Leeds LS1 7BR*

*This Grade 1 listed building in the heart of Leeds is one of Britain's finest Victorian buildings. Designed in 1861 this elliptical domed building now hosts a 125 cover brasserie under the main dome with bar, retail outlets and private dining rooms to surrounding area.*

**Suite details:**

*3000mm long x 1400mm wide island suite comprising: 1x single radiant hob, 1x 2 zone 'Plaque Athanor' plancha, 1x 4 zone 'Plaque Athanor' plancha, 1x 1/2GN multi-cooker, 1x 15kW gas lava stone char grill and 1x 1/1Gn electric oven.*

**Case Study**

Designed and created as a 'gastro-dome' Piazza by Anthony Flinn is the latest venue to be opened by father and son team Anthony Flinn Snr and Jnr.

Set within the historical Corn Exchange, Leeds is Piazza with its 125 cover brasserie open seven days from 09:00am to 10:00pm. Surrounding the dining area are specialist food retail outlets offering bread, pastries, deli to go, cheese and chocolate shop. The facility also offers a private dining area and bar.

Supporting all of this is the open plan kitchen at the centre of which is a bespoke Athantor island suite. The suite comprises single radiant hob (for supporting pastry section during service), three double (2 zone) 'Plaque Athanor' plancha for combination of solid top and direct cooking processes, 1/2GN multi-cooker for chaufant and pasta cooking and 15kW lava stone char grill for the main meat entrée items.

"The kitchen is fantastic" reports Chef "it's open, there are no shelves to block my view - which means when you are at the pass you can see everything that is going on".

Signature

FSE LIMITED