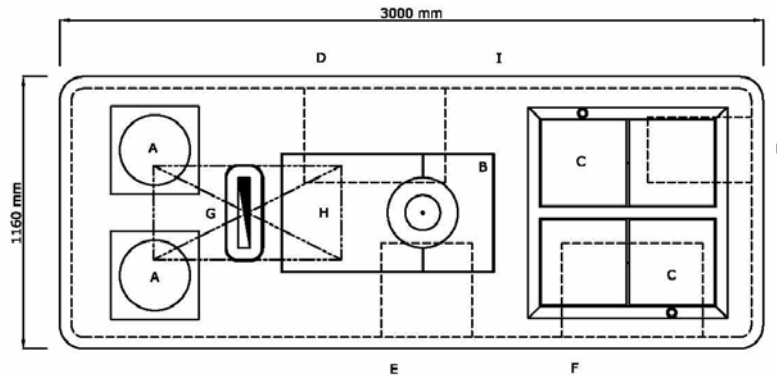


## Project Information Sheet



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

**Location:**

*The Rib Room Steakhouse & Grill @  
 The Ramside Hall Hotel, Carrville,  
 Co. Durham, DH1 1TD*

*Country house hotel approximately 10  
 miles from Durham. The Rib Room  
 Steakhouse & Grill is one of three food  
 outlets within the hotel providing lunch  
 and dinner for hotel residents and non-  
 residents*

**Suite details:**

*Bespoke island suite measuring 3000mm  
 long x 1160mm wide. Incorporated into  
 the suite is 2x single radiant hob, 1x  
 900mm 12kW gas solid top, 2x double (2  
 zone) 'Plaque Athanor' plancha. Below is  
 1x 1/1Gn 8kW gas oven and 1x cupboard.*

**Case Study**

Formerly the home of the Pemberton family this country house was turned into a hotel in 1963. In the intervening years the hotel has grown to now be the largest family owned hotel with golf course in the North East of England. The hotel has three main restaurants and twelve conferencing rooms which can cater for 2 guests or up to 400.

"We are a very busy 7 day operation" explains John Adamson, Director of Ramside Estates who own and operate the property. "We wanted to create a feature destination restaurant very different from anything else we had in-house or within a 20 mile radius—where the emphasis is on great quality and great value" he adds.

CNG Foodservice Equipment undertook the design development of the kitchen aspect with the Food & Beverage team to create a specific kitchen for this new 120 cover 'rib-room' dining experience. This meant splitting the existing one central kitchen into two distinct kitchens. One for the main hotel activities and one specifically for the Rib Room. This not only included a complete new hot kitchen which incorporates the bespoke Athanor suite but also a feature cold room with glazed panel where aged meats are hung and the diners can see all the locally sourced produce maturing.

Signature

FSE LIMITED