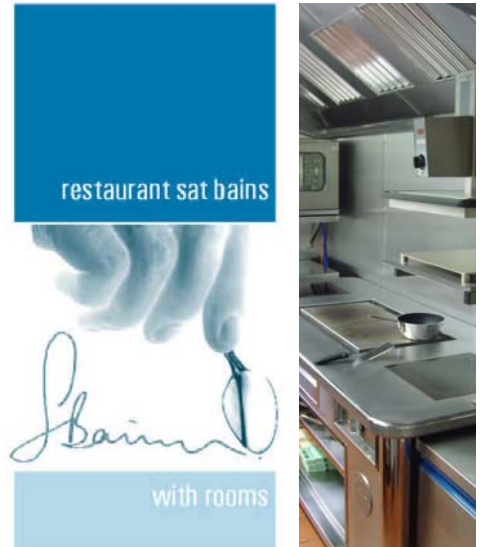
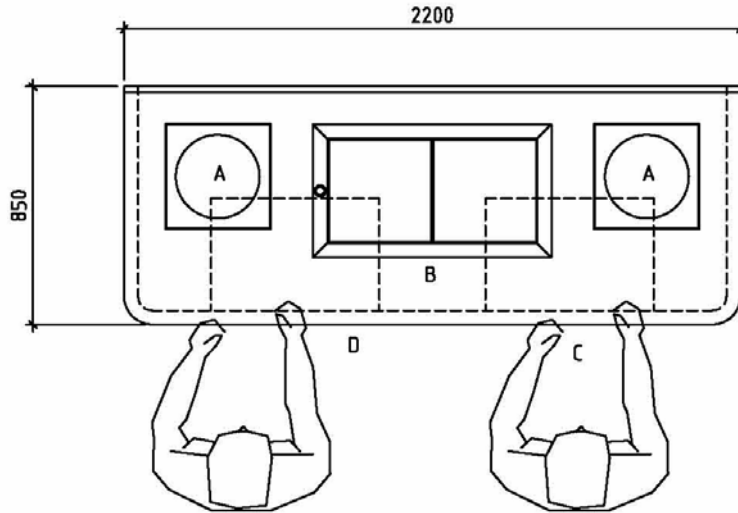


Project Information Sheet



ATHANOR SUITES
CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE

**Location:**

Restaurant Sat Bains with Rooms, Lenton Lane, Nottingham NG7 2SA

30 cover fine dining restaurant with 6 cover 'tasting room' with adjoining door to kitchen

Suite details:

2200mm long x 850mm wide wall suite comprising: 1x 2 zone 'Plaque Athanor' plancha, 2x single radiant hob and 1x open pan storage cupboard.

Case Study

"It's one of the best things to have happened for us" reports Chef Proprietor Sat Bains on being a finalist in 2007 Great British Menu, "our signature dish of ham egg and peas hasn't been off the menu since."

Restaurant Sat Bains with Rooms has recently undergone a refurbishment of its relatively small kitchen and at its heart is a bespoke Athanor wall suite. "I had been thinking of changing the kitchen some 3-4 years ago, but due to other 'business issues' never got around to it. In a way I am glad because in that time my cooking style has matured and it has given me more time to develop my techniques" informs Chef.

Sat is a great believer in 'less is more' and this is reflected in the new kitchen organisation and suite. "In the past we had 6x open burners, 1x gas solid top, 1x gas oven, 1x gas salamander and stacks of water baths—half of which was only used for half the time" he advises. "Now we have a small suite, 1x mini combi, 1x salamander and 3x water baths. The stove is ideal; in the morning we have plenty of fire power for mise-en-place, come service it is much more about precise cooking temperatures. The radiant's and direct cooking on the 'Plaque Athanor' plancha give me this flexibility. It takes away all the guess work of trying to judge when the pan is at the right temperature, which we used to have with the solid top" Chef comments

Signature

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