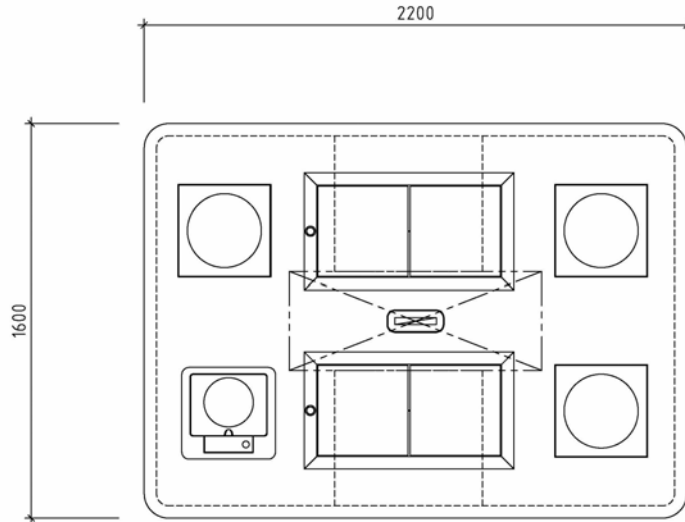


Project Information Sheet



ATHANOR SUITES
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



Rhodes
 SOUTH

**Location:**

Rhodes South @ Christchurch Harbour Hotel, Mudeford, Christchurch, Dorset BH23 3NJ

60 cover modern fine dining restaurant within 'carbon neutral' Baufritz timber frame building located on waterfront with panoramic view across estuary towards the Isle of White

Suite details:

2000mm long x 1600mm wide island suite comprising: 2x 2 zone 'Plaque Athanor' plancha, 3x single radiant hob, 1x 1/2Gn multi-cooker (water bath), 1x 1/1Gn 6kW electric oven and 1x open pan storage cupboard.

Case Study

Set on the waterside within the grounds of Christchurch Harbour Hotel on Mudeford Quay is Gary Rhodes latest restaurant venture Rhodes South. The restaurant is within a timber framed Baufritz building and is said to be the first 'carbon neutral' restaurant in the UK.

At the centre of the kitchen designed and installed by Carford Group is an all electric bespoke Athanor island suite. "We wanted to reduce our carbon footprint wherever possible" advises Stuart Batmen - Technical Director for NGH Hotels the project investors "and this is why we looked at using electric wherever possible".

"The suite is fantastic - so flexible and a great piece of kit to work on" comments Wayne Tapsfield, Executive Chef for the restaurant and Gary's 'right hand man'. "In the morning the fire power is awesome - the 'Plaque Athanor Plancha' work as solid tops, the radiant's like open burners to get the mise-en-place done - come service time we use one 'Plaque' as a solid top and one for direct cooking" he adds. "The radiant's are then used for finishing off the garnish or sauce elements which accompany the dish - I'm really happy with the water bath we use it for both chaufant work and steaming some dishes, it is very flexible.

Signature

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