

Signature FSE Limited is pleased to bring you an update on our specialist food service equipment/products. *Signature is the UK managing and distribution agent for:*

 <p><b>technology</b></p> 	 <p><b>cooking</b></p> 	 <p><b>arts</b></p> 	 <p><b>solutions</b></p> 
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## CESA:

 Signature FSE Limited is now a member of CESA (Catering Equipment Suppliers' Association). See our Energy Saver equipment as part of the CESA trail at Hotelympia 2006. 



Stand N3139

Welcome to this **Hotelympia Special Edition** of our Newsletter.

Following a very successful Exhibition at Hospitality 2005, we are showing even more products on our 56m<sup>2</sup> stand at Hotelympia 2006, including:

**Adventys** - range of Induction Hobs including new Induction Plancha.

**Athanor** - Bespoke Cooking Suites, exhibited for the first time in the UK.

**Guy Degrenne** - complete range of Tableware products.

**King's Buffets** - 'Design State' Buffet Table & new 'Show Cooking.'

 Demonstrated live throughout the show will be the Barbel Quattro; Barbel Gourmet and Barbidone products from our new Business Partner **Barbel**.

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### Kings Buffet:

- The ultimate in Buffet Presentation.
- Manufactured using only the most hygienic materials.
- Mobile for ease of cleaning and flexibility of operation.

## Case Study: The Gleneagles Hotel



King's Buffets 'Show Cooking'

### 'Show Cooking':

Gleneagles design brief was to develop a 'pod type' mobile show cooking station, which would look like a piece of furniture and therefore not be out of place in the opulent main restaurant 'The Strathern.' The Food & Beverage and Operations team also wanted the unit to be mobile for use in multiple locations within the restaurant environment; moved to delegate/function rooms for specific events; or for use as part of the proposed 'culinary school' to be rolled out in 2006.

Signature FSE Limited worked with this design brief and the King's Buffets development team to manufacture a mobile 'show cooking' station incorporating a mirror Plancha and single Induction Hob, where guests can choose and see cooked hot food elements. To eliminate any cooking smells King's Buffets incorporated a down draft extract system within the overstructure to draw these fumes and grease out of the restaurant and extract them to the outside. The finishes include dark mahogany veneer and granite top.

Signature FSE Limited is excited to have worked with such a prestigious client to develop a buffet solution for their specific needs. The 'show cooking' unit is one of the main features of the King's Buffets range on display at Hotelympia 2006.

### 'Design State' buffet table:

As part of a refurbishment at 'The Club' the Gleneagles Food & Beverage team wanted to move the restaurant concept forward and incorporate an 'antipasto' cold station centrally within the dining area. They required a piece of equipment with real design impact and, as such, commissioned a 3600mm long cantilevered 'Design State' mobile buffet table from King's Buffets with two cold contact refrigeration sections, each independently controlled.

"Flexibility of the equipment was required" says Alan Hill, Director of Food & Beverage, "we needed a central buffet arrangement for the busy breakfast period, which could then be easily converted for lunch and evening service."



King's Buffets 'Design State' buffet table

**The Gleneagles Hotel. Auchterarder, Perthshire, PH3 1NF.**  
Tel: 01764 662231. Web: www.gleneagles.com



Guy Degrenne is recognised as the undisputed leader in French tableware for its high quality, functional and durable products suitable for Contract, Hotel and Restaurant catering.

Products include: cutlery, porcelain, holloware, buffetware and glassware.



Guy Degrenne products on show at Hotelympia 2006 include:

1. Corynthe Buffetline.
2. Salam tea set.
3. Alban glassware.
4. Modulo porcelain.
5. Boreal porcelain.
6. Almeria cutlery.
7. Cadence cutlery.



Adventys Induction Hobs ideal for:

- Front of house/theatre cooking.
- Call order stations.
- Themed Promotions.
- Functions & Events.
- Pastry Areas.



KRNP3000

New to the Adventys range is the Induction Plancha, available in two models:

**KGIC3600—Freestanding 3.6kW model**

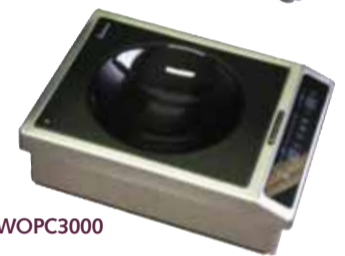
**KGIC3000—Freestanding 3kW model**

This revolutionary new product combines the precision of 'Plancha' cooking and Induction technology. Ideal for meat, fish and vegetables traditionally cooked using pans, the Induction Plancha is a direct cooking method offering far superior temperature precision. Both units are freestanding and the 3kW model can run from a standard UK power supply.

Other Adventys Induction Hob models available: flat & wok surface, table top or inset.



KGIC3000



WOPC3000



*Athador...Affordable Aspirations!*

The Athador team have in excess of 80 years experience in building Bespoke Cooking Suites. They bring to the market the traditional power and performance of a Bespoke Cooking Suite, with the use of 21st Century components and materials to ensure the product can perform and withstand the rigors of the harshest of kitchen environments.



Les Trois Garçons Athador bespoke cooking suite



2 x double 'Plaque Athador' Plancha



## Case Study: Les Trois Garçons

One of London's best kept dining secrets, 'Les Trois Garçons' restaurant, located minutes from Liverpool Street in the heart of the

City, has recently undergone a major refurbishment of the basement kitchen to enable it to extend its opening to 6 days per week (except Saturday) for both lunch and dinner service.

Key to the refurbishment was the inclusion of an Athador bespoke cooking suite specifically designed for the restaurant and its menu. Daniel Phippard - Chef De Cuisine, wanted to incorporate a central island cooking suite within the kitchen, as the existing modular wall cooking configuration was inefficient and caused major problems during the service. Working closely with Daniel, Signature FSE Limited and Athador have created a compact 1160mm wide island suite allowing the chefs to work all the way around the unit. Incorporated within the suite are 2x double 'Plaque Athador' Plancha; 1x central 900mm gas solid top; 2x radiant hobs and 2x 1/1 Gn gas ovens.

"The configuration of the suite is critical" says Daniel, "in the morning we need lots of heat sources for mise-en-place and stock production, but in service we require more precise cooking temperatures." The design means that, in addition to the traditional solid top which is ideal for intricate pan work, the radiant hobs (utilised during service as a hot holding/dressing area for assembly of each dish created) and 2 x double 'Plaque Athador' Plancha's (utilised during service as a direct cooking plate with four independently controlled temperature zones, ideal for precise cooking of meat/fish/vegetables) can also all be used as heat sources in the morning.

"The impact of the Athador suite on the kitchen has been incredible," Daniel comments further, "the team works much more efficiently now and communication is a lot easier. This has allowed us to push forward our creativity and therefore the restaurant's dining experience."

The restaurant has 120 covers and opens for lunch as of 1st February 2006. With its eclectic interior design the restaurant has a unique feel and is a real hit with diners in the know.



L: Jerome Henry, Sous Chef  
R: Daniel Phippard, Chef De Cuisine

LES TROIS GARÇONS

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