

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



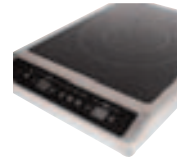
– Bespoke cooking suites



– Table arts



– Induction technology



– Buffet solutions



INSIDE THIS ISSUE:

- **Case Study:** Installation of Athanor Bespoke Cooking Suite at **Jesmond Dene House**.
- New Guy Degrenne cutlery patterns.
- **Case Study:** Installation of Guy Degrenne Modulo porcelain at **Ping Pong Dim Sum Restaurant**.
- New Adventys Wok Induction Hobs and Mobile Cook Station.
- **Case Study:** Installation of King's Buffets at **Alton Towers Hotel**.

SEE SIGNATURE AT:

- PACE National Conference 10 –11 November 2005.
- Hotelympia 19–23 February 2006, stand N3139.

signature^{FSE LIMITED}

Signature FSE Limited
 55 Boxberry Gardens, Walnut Tree
 Milton Keynes, MK7 7EW United Kingdom
 Tel: + 44 (0)1908 235660
 Fax: + 44 (0)1908 235661
 Email: info@signature-fse.com
 Web: www.signature-fse.com



A big thank you to all who visited our stand at the Hospitality Exhibition in Birmingham.

The products and equipment exhibited received a fantastic response and we have been busy with some major installations as a result. Read about two of them: Alton Towers Hotel with King's Buffets and Ping Pong Restaurants with Guy Degrenne in this edition of our Newsletter.



Athanor... Affordable Aspirations!

The Athanor 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.

Design considerations – efficiency is the key:

Historically Bespoke Cooking Suites have consisted of multiple single function cooking elements/mediums. Each of these mediums or heat sources has a special role in the cooking process and can only undertake the role required of it. For instance, traditional use of open burners and solid tops requires the need for pan cooking, whereas griddles and grills are a direct cooking process. This has resulted in Bespoke Cooking Suites incorporating multiple elements and has led to them being large in size and high in cost, therefore not an option for smaller establishments. Due to Athanor's use of multi-functional cooking elements, bespoke cooking suites can be smaller and less costly making them available to a much wider audience.

Athanor Reference List:

W'Sens, London – Chefs Pourcel twins 2* Michelin.
 Jesmond Dene House, Nr Newcastle – Chef Terry Laybourne.
 The White Room, Borough Green – Chef Luke Davis.
 L'Hostellerie Jerome la Turbie, France – Chef Bruno Cirino 2* Michelin.
 L'Essentiel a Chambéry, France – Chef JM Bouvier 1* Michelin.
 Restaurant Alexandre la Grande Motte Hotel Restaurant Lacour, France.
 Chef Regis Macon, France, 3* Michelin.

Did you see...?
 Caterer & Hotelkeeper
 30th June Edition, My New
 Kitchen feature on W'Sens.
 If you missed it ask Signature
 for a reprint copy.

Case Study: Jesmond Dene House

Acclaimed chef Terry Laybourne has recently taken delivery of an Athanor suite for his new restaurant and hotel venture in Newcastle.

Located within the historical Jesmond Dene House, set in the magnificent park of Jesmond Dene is what will become one of the north's hottest locations for dining and relaxation.

The facility comprises ground floor with reception, bar, fine dining restaurant for up to 80 covers and Victorian wood panelled banqueting room to service up to 120. Set over a further two floors are 40 individually designed and tailored guest suites.

Signature worked closely with CNG Foodservice based in Gateshead and Terry Laybourne to provide the best solution for the main cooking suite located within the basement kitchen. The Athanor suite



comprises 2x radiant hobs, 2x solid tops, 2x double 'Plaque Athanor' Plancha, 2x warming cupboards, 2x ovens and 1x Alto Shaam® hot holding drawers.

The suite configuration reflects the need for large volume heat surfaces for mise-en-place period, and precision cooking elements during service. Athanor was chosen due to the efficient design and multi-functional elements which could be incorporated.



Jesmond Dene House Hotel & Restaurant.
 Jesmond Dene Road, Newcastle-upon-Tyne, NE2 2EY.
 Tel: 0191-212 3000 Web: www.jesmonddenehouse.co.uk



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.

New cutlery patterns include:

Enigma: A contemporary pattern featuring knives which stand on their blade. Specification: 18/10 stainless steel, 6mm thickness.

Astree Mirror: A modern pattern with pistol grip shaped handle on the knives. Specification: 18/10 stainless steel, 3.5mm thickness.

Astree Cisele: As Astree Mirror but in sculpted finish.



Above: Interior of Ping Pong Restaurant.
Left: Modulo porcelain.

Case Study: Ping Pong Dim Sum Restaurant



Dim Sum: n.—(trans 'the heart's delight') traditional Chinese dish of small steamed savoury dumplings containing various fillings. Despite being the staple foodstuff of the world's most populous nation for hundreds of years, few people in this country know very much about dim sum and fewer still have tried it. This bold new restaurant is changing all that by bringing this authentic Chinese cuisine into our

21st Century lives. Ping Pong blends contemporary style with an authentic Chinese aesthetic, providing a fantastic dining experience.

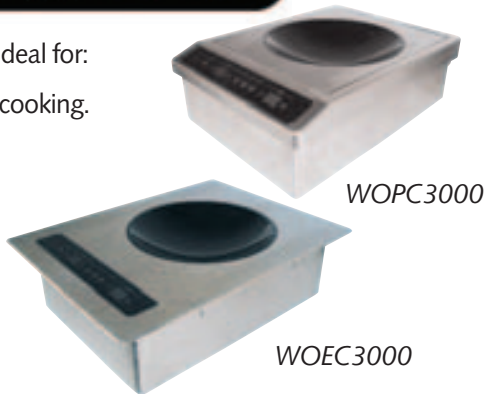
The first of several such restaurants, Ping Pong in Great Marlborough Street, London uses Modulo porcelain from Guy Degrenne. The shape, style and quality of the Modulo range was chosen to provide all of the items required for their menu.

Ping Pong Restaurant. 45 Great Marlborough Street, London, W1F 7JL. Tel: 0207 851 6969 Web: www.pingpongdimsum.com



Adventys Induction Hobs ideal for:

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



New to the Adventys range are the following two models, specifically adapted for the UK market:

- WOPC3000 – Freestanding Wok model.
- WOEC3000 – Inset Wok model.

Both of these models can run from a standard 13amp electrical supply making them ideal for theatre style wok cooking.

The new MCMO1200 Mobile Cook Station has been designed to accept standard or inset Adventys Induction Hobs. The base shelf is ideal for a Microwave Oven to provide a complete mobile cooking solution.



MCMO1200



King's Buffets:

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

Left: King's Buffets 'Design State' Buffet Table



Case Study: Alton Towers Hotel

Alton Towers Hotel, having possibly one of the busiest food and beverage operations in the UK, required a unique solution for their Buffet service.

The 'Secret Garden Restaurant' is the Hotels main cosmopolitan restaurant overlooking landscaped gardens, which serves up to 1,600 diners (in the height of the summer period), for breakfast, lunch and dinner service.

The food and beverage team needed a solution to major queuing problems experienced during these busy service periods.

The solution was to sub-divide the restaurant area into three sectors, each having its own King's Buffet unit.

Each 'Classic ZP' model Buffet unit has double-sided access and comprise: chilled well section, frost top cold section and contact hot section for maximum food display. All zones can be independently controlled. Optional granite tiles are also used which sit over the chilled well to offer maximum flexibility.



Another key reason for choosing King's Buffets was that they are fully mobile and can easily be relocated and arranged for specialist conference and/or banqueting needs.



Alton Towers Hotel. Alton Towers, Alton, Staffordshire, ST10 4DB. Tel: 0870 458 5195. Web: www.alton-towers.co.uk/hotels