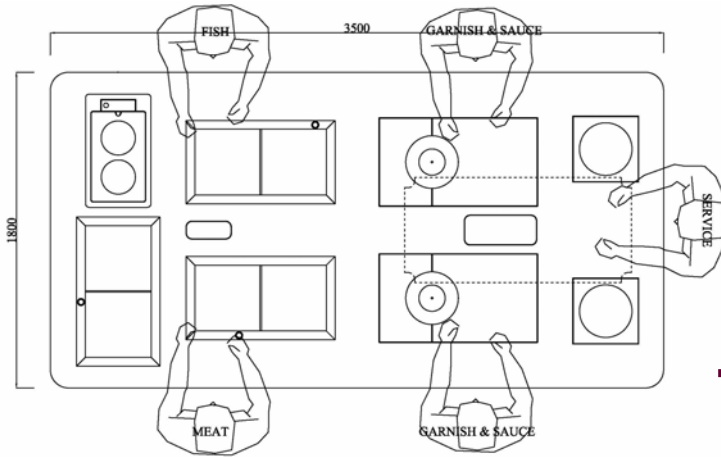


Project Information Sheet

**ATHANOR SUITES**

CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



THE WATERSIDE INN
UN RESTAURANT AVEC CHAMBRES

Web: www.waterside-inn.co.uk

**Location:**

The Waterside Inn, Ferry Road, Bray, Berkshire SL6 2AT

Set within a 16th century inn on the banks of the River Thames is The Waterside Inn a gastronomic institution. One restaurant guides refers to The Waterside Inn as 'exquisite French cuisine and matchless service'

Suite details:

3500mm long x 1800mm deep—suite comprises; 2x radiant hob, 2x 900mm gas solid top, 3x double 'Plaque Athanor' plancha, 1x 1/1Gn multi-cooker, 2x 2/1Gn gas oven, 1x Alto Shamm cabinet and 1x hotcupboard

Case Study

"We had been thinking about planning a new kitchen for many years" says Chef Patron Alain Roux "and had looked longingly at many great kitchens here in the UK and throughout Europe" he adds. However—this was no straight forward project. In order to accommodate the new kitchen it meant a three and half month closure of the complete facility and resulted in the kitchen being demolished and rebuilt literally from the base sub-structure up.

At the centre of the new kitchen is an Athanor island suite. "We visited lots of restaurants to see how we could best organise ourselves, looking at working methods and how to build on what we are as a restaurant business" Alain says. "We knew the team of people behind Athanor and wanted to see for ourselves what they could bring to the table—we opted for a suite encompassing both traditional and modern cooking mediums, such as two gas solid tops, three 'Plaque Athanor' plancha (with adaptation of removable ribbed searing plates for marking food—these being specifically designed for us), one 1/1Gn multi-cooker and with two radiant hob for the service end of the suite" chef adds. Below the top the suite accommodates 2x 2/1Gn traditional gas fired oven (back to back), one two drawer Alto Shamm hot holding cabinet for meat resting and one warming cupboard. "The warming cupboard is great" Alain comments "we use it as a drying cupboard for fruit, vegetables and herbs in the morning and in service it is then used for warming serving dishes and plates".

"I am over the moon with the new kitchen and found the suite to be very flexible—the radiant hobs for me are a wonderful addition – ideal for both mise-en-place and service periods" Chef adds.

Signature

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