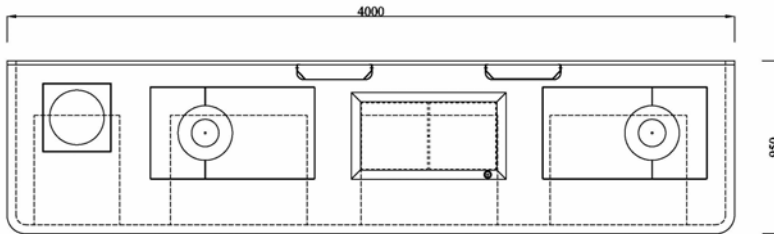


## Project Information Sheet



**ATHANOR SUITES**  
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE

wildhoney

**Location:**

12 St George Street, London W1S 2FB

Classical wood panelled 70 cover restaurant in the heart of Mayfair. The second restaurant for Anthony Demetre and Will Smith to achieve 1 Michelin star within a year of opening.

**Suite details:**

4000mm long x 950mm wide wall suite comprising: 1x single radiant hob, 1x 900mm 12kW gas solid top, 1x 2 zone 'Plaque Athanor' plancha, 1x 900mm 12kW gas solid top, 2x double width pan storage cupboard, 1x 1/1Gn 8kW gas oven

**Case Study**

"It was a struggle to be ready for service before we installed the Athanor suites at Wild Honey" comments Chef Proprietor Anthony Demetre.

"Having already worked with Athanor at Arbutus when it came to refurbishing the kitchen at our second restaurant we took the opportunity to look at several different manufacturers of bespoke suites - but chose Athanor again" says Chef. "When you've got staff moving between the different restaurants we wanted continuity. We already knew the power, performance and reliability of the Athanor product and that's why we bought a second".

Prior to the refurbishment the kitchen had a range of modular appliances "which just could not keep up" and the team were finding every service difficult. "We can be doing 150+ covers on average per day - that's why we need the power and performance of the solid tops during mise-en-place and the precise working temperature of the 'Plaque Athanor' plancha during service" Chef adds "now service is much more controlled"....

Signature

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