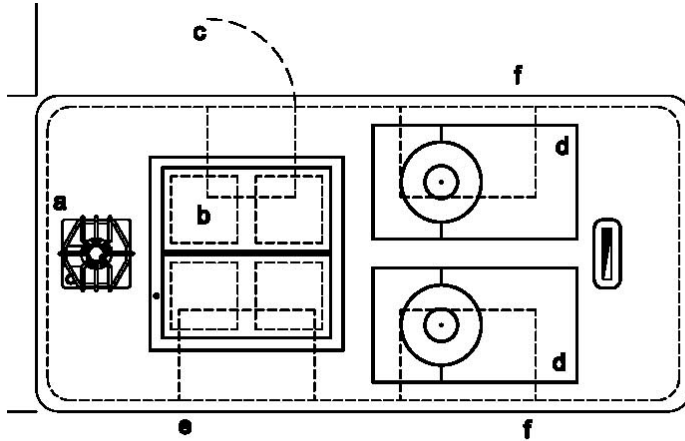


Project Information Sheet



ATHANOR SUITES
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



arbutus

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Location

Arbutus, 63-64 Frith Street, London

*Ground Floor Restaurant: 70 cover
 main restaurant and bar dining area*

Case Study

Located in the heart of Soho, London this restaurant has opened to critical acclaim. The restaurant is the vision of Anthony Demetre and Will Smith the team which achieved Michelin recognition at Putney Bridge.

Anthony and Will wanted to create a modern brasserie / bistro restaurant where the essence of the food was 'great quality at great prices'. The restaurant seats 70 at ground floor level with back of house area and kitchen located in the basement.

The kitchen incorporates a compact central island range (2850mm x 1400mm) comprising 2x 900mm gas solid tops, 2x double 'Plaque Athanor' Plancha, 1x open gas burner, 2x 1/1 Gn gas oven and 1x two drawer holding cabinet.

'The suite gives us in essence 4x solid tops during the morning prep period and then in service a separate meat / fish / garnish / sauce section during service—ideal for us' comments Demetre.

Signature

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