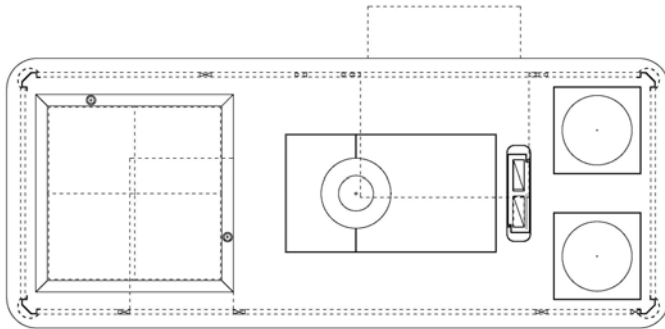


Project Information Sheet



ATHADOR SUITES
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



**St
 Germain**

**Location**

*St Germain 89-90 Turnmill Street,
 Farringdon, London EC1M 5QU*

*Ground Floor Restaurant: 80 cover
 main restaurant and bar dining area*

*Basement: Back of house area
 including kitchens.*

Case Study

Located in a converted 19th century print-works, St Germain is a vibrant brasserie / bar located in Farringdon. With a menu emphasis along traditional Parisian style brasserie food the Head Chef Steve Collins has created 'comfort food' at its best—according to one review.

At the heart of the restaurant and located in the basement kitchen is a compact centre island Athador suite comprising; 1x 4 plate 'Plaque Athador' Plancha, 1x 900mm solid top, 2x single radiant hob and 1x gas oven.

"The suite is ideal for us—it's compact and efficient to use and maximises the space we have in what is a very tight basement kitchen" comments Collins. "In essence the suite has two open burners (radiant's act like burners) during mise-en-place and three large solid tops (1x traditional gas + 2x 'Plaque Athador') giving us room to produce all our stocks / mise-en-place / etc. Yet during service we can organise ourselves with direct cooking on the plancha's (Plaque Athador) / pan work on the solid top / garnish, sauce and holding on the radiant's— the suite is so versatile" adds Collins.

Signature

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