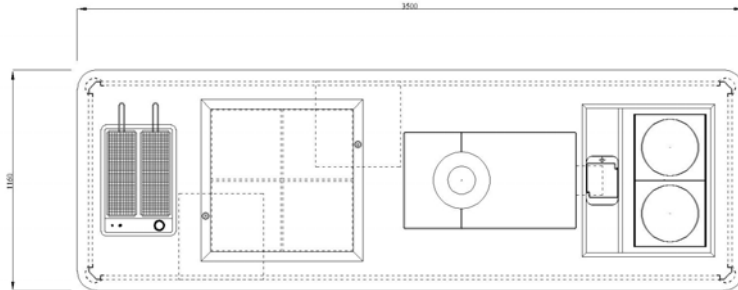


Project Information Sheet



ATHANOR SUITES
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE



captains club hotel

Location

Wick Ferry, Wick Lane, Christchurch,
 Dorset BH23 1HU

Web: www.captainsclubhotel.com



12 Private suites, 17 bedrooms, Spa, Bar and restaurant set over three floors, this riverside development close to the centre of historic Christchurch also boasts an Athanor suite installed in its main kitchen.

Case Study

Located on the banks of the River Stour at Christchurch Quay is this stunning new hotel, spa, bar and restaurant development. With a main kitchen providing food service for up to 120 guests in two function rooms, 70 covers in the restaurant, 40 covers in the bar and room service, the central island Athanor suite needs to be multi-functional to cover all operations.

"The kitchen has been designed around the central island range" comments Andrew Gault, Head Chef. "However, it is not a traditional double sided, double width island suite packed full of different components. We decided at a very early stage to utilise multi-functional cooking components such as 'Plaque Athanor' plancha's, which give us the flexibility to use them as an additional large solid top in the morning for stock production and then during service the four plates provide precise individually temperature controlled direct cooking, making them an ideal solution for both a la carte and function operations".

The other table top components include 1x double radiant, 1x 900mm solid top and 1x double inset fryer. Unusually there are no ovens within the suite (all oven work is done in Combination Ovens located near to the suite).

The design of the suit, including its compact size and use of multi-functional components in a table top arrangement, have made the Athanor suite an affordable solution whilst retaining the added benefits of a bespoke cooking suite.

Signature

FSE LIMITED