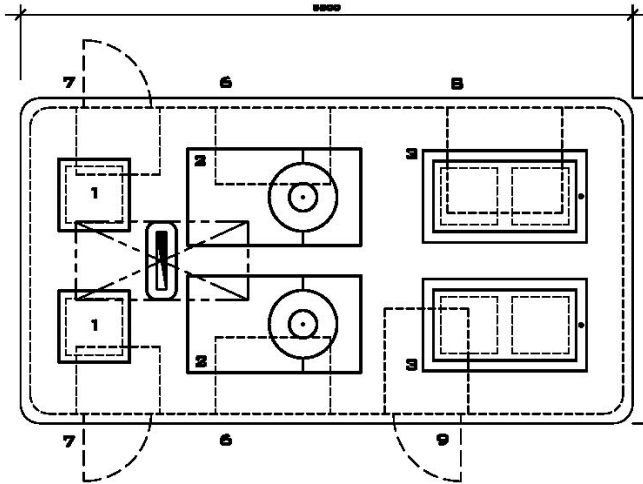


## Project Information Sheet



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

**Location**

*Jesmond Dene House, Jesmond Park,  
 Newcastle-upon-Tyne*

*Basement: Back of house area  
 including kitchens*

*Ground Floor: Main Reception, main  
 bar, main restaurant seating for up to  
 80, private dining and banqueting  
 facilities.*

*First Floor: Guest bedrooms and  
 meeting rooms*

*Second Floor: Guest bedrooms*

**Case Study**

Acclaimed chef **Terry Laybourne** commissioned an Athanor suite for his new hotel and restaurant venture in Newcastle.

The configuration of the suite required ultimate flexibility for the mise-en-place period and precision cooking for the service period.

The suite configuration reflects the need for large volume heat surfaces for stock production during preparation periods and combines ambient lay-off zones for resting product during service.

The suite comprises two solid tops, two open burners, two 'Plaque Athanor' Plancha, two ovens, two warming cupboards and Alto Shaam holding drawers to service an 80 cover fine dining restaurant, and banqueting for up to 100.

Athanor was chosen due to the efficient design and multi-functional cooking elements which could be incorporated with a compact footprint.

Signature

FSE LIMITED