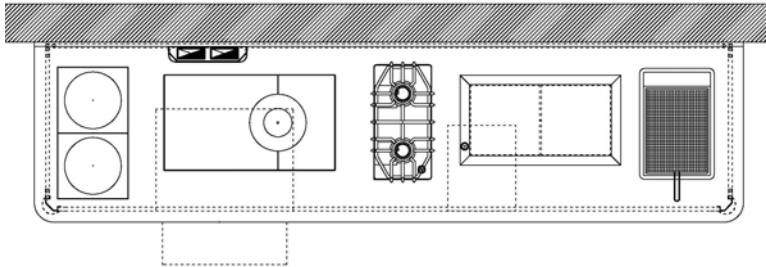


Project Information Sheet



ATHANOR SUITES
 CRÉATEUR ET CONCEPTEUR DE FOURNEAUX SUR MESURE

**Location:**

*Langham Hotel, Portland Place,
 London, W1B1JA*

Suite Details:

*3000mm long x 950mm deep x
 900mm high comprising:
 1x double well fryer, 1x double
 'Plaque Athanor' plancha, 2x open
 burner, 1x 900mm gas solid top, 1x
 double radiant and 1x 1/1Gn gas
 oven*

Case Study

The Langham Hotel opened its doors in 1865 as Europe's first Grand Hotel. In its 140 year history the great and the good have graced its corridors and rooms and established the Hotel as one of 'the places' to stay whilst in London. In 2004 the property became the flagship of Langham Hotels International based in Hong Kong and so began a 4 year refurbishment programme of all areas including the famous Palm Court and Artisan bar. To design the back of house kitchen areas GWP food service consultants were employed and along with the Food & Beverage team undertook a radical re-organisation of the service kitchen serving these two areas.

"The kitchen has to provide a food service 24/7" says Bob Plumb of GWP, "and based on this a bespoke suite from Athanor was commissioned".

"We can provide anything from a club sandwich to classic a la carte dishes for the Palm Court" comments Thierry Billot, Executive Chef. "We needed a suite that can run 18-20 hours per day and provide us with performance and consistency—the Athanor certainly does this".

Signature

FSE LIMITED