

Five Stars for Enodis UK

"Garland is the perfect choice for the London Marriott's banqueting operation thanks to its superior build and durability. Our banqueting commitments are phenomenal yet we only look to replace equipment every 15 years or so, that's a big ask."

Hugh Hodgins, Director of Engineering, The London Marriott Hotel, Grosvenor Square.

The Five Star London Marriott, stands proud in the heart of Mayfair. The top hotel recently received a cash injection of more than £14 million to refurbish both front and back of house operations.

Hugh Hodgins commissioned Hansens to design and install the new banqueting facilities in the Cobalt Kitchen. The kitchen was stripped bare and re-designed with a magnificent Garland Master Series as the centre piece, combining a series of cooking ranges, open top burners and chargrills within a one piece stainless steel top that is ergonomic and very easy to clean, saving precious time at the end of a shift.

Talking about Garland, Hugh Hodgins said: *"When Executive Chef Steve Walker asked for Garland equipment in the new banqueting kitchen, I was happy to go with his professional opinion. This was a good decision, the training, service and maintenance from Enodis UK is excellent and prices are extremely competitive for such high quality equipment."*

Garland – Traditional Values, Reliability and Durability with world class style



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