

Top Marks for Enodis UK



The Royal Holloway University of London has transformed a large, refectory-style dining area into a contemporary, flexible eating area to serve the university's growing conference business and student needs.

Award winning consultancy Sterling Foodservice Design was called in to completely re-design and kit out the area. The new Athlone Hub hosts up to 600 people, offering a complete dining experience throughout the day with a coffee shop, deli bar and theatre-style servery. Sterling specified a line-up of equipment from Enodis UK including a Frymaster Spaghetti Magic Unit, Lincoln Impinger Oven and Convotherm Combi Steamer in the kitchen. A Merrychef oven powers the barista style coffee shop.

David Chapman, Catering Manager at the Athlone Hub, said:

"Enodis UK has provided fantastic support in terms of back up, service, training and superior quality. The development chefs spent lots of time on site to help with staff training, which was invaluable.

The volume the Convotherm combi steamer can cope with is phenomenal. I'm impressed with the quality of the food, even cooking and retention of flavours and colours."

Enodis UK – the name behind the occasion



Enodis UK Food Service

Hayes office: 4E Swallowfield Way, Hayes, Middlesex UB3 1DQ

Sheffield office: Provincial Park, Nether Lane, Ecclesfield, Sheffield, South Yorkshire S35 9ZX

Merrychef Ltd: Station Road West, Ash Vale, Aldershot, Hampshire GU12 5XA

Telephone: 0845 370 4888

www.enodisuk.com

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