



The Park Lane Hotel LONDON

The Story so far...

The Sheraton Park Lane Hotel is one of London's premier five star hotels. Known for its art deco design the Park Lane has been a British landmark since it opened in 1930. The hotel is a number one choice in the city for banquets, hosting up to 600 guests. Executive Chef Andrew Bennett was named "Banqueting Chef of the Year 2000".



The Project

Andrew Bennett worked with Merrychef to review the speed and effectiveness of room service delivery at the 305 room hotel. In addition he wanted to look at operational benefits within the main kitchen and for the Merrychef team to illustrate any cost savings possible with reduced wastage and more effective labour usage.

The Menu

Breakfast items of waffles and pancakes cooked to order—fresh
New toasted sandwiches available in under four minutes.
Whole baby chicken served in approx seven to nine minutes from raw.
Fresh Lamb cutlets cooked centre pink in less than four minutes



The Results

By installing the EC401 The Sheraton Park Lane has been able to expand and excite the Room Service Menu offering.

Speed of service is up to **FIVE TIMES FASTER** than a conventional cooking process and the pre-programmed oven delivers consistent results, allowing less skilled staff to offer a more extensive menu, even at night. For example: Chicken and Shitake Soup in Puff Pastry delivered in under three minutes; Dover Sole cooked and served in less than four minutes.

The Sheraton Park Lane has seen a cost saving of 73% per cover on food costs for staff catering, meaning less wastage and improving gross margin achieved. example: Chicken and Shitake Soup in Puff Pastry delivered in under three minutes; Dover Sole cooked and served in less than four minutes. The Sheraton Park Lane has seen a cost saving of 73% per cover on food costs for staff catering, meaning less wastage and improving gross margin achieved.

Key Benefits

- Consistent, on time service
- Improved and extended menu
- Perfect meals delivered efficiently
- Quality food that adjusts to each unique occasion.
- Ideal menu tasting of all types including Kosher, Banqueting and Weddings

Many development chefs use our development kitchens to work on new food solutions.

If you would like to see how we can improve results and speed up cook times OR for more information on our products and services or would like a copy of our corporate DVD please call Carol Thompson on 01252 553718 or visit www.merrychef.com

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