

“CONVOTHERM REVOLUTIONISED THE KITCHEN – BRILLIANT”

“GARLAND – GREAT RANGES WITH FANTASTIC HEAT”

“LINCOLN IS A VERSATILE PIECE OF KIT”

LANCE KENNETT, EXECUTIVE HEAD CHEF,  
GROSVENOR PULFORD HOTEL, CHESHIRE



The moment the Grosvenor Pulford Hotel in Cheshire decided to launch a Mediterranean style Brasserie, Executive Head Chef Lance Kennett realised that authenticity was vital. Passionate about food, only the freshest ingredients would be used to ensure that guests enjoyed real Mediterranean flavours. Another essential ingredient would be the right choice of additional cooking equipment. It had to provide the flexibility he wanted to meet fluctuating demands and busy rushes of the 150-seat brasserie. High production values were crucial.

**From vision to reality**

The sheer choice of top brand products available from Enodis Distribution UK provided Lance with virtually unlimited options to match his needs. After discussing his menu plans with the Enodis team and Adrian Park at the local Enodis Distributor “Inn Trouble” near Chester, he opted for 3 key pieces of equipment. A Convotherm Plated Banqueting System would provide better portion control and make life more bearable under pressure. Garland Heavy Duty Ranges were selected for real flexibility and the high heat output essential for key menu options. A Lincoln Counter Top Impinger oven would also provide additional versatility to be used not only for pizza but fish too!

**Award winning results**

Chef’s creativity and Enodis brand engineering proved a winning combination. In fact Giro’s Brasserie has been so successful that it earned the accolade of ‘Newcomer of the Year’ in the Cheshire Life Food and Wine Awards 2003-2004. Proof again that our partnership approach pays off!



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