

“BEST PLATED BANQUETING SYSTEM I’VE COME ACROSS”

... SAYS MATTHEW BILLS, EXECUTIVE CHEF, CROWNE PLAZA, MARLOW TALKING ABOUT HIS CONVOTHERM ‘CLOSED SYSTEM’



The Crowne Plaza Hotel at Marlow faced an all too familiar problem – how to serve high quality food at banqueting speed. The main suite seats 300 to 350 guests – and when all banqueting rooms are in use, the hotel can find itself serving up to 700 guests. So plated banqueting was the perfect solution for a hotel determined to capture more than its fair share of the lucrative conference and hospitality market.

High quality food on the plate - plus fast service

Executive Chef, Matthew Bills says, “Our Convotherm Closed System provides just what we need. We have three Convotherm OSP20:10 units each holding 76 plates giving a 228-dish capacity in one regeneration cycle of just 4 to 6 minutes depending on the product. Convotherm has the unique ability to do three regeneration cycles in 22 minutes because reheat time is just 2 minutes compared with competitors’ 9 or 10 minutes. And without water on the plate, the quality doesn’t deteriorate.”

Push button ease

Plates can be unloaded from all sides allowing several chefs to unload at the same time and a unique ‘disappearing door’ slides into the side of the unit out of the way – especially useful where space is limited. The oven controls the temperature and moisture; regeneration is achieved by one push of the regen button so that even the most inexperienced staff can operate the system.

Matthew Bills concludes, “The Convotherm Banqueting System helps keep us calm no matter how hectic things get. **The system is simply brilliant!**”

