

Convotherm powers UK's highest ever score at prestigious Bocuse D'Or culinary competition

Award winning chef, Simon Hulstone, did the UK proud with a solid performance at the 2009 Bocuse D'Or competition, coming in 10th place out of 24 competing countries.

The Chef-Patron of the Michelin-starred Elephant Restaurant and Bar, Torquay, closed the restaurant for a whole month to prepare for the show. Simon used the Convotherm 6.10 combi steamer to cook his Quintessential British Cuisine themed entry.

For the scrutiny of the 24 renowned chef-judges, Simon used the Convotherm 6.10 expertly to roast, steam and roast-steam. The precise controls allowed him to perfectly prepare each item.

Simon, who is 2008 Knorr Chef of the Year, has agreed to lead the UK team at the 2011 Bocuse d'Or competition. The first trials will be held in Geneva in June 2010. Talking about the competition, Simon noted:

"As I begin to prepare for 2011, I feel confident that the Convotherm unit will help propel the UK team into the winning circle."



Bocuse d'Or
World Cuisine Contest
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