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Reaching for the skies

Partnership approach to supply
Sheraton Skyline’s kitchen solution



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When Executive Chef Serkan Yelkenbasan led the refurbishment of his busy kitchen at the Sheraton Skyline Hotel near London Heathrow Airport, he wanted something that matched the quality of the hotel.

Some kitchens demand efficiency, others demand innovation and some need streamlined operations for improved productivity. Yelkenbasan wanted all three and more to match the exquisite hotel surroundings, which is why he turned Electrolux Professional and its prestige Molteni suites to combine unrivalled quality and reputation with the latest high-performance innovations. Electrolux Professional worked closely with Yelkenbasan and design consultants Humble Arnold Associates to manufacture a bespoke suite as part of a major refurbishment of the hotel's main kitchen. The project was executed and installed by Red Squared, specialists in the design, supply and installation of commercial catering and laundry equipment.

This close partnership approach has enabled Yelkenbasan's kitchen, which services the busy hotel restaurant and banqueting function at the prestigious Sheraton Skyline Hotel, to be the first in the world with unique combination of the Molteni suite and some of the latest products from Electrolux Professional's 900XP range of cooking equipment, including a HP PowerGrill and Salamander Griddle.

Yelkenbasan added: "I already knew the reputation of Molteni and when I spoke to other Chefs who have a Molteni suite, they all gave it a fantastic reference. We are thrilled to bring this quality of kitchen suite to the Sheraton Skyline Hotel – I know it will make a positive difference to our quality and efficiency.

"Working with Humble Arnold Associates we spoke with Electrolux Professional to see how my specific requirements could be met and they introduced me to the fantastic modular options that are available in the XP range. It gave me a very strong feeling that this would be the kitchen suite for me."

With a bespoke offering tailored specifically to Chef's needs, the impressive Molteni suite includes two solid tops, a double gas burner, fry top and two additional fryers. Two convection ovens, one static heat oven, the PowerGrill and Salamander Griddle offer flexible cooking solutions, along with a 150ltr Thermaline boiling pan and 110ltr bratt pan integrated with the suite.

The suite forms part of the new kitchen layout, which was designed and specified by food service design consultants Humble Arnold Associates as part of a long standing relationship with the hotel owners, bringing over 45 years experience in commercial kitchen design. Storage, racking and a sink are also included, reinforcing the efficiency of kitchen processes with the new island design.

Yelkenbasan says: "There are significant energy saving benefits, as you would expect with a modern replacement of this kind, but as a Chef the important thing for me is that it's improved the efficiency of service. The kitchen layout has been specifically designed for optimal operation and the sequence from cooking to service is a lot quicker.

"Thanks to the quality of the equipment we can get more food out in less time and the morale of my staff has increased too. They are now serving better quality dishes more quickly which will only increase their passion in the kitchen." Kevin Geehan from Red Squared said: "We have a wealth of experience supplying laundry and catering equipment to the hotel sector with a comprehensive range of products from the world's leading manufacturers.

"This is exactly the sort of prestige project which allows us to demonstrate all of our market knowledge, attention to detail and customer service, working together with the manufacturer, consultant and end user to put together the best possible package.

"We were delighted to be able to offer our expertise and play a vital part in this exciting project."

Nigel Westall, Head of Sales for UK & Ireland at Electrolux Professional, said: "This was a fantastic example of a partnership approach between the manufacturer, supplier, consultant and customer to tailor an offering exactly to the Chef's specific needs.

"Combining all of Red Squared's expertise in the hotel sector with our own world-leading product innovation, we were able to create the perfect suite for the Sheraton Skyline as part of the wider kitchen project led by Humble Arnold Associates.

"It is a demonstration of the breadth of our range that few other manufacturers would be able to offer this complete kitchen package."

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