

Garland Master Series remains centre stage in new kitchen

The Grosvenor House, a JW Marriott Hotel, Park Lane, recently completed the biggest kitchen refurbishment since it opened in 1929.

The kitchens serve The Great Room, The Ball Room and numerous coffee bars, cafes, restaurants and lounge areas including Brasserie Bord'eaux, run by renowned head chef Ollie Couillaud.

Enodis UK premier partner, Hansens, coordinated the refurbishment of the bustling production kitchen, powering the calm and elegant Brasserie Bord'eaux.

The hub of the production kitchen is the Garland Master Series. During renovation, new Garland range and chargrill units, Frymaster fryers and Convotherm combi ovens were incorporated with existing Garland equipment to create a world class kitchen.

"With the potential to serve up to 3,500 guests we expect the highest standard from our suppliers," said Ollie. "Garland is an incredibly reliable piece of kit that has been at the centre of this kitchen for decades, it will be here longer than most of us."

Garland – reliability and durability with world class style



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