

# Top of the range for Thornbridge

**Master Chef, Andy Gabbitas, comments on the Enodis kitchen at Thornbridge Hall:**

Thornbridge Hall, in the heart of the Peak District, is one of the UK's most exciting venues. Contemporary yet elegant, it caters for events from parties to product launches, film shoots and meetings of any size.

The brief for the Enodis UK Food Service Group was to install a banqueting kitchen to cater for parties of up to 500 while also running efficiently for smaller numbers and as a development kitchen. The final inventory includes equipment from Moorwood Vulcan, Convotherm, Merrychef and Delfield Sadia - all Enodis products.

Sheffield-based Chef Andy Gabbitas provides the catering at many Thornbridge events. He is delighted with the solution provided by Enodis UK:

*'It's tricky to plan menus for a satellite kitchen,' he said. 'But Thornbridge has a fantastic kitchen. The equipment always steps up to the mark, whatever's on the menu. We recently catered for 350, only cooking the main course steaks once everyone was seated.'*

**Enodis – One Company. Countless Solutions.**

 **Moorwood Vulcan**

 **CONVOTHERM**

 **Delfield**  
Sadia Refrigeration

 **merrychef**



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