

Convootherm steams ahead at iconic Park Lane Hotel

Behind the striking elegance of the stylish, five star Grosvenor House, a JW Marriott Hotel, is a buzzing yet meticulous food operation catering around the clock.

Home to the Great Room, one of the UK's biggest banqueting halls, Grosvenor House regularly entertains up to 2,000 guests.

Ten Convootherm 20:20 premium steam combination ovens are central to the meticulous time management necessary for this mammoth catering operation. Executive chef Richard Arnoldi leads a team of 900, including 125 cooks in eleven kitchens:

"Timing and reliability are key, whether you are catering for 20 or 2,000," said Richard. "We put 54,000 main courses through Convootherm in the past three months alone, so we count on their reliability. Our whole banqueting service revolves around Convootherm technology and the new kitchens are designed to support that system. We also have one of the first Convootherm ConvoHOLD holding cabinets in the UK, designed to maintain serving temperatures in a safe and controlled environment."

Our guests expect the highest standards. I don't hesitate to recommend Convootherm."

Convootherm: Innovation – without compromise



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