



Brathay Hall Trust

Brathay Hall Trust work throughout the UK to improve the life chances of children, young people and families by inspiring them to engage positively in their communities. Brathay Hall's charitable achievements are supported by the knowledge in their research hub and revenue from their people and organisation development consultancy along with their enterprising fundraising.

Brathay Hall came to Caterkwik with the mission of updating their current kitchen with some new cooking equipment, new gas services and canopy to comply with current commercial kitchen regulations.

Assigned project manager. Amy Farren.



We visited Brathay Hall for an initial site survey so we could upgrade the relevant services in the kitchen. Below are the images of Brathay Hall's Kitchen before the refurb.



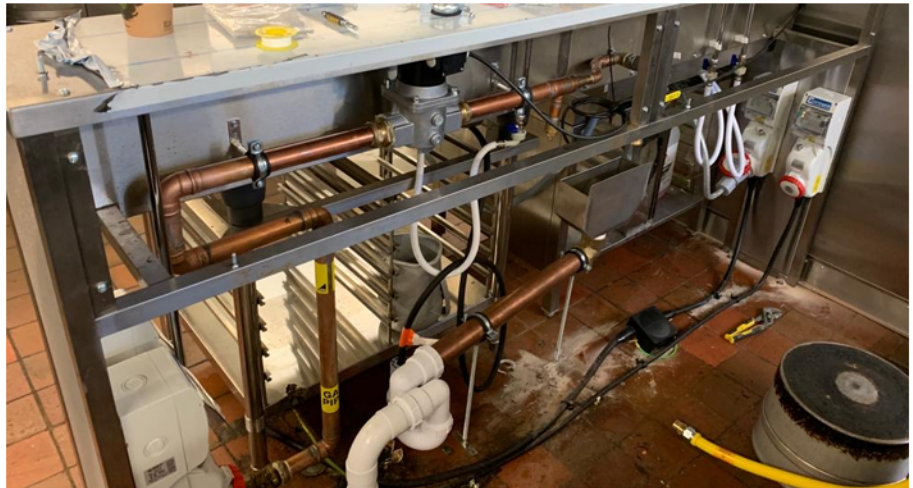
The extraction Brathay Hall had in place did not comply with current UK gas regulations. There was no canopy or gas interlock system in place.

Our priority for Brathay Hall was to upgrade the canopy & gas services before we replaced any of the cooking equipment. Caterkwik engineers upgraded the gas service spine with a combi install kit including a tundish, compression elbow and copper piping for the combi oven to drain correctly. We also upgraded the gas with a new gas solenoid valve. See below...

Installation of the combi plumbing



Installation of the gas solenoid



New canopy installed



New canopy installed



Once all of the services and extraction were in place we were able to fit the new cooking equipment.

Before ...



After ...

We fitted the Blue Seal G508D Evolution 8 Burner into the kitchen. Blue Seal Evolution cooking ranges are favoured by many professional chefs known for reliability, durability and easily recognised by the trade mark blue strip where the temperature controls are positioned. The oven features 8 x 7kW open burners with heavy duty cast iron pan supports with a 9kW GN 2/1 static oven underneath, providing superior performance and the ability to stand up to the rigors of the commercial kitchen.



They also chose to install an Electrolux 700XP manual tilt bratt pan. The Electrolux Bratt Pan designed for cooking large quantities with a Duomat cooking surface to guarantee a uniform temperature throughout the pan. The Braising pan also features a reinforced, counter-balanced lid and thermostatically controlled temperature range between 120°C and 300°C with energy regulators to rapidly heat up liquids.



Brathay Hall chose to upgrade to the market leading RATIONAL Combi to deal with the high demands of the restaurant.

