

THE  
**GOLDEN  
LION**



The Golden Lion renowned for serving locals & travellers for over 300 years, set in the pretty village of Newport on the Welsh Coast. In recent years the Golden Lion has built a reputation for the highest standards of accomodation, food & drink.

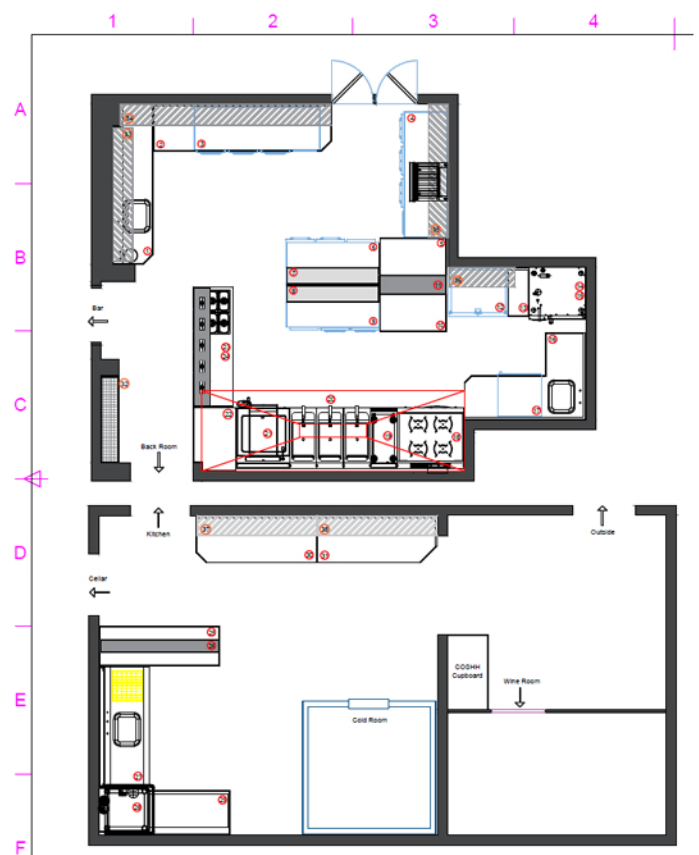
Daron Paish an exisiting customer of Caterkwik & the owner of The Golden Lion came to Caterkwik for a full kitchen refit to cope with the high demand in his increasingly popular restaurant.



Assigned Designer & Project Manager Oliver.

## Consultation & Design

Oliver headed the project with an initial site visit to better understand Darons ideas for his new kitchen and create a design to allow the kitchen to run as efficiently as possible whilst maintaining the best quality results and meeting all the current commercial kitchen standards.



The main cooking area featured a Synergy Grill which Caterkwik had loaned to the Gold Lion prior to purchasing so the chefs could try the unit. Synergy grills unique fat atomising technology means the grill requires very little cleaning whilst producing the highest quality results.

The kitchen also features a Falcon F900 cooking suite, composed of a heavy duty fryers, Induction range & a griddle. Falcons stylish F900 range is constructed from the highest quality components, designed and manufactured in the UK at Falcon's factory in Sterling. Known for quality and reliability, Falcon have been leaders in the food service industry for many years producing a number of award winning pieces of cooking equipment. Durability and reliability were of paramount importance to Daron which is why we worked in partnership with Falcon to supply and install a kitchen that perfectly suited his specific requirements.

We chose to specify Williams refrigeration into the the kitchen as they feature the highest operating ambient temperatures combined with Williams worldwide reputation for quality, performance, innovation and reliability. The Williams Aztra undercounter cabinet was chosen to house the Synergy Grill due to it's high performance and compact design. Practical features on all Aztras include easy-grab handles which minimises potential dirt traps and self closing doors, avoiding heat ingress and reduces energy consumption. Williams energy saving CoolSmart controller maximises service life, while the zero ODP, low GWP foam insulation delivers excellent thermal efficiency and provides further strength and robustness to the cabinet.

The KP area included the Cater-Wash passthrough dishwasher, passthrough tabling and a greasepak. The Cater-Wash passthroughs market leading efficiency, reliability and exceptional economical value provides the kitchen with a cost effective efficient wash up area.

