

Case study

A state-of-the-art kitchen for celebrity chef demos



Photographs

Seated demonstration area (main)

Unox stack combi ovens (top left)

U shaped demonstration counter (bottom left)



Classic Fine Foods is a market leading importer and distributor of fine foods to 5-star hotels and high-end restaurants in Europe, Asia and the Middle East. They work in partnership with top international food brands, and their range includes premium and niche dairy, meat, pastry, gastronomies, seafood, high quality perishables, pasta and dry products.

Classic Fine Foods brief to CCE was to create a demonstration kitchen where they could showcase their products to clients and create menus and recipes that excite the most demanding of tastes. It followed that the kitchen facilities had to be state-of-the-art and its operators had to possess consummate skill.

On the latter count the client was fortunate in being able to retain the services of Denis Drame as a patissier consultant. Drame is Head Pastry Chef at the prestigious Pennyhill Park & Spa, Surrey, and enjoys a considerable reputation in the profession, having worked with Raymond Blanc and Benoit Blin at Le Manor aux Quat Saisons.

It was Drame who recommended CCE as contractors to create the demonstration kitchen.

CCE's design proposals took full account of the kitchen's prime function as a demonstration space, and the central feature of the layout was a U-shaped stainless steel demonstration counter with a quartz worktop and brushed steel fascia panels. This was complemented by two matching mobile island work counters.

Essential appliances specified for the kitchen also included two Unox stacks comprising of Combi Oven, Deck Oven and Proofer Oven; a Cusinequip induction unit; Iglu refrigerator and freezer cabinets; and a Winterhalter dishwasher.

The finished installation was christened 'TheTasteLab' and has proved a highly successful showcase for Classic Fine Food products, as well as a venue for live competitions hosted and run by Denis Drame, of which the latest (at the time of writing) was a Charlie Chaplin Chocolate competition.