

# Barnsdale Hall Hotel, Rutland

## Hotel benefits from a complete kitchen redesign

BETTAquip has added to its extensive portfolio of hotel kitchen design and installation works with the completion of a project at Barnsdale Hall Hotel in Rutland.



The hotel, which is located in a conservation area in the English county of Rutland, is a magnificent Grade II listed building and is set in landscaped gardens overlooking the beautiful Rutland Water.

The hotel's kitchen was recently refurbished and BETTAquip worked with the Head Chef and Operations Manager to create a new design which gave an ergonomic workflow and a bright, hygienic, easy clean environment.

The project included the complete removal of the existing kitchen and the modification of internal walls to create an improved new layout.

All walls were clad using hygienic Altro Whiterock Cladding replacing the existing tiles. New lighting was installed in all work stations and the new equipment included a complete Electrolux kitchen specified to cater for the choice of menus at the two restaurants within the Hotel.

The Brassiere Restaurant serves appetisers, entrées, main courses and desserts with the Lounge/Bar menu offering a selection of hot and cold sandwiches, entrées and desserts.

The kitchen included a Cooking Suite, Hot and Cold Pass, Refrigeration, Preparation Areas, Dual Compartment Cold/Freezer Room, Rack Dishwasher with Handling System, New Extraction Canopy and Ventilation System.



Phil Turton Operations Manager at Barnsdale Hall Hotel commented: *"I was involved in the refit from the beginning and was one of the people taken to visit Electrolux's factory showroom which I found to be extremely useful and informative."*

*"The refit went exactly as planned with minimal disruption to our business. The installation team were very flexible and helpful in their approach. I have found the after sales service to be excellent with regular contact from Andy Bettany with whom I have built up a strong working relationship."*

*"All the staff here have found the kitchen to be more efficient and a much better working environment. All in all, an excellent project leaving us with no doubt that any future projects will be placed with BETTAquip."*

To discuss how BETTAquip can improve your catering facilities call 0845 22 63635 or email [info@bettaquip.com](mailto:info@bettaquip.com). Alternatively further information can be found at the company's website [www.bettaquip.com](http://www.bettaquip.com).

