

# A Quest for Quality

## Foster Refrigerator at Hardys & Hansons plc.

East Midlands brewer Hardys & Hansons may have been around for the best part of two centuries, but that doesn't mean it is not progressive in its thinking. The reason the company has been operating for over 170 years is because it has always sought out the best - and that's why it turned to Foster Refrigerator for one of its latest refurbishments.

Hardys & Hansons, founded in 1832, is today an integrated brewer, wholesaler and pub retailer, operating more than 250 managed and tenanted pubs. It has built its success on great pubs, a strong brewing tradition and family roots which continue into the 21st Century. Its success can also be attributed to its quest for quality – a quest that pervades every area of the business.

"We are continually investing in the business, extending our portfolio of pubs and refurbishing where necessary", commented David George, Catering Development Manager at Hardys & Hansons. "We place a great emphasis on quality – from ketchup to Coldrooms, we aim to pay a competitive price for the very best available. That's why we chose Foster to supply future refrigeration equipment for our outlets".

One of the latest pubs to have been bought and refurbished by Hardys & Hansons is the Sherwood Manor in Nottingham, a large and popular pub on the outskirts of the city.



Sherwood Manor in Nottingham

"As with all our pub developments, we completely overhauled the interior and exterior", explained David George. "The bar, restaurant and kitchen were entirely refitted. Foster worked closely with Hatfield Catering, who are Hardys & Hansons catering kitchen designers and installers, to make sure we got exactly the right equipment we needed for the job. Team work is always very important – everything flowed smoothly and we opened to schedule".

Walk-in Foster Coldrooms and Freezers have been installed in the storage area at Sherwood Manor as well thought-out kitchen space was essential.

Foster walk-in Coldrooms and Freezers are designed to suit the specific needs of the business, making optimum use of the storage space available. Both Coldrooms and Freezers are of a solid, food safe panel construction, the panels securely and safely locked together using the exclusive 'Fosterlok' camlock system. Doors are self-closing and fitted with a magnetic gasket for a positive seal, helping to keep running costs to a minimum.

### Hardys & Hansons Facts:

- Hardys & Hansons were named 'Company of the Year' in the 2003 Nottinghamshire annual business awards
- The company has over 250 pubs and employs in excess of 1,800 staff
- The latest beer to be launched by the brewery is Olde Trip Beer, brewed in Kimberley, Nottinghamshire

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## Hardys & Hansons Chose:

Walk-in Coldrooms  
Walk-in Freezers  
Premier Cabinets  
Premier Counters

Foster’s automated Computair design and quotation system ensures that every aspect of the installation process runs quickly and efficiently. Computair puts together a comprehensive design and quote in minutes, calculating how to make the best use of available space at the lowest cost. The system produces a detailed drawing and takes into account the most suitable refrigeration system and shelving layout for individual storage requirements.

This system has enabled Foster to slash delivery times, as Computair rapidly converts quotes into orders and checks stock availability to ensure orders can be fulfilled in the quickest time possible.

Foster offers Coldrooms to suit all needs, from small single compartment Coldrooms for independent caterers, to large multi-suite rooms for hospitals, hotels and restaurants. Packaged rooms are available in a wide range of standard sizes, whilst individually designed rooms feature an infinitely adaptable range of configurations, ideal for maximising your available space.

Foster’s Premier Counters and Cabinets have also been installed in the kitchen at Sherwood Manor, adding valuable workstation space and taking the travel out of food preparation. With key ingredients and foodstuffs stored right where you need to work with them, Counters can help your kitchen to run as efficiently as possible. Featuring the same cutting-edge refrigeration system as the Premier Cabinets, the Counters have Foster’s Circulair forced air system, which ensures

that an even temperature is maintained along the full length of the counter.

“We cater for more than 180 covers on an average sitting so chefs need quick and easy access to ingredients”, said David George. “Cabinet doors are constantly being opened in the hot kitchen so we also needed a Cabinet that could maintain temperatures and ensure food safety. Foster Cabinets fit this specification perfectly”.

Over the years, Foster has continually demonstrated its innovative and groundbreaking designs. The Premier range is no exception with a high refrigeration specification to ensure it can cope efficiently in even the hottest commercial kitchen, giving Sherwood Manor peace of mind over food safety issues.

Foster’s hard work and innovation has ensured that Hardys & Hanson are fully up to date with the progressive equipment that was required. “Foster have delivered all aspects of a commercial refrigeration overhaul at a concise level of quality and support” praised David George, “We feel that our kitchens reflect the consistent level of professionalism and branding which is consistently practiced throughout Hardys & Hansons”.



The Foster equipment was installed by:

Hatfield Catering

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