

T op Flight Catering

Foster Refrigerator at The Sheraton Heathrow

When the Sheraton Heathrow Hotel decided recently to completely overhaul its 30 year old facilities, only the very best equipment made it on to the specification. This multi-million pound renovation extended from the 424 guest rooms and 21 state-of-the-art meeting rooms through to the extensive, all-important catering facilities. The hotels' aim was to combine informal style with up-to-the-minute technology. It therefore selected the very latest Hydrocarbon refrigeration equipment from market leading manufacturer Foster Refrigerator to form the backbone of its busy catering function.

The Sheraton Heathrow Hotel offers business and leisure travellers an unbeatable range of facilities in a premier location. Spacious guest rooms, daylight-filled meeting rooms and delicious dining options are conveniently placed just minutes from London's Heathrow Airport. The hotel is also just a short ride on the Heathrow Express from central London.

"Our location makes us an ideal international meeting and conference facility", commented Head Chef Enzo Pepe. "We are a premier hotel in a premier location and guests understandably have very high expectations - we need catering facilities we can rely on to meet these expectations."

Guests can enjoy delicious à la carte dining and an extensive international buffet at the Terrace Restaurant. For those looking for lighter fare, the Café au Lait provides a lighter menu selection and speciality coffees. It's the ideal place to grab a coffee or snack and catch up on e-mail via the Internet access points. Guests can then unwind after a long day, in the Cranford Bar.



Foster Premier dual-temperature cabinet and Premier counter



"We cater for up to 160 covers in the restaurant as well as up to 280 at conferences and events. The new Foster equipment is crucial to this – it would be difficult to successfully cater for these numbers without it."

Foster's Premier Hydrocarbon Cabinets and Counters have been installed at The Sheraton Heathrow, adding valuable workstation space and taking the travel out of food preparation. The Cabinets and Counters also promise to save the hotel money! With the Climate Change Levy now in effect, caterers are reviewing the energy efficiency of their catering equipment. Refrigeration equipment works hard - 24 hours a day - so having an energy efficient refrigeration solution can really help reduce the impact the Climate Change Levy has on your

Sheraton Heathrow Facts:

- The hotel offers the newest, most technologically advanced 21 meeting room conference centre in Heathrow and the Thames Valley area and a new executive floor of stylish rooms following a multi million pound refurbishment programme that was completed in Autumn 2003
- London Heathrow Airport is just five minutes away by shuttle bus whilst Central London is only 15 miles away from the hotel. The great tourist attractions of Windsor Castle, Ascot, Legoland and Henley are just on the doorstep.
- Since this installation, Foster is now registered under the ECA Scheme. The Enhanced Capital Allowance Scheme provides up-front tax relief for businesses that invest in energy-efficient equipment. The Scheme aims to encourage businesses to invest in energy-saving equipment to help reduce their energy use, leading to lower carbon emissions.



Foster Walk-in Coldroom

business. A number of 'environmentally friendly' refrigerants are currently available but none can match the energy saving benefits and convenience of Hydrocarbons. And Foster is the only UK manufacturer offering Hydrocarbon cabinets as a refrigerant option.

Hydrocarbons have been proven to offer up to 15% less energy consumption than other leading refrigerants, including Glycol. Providing a quicker 'pull down time' when doors are closed, a lower noise level and a lower compressor operating temperature (so less heat in the kitchen), Hydrocarbons are also a less 'aggressive' material contributing to an expected longer life for the

compressor. At a time when fuel bills are expected to increase by in excess of 10%, Foster's Hydrocarbon cabinets are excellent news for the catering industry.

Refrigeration uses around 11% of energy in any catering establishment, so it will not be long before caterers using Hydrocarbon Counters and Cabinets will experience a return on their investment.

"The Foster Counters have made a big difference to the kitchen – not just in terms of the money we are saving on our fuel bills but also in terms of time saved rushing around the kitchen in search of ingredients", explained Head Chef Enzo Pepe. "All the ingredients are stored right where we need to work with them."

Featuring the same cutting-edge refrigeration system as the Premier Cabinet range, the Counters have Foster's Circulair forced air system, which ensures that an even temperature is maintained along the full length of the counter.

Twelve Walk-in Foster Coldrooms have also been installed at The Sheraton Heathrow, providing ample storage space for the vast quantities of food and ingredients. Foster Walk-in Coldrooms are designed to suit the specific needs of the business, making optimum use of the storage space available. The Coldrooms are of a solid, food-safe panel construction, the panels securely and safely locked together using the

exclusive 'Fosterlok' camlock system. Doors are fitted with a magnetic gasket for a positive seal, helping to keep running costs to a minimum.

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.

Given the scale of the site, Foster's automated Computair design and quotation system calculated how to make the best use of the hotel's available space at the lowest cost. This was an absolute must when installing twelve Coldrooms in a range of varying rooms.

"Consultants Humble Arnold worked with Foster Refrigerator to ensure the kitchen design was to Sheraton's specification. To ensure we had everything we needed – right down to the last shelf", commented Enzo Pepe. "There is a place for everything in the new kitchen - I have Coldrooms and Cabinets for all the different food groups and everything is within easy reach of the chefs. The kitchen now flows as a kitchen should flow."

"Everyone worked very hard to ensure the installation ran smoothly and that we had everything we wanted in our new kitchen", commented Enzo Pepe. "The end result is fantastic."



The Terrace Restaurant

The Sheraton Heathrow chose:

- 12 x Walk-in Coldrooms
- Premier Hydrocarbon Cabinets and Counters
- Cabinet Blast Chiller

The Foster equipment was installed by:

Trident Refrigeration Ltd

Foster Refrigerator

Oldmedow Road
King's Lynn
Norfolk PE30 4JU

Tel: 01553 691122
Fax: 01553 691447
Website: www.fosterrefrigerator.co.uk
E-mail: sales@foster-uk.com

