



STERLING WORK!

WHETHER IT BE A 5 STAR HOTEL AND SPA, FINE DINING RESTAURANT 6TH FORM COLLEGE, UNIVERSITY, HOSPITAL OR STAFF RESTAURANT THEY ALL REQUIRE CATERING FACILITIES FOR BOTH FRONT AND BACK OF HOUSE OF VARYING SIZE AND COMPLEXITY.

One company that has achieved a well deserved reputation for its design work is the award winning Sterling Foodservice Design. Run by husband and wife team Andrew and Elaine Powis, the company was founded in 1994 to offer every client, irrespective of size of project or budget, a unique, personal, professional design and creative consultancy service.

A GENUINE PERSONAL SERVICE

Andrew is a Fellow of the Institute of Hospitality and a Professional Member of the Foodservice Consultants Society International (FCSI); he has also acted as an expert witness on behalf of clients seeking legal redress. Elaine was trained at Blackpool and Fylde Catering College and obtained her extensive knowledge of catering equipment through 35 years of managerial involvement in all sectors of the industry including banqueting, events, educational, hotels, restaurants, and working with several major equipment manufacturers.

Elaine says, "As far as we know, we are the only husband and wife partnership working as consultants in this sector of the industry." From the customer's point of view, they are always guaranteed the attention of one of the partners, thereby providing a very personal service.

Andrew and Elaine are supported by Valerie Nock, their Technical Manager who has over 30 years' experience within the design aspect of the catering industry leading to an extensive Computer Aided Design knowledge.



EXPERTISE & KNOWLEDGE

Although Sterling have the expertise and knowledge, the overall design is created in conjunction with either the owner, chef, F & B manager, catering manager or any other member involved with being responsible for producing the food. It is then that the latest equipment developments encompassing environmental, waste management and labour saving merits are discussed and introduced into the project along with their awareness of

legislative requirements for such as BREEAM, DDA, DW/172, CIBSE & SENDA etc.

PRESTIGIOUS CLIENTS

Looking at the long and prestigious list of clients, there is a strong representation from Ireland. Andrew explains, "I used to work in Ireland for one of the largest foodservice consultancy practices in Europe as managing director of its Midlands company, where I was responsible for all design work

undertaken in Ireland, as well as UK based projects. Over the years I built a good relationship with clients across the country. From this, we developed a new client base when establishing Sterling and among the projects that we successfully handled was the new clubhouse at the K Club, where the Ryder Cup golf competition was held. The latest major project that we completed in Ireland was for the new National Rehabilitation Hospital where we were given six weeks to design the

FACT or FICTION you choose...

Meiko don't promise

- 'unbelievable' savings
- 'incredible' hourly rack wash rates
- 'unbeatable' water and chemical savings
- 'unimaginable' benefits too numerous to mention

Meiko deal in facts!

- ✓ CHOICE - One of the largest range of warewashing machines available.
- ✓ ECONOMICAL - Proven - water, energy and chemical saving features.
- ✓ FUNCTIONAL - Powerful, deep cleaning performance every wash cycle.
- ✓ REASSURANCE - Precision-build, high quality, German manufacture.
- ✓ OPERATIONAL - Operator training and support, guaranteed.
- ✓ SECURITY - After sales service, second to none.

FACT

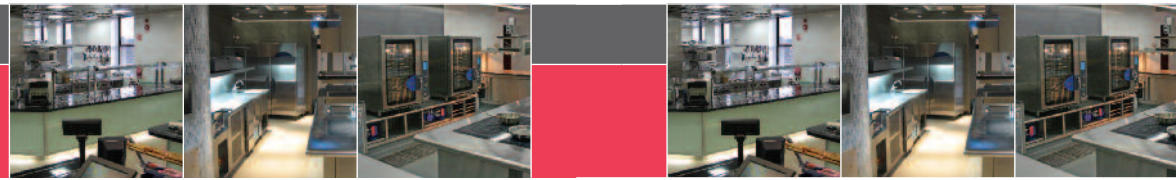
You really can trust



quality reliability efficiency service

Baden House 349 Edinburgh Avenue Slough Berkshire SL1 4TB
 +44 (0)1753 215120 +44 (0)1753 215159
 MeikoUK@meiko-uk.co.uk meiko-uk.co.uk

STERLING FOODSERVICE DESIGN



STERLING FOODSERVICE DESIGN

facilities, including 3 million Euros worth of catering equipment, and to get it out to tender. We achieved this only then for the whole project to be put on hold because of the recession!"

Most people know of the Carnegie Club at Skibo Castle in Scotland, a private members club, as being the famous venue where Madonna was married, but Sterling redesigned its 100 year old kitchens despite the walls, floors, ceilings and windows being protected by Historic Scotland. One problem was the peat content of the water supply, which affected the finished appearance of the crystal glassware when washed and this was solved by the installation of a Meiko reverse osmosis unit in conjunction with their glasswasher.

AWARD WINNING

The consultancy won an award for the design of the catering



facilities at Whatley Manor near Malmesbury in Wiltshire for recently awarded two Michelin star Head Chef Martin Burge. The five star hotel's brief demanded that their

valued residents should not hear, see or smell any of the catering activities which was achieved by placing the delivery bay and majority of the noisy processes underground and the

refrigeration plant being remotely sited in a £30,000.00 acoustic housing. To reduce cooking smells emanating from the kitchen the hotel was one of the first in the country to have the ultraviolet (UV) system for grease and odour removal fitted in conjunction with the ventilated ceiling.

INNOVATIVE DESIGNS

At Lucknam Park Hotel & Spa near Bath their new £10 million spa justified an appropriately impressive catering facility. Andrew and Elaine designed a display Brasserie Kitchen incorporating a Leigh Tec ventilated ceiling which provides an uninterrupted view throughout the area, superseding the traditional suspended canopies and Andrew proudly states, "We have specified approximately twenty of these impressive ceilings within the last five years which easily incorporate a

discrete fire suppression system such as that manufactured by Nobel Fire Systems."

The Head Chef, Hywel Jones, holder of a Michelin star and very highly regarded within the industry, visited Swiss manufacturers of induction ranges along with Craig Rowland, Executive Chef at Skibo Castle. They were so impressed that both ordered custom built ELRO 3.5 metre long ranges, one for the new Spa Kitchen and an extra one for the refurbished Lucknam Park Hotel main kitchen, also designed by Sterling.

According to Andrew, "The Elro

induction ranges require a higher connected electrical load, but the power is only used when actually cooking so they save energy and also reduce the amount of surplus heat generated, thereby contributing greatly to an improved working environment for those in the kitchen plus reducing the running costs because extraction requirements are less. This is the future for the next generation of chefs being trained within vocational colleges."

Elaine added, "Another advantage of the induction technology is that they can be used in different situations. A tabletop induction hob



or wok measuring 600mm by 600mm can be used for stir-frying without the associated flames or excess heat and an example of how beneficial this technology can be, within two weeks of one being installed in the Canada Life servery in Dublin, the uptake of food went up by 50% as the ingredients were freshly cooked in front of the customer!"

Gone are the days when staff injured themselves lifting heavy gratings covering floor drains and gullies. Sterling specify the unique

stainless steel, custom made integrated floor channels and grids supplied by ADO-Metal UK Limited. The grids are in manageable sections which can be rolled up to be thoroughly sanitised in a dishwasher.

As part of the essential HACCP system, Andrew and Elaine utilise the Monika monitoring system for temperature control of products within coldrooms, refrigerators and logging the water temperatures of dishwashers, which are linked back to a central computer. Using this system it is easy to see for example, if a refrigerator door has been left open or if a temperature has deviated from its correct range.

"Our projects contain refrigeration which safeguards the environment at the same time as providing clients with both efficient, effective and energy saving solutions" says Elaine, "such as that manufactured by Williams Refrigeration which operate efficiently in the harshest conditions."

"Every day brings a fresh design challenge and we relish the next project in which to meet diminishing budgets, inadequate space allocation and new legislation."



TO FIND OUT MORE, TELEPHONE:
0121 445 0900.
E-MAIL:
INFO@STERLINGFOODSERVICE.COM
WEB SITE:
WWW.STERLINGFOODSERVICE.COM

greenlogic

Improving efficiency in commercial kitchens

eloma Falcon williams

www.greenlogic.info

HACCP compliant monika keeping temperatures safe

Simple, cost-effective HACCP temperature compliance tailored to your business

Start now

Call us on 01664 420 022 today to book a FREE, no obligation healthcheck to find out how much easier life could be and how much you could save.

www.monika.com

32 Brook Park - Galsworthy Lane - Reading - RG1 1LH - 0121 445 0900