



Cutting edge technology for Moores Hotel kitchen

The kitchen at Moores has undergone a radical renovation, with environmental concerns and good working conditions for the staff at its heart.

General Manager, Stephen Purtil, told GBG that that owner, Karel Harris, was very ecologically minded and that the Sarnia Hotels Group as a whole was as green as possible. The new kitchen appliances supported this ethos in their energy saving nature. Unusually for a commercial kitchen, there are no gas hobs, with induction hobs taking their place. "In a normal commercial kitchen, chefs tend to turn on the hobs when they arrive in the morning and they stay on until the kitchen closes at night," explained Stephen. Plate detection systems, where the heat only goes on when there is a pan on the hob and the Salamander grills which cut out when the plate is taken away, not only help to save energy, but also reduce the residual heat you normally find in a kitchen.

Ensuring the staff had good working conditions was very important when it came to the refit. The lower temperatures in the

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kitchen make for a lot pleasanter working experience, and there's no banging a pan, Gordon Ramsey style, on an induction hob. Sous Chef, Wesley Cadogan, showed GBG around the new kitchens and it was obvious how excited he was to be cooking with such cutting edge technology. The MKN Brattpan and the four Rational White Efficiency ovens were operated via touch screens, a paco jet machine, a poacher for cooking 'sous vide', halogen grills and the induction hobs all added to the high tech cooking experience. "It is great to work with such amazing equipment," Wesley enthused, "it has opened my eyes to a whole new way of cooking" and he admitted discussing 'sous vide' recipes and techniques with his friends working at Michelin starred restaurants.

From this new way of cooking "menu engineering" was born. The menus were designed around using the equipment to its full capacity and full efficiency. New cooking techniques, such as cooking the food at a much lower temperature, has produced wonderful results such as the most buttery moist chicken. The appliances have opened up different cooking options to the chefs, who have been eagerly experimenting. Indeed, as Callum Le Noury, Operations Director of the Sarnia Hotels Group said,

'it was not just a new kitchen, but a new way of cooking'

"three quarters of the way through the project, we realised that it was not just a new kitchen, but a new way of cooking."

The renovation itself was no mean feat with planning starting last June. Callum explained that they had started with the room and what they wanted to achieve and then looked at what equipment was capable of achieving the kind of menus they wanted to offer.

Kitchen consultants were employed and CKE Kitchen Services provided the physical design and the hardware. The build started at the beginning of January this year and was not without its challenges. As the main contractor, Rihoy & Son faced many issues including removing the listed wood-framed windows from Forest Lane and replacing them with bespoke wooden frames to match the originals.

"Working in Guernsey's busiest shopping area, scheduling deliveries and planning the sequence of multiple trades within a tight site and a tighter time frame offered a significant challenge," said Rihoy & Son's Managing Director, Gavin Rihoy. "Together

with Lovell Ozanne Surveying and the Moores team, we are very proud to have delivered the project on time for the Liberation Day celebrations - an intense inauguration for the kitchen staff, which I am told went very well!"

It was business as usual for the hotel during the renovation which presented its own set of challenges for the staff, from the kitchen staff working without their main kitchen, the serving staff keeping it together and housekeeping continually cleaning up after the builders. "Without the staff keeping their cool, cracking on and keeping the hotel operational, it would not have been possible", said Callum.

Such has been the stir created by the new kitchen, other caterers have been in to see it and who knows, maybe Guernsey might have another fully electric, high tech kitchen before too long. In any case, Callum has kept his notes in case the Sarnia Hotels Group decide to fit another one in a sister hotel, as the whole experience was certainly a learning curve! ●

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BEST WESTERN **MOORES** CENTRAL HOTEL

Having just celebrated our centenary as a top island hotel, we at Best Western Moores would like to thank all of our suppliers for their efficiency, attention to detail and hard work throughout the renovation of the kitchen at Moores.

We look forward to showing our clients, old and new alike, all the innovative offerings and service this renovation offers in the near future...



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