

INSTOCK


Catering Equipment & Commercial Kitchen
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HOTELS & RESORTS
The Radisson Hotel

The Brief

The brief was to demolish the existing servery and relocate the buffet area to an adjacent room, increasing the capacity of the restaurant seating area.



The Project



Radisson, Royal Mile - Buffet & Restaurant

INSTOCK was contracted to provide a fresh approach to the breakfast buffet area in the hotel, along with revamping the restaurant area. Previously, breakfasts were offered, buffet-style, in the restaurant, from an outdated servery area.

Hot and cold servery areas were designed and manufactured, using MFC fascias and 'Corian' work surfaces.

Induction hobs were employed to keep food hot and to provide accurate temperature control and quality refrigerated and ambient drop-in units were installed.

Hepp induction-compatible chafing dishes were also supplied, to offer a pleasing aesthetic design and function, and to provide accurate temperature control.

Control panels for both hot and cold appliances were designed to be concealed, to eliminate the possibility of 'accidental' adjustment to temperatures by guests.

Additionally, a mobile servery unit was provided, allowing the area more flexibility, and has been used to augment facilities in other areas of the hotel.

The restaurant area benefitted from waiter workstations and reception counter being fabricated in co-ordinating 'Corian' work surfaces and MCF fascias.

Clear perspex panelling supported by chrome posts, demarcated a raised podium seating area.