

Garland Ultra - Living on an island

The Beeches, a privately run Lancashire hotel, boasts one of the first Garland Ultra Series in the UK.

And the island suite is fast becoming a showpiece for Enodis UK, with food service experts keen to see how Garland Ultra can improve their own kitchen operations.

Industry experts CHR Equipment designed the kitchen and specified the bespoke island suite that stands at more than five metres long.

The Garland Ultra range offers a fantastic quality of modular kit, built to individual specifications. The island at The Beeches comprises two solid tops, six open burners, an electric fryer, gas char grill, bain-marie, two pass-through electric ovens and two electric grills, ideal for cooking an extensive a la carte menu.

'It's a fantastic piece of kit,' said CHR's Paul Neville. 'Not only does it really look the part, ergonomically it has a 5 metre one piece top, so is easy to clean and saves the guys at The Beeches around two hours cleaning time a day.'

Garland Ultra... reliability and durability with world class style.



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